

# Cantaloupe

FRESH



## Sizes

### By number in box:

- 9 count (largest)
- 12 count
- 15 count
- 18 count
- 23 count (smallest)

## Grades

- U.S. Fancy
- U.S. No. 1
- U.S. Commercial
- U.S. No. 2
- Unclassified (ungraded)

## Popular Varieties

Top Mark, PMR45, and hybrid types are most popular

## How Packed

40-lb box, counts from 9 to 23

## In Season

- Available year-round
- Peak season: June to September

## Purchasing Tips

Because cantaloupe is firm when shipped, it usually needs a few days storage at room temperature.

## Receiving

- Melon should be well formed; surface covered with raised netting; creamy yellow color; stem missing, leaving shallow depression.
- Reject bruised cantaloupe; melons that are green or soft or have deep cracks in rind.

## Storing

- Check for ripeness. Ripe cantaloupe has typical odor, and stem end yields to gentle pressure. Store ripe cantaloupe in refrigerator and use as soon as possible – 32-36°F/0-2°C, 85-95% relative humidity.
- Store unripe cantaloupe at room temperature 3 or 4 days until ripe.
- Cantaloupe produces ethylene gas. Store away from lettuce and other ethylene-sensitive fruits and vegetables.
- Store cut cantaloupe away from other foods to avoid odor transfer.

## Preparation Tips

- Hold cut melon under refrigeration until served. Serve within 4 hours.
- Quality deteriorates when ripe cantaloupe has warmed to room temperature.

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 51.475 to 51.479

## Sample Description

CANTALOUPE, FRESH: to be packed to U.S. No. 1 standard; 42 lb box; 23 count.