

Carrots

FRESH

Sizes

Jumbo: 1 1/2 - to 1 3/4 -inch diameter, minimum 5 inch long

Medium or Large: 3/4 - to 1 1/2 -inch diameter, minimum 5 inch long

Baby carrots

Grades

U.S. Extra No. 1

U.S. No. 1

U.S. No. 1 Jumbo

U.S. No. 2

Unclassified (ungraded)

How Packed

1-, 2-, 5-, 10-, 25-, and 50-lb bags—medium or jumbo

1-lb bag, 40 per carton

1-lb bag, 24 per carton

5-lb bag—baby carrots

In Season

Available year-round

Purchasing Tips

- Baby carrots are available but more expensive.
- Medium carrots are the choice of most users.

Receiving

- Inspect for firmness (should break with crisp snap when bent); should be bright orange or red color, fresh-looking, smooth.
- Signs of poor quality: carrots that are wilted, flabby, soft or shriveled, or have decayed areas.

Storing

- Refrigerate immediately – 32-36°F/0-2°C, 90-98% relative humidity.
- Carrots develop bitter taste if stored near ethylene-producing fruits, such as apples, grapes, peaches, pears and plums.

Standard of Identity Reference

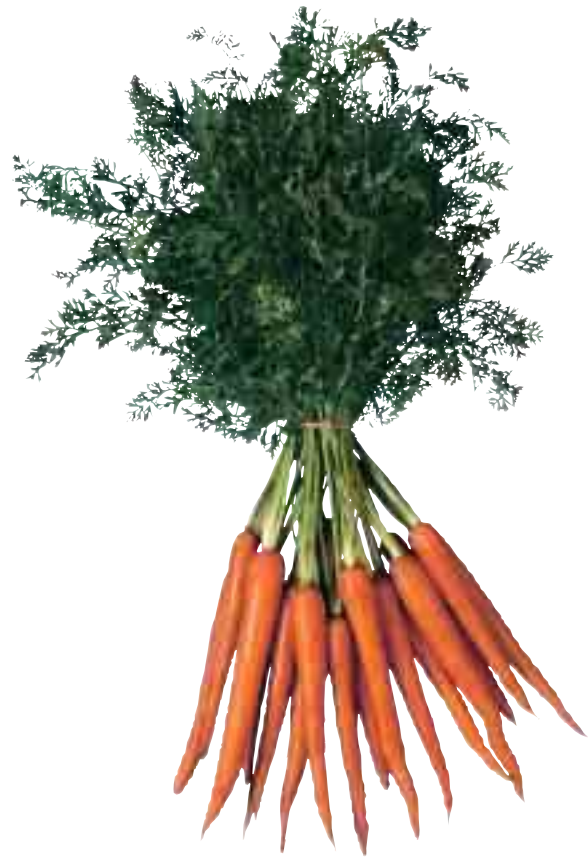
None

Grade Standard Reference

Title 7 CFR 51.2360 to 51.2364

Sample Description

CARROTS, FRESH: to be packed to U.S. No. 1 Grade standard; medium size; 24/1 lb.



Carrot Sticks

FRESH CUT

Sizes

2-inch or 3-inch length

How Packed

5-lb bags, 4 per case

In Season

Available year-round



Purchasing Tips

- Specify packaging material with gas permeability rate that assures at least 2% oxygen exchange.
- Description should require sulfite-free product. Sulfite-treated fresh fruits and vegetables for raw consumption are considered adulterated under Section 402(a)(2)(c) of the U.S. Food, Drug and Cosmetic Act.

Receiving

- Inspect for quality. Reject swollen bags; product that is discolored, slimy, or wet.
- Check code date for freshness.

Storing

- Store immediately in coldest part of refrigerator. Any break in the cold chain lowers quality and storage time.
- Keep bag sealed until ready to use.

Preparation Tips

A dry, chalky appearance indicates dehydration. Plunge in ice water to restore texture and appearance; drain well.

Standard of Identity Reference

None

Grade Standard Reference

None

Sample Description

CARROT STICKS, FRESH CUT: 3 inch length; sulfite-free; packaged in gas permeable package; code dated; 4/5 lb.

Carrots

FROZEN

Forms

Whole
Halves
Quarters
Slices, plain or crinkle cut
Dices
Double dices
Strips or shoestrings
Chips
Cuts

Grades

U.S. Grade A or U. S. Fancy
(all styles except chips)
U.S. Grade B or U.S. Extra Standard
Substandard
(There is no Grade C standard.)

How Packed

2 1/2 -lb packages, 12 per case
20 lb bulk
4-lb packages, 6 per case
Size of pack may vary with form ordered.

Purchasing Tips

- Slices available cut either 1/4-inch or 3/8-inch thick, diameter sizes 5/8-inch to 1 1/8-inch.
- Dices are 3/8 -inch cubes.
- If description does not specify pack preference, bid unit should be per lb.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 52.703

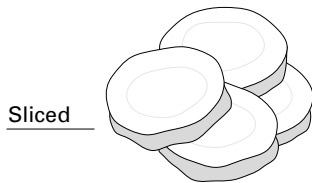
Sample Description

CARROTS, FROZEN: slices; to be packed to U.S. Grade A standard; 1/4 inch thick; maximum diameter 1 inch; 12/2 1/2 lb only.

Carrots

CANNED

Forms



Sizes

Applies only to slices:

Less than 1 1/2-inch diameter
1 1/2-inch diameter and more

Grades

U.S. Grade A or U. S. Fancy
U.S. Grade C or U.S. Standard
Substandard
(There is no Grade B.)

How Packed

#10 cans, 6 per case

Purchasing Tips

- Minimum drained weight varies by form:
67 oz for whole and sliced less than 1 1/2-inch diameter; 66 oz for whole and sliced more than 1 1/2-inch diameter; 70 oz for diced;
68 oz for quartered; 64 oz for julienne.
- Proposed use determines form and style specified in product description. Diced and sliced forms preferred in institutional service.
- The cut form indicates uneven shape, does not conform to any other form standard.

Standard of Identity Reference

Title 21 CFR 155.200

Grade Standard Reference

Title 7 CFR 52.673

Sample Description

CARROTS, CANNED: to be packed to U.S. Grade A standard; sliced; size less than 1 1/2 inch; 6/10.

