

# Celery

FRESH

## Sizes

16-inch stalks

## Grades

U.S. Extra No. 1

U.S. No. 1

U.S. No. 2

Unclassified (ungraded)

## Popular Varieties

Pascal

Green

## How Packed

50-lb to 60-lb crates

**Small stalks:** 36 count per case

**Medium stalks:** 24 count per case

**Large stalks:** 18 count per case

## In Season

Available year-round

## Purchasing Tips

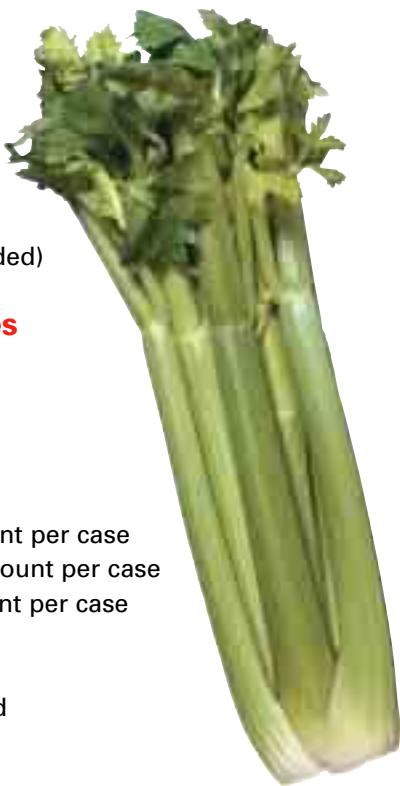
- Available in plastic sleeve or unsleeved.
- Grade differences mainly due to exterior appearance.

## Receiving

Inspect for crisp, clean, straight stalks; leaves that are fresh, green, not wilted.

## Storing

- Store in refrigerator; maintain good air circulation – 32-36°F/0-2°C, 90-98% relative humidity.
- Refrigerate until ready to use. Moist celery mildews at room temperature and may wilt.
- Product is odor sensitive. Do not store near apples, carrots, onions, or pears.
- Will dehydrate if left uncovered. Ice water bath will restore moisture.
- If not sleeved, mist lightly.
- Shelf life is 14 to 28 days from harvest or 5 to 7 days at preparation site.



# Celery

FRESH (CONTINUED)

## **Standard of Identity Reference**

None

## **Grade Standard Reference**

Title 7 CFR 51.560 to 51.563

## **Sample Description**

CELERY, FRESH: to be packed to U.S. No. 1 Grade standard; sleeved pack, 18/cs.