

# Grapes

FRESH



## Grades

U.S. Extra Fancy Table  
U.S. Fancy Table  
U.S. No. 1 Table  
U.S. No. 1 Institutional

## Popular Varieties

**Blue-Blacks:** Beauty (seedless varieties are Autumn Royal, Fantasy and Marroo)

**Greens:** Seedless varieties are Perlette, Thompson, and Superior

**Reds:** Seedless varieties are Flame and Ruby

## How Packed

Bulk: 10-, 18-, 23-, and 28-lb lugs or cartons

Pre-portioned: 4-oz bags, 12 per box; and 16-oz bags, 15 per box

## In Season

### • Domestic Production

(grown mostly in California):

**Greens:** May through December

**Reds:** June through December

**Blacks:** June through January

### • Import Production

(grown mostly in Chile):

**Greens:** December through April

**Reds:** December through May

**Blacks:** December through April

# Grapes

FRESH (CONTINUED)

## Purchasing Tips

- Color is the main characteristic to determine grade.
- Domestic grapes are packed in 23-lb lugs; Chilean imported grapes in 18-lb lugs.

## Receiving

- Color:
  - Blue or black should be rich, dark color.
  - Greens should be green with yellow tint.
  - Reds should be primarily red.
- Grapes should be plump, not wrinkled.
- Grapes should be firmly attached to green, flexible stem. When grapes fall off stem, they are overripe.
- Discolored grapes indicate exposure to sunlight.

## Storing

- Store in refrigerator – 32-36°F/0-2°C, 90-98% relative humidity.
- Stack boxes gently and allow for air circulation.
- Store away from strong-smelling, ethylene-producing items such as broccoli, cabbage, and onions.
- Do not store in front of fan or other strong air current.
- Do not rinse before storing.

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 51.880 to 51.885

## Sample Description

GRAPES, FRESH: green variety; to meet Grade standard for U.S. No. 1; 23 lb lugs when in season, other times of year 18 lb pack.