

# Honeydew

FRESH

## Sizes

By number in 30-lb carton:

- 4 count (largest)
- 5 count
- 6 count
- 8 count
- 9 count
- 10 count
- 12 count (smallest)

## Grades

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

## How Packed

30-lb carton for 4 to 12 count

## In Season

Peak season: May to December

## Purchasing Tips

- Best melons are 4 and 5 count size.
- U.S. No. 1 Grade recommended.
- Imports available off season, but quality is uncertain and price higher.

## Receiving

- Melon should be heavy and well shaped.
- Handle carefully; honeydew bruises easily.

## Storing

- Check for ripeness. Ripe honeydew rind is creamy color; blossom end is soft; has ripe odor. Store ripe honeydew in refrigerator and use as soon as possible – 45-50°F/7-10°C.
- Store firm (unripe) honeydew at room temperature, then use immediately or refrigerate.
- Honeydew produces ethylene gas. Store away from lettuce and other ethylene-sensitive fruits and vegetables.

# Honeydew

FRESH (CONTINUED)

## **Standard of Identity Reference**

None

## **Grade Standard Reference**

Title 7 CFR 51.3740 to 51.3743

## **Sample Description**

HONEYDEW, FRESH: to be packed to U.S. No. 1 standard; 30 lb box; size 4 or 5.