

Lemons*

FRESH

Sizes

75-, 95-, 115-, 140-, 165-, 200-, and 235-count

Grades

U.S. No. 1

U.S. Export No. 1

U.S. Combination

U.S. No. 2



How Packed

40-lb cartons

10-lb. mini-pack cartons

8-lb. consumer cartons

2-, 3-, and 5-lb. bags

In Season

Available year-round

Purchasing Tips

- Purchase thinner-skinned fruit.
- Look for smooth, firm skins and bright color.

Receiving

- Lemons should be firm, heavy for size and have thin smooth skins.
- Check ripe fruit for pleasant citrus fragrance.
- Reject lemons with bruised, discolored, pitted or wrinkled skins.

Storing

- Store in cooler at 45-50°F/7-10°C, 85-95% relative humidity
- Maintain adequate air ventilation.
- Keep cartons off the floor.
- Store away from foods with strong odors and ethylene-producing fruits.

Standard of Identity

None

Grade Standard Reference

Title 7 CFR 51.2795 through 51.2821

Sample Description

LEMONS, FRESH: to be packed to U.S. No. 1 Grade standard, 165-count.