

Nectarines

FRESH



Sizes

By number in container:

48 count (largest)
56 count
64 count
72 count
80 count
88 count
96 count (smallest)

Grades

U.S. Fancy
U.S. Extra No. 1
U.S. No. 1
U.S. No. 2
Unclassified (ungraded)

Popular Varieties

Clingstone: Flame Kist, Fairlane, Red Jim

Freestone: May Grand, Fantasia, Summer Grand

How Packed

25-lb loose-fill cartons
22-lb 2-layer tray pack
18-lb 2-layer tray pack (Chile)
Single layer tray packs

In Season

May to October

Purchasing tips

- Nectarines are smooth-skinned peaches.
- Closed container must show numerical count or minimum diameter.

Receiving

- Inspect for quality. Nectarines should be plump, smooth, unblemished; have rich color, slight softening along seam.
- Reject fruit with shriveled skin, bruises, or rotting spots.

Storing

- Check for ripeness. Ripe nectarines give to gentle pressure and are fragrant. Refrigerate ripe fruit in coldest part of refrigerator. Do not refrigerate unripe fruit.
- To ripen, store at room temperature – 55-70°F/13-21°C.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.3145 to 51.3149

Sample Description

NECTARINES, FRESH: to be packed to U.S. Extra No. 1 Grade standard; freestone; 56 count; 25 lb carton.

