

# Peaches

FRESH

## Grades

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



## Popular Varieties

Clingstone  
Freestone

## How Packed

25 and 30-lb volume-fill boxes ( $\frac{3}{4}$  bushel)  
Double-layer tray pack, about 22 lbs  
25-lb loose-fill lugs ( $\frac{1}{2}$  bushel)  
Single-layer tray pack

## In Season

Peak season: May to September

## Purchasing Tips

- Closed container must show numerical count or minimum diameter. Order Western peaches by count, Eastern by diameter.
- Industry considers "standard pack"  
 $\frac{3}{4}$ -bushel or  $\frac{1}{2}$ -bushel baskets.
- Most fresh peaches are freestone variety.
- Bid unit should be per lb.

## Receiving

- Inspect for quality: Should be firm or firm ripe, creamy or yellowish color.
- Reject green, bruised, discolored or soft peaches.

## Storing

- Check for ripeness. If firm, hold at room temperature until ripe, serve immediately or refrigerate and use as soon as possible. Store no longer than 1 week.
- Do not wash until ready to serve.

## Standard of Identity Reference

None

# Peaches

FRESH (CONTINUED)

## Grade Standard Reference

Title 7 CFR 51.1210 to 51.1214

## Sample Description

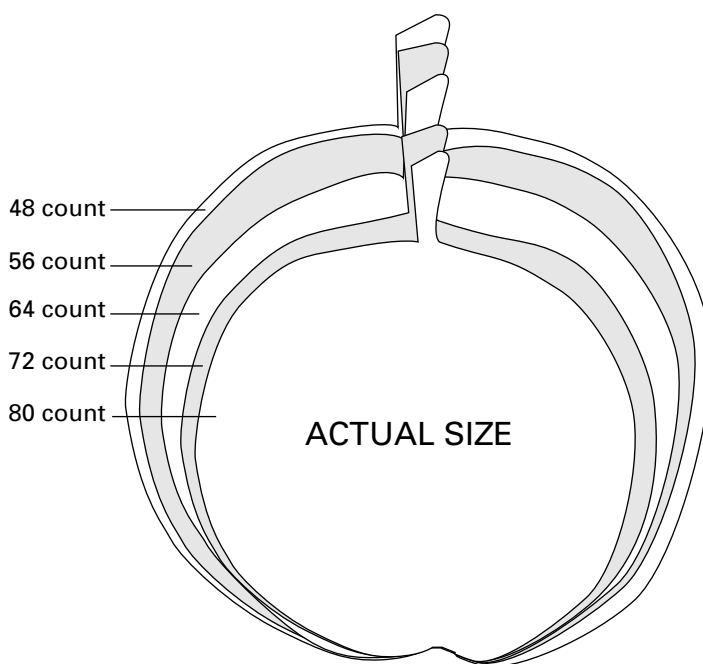
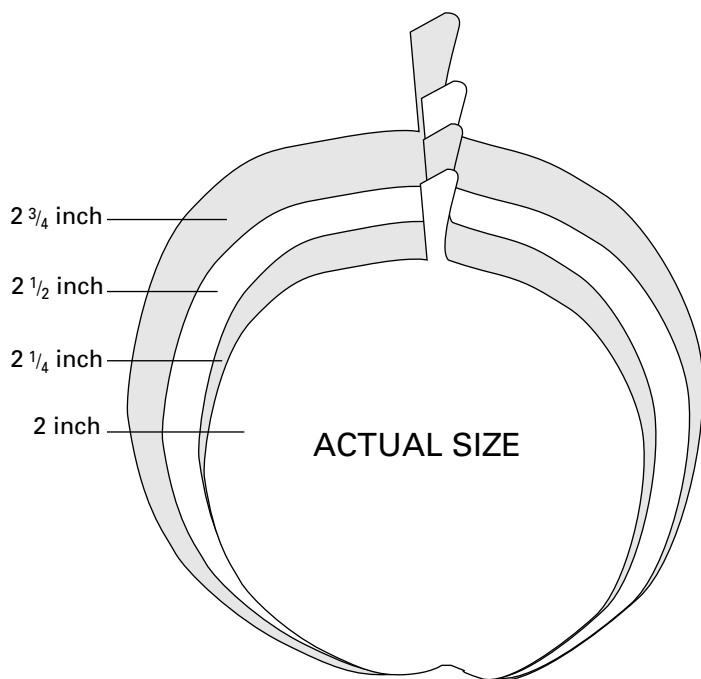
PEACHES, FRESH: to be packed to U.S. Extra No. 1 Grade standard; freestone; loose-fill box or lug;  $2\frac{3}{4}$  inch or 64 count.



## Sizes

Eastern pack – by diameter

Western pack – by number in container



# Peaches

CANNED



## Forms

Halves  
Slices  
Quarters  
Diced  
Mixed (peeled, pitted pieces predominantly irregular in size and shape)

## Grades

U.S. Grade A or U.S. Fancy  
U.S. Grade B or U.S. Choice  
U.S. Grade C or U.S. Standard  
U.S. Grade D (Clingstone only)  
Substandard

## Popular Varieties

**Clingstone:** Peaches with pits that cling to the flesh. These account for about 80% of canned peaches.

**Freestone:** Peaches with pits that easily separate from the flesh.

## How Packed

#10 cans, 6 per case

## Purchasing Tips

- Specify packing medium: Extra heavy syrup, heavy syrup, light syrup, extra light syrup, water, fruit juice and water, and artificially sweetened.
- Sugar, a preservative, protects flavor, color, and texture of fruits packed in syrup.

- Drained weight (from 60 oz to 68.6 oz per can) specified in federal regulations; no need to include in product description.
- Mixed peaches are sometimes called “salad cuts” or “pieces.”
- U.S. Grade B is the highest grade generally available.

## Standard of Identity Reference

Title 21 CFR 145.170 to 145.171

## Grade Standard Reference

Title 7 CFR 52.2563 and 52.2610

## Sample Description

PEACHES, CANNED: halves; to be packed to U.S. Grade B standard; 45 to 50 count; clingstone; extra light syrup; 6/10.

## Sample Description

PEACHES, CANNED: slices; to be packed to U.S. Grade B standard; clingstone; extra light syrup; 6/10.

## Sizes

By number of halves per #10 can:

