

# Pears

FRESH



## Sizes

By number in container:

- 70 count (largest)
- 80 count
- 90 count
- 100 count
- 110 count
- 135 count
- 150 count (smallest)

## Grades

### Standards for Summer and Fall Pears

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

### Standards for Winter Pears

- U.S. Extra No. 1
- U.S. No. 1
- U.S. Combination
- U.S. No. 2
- Unclassified (ungraded)

## Popular Varieties

Summer and Fall: Bartlett  
Winter: Anjou, Bosc, Comice

## How Packed

- 36-lb bulk loose-fill cartons
- 46-lb layer packed with individually wrapped pears
- 22- to 28-lb two-layer cartons

## In Season

- Winter pears: October to June
- Summer and fall pears: July to December

## Purchasing Tips

- Medium sizes are 110 and 135 counts;  
2 or 3 pears = 1 lb.
- Pears are picked mature but not ripe and require 2 to 3 days to ripen after received.
- Winter pears will keep longer than summer pears.

## Receiving

- Pears should be firm, clean, bright, with color typical of variety when ripe (Bartlett - yellow; Anjou, Bosc, and Comice - greenish yellow). Reject fruit shriveled near stem, with scars, hard spots, or insect damage.
- Keiffer varieties are gritty and very large; don't accept as a substitution.

## Storing

- Check for ripeness. Ripe pears give to gentle pressure and have color and odor typical of variety; store in coldest section of refrigerator. Store firm (unripe) fruit at room temperature, then use immediately or refrigerate.
- Pears give off and absorb odors; don't store near cabbage, carrots, celery, potatoes, or onions.

## Standard of Identity Reference

None

## Grade Standard Reference

Title 7 CFR 51.1261 to 51.1264 and 51.1300 to 51.1305

## Sample Description

PEARS, FRESH: to be packed to U.S. No. 1 Grade standard; any summer or winter variety except Keiffer; 110 count; 46 lb layer pack only.

## Forms

Halves  
Slices  
Quarters  
Diced  
Pieces

## 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  
Substandard

## Popular Varieties

Bartlett  
Kieffer

## 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, fruit juice, and artificially sweetened.
- Minimum drained weight for diced pears is 67 oz; 65.5 oz for other forms.
- Grade B is highest grade packed by many processors.

## Standard of Identity Reference

Title 21 CFR 145.175 to 145.176

## Grade Standard Reference

Title 7 CFR 52.1613

## Sample Description

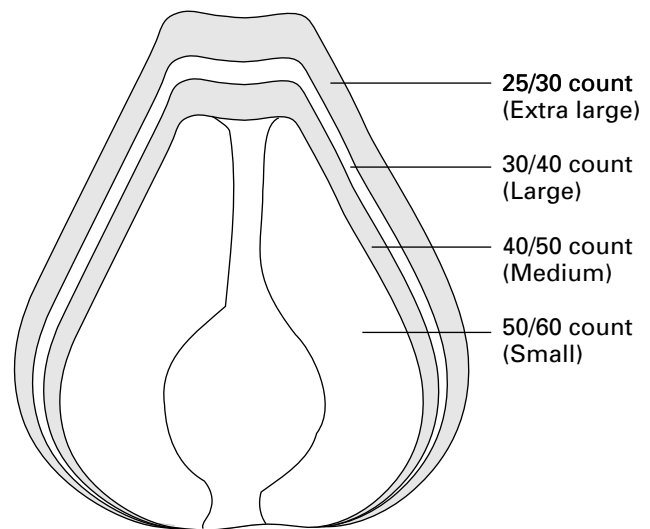
PEARS, CANNED: halves; to be packed to U.S. Grade B standard; 50 to 60 count; light syrup; 6/10.

## Sample Description

PEARS, CANNED: diced; to be packed to U.S. Grade C standard; light syrup; 6/10.

## Sizes

By number of halves per #10 can



ACTUAL SIZE