

Plums

FRESH

Grades

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



Popular Varieties

Black Beaut: Black skin, reddish yellow flesh
Casselman: Red skin, deep yellow flesh
El Dorado: Reddish black skin, amber flesh
Friar: Deep black skin, amber flesh
Kelsey: Green skin, yellowish green flesh
Lorado: Red skin, yellow flesh
Red Beaut: Red skin, yellow flesh
Roysum: Reddish blue skin, light yellow flesh
Santa Rosa: Purple skin, yellow flesh

How Packed

28-lb, 1/2-bushel volume-fill containers
18-lb, 2-layer tray pack (Chile)

In Season

Peak season: May to October

Purchasing Tips

- Plums come in round to oblong shapes, sweet to acid taste.
- Blue and purple plums are milder with sweeter flavor; other plums are medium to large size, various shapes and very juicy.
- All varieties have short but different growing seasons.

Receiving

- Inspect for quality: Fresh, plump, good color, fairly firm.
- Reject hard, immature, shriveled fruit; fruit with soft spots, skin breaks, or brown discoloration.

Storing

- Ripen plums at room temperature – 55-70°F/13-21°C.
- Refrigerate plums after they get soft. Store in single layers.

Standard of Identity Reference

None

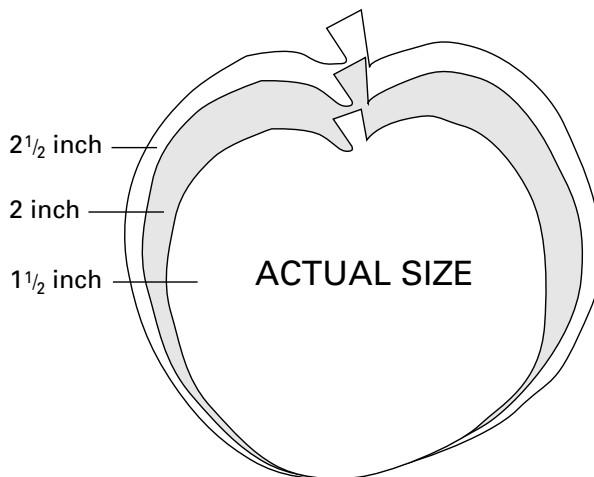
Grade Standard Reference

Title 7 CFR 51.1520 to 51.1524

Sample Description

PLUMS, FRESH: to be packed to U.S. No. 1 Grade standard; blue or purple; size 8 to 9 count; 28 lb loose pack carton when domestic available, other times 18 lb tray pack import.

Sizes



Diameter	Count per lb	Size
1 1/2 inch	8 to 9	Small
2 inch	5 to 6	Medium
2 1/2 inch	3 to 4	Large