

Strawberries

FRESH

Grades

U.S. No. 1 (not less than $\frac{3}{4}$ -inch diameter)
U.S. Combination (minimum 65% No. 1)
U.S. No. 2 (not less than $\frac{5}{8}$ -inch diameter)
Unclassified (ungraded)

Popular Varieties

Camaroso
Chandler
Driscoll's
Seascape
Selva

How Packed

12-lb flats of 12 pints
12-lb flats of 6 quarts
6-lb bulk half trays
9-lb flats holding 8 16-oz clamshells or 16 8-oz clamshells

In Season

Peak season: May to July
Available: year round

Purchasing Tips

Purchase for use within 2 days.

Receiving

Look for fresh, clean, bright and solid red color with very little green or white; green caps fresh looking; no mold; no leaky or damaged berries.

Storing

- Refrigerate immediately in coldest part of refrigerator – 32-36°F/0-2°C, 90-98% relative humidity.
- Do not wash or remove caps until ready to serve.
- Typical shelf life 5 to 7 days.

Standard of Identity Reference

None

Grade Standard Reference

Title 7 CFR 51.3115 to 51.3118

Sample Description

STRAWBERRIES, FRESH: to be packed to U.S. No. 1 Grade standard; 12/pts.

