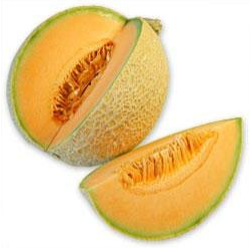


Cantaloupes



Grades

U.S. Fancy.

U.S. No. 1.

U.S. Commercial.

U.S. No. 2.

Tolerances

En route or at destination. 12% total defects; Including 8% for permanent defects; or, 6% for serious damage, including 4% for serious damage by permanent defects and 2% for decay.

Good Delivery Guidelines

15% total, including 8% serious damage, including 5% decay

Common Defects

Damage by:

1. Bruising when the surface of the cantaloupe is definitely flattened or indented, or when the underlying flesh is noticeably discolored;
2. Insect damage when the injury penetrates into the rind but not into the yellow flesh and is more than 1/8 inch in depth or when the injury aggregates more than 1 inch in diameter on a cantaloupe five inches in diameter.
3. Liquid in the seed cavity when an objectionably large amount of liquid is present in the seed cavity, or when the flesh of the cavity wall is mushy or noticeably discolored.
4. Mechanical damage when cuts or gouges are deep or when any skin break is unhealed.

Serious damage by:

1. Bruising when the surface of the cantaloupe is seriously flattened or indented or when a material portion of the underlying flesh is broken down;
2. Insect damage when seriously affecting the appearance or marketing quality of the
3. cantaloupe.
4. Liquid in the seed cavity when there is any fermentation of the liquid in the seed cavity, or when the flesh of the cavity wall shows fermentation or is badly discolored
5. Mechanical damage when fresh cuts or gouges extend into the edible portion of the cantaloupe.

