

# Kiwi

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## **Grades**

U.S. Fancy

U.S. No. 1.

U.S. No. 2

## **Tolerances**

U.S. Fancy and U.S. No. 1.

**For defects en route or at destination.** 12% total, including 8% for permanent defects; including 6% for defects causing serious damage, including 4% for serious damage by permanent defects and 2% for fruit affected by internal breakdown or decay.

## **Good Delivery Guidelines**

15% total, including 8% serious damage, including 3% decay

## **Common Defects**

Damage by:

1. Bruising: surface of fruit is indented and discoloration of the flesh extends deeper than 1/8 inch (3.2 mm); Causing slight discoloration exceeding the area of a circle 3/8 inch (9.5 mm) in diameter, or, an aggregate area of a circle 3/8 inch (9.5 mm) in diameter of lesser bruises, which materially detract from the appearance, edible, or shipping quality.
2. Discoloration: when the color and pattern causes an unattractive appearance (except for water staining) affecting more than 10% of surface.

Serious damage by:

1. Bruising: surface of fruit is indented and discoloration of the flesh extends deeper than 1/4 inch (6.4 mm); Causing discoloration exceeding the area of a circle 1/2 inch (12.7 mm) in diameter, or, lesser bruises which seriously detract from the appearance, edible, or shipping quality.
2. Discoloration: when the color and pattern causes an unattractive appearance (except for water staining) affecting more than 25% of surface.

