Limes



<u>Grades</u> U.S. No. 1. U.S. Combination. U.S. No. 2.

Tolerances

10%, by count, of the fruit in any lot may fail to meet the color requirements. In addition, not more than 10%, by count, of the fruit in any lot may be below the remaining requirements of this grade, but not more than 5%, shall be allowed for decay, stylar end breakdown, broken skins which are not healed, or defects causing serious damage including not more than one-half of 1% for decay at shipping point: **Provided**, That an additional tolerance of 2-1/2%, or a total of not more than 3%, shall be allowed for decay en route or at destination.

Good Delivery Guidelines

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

Common Defects

Damage by:

- 1. Blanching: when more than 25%, in the aggregate, of the fruit surface shows a whitish to yellowish green area or areas because of shading, resting on the surface of the ground, or contact with other fruit on the tree.
- 2. Yellowing: yellow color when plainly visible and caused by the ripening process;
- 3. Oil Spots: when oil spots aggregate more than the area of a circle 1/4-inch in diameter.
- 4. Skin breakdown: when the affected area aggregates more than a circle 1/4-inch
- 5. in diameter.

Serious damage by:

- 1. Blanching: when more than 50%, in the aggregate, of the fruit surface shows a whitish to yellowish green area or areas because of shading, resting on the surface of the ground, or contact with other fruit on the tree.
- 2. Yellowing: yellow color when plainly visible and caused by the ripening process;
- 3. Oil Spots: when oil spots aggregate more than the area of a circle 1/2-inch in diameter.
- 4. Skin breakdown: when the affected area aggregates more than a circle 1/2-inch in diameter.

