

**2017 East Coast Off-Line Quality Standards (Subject to Change) Revised 9/13/17**

VARIETY	PRESSURE	ACCEPTABLE SIZES
ACEY MAC/GALA/PINK LADY/ CAMEO/EMPIRE/JONAGOLD/FUJI/ GRANNY/SNAPDRAGON/ RUBYFROST/OTHER	14lbs minimum not more than 10% pressuring below 14lbs	80 through 138
HONEYCRISP	13lbs minimum not more than 10% pressuring below 13lbs	80 through 138
Goldens	14lbs Minimum Not more than 10% pressuring below 14lbs	80 Through 113

**GRADE STANDARDS** – US#1 Grade or higher

**SIZE** – sizes are based on a 40 lb box and can be grouped in bins as follows: 80/88, 100/113, 125/138

**COLOR** – 20% min. red color on bi-colored apples. Apples with no color and/or green background unacceptable.

**BRIX** – 12.0 minimum

**TEMPERATURES** – Core temperature between 32 and 45-degree Fahrenheit at receiving at Crunch Pak

**DEFECTS** –

Surface marks and defects such as limb rub, surface bruises, healed punctures, hail damage, need to be able to be covered by **two fingers placed longitudinal.**

Sunburn acceptable within two fingers if blendable with surrounding color.

Stem splits are acceptable if confined to the stem bowl and less than 1/8 inch in width

Stem bowl russet must be confined to stem bowl of the apple. \*Stem bowl russet acceptable on golden for peeled.

**ZERO TOLERANCE DEFECTS** - Stickers, Insect Damage, Injury bruising, Bitter Pit, Lenticel Breakdown, CO2 Damage, Scald, Internal Browning, Decay, Open Punctures, Watercore – this includes fujis

**SHAPE** – measured from either end of the apple; 20 degree drop shoulder - 5% max, 10 degree drop shoulder - 10% max.

**BINS** –

Corrugate bins are acceptable for Conventional fruit.

All bins must be clean of debris & foreign material, have all runners and be of good quality to allow stacking 10 bins high.

Bins must be tagged with shipper name, variety, pack date and size

Minimum 10 bins per variety per delivery.

**CERTIFICATES** –

GFSI, Third party audit is required for packinghouse; Global GAP or USDA audits are required for orchards

**Certified scale weight tickets are required for all deliveries**



# APPLE DEFECT GUIDELINES

## Shape

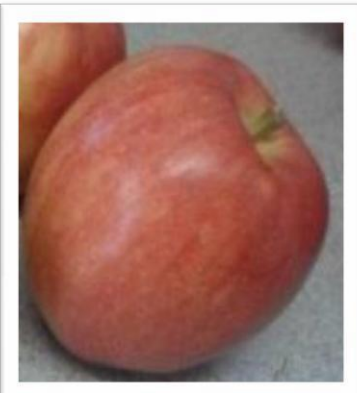
Acceptable Examples



Acceptable Option



Not Acceptable Examples





## APPLE DEFECT GUIDELINES

### Color

Acceptable Examples of High to Medium

Not Acceptable Examples of Low Color  
30% minimum on bi-colored apples





## APPLE DEFECT GUIDELINES

### Bruising

Acceptable Examples



Not Acceptable Examples





## APPLE DEFECT GUIDELINES

### Russet

Acceptable Examples



Not Acceptable Examples



### Sunburn

Acceptable Examples



Not Acceptable Examples

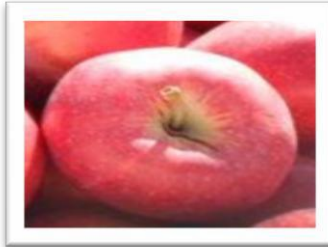




## APPLE DEFECT GUIDELINES

### Stem Splits

Acceptable Examples



Not Acceptable Examples



### Limb Rub

Acceptable Examples



Not Acceptable Examples





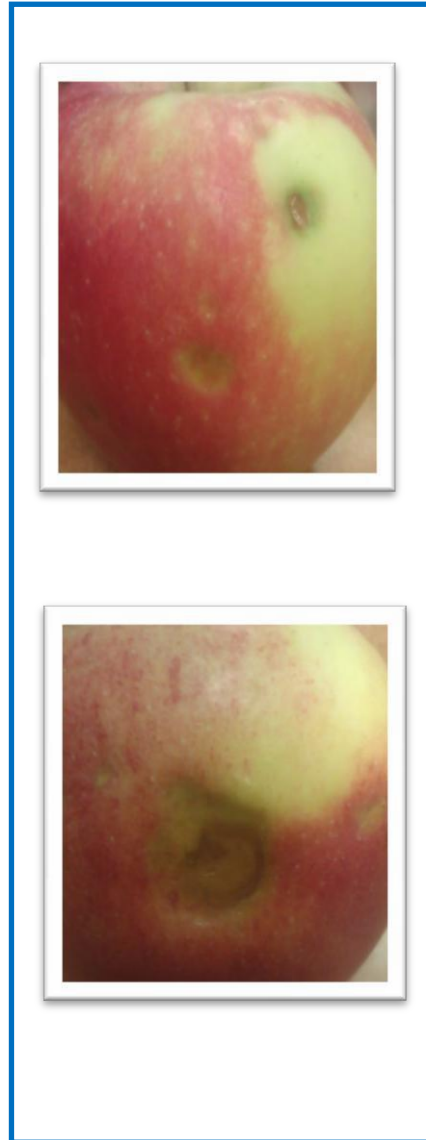
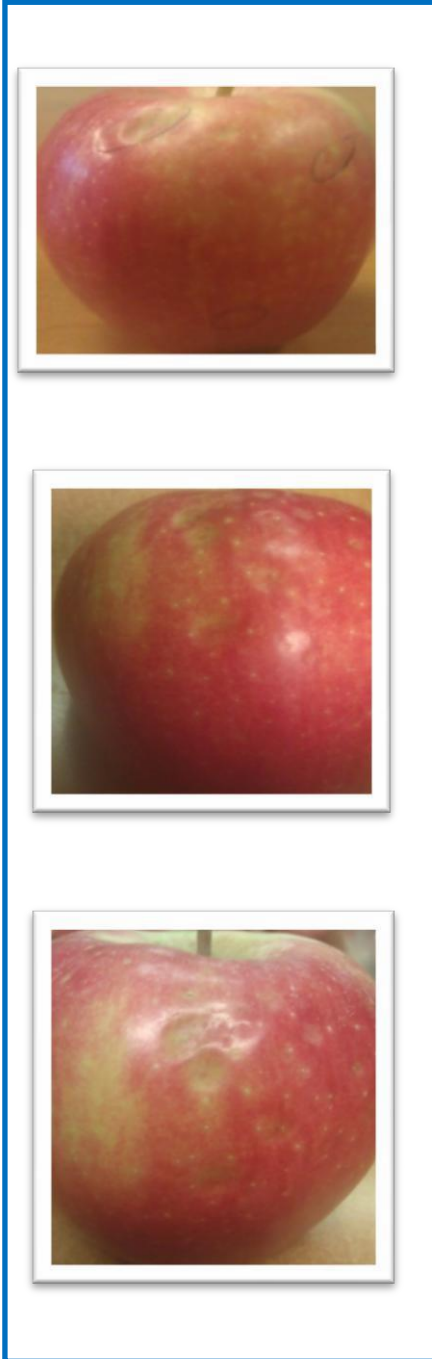
# APPLE DEFECT GUIDELINES

## Hail

Acceptable

Acceptable w/ "2 Finger" Rule

Not Acceptable



**Free of the following defects**

**Bitter Pit**



**Watercore**



**Lenticel Breakdown**



**Co2 Damage**



**Scald**



**Stickers**



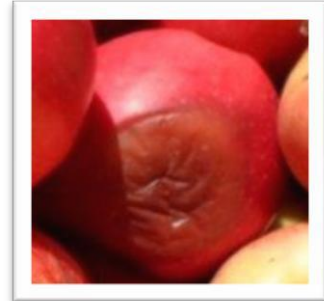




## APPLE DEFECT GUIDELINES

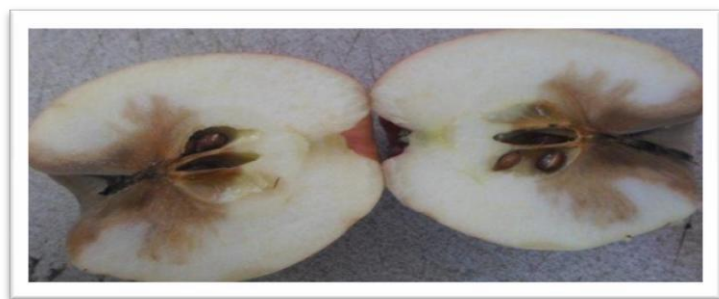
### Decay

Not Acceptable Examples

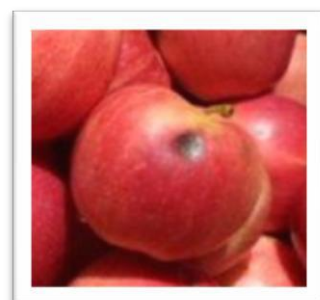
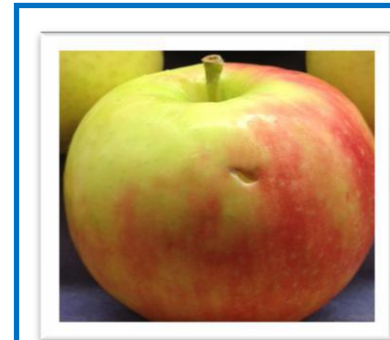


### Internal Decay

Not Acceptable Examples



### Punctures





## APPLE DEFECT GUIDELINES

### Internal Browning

Any Occurrence not Acceptable

