



Apple Information Sheet

Purchasing Specifications

Specifications should state grade, type, size, and quantity. Select an appropriate grade for the intended use. Apples should be firm to touch, have evenly distributed color according to variety, and have a characteristic apple shape. No more than 10% should have defects that make apples unusable, and no more than 1% should be affected by decay.

Measure	Diameter	Approximate Count per box
Small	2 1/4"	250
Medium	2 1/2"	185
Large	2 3/4"	135

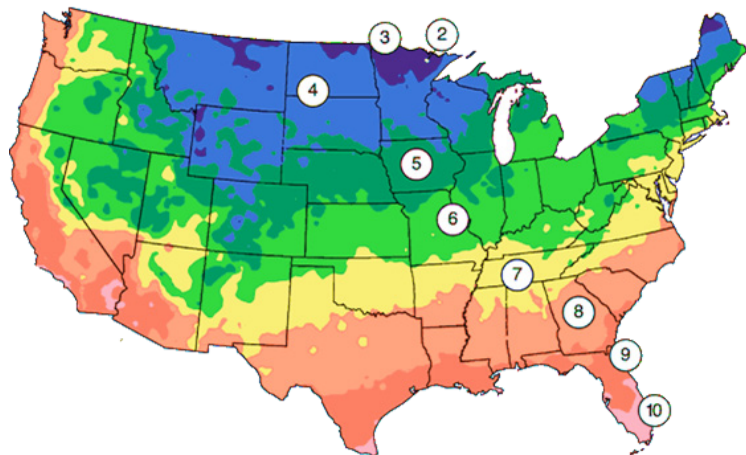
U.S. Grades

The five grades for apples are U.S. Extra Fancy, U.S. Fancy, U.S. No. 1., U.S. No. 1 Hail, and U.S. Utility. The main difference between grades is the amount of surface area that is allowed to be affected by particular defects, with U.S. Extra Fancy being the most restrictive. For apples that have a color requirement*, the amount of good red color that must be present is also a significant issue. U.S. Extra Fancy has the highest color requirement compared to the U.S. Utility, which has no color requirement.

*The apple varieties that have color requirements are Red Delicious, Red Rome, Empire, Idared, Winesap, Jonathan, Stayman, McIntosh, Cortland, Rome Beauty, Delicious, and York varieties.

Domestic Harvest

- 2, 3: July - September
- 4, 5: August - October
- 6: September - November
- 7: October - November
- 8, 9, 10: June - September



Apples are domestically available all year, with the highest volume and lowest cost typically available September through May. Many apples are held in controlled atmosphere storage after harvest for several months. The longer apples are held in storage, the more the quality may decline. Contact your county or state Cooperative Extension Office for additional details about apple production in your area.



Apple Information Sheet, continued

Receiving Guidelines

- Apples should produce a “snap” sound when cut with a knife or bitten.
- Apples should not feel soft when held in the palm of your hand and gently squeezed.
- Shape is important only if you are serving whole fruit.

Desirable Characteristics



Acceptable Color and Shape



Acceptable Scarring and Similar Injuries

Product Defects



Misshapen



Brown
Discoloration



Insect Stings &
Internal view



Bruise - External and Internal

Storing and Handling Guidelines

- Apples are best stored at 32 °F with a relative humidity of 90% and some air circulation. Under these conditions, apples are acceptable for up to 3 months. Apples stored at general refrigeration temperatures below 41 °F will have approximate shelf life of up to 20 days. Apples may be held in dry storage for up to 7 days.
- Apples will pick up odors if stored with certain foods that produce them, especially onions and potatoes.
- Store apples away from ethylene sensitive products such as bananas, broccoli, carrots, cucumbers, leafy greens, lettuce, and sweet potatoes. Apples produce ethylene.
- Wash apples under cold, running water prior to serving.
- Seal, date, and refrigerate apples immediately and use by the following day if cut on-site.
- Dip or coat sliced apples with an acidic solution of 1 part lemon juice to 3 parts water or use an appropriate commercial product according to the manufacturer's instructions to prevent browning in apples cut on-site.
- Waxing is a normal part of apple processing and is not a food safety concern.