

Orange Information Sheet

Purchasing Specifications

Specification should state grade, type, size, and quantity.

Select an appropriate grade for intended use. Orange color should predominate over green. Oranges should yield to slight pressure when squeezed in hand. No more than 12% should have defects that make oranges unusable, and no more than 3% should be affected by decay. Navel oranges are considered excellent for fresh consumption because they do not have seeds and are easy to peel. Valencia oranges contain seeds and are difficult to peel but typically cost less than navel oranges.

Measure	Diameter	Approximate Count per box
Small	2 5/8"	138
Medium	3"	88
Large	Over 3"	48

U.S. Grades

- California/Arizona, Florida and Texas each have their own separate U.S. grade standards.
- The common universal grades are U.S. Fancy, U.S. No. 1, U.S. Combination, and U.S. No. 2.
- U.S. Fancy - Color should be at least light orange with not more than a trace of green noticeable on the fruit, and the surface should be relatively smooth to the touch.
- U.S. No. 1 - Orange color must predominate over green*.
- U.S. Combination - At least 40% must be U.S. No. 1 quality.
- U.S. No. 2 - Color requirement is the same as U.S. No. 1. with rougher texture and greater amount of defects permitted than in other grades.

*For Valencia and other late varieties, not less than 50 percent, by count, shall be fairly well-colored and the remainder reasonably well-colored.

Domestic Harvest

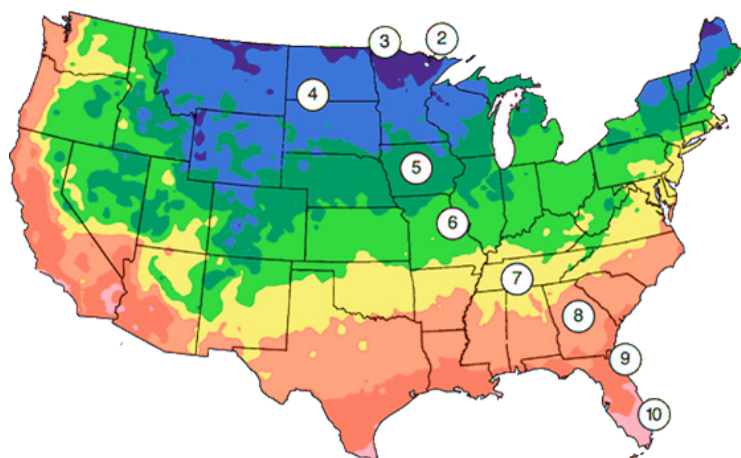
2 thorough 7: n/a

8: Very limited late summer

*9, 10: September - May

*California available from early October through July.

*Most oranges are grown in California, Florida, and Texas.

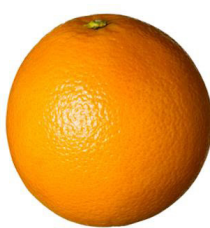
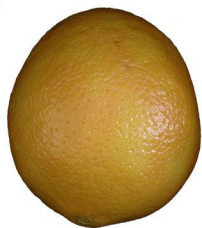




Orange Information Sheet, continued

Receiving Guidelines

Desirable Characteristics



Acceptable Color and Shape

Developed Navel

Acceptable Scar

Product Defects



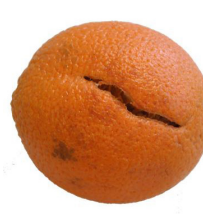
Dry Juice Sacs



Scarring



Skin Breakdown



Broken Skins



Decay

Storing and Handling Guidelines

- Store Florida and Texas oranges ideally at 32 to 34 °F with a relative humidity of 85-90%. California oranges are ideally stored at 38 to 48 °F with a relative humidity of 85-90%. Oranges stored at refrigeration temperatures below 41 °F will have approximate shelf life of 10 days. Oranges may be held in dry storage for up to 5 days.
- Store fresh oranges in a well-ventilated area with adequate air circulation to discourage moisture condensation.
- Wash oranges under cold, running water prior to use.
- Scrub the orange peel with a vegetable brush if using the skin for zest.
- Cover, date, and refrigerate immediately oranges cut on-site and use by the following day.
- Place the orange on its side with the stem ends between your hands and cut into wedges. This technique creates orange wedges with sections that are easier to remove from the skin.
- California oranges shipped or stored at temperatures below 38 °F are susceptible to chilling injury and other rind disorders.
- Orange wedges may be frozen for up to one hour prior to serving as a cold treat.

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