



Strawberry Information Sheet

Purchasing Specifications

Specifications should state grade, type, size, and quantity. Select an appropriate grade for the intended use. Strawberries should have a bright red color, natural shine and fresh looking green Calyx (cap). No more than 10% should have defects that make strawberries unusable, and no more than 2% should be affected by decay.

Measure	Diameter	Approximate Count per 1 LB Container
Small	3/4" to 1"	30
Medium	1" to 1 1/4"	25
Large	Over 1 1/4"	20

U.S. Grades

- U.S. No. 1* - 75% of berry surface must be red or pink in color; should not be less than 3/4" in diameter.
- U.S. Combination - 80% of the strawberries must be U.S. No. 1 quality.
- U.S. No. 2 - 50% of berry surface must be red or pink in color; should not be less than 5/8" in diameter.

Notes:

Strawberries are picked at their peak and do not ripen after harvesting.
Strawberries without caps are considered a defect in the U.S. No. 1 grade.

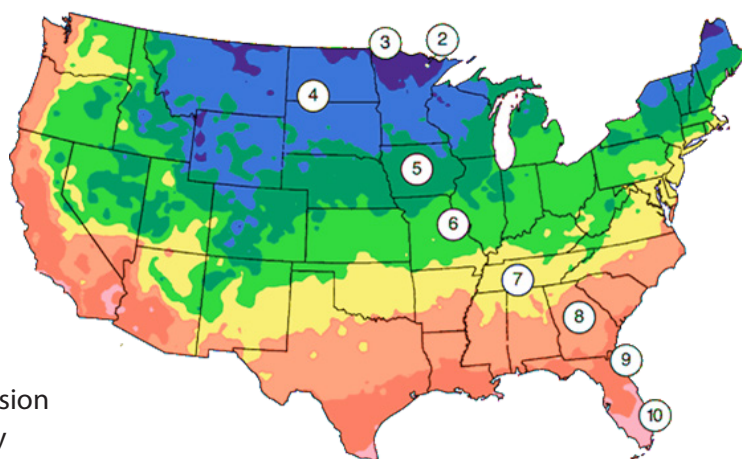
*U.S. No. 1 consists of strawberries of one variety or similar varietal characteristics with the cap (calyx) attached. U.S. No. 1 strawberries are firm, not overripe or undeveloped, and free from mold or decay. Strawberries are free from damage caused by dirt, moisture, foreign matter, disease, insects, or mechanical or other means. Each strawberry has a pink or red color on not less than 3/4 of its surface.

Domestic Harvest

- 2, 3, 4: July - August
5, 6: June - July
7, 8: April - May
9, 10: December - April

*California available year around.

Check with your county or state Cooperative Extension Office for specific information regarding strawberry production in your area.





Strawberry Information Sheet, continued

Receiving Guidelines

Desirable Characteristics

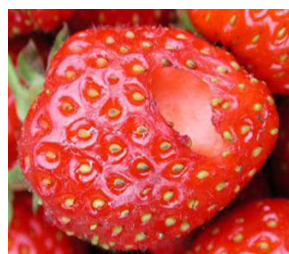


- Acceptable color and shape.
- Strawberries should be sweet to taste with no off odor.

Product Defects



Bruise



Insect



Misshapen



Poorly Colored



Decay

- Strawberry flesh should not feel mushy or stringy.

Storing and Handling Guidelines

- Store strawberries ideally at 32 °F with a relative humidity of 95%. Under these conditions, strawberries are acceptable for up to 2 weeks. Strawberries stored at general refrigeration temperatures below 41 °F will have an approximate shelf life of 3 days. Strawberries may be held in dry storage for up to 24 hours.
- Store with any refrigerated produce. Strawberries are not ethylene producers or ethylene sensitive.
- Check each package visually, making sure there are no signs of mold growth. If one berry is moldy, mold spores will have traveled to surrounding berries. Discard berries with mold and any adjacent berries to prevent further mold contamination and loss.
- Wash berries under cold, running water just before use. Do not remove Calyx (cap) prior to washing to prevent the loss of juice and reduce the amount of water absorbed, which may dilute the berry flavor.
- Seal, date, and refrigerate cut berries immediately. Use by the following day.
- Freeze whole, sliced, diced, or crushed strawberries by removing the Calyx (cap) and adding a small amount of lemon juice to the berries just prior to freezing to reduce vitamin C loss.

This project has been funded at least in part with Federal funds from the U.S. Department of Agriculture, Food and Nutrition Service through an agreement with Institute of Child Nutrition at The University of Mississippi. The contents of this publication do not necessarily reflect the views or policies of the U.S. Department of Agriculture, nor does mention of trade names, commercial products, or organizations imply endorsement by the U.S. government. In accordance with Federal law and U.S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, or disability. To file a complaint of discrimination, write USDA, Director, Office of Civil Rights; Room 326-W, Whitten Building, 1400 Independence Avenue, SW, Washington, DC 20250-9410 or call (202) 720-5964 (voice and TDD). USDA is an equal opportunity provider and employer.

The University of Mississippi is an EEO/AA/TitleVI/Title IX/Section 504/ADA/ADEA Employer.
© 2016, Institute of Child Nutrition, The University of Mississippi, School of Applied Sciences

Except as provided below, you may freely use the text and information contained in this document for non-profit or educational use with no cost to the participant for the training providing the following credit is included. These materials may not be incorporated into other websites or textbooks and may not be sold. The photographs and images in this document may be owned by third parties and used by The University of Mississippi under a licensing agreement. The University cannot, therefore, grant permission to use these images.



For more information, please contact helpdesk@theicn.org.

Updated: 02/2016

