



**GRADE** - US Fancy1

**PACK** - 2 lb.

**ORIGIN** - US Mexico South America

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - Very Low

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - C+

### RECEIVING

Good quality Green Seedless Grapes, aka White Seedless Grapes; should be well-colored with plump berries firmly attached to green pliable stems. The color and shape should be consistent throughout the case.

### AVOID / REJECT

Avoid Grapes that are damaged, bruised or contain mold. Avoid Grapes with significant shatter in the lugs, this is more prevalent in storage product being shipped at the end of the regional growing seasons.

### STORAGE / HANDLING

Grapes are best stored in the coldest section of your cooler to preserve their health and yield. The ideal storage temperature is between 32-36 degrees F. Maintain good air circulation around the lugs, but avoid uncovered storage in the drafts as they will make the Grapes shrivel prematurely. Handle Grapes with care as they are easily bruised or damaged; the detachment of the berries from the cluster is known as shatter. Avoid storage near odorous products in your cooler; Grapes absorb odors. Avoid washing until immediately before using; once washed Grapes will mold and decay more rapidly. Grapes produce very low amounts of ethylene, but are sensitive to ethylene which is a secondary cause of shatter; avoid storage near other ethylene producing items.

### OTHER