



GRADE - US 2 Choice

PACK - 200 ct.

ORIGIN - US Mexico Chile Spain

AVAILABILITY - Year Round

ETHYLENE PRODUCE - Very Low

ETHYLENE SENSITIVE - Yes

STORAGE ZONE - A

RECEIVING

Good quality Choice Lemons should arrive firm and healthy with a mostly bright yellow color and be uniformly sized. Some surface blemishes or scarring will be present as well as a green tinge at the ends of the fruit. The Lemons should have a fresh citrus aroma.

AVOID / REJECT

Avoid Lemons with bruised, discolored or wrinkled skins. While it is not uncommon to find a few pieces of fruit in a case with some surface mold, it should not be more than 3% of the contents by count.

STORAGE / HANDLING

Store Lemons in their original intact container or covered Lexan in the cooler. Keep cartons off the floor to prevent dampening of boxes from condensation and moisture in the cooler. The ideal storage temperature is 35-40 degrees F. Make sure to remove any molding aged product from the rest of the case to prevent cross contamination. Lemons produce very low level of ethylene and are ethylene sensitive which can accelerate skin deterioration and decay; avoid storage near ethylene producing items.

OTHER