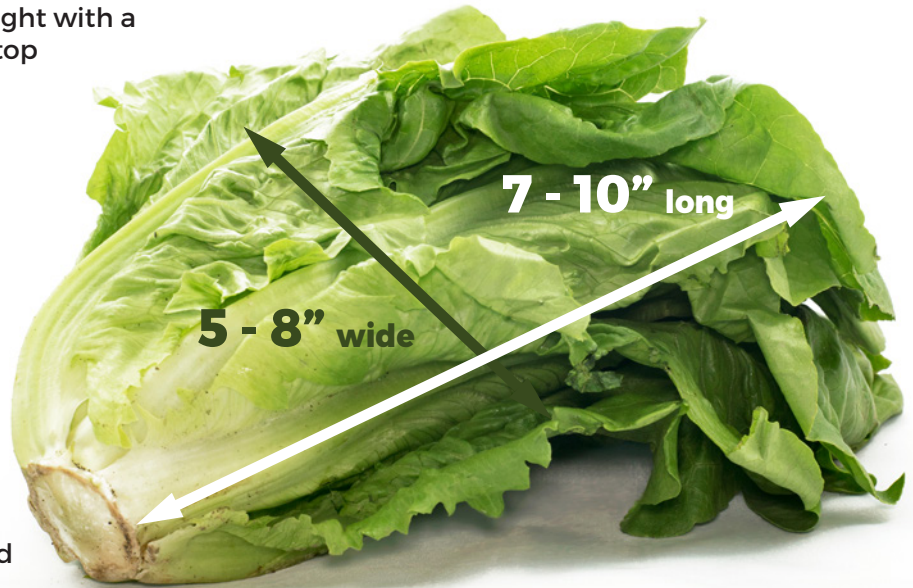


ROMAINE LETTUCE

Grade U.S. #1

- ✓ Lettuce must be fresh (normal succulence but the outermost leaves may be slightly wilted) and bright with a lighter green base and darker green top
- ✓ Plants in any container must be of similar varietal characteristics (same general type)
- ✓ Romaine must be well developed - long and loaf shaped with long narrow leaves
- ✓ Clean and well-trimmed (stem is trimmed off close to the point of attachment of the outer leaves)
- ✓ Leaves must be tender and sweet, not bitter
- ✓ Commonly packed as 24's in standard 1 2/3 bushel box



AVOID

- × Bruised, shredding, or cracking of leaves/midribs
- × Tip burn or other discoloration of leaves
- × Wilting
- × Damage caused by seedstems
- × Insect or disease damage
- × Damage from freezing



NEED HELP?

Contact your local Cornell Cooperative Extension office or a CCE regional agriculture team for more information.

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Information and photos provided by Robert Hadad, CCE Cornell Vegetable Program, based on standards set by the USDA

Prepared by Angela Ochterski, CCE Cornell Vegetable Program, September 2019

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