

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

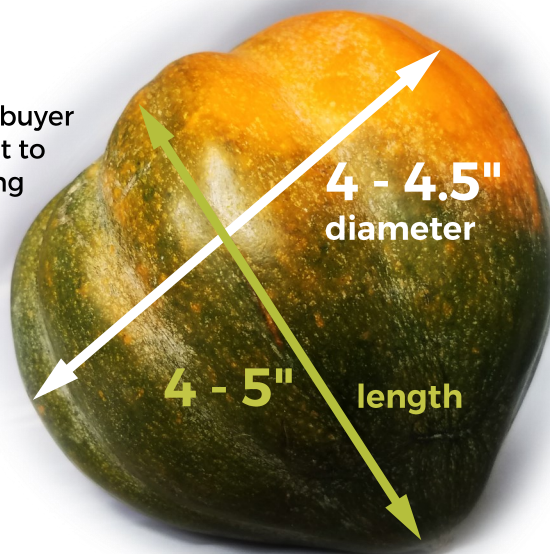
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ACORN SQUASH

Grade: U.S. #1

- ✓ Squash should be dark green with the portion that was in contact with the ground to be orange
 - For fresh market, ~80 days to maturity
 - For storage, up to 100 days to allow for curing
- ✓ Harvested squash needs to be firm and clean
- ✓ Stems are generally left on unless otherwise noted by the buyer
 - If stems are left on, care should be given during harvest to placement in containers to avoid scratching or breaking off of the stems.
 - If stems are to be removed, stems should be clipped off of the plants, not broken off. Additional curing time is needed for the stem scar to heal over.
- ✓ For storage, ideally squash should be laid out in single layer. Air temperature 50-55°F with relative humidity between 50-70%. Do not keep squash too cold or chilling injury will occur. For maximum storability, avoid temperatures above 55°F.
- ✓ Usually packed in 1 1/9 bushel boxes (~50 lbs)



AVOID

- ✗ Excessive orange coloring and blemishes



- ✗ Stem rot



- ✗ Storage rot



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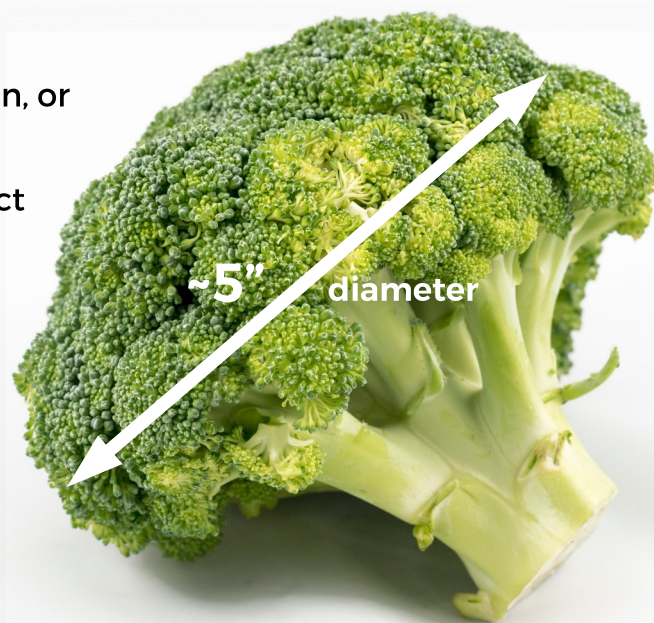
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BROCCOLI CROWNS

Grade: U.S. #1

- ✓ Bud clusters should be dark green, sage green, or even green with a purplish tinge
- ✓ Each bud cluster must be a very well compact bunch
- ✓ Stems should be pale green in color and should be tender
- ✓ Standard broccoli box, 20 lbs



AVOID

- ✗ Loose bud clusters or loose crowns



- ✗ Yellowing caused by opening of flower buds



- ✗ Black spots due to disease and rot



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BRUSSELS SPROUTS

Grade: determined by buyer

- ✓ Sprouts must be crisp and solid with tight wrappers
- ✓ Wrappers should be dark green
- ✓ Clean
- ✓ Average 1.25 inch diameter
- ✓ If selling on the stalk, leaves and leaf stems must be removed with a clean cut
- ✓ If selling on stalk, stalk must be topped
- ✓ Pack in 25 lb boxes



AVOID

- ✗ Diameter greater than 1.5 inches
- ✗ Diameter less than 1 inch
- ✗ Wilting sprouts or wilting wrappers
- ✗ Loose wrappers or wrappers not covering sprout stem (webbing)
- ✗ Dried out sprouts
- ✗ Disease and insect damage



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GREEN CABBAGE

Grade: U.S. #1

- ✓ Cabbage must be hard or solid and heavy for its size
- ✓ Medium green in color
- ✓ Stalk should be clean cut
- ✓ Must be well trimmed and clean
- ✓ 3-4 good green wrapper leaves must be on each head
- ✓ Standard $1\frac{2}{3}$ bushel box, 50 lbs
- ✓ Box should contain 16-18 count with uniformity throughout the box



AVOID

✗ Blemishes and browning



✗ Vein discoloration or rot



✗ Insect or disease damage



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RED CABBAGE

Grade: U.S. #1

- ✓ Cabbage must be hard or solid and heavy for its size
- ✓ Stalk should be clean cut
- ✓ Must be well-trimmed and clean
- ✓ 3-4 red/purplish wrapper leaves must be on each head
- ✓ Standard $1\frac{2}{3}$ bushel box, 50 lbs
- ✓ Box should contain 16-18 count with uniformity throughout the box



AVOID

× Blemishes and browning



× Vein discoloration



× Insect damage



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SAVOY CABBAGE

Grade: U.S. #1

- ✓ Cabbage must be hard or solid and heavy for its size
- ✓ Distinct veins and crinkled leaves
- ✓ Dark green to yellowish in color
- ✓ Must be well trimmed and clean
- ✓ 3-4 good green wrapper leaves must be on each head
- ✓ Standard 1 2/3 bushel box, 45 lbs
- ✓ Box should contain 17-20 count with uniformity throughout the box



AVOID

- ✗ Blemishes and vein discoloration
- ✗ Insect damage



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CAULIFLOWER 9'S

Grade: U.S. #1

- ✓ Must have white to creamy white color
- ✓ Clean and firm and uniform in size
- ✓ Compact snow ball type of curd
- ✓ Must have a fresh, green jacket about 1/3 - 1/2 of the way up the head
- ✓ Pack 9 count when head is 8 inches in diameter, not including jacket
- ✓ Pack in standard open faced cauliflower box



NOTE: Maximum amount of yellowing due to sunburn allowed during times when sunburn-free cauliflower is unavailable is 20%

AVOID

- ✗ Decay
- ✗ Sunburn
- ✗ Signs of riceyness
- ✗ Blemishes



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SELECT CUCUMBERS

Grade: U.S. "SEMI" FANCY (mix of U.S. #1 and U.S. #2)

- ✓ Must be clean and semi-bright
- ✓ Semi-well-formed
- ✓ Some discoloration is acceptable
- ✓ Some skin blemishes and scarring are acceptable
- ✓ Cukes do NOT need to be perfectly straight or uniform in size
- ✓ All cukes should be washed and waxed
- ✓ Pack in standard 1 1/9 250# test box
- ✓ Box should contain 65-70 count



AVOID

- ✗ Excessive amounts of skin blemishes
- ✗ Excessive discoloration due to sunscald
- ✗ Shriveled ends



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24CT SUPER CUCUMBERS

Grade: U.S. FANCY

- ✓ Must be clean and bright with uniform, dark green color
- ✓ Preferred green color on all cukes is 100%, minimum 80%
- ✓ Well-formed and firm
- ✓ Must be straight and uniform in size
- ✓ All cukes should be washed and waxed
- ✓ Pack in standard 24ct cuke box
- ✓ Box should contain 24 count with uniformity throughout the box



AVOID

- ✗ Too much yellowing/sunburn
- ✗ Curved tips
- ✗ Shriveled skin and scarring
- ✗ Other defects that materially detract from their appearance



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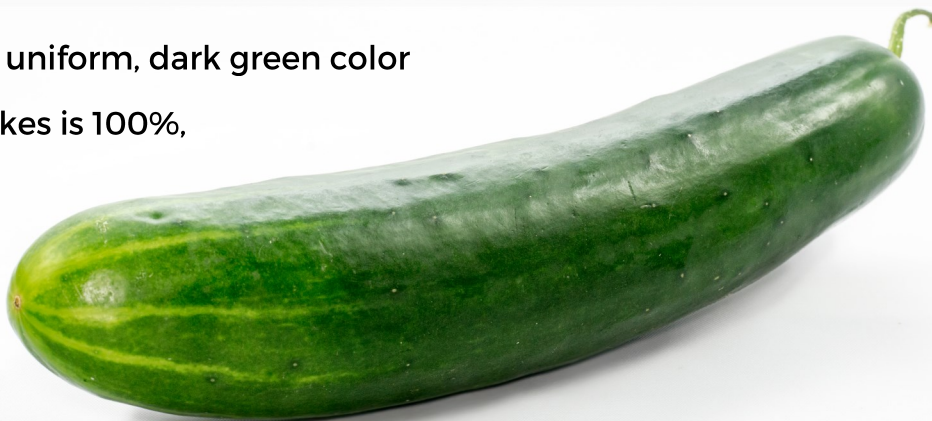
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36CT SUPER CUCUMBERS

Grade: U.S. FANCY

- ✓ Must be clean and bright with uniform, dark green color
- ✓ Preferred green color on all cukes is 100%, minimum 80%
- ✓ Well-formed and firm
- ✓ Must be straight and uniform in size
- ✓ All cukes should be washed and waxed
- ✓ Pack in standard 36ct cuke box
- ✓ Box should contain 36 count with uniformity throughout the box



AVOID

- ✗ Too much yellowing/sunburn
- ✗ Curved tips
- ✗ Shriveled skin and scarring
- ✗ Other defects that materially detract from their appearance



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SUPER CUCUMBERS

Grade: U.S. FANCY

- ✓ Must be clean and bright with uniform, dark green color
- ✓ Preferred green color on all cukes is 100%, minimum 80%
- ✓ Well-formed and firm
- ✓ Must be straight and uniform in size
- ✓ All cukes should be washed and waxed
- ✓ Pack in standard 1 1/9 250# test box
- ✓ Box should contain 65-70 count with uniformity throughout the box



AVOID

- ✗ Too much yellowing/sunburn
- ✗ Curved tips
- ✗ Shriveled skin and scarring
- ✗ Other defects that materially detract from their appearance



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EGGPLANT

Grade: U.S. FANCY

- ✓ Eggplant must be firm
- ✓ Should be heavy in relation to size
- ✓ Shiny, uniform dark rich purple skin color
- ✓ Long or oblong (pear shaped) eggplants are preferred
- ✓ Length should be 8-10 inches
- ✓ Standard 1 1/9 200# test box
- ✓ Box should contain 16-18 count

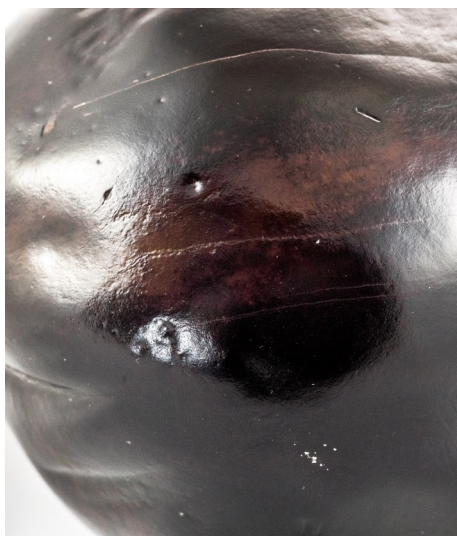


AVOID

× Scars or cuts



× Color irregularities



× Soft, fleshy eggplant will usually have a bitter or otherwise poor flavor



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GREEN BEANS

Grade: U.S. FANCY PREFERRED; U.S. #1 ACCEPTABLE

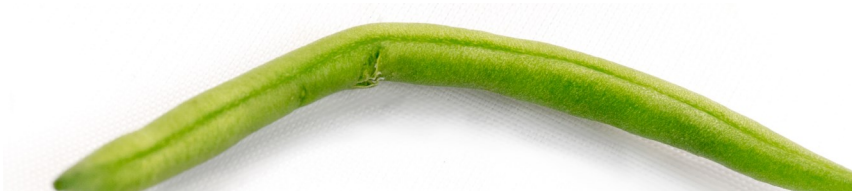
- ✓ Must be clean and bright
- ✓ Color must be medium to kelly green
- ✓ Fresh and firm and break with a snap
- ✓ Young (immature seeds) and tender
- ✓ Well-formed with similar varietal characteristics
- ✓ Reasonable and fairly uniform in size
- ✓ Pack 24 pounds in standard bean crate



NOTE: Hand-picked beans are preferred. When hand-picked beans are unavailable, mechanically picked beans will be accepted with a negative adjustment of 10%.

AVOID

- ✗ Soft rot, mold, or disease damage
- ✗ Strings or scars or any other skin blemish
- ✗ Rust or russetting or any other discoloration



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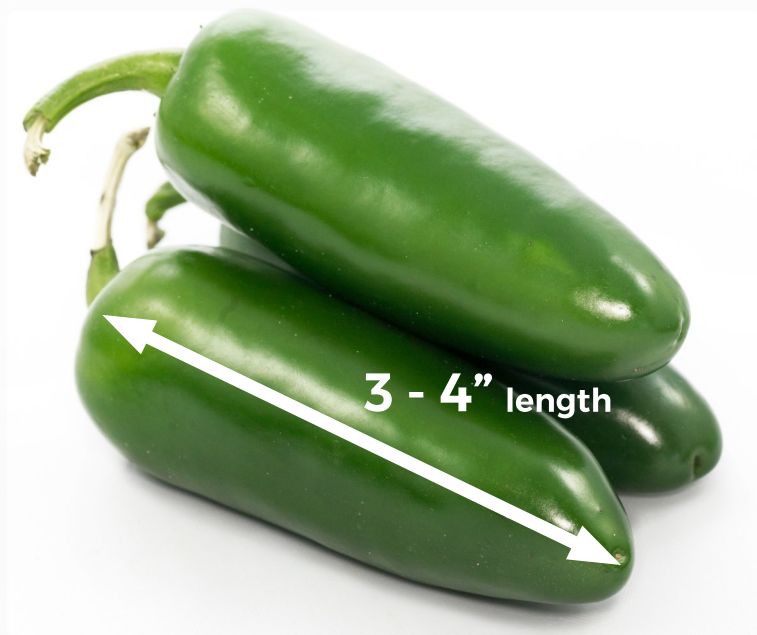
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JALAPENO 1 1/9 PEPPERS

Grade: U.S. FANCY #1

- ✓ Dark green color with semi-thick wall
- ✓ Bright glossy appearance
- ✓ Firm to the touch
- ✓ Uniform oval shape
- ✓ Should be 3-4 inches long
- ✓ Pack about 24-26 pounds in a 1 1/9 box



AVOID

- ✗ Blackening or decay on the skin
- ✗ Lines, cracking, or shriveling of the skin
- ✗ Misshaped fruit



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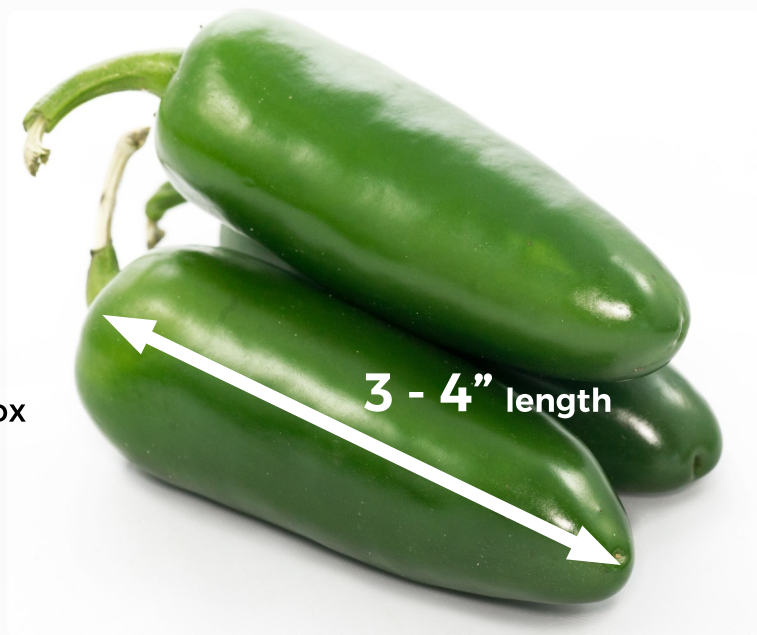
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JALAPENO 1/2 BUSHEL PEPPERS

Grade: U.S. FANCY #1

- ✓ Dark green color with semi-thick wall
- ✓ Bright glossy appearance
- ✓ Firm to the touch
- ✓ Uniform oval shape
- ✓ Should be 3-4 inches long
- ✓ Pack about 10-12 pounds in a 1/2 bushel box



AVOID

- ✗ Blackening or decay on the skin
- ✗ Lines, cracking, or shriveling of the skin
- ✗ Misshaped fruit



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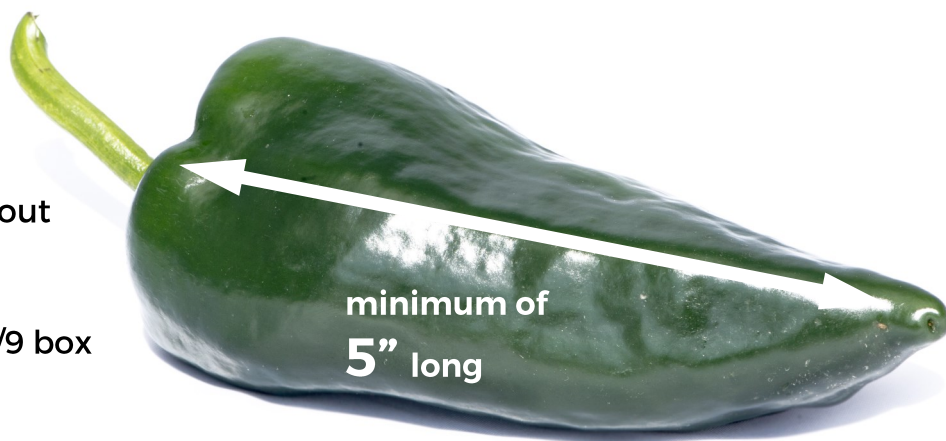
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PABLANO 1 1/9 PEPPERS

Grade: U.S. FANCY #1

- ✓ Must be clean and firm
- ✓ Must be well-shaped (elongated, tapered)
- ✓ Seed cavity must be firm and intact
- ✓ Full dark green color throughout
- ✓ Minimum of 5" long
- ✓ Pack about 26 pounds in a 1 1/9 box



AVOID

- ✗ Shriveling or loose look to the pepper
- ✗ Dark spots due to crop injury
- ✗ Black seeds
- ✗ Yellow-green color



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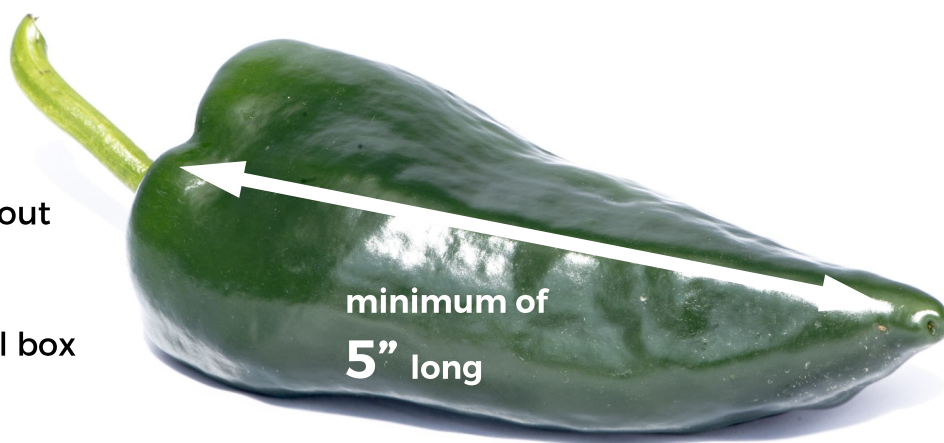
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PABLANO 1/2 BUSHEL PEPPERS

Grade: U.S. FANCY #1

- ✓ Must be clean and firm
- ✓ Must be well-shaped (elongated, tapered)
- ✓ Seed cavity must be firm and intact
- ✓ Full dark green color throughout
- ✓ Minimum of 5" long
- ✓ Pack 12 pounds in a 1/2 bushel box



AVOID

- ✗ Shriveling or loose look to the pepper
- ✗ Dark spots due to crop injury
- ✗ Black seeds
- ✗ Yellow-green color



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CHOICE GREEN PEPPERS

Grade: U.S. FANCY #1

- ✓ Must be fresh and firm
- ✓ Good green colored calyx (outer wall) and bright in appearance
- ✓ Thick flesh and clean
- ✓ Allowed to be misshaped
- ✓ Can have some blemishes and skin defects, however avoid if possible
- ✓ Pack in standard 1 1/9 box
- ✓ Box should contain a minimum of 60 count



AVOID if possible

- ✗ Blemishes and blackening
- ✗ Shriveled skin and scarring



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GREEN SWEET LARGE PEPPERS

Grade: U.S. FANCY #1

- ✓ Must be fresh and firm
- ✓ Deep green colored calyx (outer wall) and bright in appearance
- ✓ Thick flesh
- ✓ Uniformly well-shaped
- ✓ Clean
- ✓ Pack in standard 1 1/9 box
- ✓ Box should contain 50-59 count with uniformity throughout the box



AVOID

- ✗ Blemishes and browning



- ✗ Shriveled skin and scarring



- ✗ Misshaped fruit



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GREEN SWEET MEDIUM PEPPERS

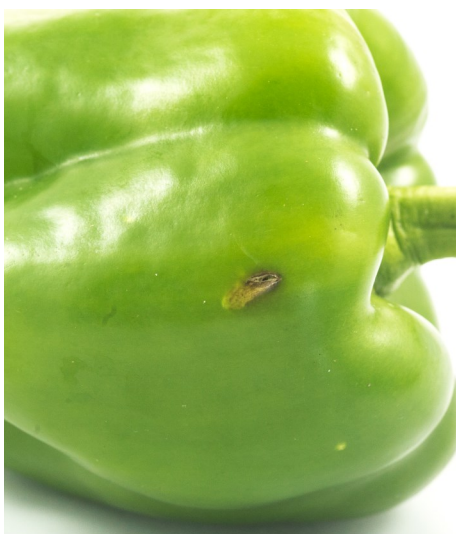
Grade: U.S. FANCY #1

- ✓ Must be fresh and firm
- ✓ Deep green colored calyx (outer wall) and bright in appearance
- ✓ Thick flesh
- ✓ Uniformly well-shaped
- ✓ Clean
- ✓ Pack in standard 1 1/9 box
- ✓ Box should contain 50-59 count with uniformity throughout the box



AVOID

- ✗ Blemishes and browning



- ✗ Shriveled skin and scarring



- ✗ Misshaped fruit



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Information provided by

Dave Walczak, Eden Valley Growers, Inc., based on standards set by the USDA

Additional information and project coordination provided by

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Robert Hadad, Vegetable Specialist, CCE Cornell Vegetable Program

Photography by

James Monahan, CCE Cornell Vegetable Program, with cooperation from James Desiderio Inc.

Prepared by

Angela Parr, CCE Cornell Vegetable Program, September 2017



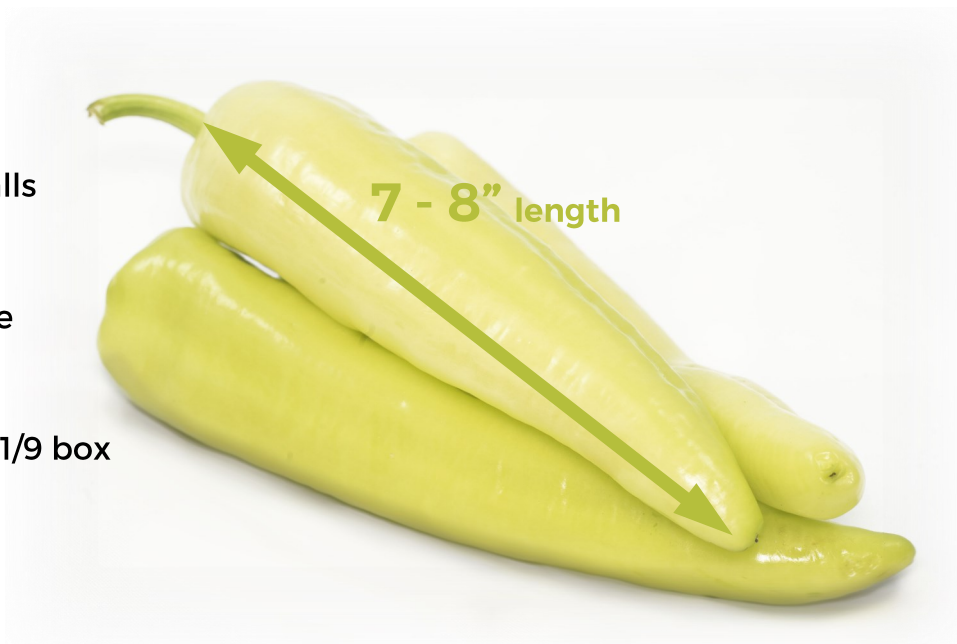
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HUNGARIAN HOT 1 1/9 PEPPERS

Grade: U.S. FANCY #1

- ✓ Must be pale yellow color
- ✓ Firm to the touch with thick walls
- ✓ Uniformly shaped
- ✓ Glossy and bright in appearance
- ✓ Should be 7-8 inches in length
- ✓ Pack about 24-26 pounds in a 1 1/9 box



AVOID

- ✗ Wrinkles or shriveling
- ✗ Scarring or other skin blemishes
- ✗ Blackened or brown areas



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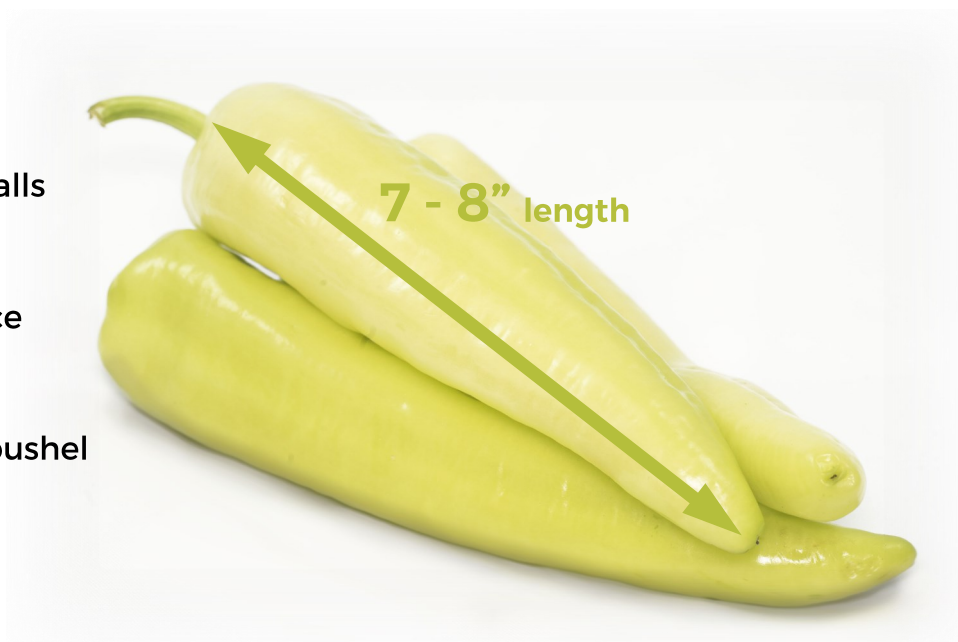
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HUNGARIAN HOT 1/2 BUSHEL PEPPERS

Grade: U.S. FANCY #1

- ✓ Must be pale yellow color
- ✓ Firm to the touch with thick walls
- ✓ Uniformly shaped
- ✓ Glossy and bright in appearance
- ✓ Should be 7-8 inches in length
- ✓ Pack about 12 pounds in a 1/2 bushel box



AVOID

- ✗ Wrinkles or shriveling
- ✗ Scarring or other skin blemishes
- ✗ Blackened or brown areas



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SUMMER SQUASH

Grade: U.S. #1

- ✓ Squash must be fairly young and tender yet firm
- ✓ Bright color
- ✓ Fruit should be well-shaped and not too thick
- ✓ Length of summer squash should be 7-8 inches
- ✓ Diameter of summer squash should be 1.25 - 2 inches
- ✓ Box should contain 28-30 count



AVOID

- ✗ Bulbous fruit with excessively narrow neck
- ✗ Decay and breakdown due to freezing, disease or insects
- ✗ Cuts, bruises, and scars caused by mechanical or other means
- ✗ Dirt or foreign material



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SWEET CORN BOXES

Grade: EXTRA PREMIUM #1

- ✓ Husks must be fresh and have a deep green color
- ✓ Silk end must be free from decay or worm injury
- ✓ Ears must be well-formed with plump, milky, tender kernels
- ✓ Kernels should be a mix of white and yellow in color
- ✓ Standard corn crate, 48 count

IMPORTANT: Corn must be hydro-cooled at shipping point and remain well-cooled through the point of sale so that sugar content is not reduced



AVOID

× Discolored or dry stem ends



× Damaged husks



× Blank or barren tips



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ZUCCHINI

Grade: U.S. #1

- ✓ Squash must be fairly young and tender yet firm
- ✓ Fruit should be well-shaped
- ✓ Length of zucchini should be 7-8 inches
- ✓ Diameter of zucchini should be 1.25 - 1.75 inches
- ✓ Box should contain 28-30 count



AVOID

- ✗ Decay and breakdown due to freezing, disease or insects
- ✗ Cuts, bruises, and scars caused by mechanical or other means
- ✗ Dirt or foreign material



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