

GRADING FOR BETTER QUALITY

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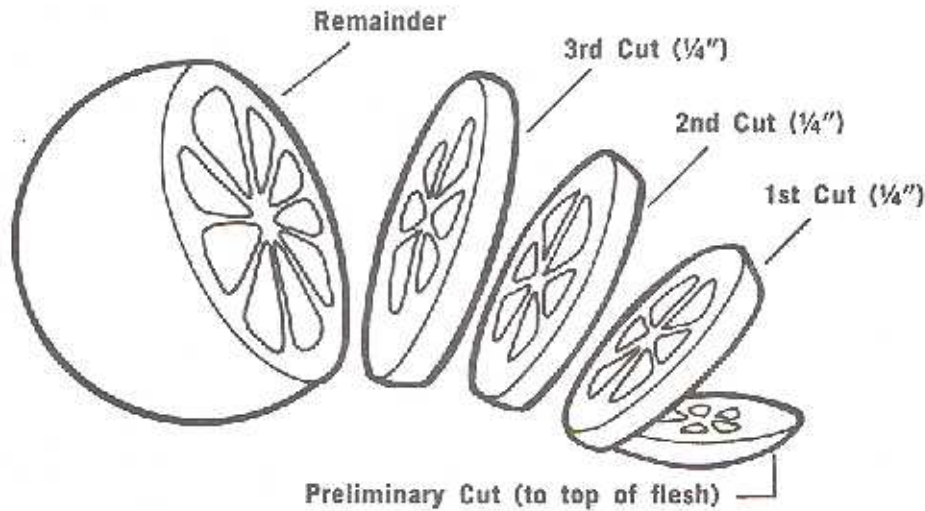
Thanks to a highly effective Citrus Marketing System in Florida, citrus fruit can be delivered fresh and wholesome to consumers throughout the free world. However, inefficient grading costs the grower and shipper thousands of dollars each season. The root of the problem seems to be the lack of training of grading personnel and communication between supervisory management and their employees.

Training and communication fosters understanding, understanding creates the feeling of belonging, the feeling of belonging helps to build self-esteem and self-esteem incites motivation within the employee to do a better job. As a basis for efficient grading, it is essential that all grading personnel have a working knowledge of the U. S. Grade Standards for Florida fresh citrus. Supervisory communication skills establish the proper climate for motivating grading personnel. In order for the grade supervisor to be an effective communicator with his/her employees, he/she should be well versed in grade tolerances for grapefruit, oranges, and tangerines. It is also important that he/she be skillful in recognizing various external blemishes or defects of Florida citrus fruit. An excellent reference for obtaining this knowledge is the "U.S. Department of Agriculture Official Visual Aids Handbook For Florida Citrus," which can be obtained for a nominal fee from "The John Henry Company," P. O. Box 1410, Lansing, Michigan 48904. When ordering, refer to U.S.D.A. Visual Aid Cit-(FL.)-L-1 Feb. 73.

Grade supervisors should upgrade their skills each season by attending citrus grading class held each Wednesday during September and October of each year at the Florida Citrus Building, 500 Third Street Northwest, Winter Haven.

Improve packout percentage by offering a citrus grading short course for grading personnel. The Division of Fruit and Vegetable Inspection Service will be happy to assist you in conducting such a course. The Inspection Service has personnel who are trained in the art of teaching others by using the state of the art audio visual equipment. For further information, call Joe Whigham at 813/294-3511 Ext. 252.

GUIDE FOR SCORING DRYNESS OR MUSHY CONDITIONS



Preliminary Cut:

Removal of the rind under the button end down to the flesh.

1st Cut: 1/4" Slice.

Any amount of dryness or mushy condition permitted in this area, or equivalent by volume in other parts of fruit, ALL GRADES.

2nd Cut: 1/4" Slice.

If first cut (or equivalent) totally affected, any amount of dryness or mushy condition in second cut considered DAMAGE. Score against U. S. Fancy and U. S. No. 1, but handle as condition factor in market. Permit any amount in first cut and 2nd cut in U. S. No. 2 and U. S. No. 3.

3rd Cut: 1/4" Slice.

If first and second cuts (or equivalent) totally affected, any amount in this area considered SERIOUS DAMAGE. Handle as grade factor against U. S. Fancy or U. S. No. 1 in market. SCORE against U. S. No. 2 and U. S. No. 3, but handle as condition factor in market.

Remainder:

If first, second and third cuts (or equivalent) totally affected, any dryness or mushy condition in remaining area consider as VERY SERIOUS DAMAGE and score against U. S. No. 3 grade.