

Shipper		Address												Reg. No.				Date			
Hr. & Date Beg		Variety					Containers						Labels				Grade				
		1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
<b>Maximum Decay - Fancy - #1 - #2</b>																					
Ind Cum																					
AL-1	0	0	0	1	1	1	2	2	2	2	2	2	3	3	3	3	3	4	4	4	
<b>Maximum Very Serious Damage Including Decay - Fancy - #1 - #2</b>																					
Ind Cum																					
AL-4	3	5	7	8	10	11	13	14	16	17	18	20	21	23	24	25	27	28	30		
<b>Maximum Total Defects - Fancy - #1 - #2</b>																					
Ind Cum																					
AL-5																					
Ind Cum																					
AL-7	5	9	12	16	19	22	25	28	31	34	37	40	44	46	49	52	55	58	61		
<b>Maximum Off-Size</b>																					
Ind Cum																					
AL-7	5	9	12	16	19	22	25	28	31	34	37	40	44	46	49	52	55	58	61	64	
<b>Discoloration - #1-#1 Brt. -#2-#2 Brt. 1/ Golden 2/ Bronze #1 Russet 3/ #2 Russet 4/</b>																					
1)AL-7	5	9	12	16	19	22	25	28	31	34	37	40	44	46	49	52	55	58	61		
2)AL-16	13	23	34	44	54		73	83	92	102	112	122	131	140	150	159	169	178	188	197	
3)AL-6	9	20	32	44	56	68	81	93	105	118	130	142	155	168	180	193	206	218	231	244	
4)AL-0	2	4	8	11	14	18	21	25	28	32	36	39	43	47	50	53	57		64	68	
Ind Cum																					

Time																									
Size																									
	Firmness					Shape					Color					Texture					Pack				

Remarks: SAMPLES TAKEN FROM

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Juice Cont.      18s      23s      27s      32s      36s      40s      48s      56s      64s

Acid	Tot. Solids	Ratio

Inspector

Shipper		Address												Reg. No.				Date			
Tr. & Date Beg		Variety			Containers							Labels				Grade					
Sample		1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
Maximum Decay - Fancy - #1 - #2																					
Ind																					
Cum																					
AL-1		0	1	1	1	2	2	2	3	3	3	3	3	4	4	4	4	5	5	5	5
Maximum Very Serious Damage Including Decay - Fancy - #1 - #2																					
Ind																					
Cum																					
AL-6		4	6	9	11	14	16	18	20	22	24	26	28	30	33	35	37	39	41	43	45
Maximum Total Defects - Fancy - #1 - #2																					
11																					
10																					
9																					
AL-8																					
7																					
6																					
5																					
4																					
3																					
2																					
1																					
Ind																					
Cum																					
		7	12	17	22	27	32	36	41	45	50	54	59	63	68	72	76	81	85	90	94
Maximum Off-Size																					
Ind																					
Cum																					
AL-10		7	12	17	22	27	32	36	41	45	50	54					76	81	85	90	94
Discoloration - Fancy -#1-#2 1/ Bronze #1 Russet 2/ #2 Russet 3/ SD Unsightly																					
AL-10		7	12	17	22	27	32	36	41	45	50	54	59	63	68	72	76			90	94
AL-11		15	32	51	69	88	106	125	144	162	182	201	220	240	259	278	297	317	336	355	374
AL-1		3	8	12	18	23	29	34	40	45	51	56	62	68	74	79	85	91	97	102	108
AL-2		1	2	2	3	4	4	5	5	6	6	7	7	8	8	8	9	9	10	10	11
Ind																					
Cum																					

Samples taken from:

Acid	Tot. Solids	Ratio

Inspector

Table 37. Score chart for comparison of processed citrus juices with standard USDA color tubes.

ORANGE JUICE	Better than OJ2	OJ2	Not as good as OJ2 Better than OJ3	OJ3	Much Better than OJ4 Not as good as OJ3	OJ4	Not as good as OJ4 Better than OJ5	OJ5	Not as good as OJ5 Better than OJ6	OJ6	Not good
		Equal to	Equal to	Equal to or slightly better	Equal to	Equal to					
FROZEN CONCENTRATED (Reconstituted)	40	40	39	39	38	37	36	** 36	35	34	or
PASTEURIZED	40	40	39	39	38	37	36	** 36	35	34	or
CANNED CONCENTRATED (Reconstituted)	40	40	39	39	38	37	36	** 36	35	34	or
ORANGE JUICE From Concentrate	40	40	39	39	38	37	36	** 36	35	34	or
CANNED	40	40	39	39	38	38	37	37	36	** 36	or
CONCENTRATE FOR MANUFACTURING	40	40	39	39	38	38	37	37	36	** 36	or
DEHYDRATED (Reconstituted)	40	40	39	39	38	37	36	36	35	** 34	or

\*\* LIMITS FOR U. S. GRADE A

**CAUTION** In applying this schedule consideration must be given to color deterioration which may occur during storage. Use the color tube which most closely resembles the juice being compared. The score of this guide accordingly.

Table 38. Score sheet for flavor rating of processed citrus juices.

Rating	Sample Numbers				
	1	2	3	4	5
Very good (36-40)					
Good (32-35)					
(28-31)					
Poor (20-27)					
Very poor (8-19)					
Unpalatable (0-7)					
Comments					
	6	7	8	9	10
Very good (36-40)					
Good (32-35)					
Fair (28-31)					
Poor (20-27)					
poor (8-19)					
Unpalatable (0-7)					
Comments					

Name \_\_\_\_\_ Date \_\_\_\_\_ A.M. P.M.

Citrus Maturity and Packinghouse Procedures

Legal Factors (cont.)

Selected References

Laws, Agencies, Boards

Florida Department of Citrus.

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1969, 1970. U.S. Department of Agriculture.

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Part 905. Oranges, grapefruit, tangerines, and tangelos grown in Florida. 5p.

Part 912. Grapefruit grown in the Indian River District in Florida. 6p. (Effective Sept. 8, 1969.)

Part 913. Grapefruit grown in the Interior District in Florida. 5p. (Effective Aug. 1, 1969.)

1974. Florida Department of Citrus.

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Florida Department of Citrus.

Official Rules. Chap. 20-30, -31, -32, -33, -34, -36, -38, -39, -44.

Citrus Maturity and Packinghouse Procedures

Legal Factors (cont.)

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Fresh Fruit Grade Inspection

1964. U.S. Department of Agriculture.  
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Sept. 1, 1964.)
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tangelos. 14p. (Effective Oct. 15, 1967, amended Feb. 13, 1968,  
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United States standards for grades of Florida tangerines.  
11p. (Effective Oct. 15, 1967, amended Feb. 13, 1968 and  
Jan. 31, 1973.)
1973. U.S. Department of Agriculture.  
Official visual aids for Florida citrus. U.S.D.A. Visual  
Aid CIT-(FL)-L-1. John Henry Co., Lansing, Mich. 75p.
1974. Florida Department of Citrus.  
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Florida Statutes.) Fla. Dept. Citrus.
- Florida Department of Citrus.  
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Processed Citrus Products

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United States standards for grades of frozen grapefruit.  
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Citrus Maturity and Packinghouse Procedures

Legal Factors (cont.)

U.S. Department of Agriculture.

United States standards for grades of concentrated grapefruit juice for manufacturing. 5p. (Effective Mar. 20, 1957, 1st issue.)

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U.S. Department of Agriculture.

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U.S. Department of Agriculture.

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Citrus Maturity and Packinghouse Procedures

Legal Factors (cont.)

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