



Grape Information Sheet

Purchasing Specifications

Specifications should state grade and color. Individual bunches should be full. Grapes should be plump and firmly attached to green pliable stems, and grapes should be uniform in size and seedless. No more than 12% should have defects that make grapes unusable, and no more than 1% should be affected by decay.

Measure	Bunch Size Minimum
Small	Under 3/4 LB
Medium	3/4 to 1 1/4 LB
Large	Over 1 1/4 LB

U.S. Grades

- U.S. Extra Fancy Table - 90% of grapes must meet minimum size (11/16" or 13/16" depending on variety)
- U.S. Fancy Table - 90% of grapes must meet minimum size (11/16" or 12/16" depending on variety)
- U.S. No. 1 Table* - 75% of grapes must meet minimum size (9/16" or 10/16" depending on variety)
- U.S. No. 1 Institutional - 75% of grapes must meet minimum size (9/16" or 10/16" depending on variety)

*U.S. No. 1 Table Grapes consist of bunches of grapes of one variety, except when designated as assorted varieties. U.S. No. 1 Table Grapes are mature and fairly well colored. The berries are firm, firmly attached to capstems, and not split, shattered, crushed, dried, or wet. Grapes are free from decay, waterberry and sunburn, and should not be damaged by any other cause. Stems should not be dry and brittle. Stems should be free from mold and decay and not damaged by freezing or any other cause.

Color Requirements

- Red and black grapes have a minimum color requirement depending on grade.
- White varieties have no color requirement.

Minimum percentage of grapes showing characteristic color

Grade	Red Grapes	Black Grapes
U.S. Extra Fancy Table	75%	95%
U.S. Fancy Table	66%	85%
U.S. Number 1 Table	60%	75%
U.S. Number 1 Institutional	60%	75%

Domestic Harvest



Availability

California grapes are available from June to December. Arizona grapes are available in June and July.



Grape Information Sheet, continued

Receiving Guidelines

Desirable Characteristics



Acceptable grape color, stem color, and fill

Desirable shape, stem color, and consistency

- Grapes should be sweet to taste and “bounce” slightly when dropped.

Product Defects



Not Attached
(Shattered)



Scarring



Split



Shriveled



Decay

- Grapes should not easily break open when lightly squeezed.

Storing and Handling Guidelines

- Store grapes ideally at 32 °F with a relative humidity of 90%. Grapes may be stored on or off the vine. Grapes stored at refrigeration temperatures below 41 °F will have a shelf life of approximately 7 days. Grapes may be held in dry storage for up to 24 hours.
- Store grapes away from ethylene gas sensitive products such as bananas, broccoli, carrots, cucumbers, leafy greens, lettuce, and sweet potatoes. Grapes produce ethylene gas that may cause damage and reduce shelf life of these products.
- Store grapes away from green onions, as they may absorb the onion odor.
- Wash grapes under cold, running water just prior to serving.
- Discard grapes that fall off the bunch if they are discolored, decayed, moldy, or have broken skins.
- Remove grapes from the stem by rolling the grapes between your hands and fingers allowing them to fall off the stem. Grapes may be served on or off the stem.
- Freeze grapes for up to two months. When thawed, they remain firm.
- Green grapes that are amber in color have a higher sugar content. This is not a safety concern.

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