

COMMODITY	U.S. GRADE STANDARDS	MAXIMUM % OF DEFECTS ALLOWED	OPTIMUM TRANSIT TEMP (F)†	CHILLING INJURY?
A				
Anise, Sweet	10-1	15-3	32-36‡	
Apples	10-5-1	15-8-3	30-32	
Apricots	10-5-1	15-8-3	32	
Artichokes	10-2	15-4	32	
Asparagus*	10-5-1	15-8-3	32	
Avocados	10-5-1	15-8-3	40-55	Yes
B				
Bananas	No Stds.		56-58	Yes
Beans, Fava	No Stds.	15-3	32‡	
Beans, Lima	10-5-1	15-8-3	41-43	
Beans, Snap*	13-5-1	18-8-3	40-45	Yes
Beets*	10-5-1	15-8-3	32	
Blackberries & Dewberries	10-5-1	15-8-3	31-32	
Blueberries*	12-6-2 (Destination)	15-8-3	31-32	
Broccoli*	10-2	15-4	32	
Brussels Sprouts*	10-2	15-4	32	
C				
Cabbage*	10-2	15-4	32	
Cantaloupes	12-6-2 (Destination)	15-8-5	36-41	Yes
Carrots, Bunched*	10-5-1	15-8-3	32	
Carrots, Topped*	10-5-2	15-8-4	32	
Carrots, Trimmed	10-5-1	15-8-3	32	

Tops *				
Cauliflower*	10-5-1	15-8-3	32	
Celery *	10-2	15-4	32	
Cherries, Sweet (US #1)*	12-6-2 (Destination)	15-8-3	30-32	
Cherries, Sweet (Wash. #1)	24-6-2	30-8-3	32	
Corn*	10-2	15-4	32	
Cranberries*	5-5 (Destination)	?	36-40	
Cucumbers*	10-1	15-3	50-55	Yes
E				
Eggplant	10-1	15-3	46-54	Yes
Endive, Escarole, Chicory	10-5-2	15-8-4	32	
G				
Garlic	10-2	15-4	32-34	
Grapes, American Type*	10-5-2	15-8-4	32	
Grapes, European Type*	12-4-1 (Destination)	15-6-3	31	
Grapes, Juice*	10-5-2	15-8-4	32	
Grapes, Muscadine*	10-5-2	15-8-4	34-36	
Grapefruit, Florida*	12-[7 vsd]-3 (Destination)	15-[8 vsd]- 5	50-60	Yes
Grapefruit, Texas*	See Stds.	15-[8 vsd]- 4	50-60	
Grapefruit, CA and AZ*	12-[7 vsd]-3 (Destination)	15-[8 vsd]- 5	58-60	
Greens, Beet*	10-5-1	15-8-3	32‡	

Greens, Broccoli & Collard	10-5-2	15-8-4	32‡	
Greens, Dandelion*	10-5-2	15-8-4	32	
Greens, Mustard & Turnip*	10-5-2	15-8-4	32	
H				
Horseradish Root*	10-5-2	15-8-4	32	
K				
Kale	10-1	15-3	32	
Kiwifruit*	12-6-2 (Destination)	15-8-3	32	
L				
Lemons*	12-7-3 (Destination)	15-8-5	45-55	
Lettuce, Leaf	12-6-3	15-9-5	32	
Lettuce, Head (Iceberg)		15-9-5	32	
Limes*	10-5-3 (Destination)	15-8-5	48-50	Yes
M				
Mangoes	10-5-2	15-8-4	55	Yes
Melons, Honeydew	10-5-1	15-8-3	45-50	Yes
Mushrooms*	5-1	8-2	32	
N				
Nectarines*	12-6-2 (Destination)	15-8-3	31-32	
O				
Okra	10-5-1	15-8-3	45-50	
Onions, Grano/Granex*	10-2	15-4	32	

Onions, Other Than*	5-2	8-4	32	
Onions, Green*	10-5-2	15-8-4	32	
Onions, Creole	10-2	15-4		
Oranges, Florida*	12-[7 vsd]-3 (Destination)	15-[8 vsd]- 5	32-34	
Oranges, Texas	See Stds.	15-[8 vsd]- 5	32-34	
Oranges, CA and AZ	12-7-3 (Destination)	15-8-5	38-48	Yes
P				
Parsley	5-1	8-3	32	
Parsnips	10-5-1	15-8-3	32	
Peas	10-5-1	15-8-3	32	
Peas, Snow	10-5-2	15-8-4	32	
Peaches*	14-7-2 (Destination)	17-8-4	31-32	
Pears, All Types*	10-5-1	15-8-3	32	
Peppers, Sweet and all others*	10-5-2	15-8-4	45-55	Yes
Pineapple*	See Stds.	15-8-4	50-55 (grn.) 45 (ripe)	Yes
Plums & Prunes (Italian)	See Stds.			
Plums, All Other Types*	12-6-2 (Destination)	15-8-3	32	
Potatoes, Seed	See Stds.			
Potatoes, Table*	10-[7 int., 7 ext]-2 (Destination)	14-[10 int., 10 ext]-3	50-60 early 40-50 late	Yes
R				
Radishes	10-1	15-3	32	

Raspberries	10-5-1	15-8-3	32	
Rhubarb*	10-1	15-3	32	
Romaine	10-5-2	15-8-4	32	
S				
Shallots*	10-5-2	15-8-4	32	
Spinach, Plants	10-5-1	15-8-3	32	
Spinach, Leaves	10-1	15-3	32	
Spinach, Bunched	12-6-3	18-9-5	32	
Squash, Summer Types	10-5-1	15-8-3	41-50	Yes
Squash, Winter Types	10-2	15-4	50-55	
Strawberries	10-5-2	15-8-3	32	
Sweet Potatoes	10-5-2	15-8-4	55-60	Yes
T				
Tangerines, Florida*	12-[7 vsd]-3 (Destination)	15-[8 vsd]- 5	40	
Tangerines, Other	12-[7 vsd]-3 (Destination)	15-[8 vsd]- 5	40	
Tomatoes, Greenhouse	10-5-1	15-8-3		
Tomatoes, Fresh & Cherry	15-[10 SDA][10 other]-[5 vsd]- 5 (Destination)	20-[15 SDA][15 other][8 vsd]-8	46-50 pink 55-70 grn.	Yes
Tomatoes on the Vine	10-5-2	15-8-4		
	Vines (separate tolerance)			
	10-5	15-8		

Turnips*	10-5-1	15-8-3	32	
W				
Watermelon*	10-5-2	15-8-4	50-60	

* = Additional Tolerances Apply! = Additional Tolerances Apply!

† = Unless otherwise noted, all temperature data cited is from USDA's Handbook Number 669, "Protecting Perishable Foods During Transport by Truck" (September 1995).

‡ = University of California – Davis, Produce Information, "Properties and Recommended Conditions for Storage of Fresh Fruits and Vegetables" - <http://postharvest.ucdavis.edu>.