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Agricultural
Marketing
Service

Fruit and
Vegetable
Division

Fresh Products
Branch

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Specialty Fruits and Vegetables

Inspection Instructions

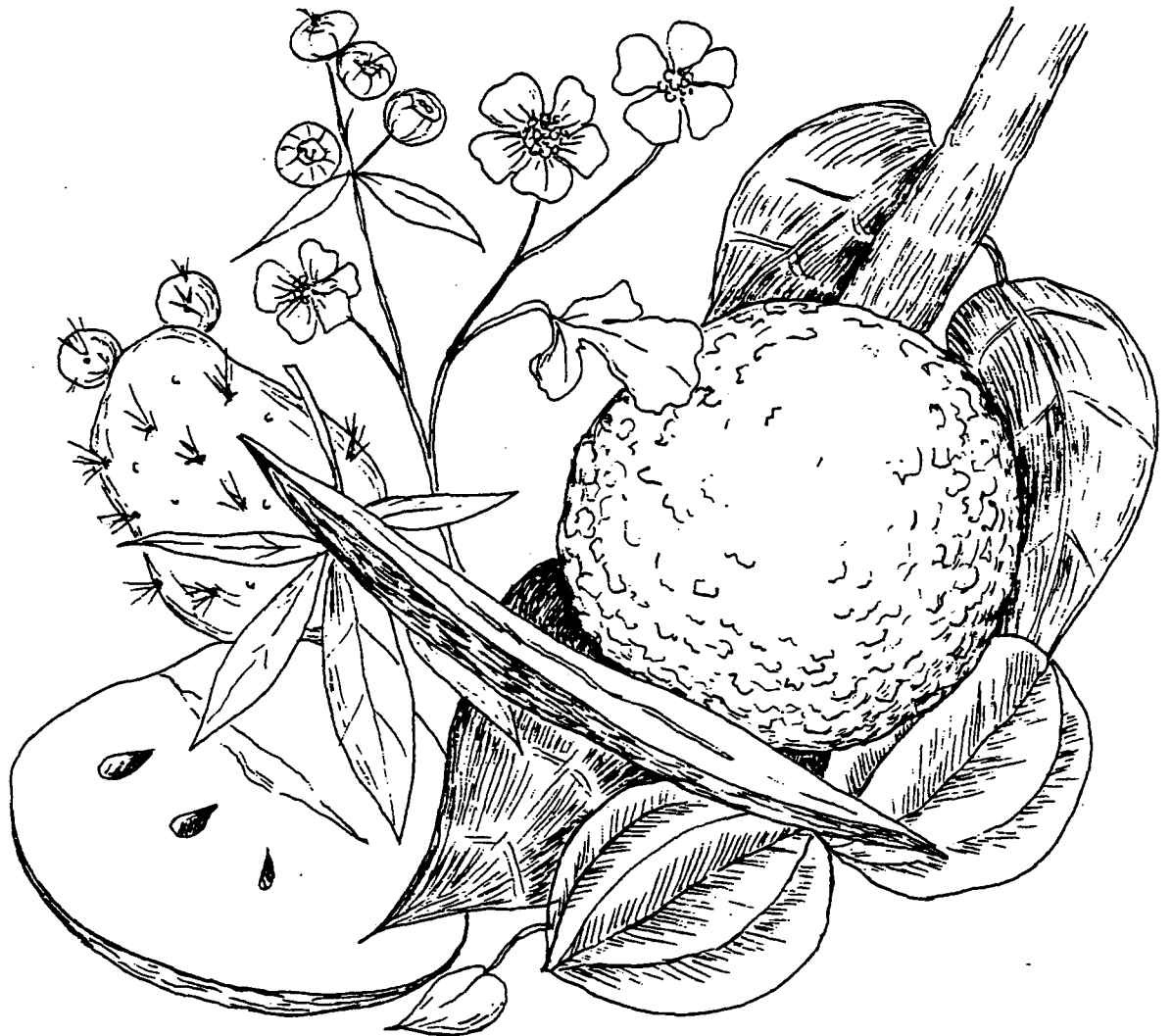


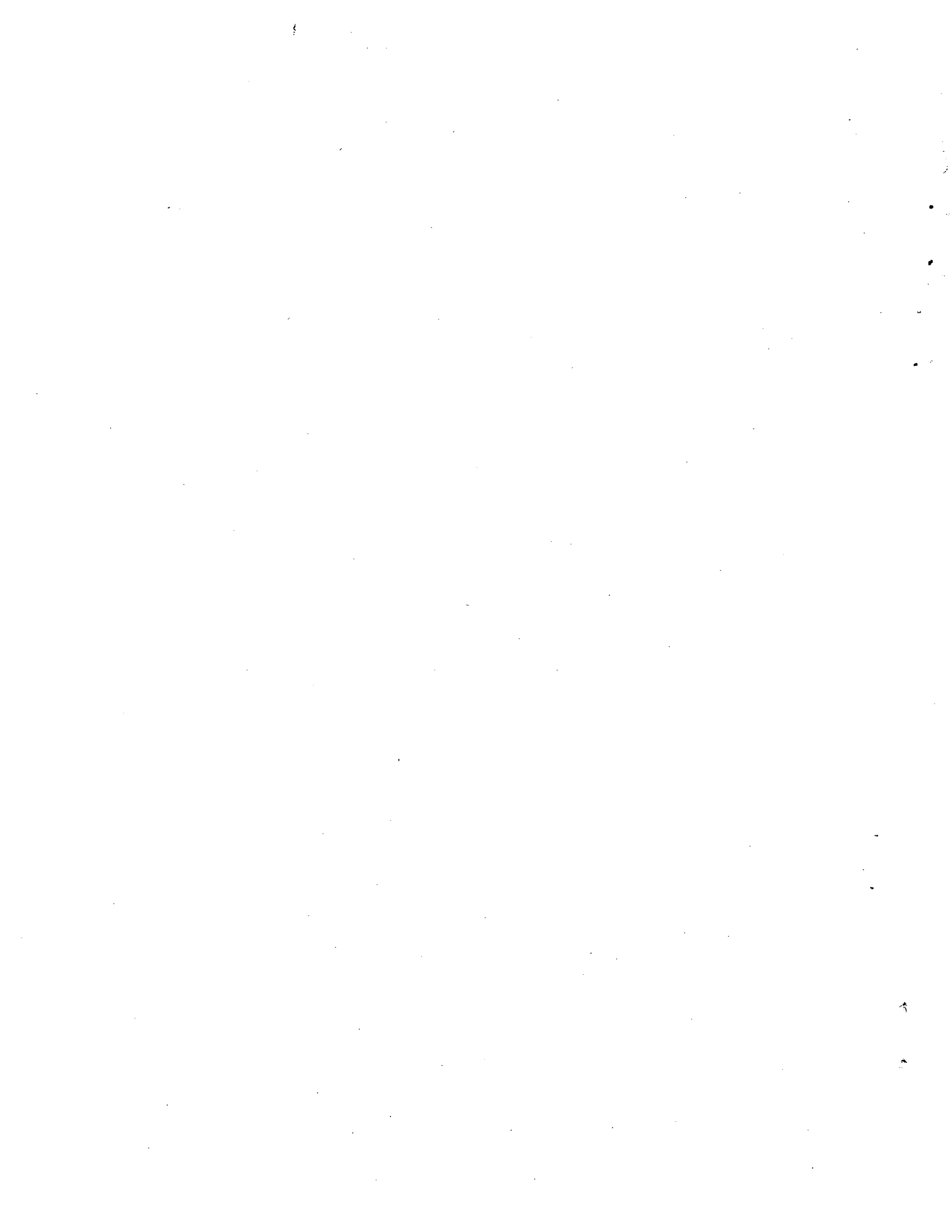
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UNITED STATES DEPARTMENT OF AGRICULTURE

AGRICULTURAL MARKETING SERVICE

FRUIT AND VEGETABLE DIVISION

FRESH PRODUCTS BRANCH

SPECIALTY FRUIT AND VEGETABLE

INSPECTION INSTRUCTIONS

GENERAL

These instructions have been developed by the Fresh Products Branch to (1)
assist officially licensed inspectors in making inspections,
writing certificates and to assist in the proper identification of
specialty type fruits and vegetables.

Most of the products covered in these instructions are imported;
however, in recent years domestic production has increased. In
developing these instructions many problems were encountered. The
most prevalent is the use of alternate names. An example of this is
the common name usage of the starchy root, *Colocasia esculenta*. It is
commonly known as "Taro Root" in Asian and Pacific growing regions,
while in Caribbean and Latin American regions it is called "Dasheen"
or "Cocoyam." Also, because China consists of many provinces, each
speaking a different dialect, one commodity may end up with many
different names or different spellings of names with the same
pronunciation. Examples are Gau Choy, Gow Choy or Gil Choy, meaning
Chinese Chives and Pak-Choi, Paak-Ts'oi or Bak-Toi, meaning white greens
in Southern Chinese provinces and Bok Choy in the domestic markets.

In order to simplify product names, these instructions use the most common domestic name with the alternate name(s) in parenthesis.

SAMPLING

- (2) As with other commodities, representative sampling is necessary in order that all portions of the lot are inspected and the facts shown on the certificate are truly indicative of the over-all quality and/or condition of the lot. Depending on the commodity being inspected, weight or count samples should be used to determine percent of defects. As a guide, check the physical characteristics of the commodity being inspected and if it resembles a domestic commodity, use the sampling procedure you would use for the domestic item. A further guide would be to use a sample of 20 pounds or the entire container if less than 20 pounds on root or tuber commodities and count for leafy or fruit commodities.

HEADING ON THE NOTESHEET

- (3) For detailed instructions pertaining to date, inspection point, place of inspection, kind of carrier, lading, etc., which are not covered by these instructions refer to the General Market Inspection Instructions.

PRODUCT INSPECTED

Report:

(4)

Commodity, Type or Variety

Type of Container

Distinguishing Marks

Place of Origin (if known)

Quantity Inspected

Commodity, Type or Variety: This is the first item shown under the "Products Inspected" heading on the certificate. It "keynotes" the entire certificate as to which commodity the inspection covers. As mentioned earlier, many of the products have more than one name. For the purpose of simplicity the most common domestic name should be used to identify the commodity. When this is not possible, check the bill of lading for the name.

(5)

Type of Container: Specialty type commodities are shipped in a wide variety of new and used containers. When containers are of standard types, it is not necessary to describe them other than to state the type such as "wirebound crates," "tub-type" bushel baskets, "burlap sacks," etc. When products are shipped in unusual containers or in variations of a common type of container, a description is necessary.

(6)

- (7) Distinguishing Marks: When a container is labeled, printed or crayon marked with a brand or grade, shippers name and address, variety, net weight, sizes, lot numbers, etc., it shall be reported under this heading. When containers bear no markings, it should be reported as "No Distinguishing Marks." If a brand is misleading as to the commodity it covers, it should be described in detail. When the produce is packed in used containers showing several marks, inspectors shall show at least two of the markings and any shippers names and addresses.
- (8) Place of Origin: When container markings list the state or country of origin, it should be quoted. If containers are not marked, inquiries should be made as to its origin and a statement made to the effect it was invoiced or manifested from a certain state or country.
- (9) Quantity Inspected: The number of containers in a lot should always be stated on the certificate. This is reported either as a statement on authority of the inspector or as applicants' count or as shippers' manifest. The count of large lots certified in a warehouse or on a platform may be reported on the authority of someone other than the inspector. However, it is advisable in such cases for the inspector to take a rough count and compare it to the number of containers reported.

Examples:

NAMES in telescope type cartons labeled: "Names, Producto Colombiano, Peso Neto 50 lbs., Importador Caribbean Product Exchange, San Juan, Puerto Rico," Applicant states: 3500 cartons.

CHAYOTES in cartons printed, "Agrims s.a. Costa Rica Chayotes, Produce By Agrims s.a. Ujarras-Paraiso - Costa Rica, 20 lbs. Net." Applicant states 1000 cartons.

TARO ROOT in inverted open mesh sacks tagged, "Chinese Taro, 50 lbs. Net." Inspectors count: 25 sacks.

RADICCHIO packed in wooden lugs labeled, "Pevianifrutta S.P.A. Chioggia, Importe "D" Italie, Radicchio Rosso," and stamped, "Peso Orig. Kg. 1.800, Scots.Max. 20." Each container also labeled "Kingdom of Belgium Department of Agriculture Plant Protection Service," Inspectors' count: 210 lugs.

CONDITION OF LOAD AND CONTAINERS

Under this heading the method of arrangement of the load and any shifting, breakage or other damage to packages should be clearly described.

(10)

When the load and containers are in good order, the statement of arrangement is all that is necessary. When the load is "partly unloaded," the statement "partly unloaded" should be used. Show the arrangement of the amount left in the carrier. This is done by reporting the number of full and partial stacks remaining. Often height of load, vertical stripping or other factors prohibit counting the number of stacks or pallets remaining on the carrier. Therefore, it is suggested to report the distance from the rear doors to nearest stack.

When the shipment has been unloaded on a pier or into a cold storage or auction room, and the method of arrangement of the packages has no bearing on any condition of the product, it will be satisfactory to state "stacked at above location." If there is any breakage, it should be described.

- (11) Condition of Containers: Containers that are broken, torn, racked out of square, pieces missing, flattened or with contents missing or shall be mentioned under this heading. Wet spots, moldy spots on containers and wet or leaking condition due to deterioration also be reported under this heading.

For further information regarding "Condition of Load and Containers" refer to General Market Inspection Instructions.

CONDITION OF PACK

Specialty items are packed in a wide variety of containers. The proper (12)
term to be used depends on how the product is packed.

For products that appear to be place-packed use the following terms:

Very Tight: Too tight for best results and generally resulting in considerable bruising and damage. Should not be used unless product is damaged.

Tight: Tight enough in layers to prevent product from moving within the package.

Fairly Tight: Sufficiently tight in layers to prevent movement that would cause injury under normal handling conditions.

Slightly Loose: Condition between "fairly tight" and "loose" in which the product is slightly loose within layers but there is not sufficient space so that an additional row can properly be added.

Loose: Decidedly loose within layers allowing free movement which may cause damage to contents and there is sufficient space so that an additional row can properly be added to each layer within the container.

When the product appears to be jumble packed or face and fill packed use the following terms:

Level Full: Product is level with top edge of container.

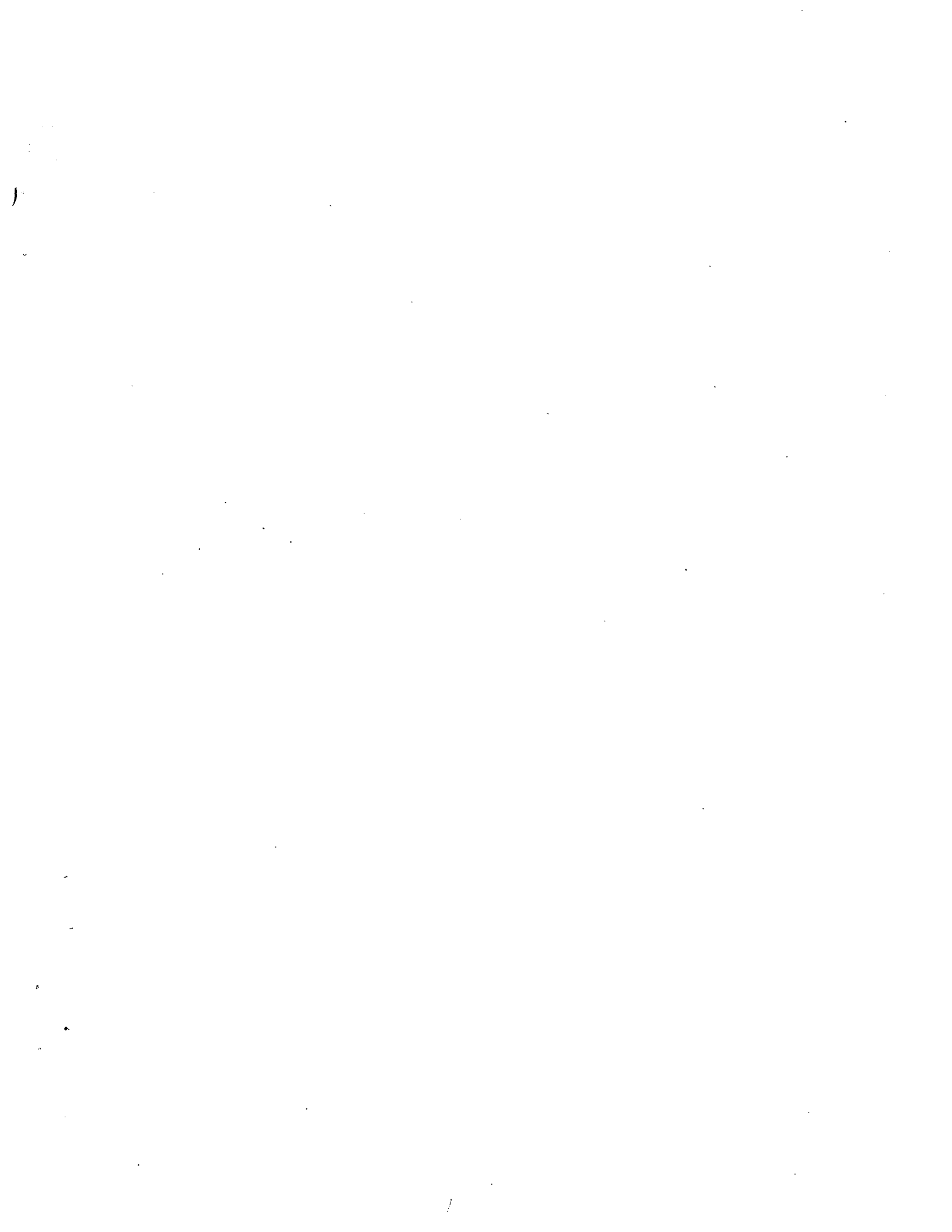
Well Filled: Filled so that contents are in firm contact with container cover.

Fairly Well Filled: Filled so that product is not more than 1/2 inch below top edge of the container.

Slack: When pack cannot be described with any of the preceding terms, describe slackness in inches or fractions thereof.

SIZE

- (13) Since most of the specialty commodities are not covered by U.S. standards and the inspections are for condition only, size will generally not be a factor. However, there may be instances where the applicant may want an inspection restricted to only diameter, length, weight, uniformity of size or counts. The results of such inspections would be reported under this heading with a statement under "Remarks" showing it was done at applicants request.





ARROW HEAD

AQUATIC & ROOT VEGETABLES

Arrowhead (Ma Tai Koo, Sha Koo, Kuwai, Chee-Koo)

(14)

The arrowhead is a fleshy bulb from a runner type perennial having long petioles and leaves of arrowhead shape-hence the name. It grows in marshy or swampy areas. Arrowhead is widely cultivated in Hong Kong, China and some South Pacific Islands. It is marketed in Europe. It is a prolific aquatic plant and when planted will send out eight or more runners as soon as the root system is established. Each of these runners will produce a new bulb at its end. Arrowhead when cut is yellow-buff and has the consistency of a sweetpotato. Each bulb weighs approximately one-half to 1 ounce. Arrowhead should be cooked before eating.

Shape: Bulb; cylindrical or slightly tapering at both ends,
or flattened and terminated by an elongated spout.
Two to five lines encircle the bulbs or rootstock.

Size: 1 to 1-1/2 inches long; 3/4 to 1-1/2 inches in diameter.

Color: Skin; Gray, bluish-gray, or yellowish
Flesh; (depending on the variety) light yellow or buff.

Sample: 50 count.

Arrowroot (Goo, Yuquilla, See Goo, Chinese Potato, Pitisilen,
Chok-Woo, Tacca)

- (15) Arrowroot is a perennial of South American origin and grows 2 to 3 feet high. The root itself is very smooth and partially covered with dry, scaly leaves at the time of harvest. Gardeners usually grow arrowroot for the production of starch for home consumption. Only young arrowroot which is not suitable for starch extraction finds its way to the market. The roots are washed and then boiled in salted water until tender. It is cultivated on the islands of the West Indies for the extraction of the starch from the tubers, but other higher yielding starchy tubers have begun to replace it. In the early days of European voyages across the Atlantic it was used in the West Indies as a treatment of wounds by poisoned arrows - hence the name.

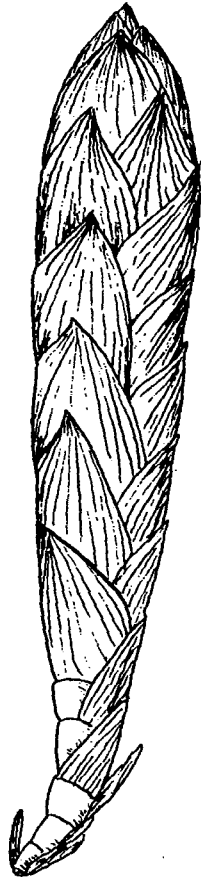
Shape: Fleshy, elongated root with enlarged growing end; tapering toward basal end. Conspicuously crossed by encircling lines.

Size: Four to eight inches long; 1 to 1-1/4 inches in diameter at the thick end.

Color: Skin; ivory.
Flesh; white.

Sample: 20 pounds.

Other: May contain areas that have been trimmed. Disregard unless affected by decay.



ARROWROOT



DOMESTIC BURDOCK

Burdock Root (Gobo Root, Lony Root, Long Root)

(16)

Great Burdock, as it is sometimes called, is normally a biennial but harvested annually. It has large, broad, cordate (heart shaped) leaves and long petioles. It is a native of Europe and Asia and is cultivated in Japan, Hawaii and California. Burdock root is found on the market in two forms; one as young roots with the entire foliage attached or as fully grown roots with detached foliage. Both forms are usually tied in bundles.

- Shape:** Root; long, cylindrical, tapering at end.
- Size:** 1 to 4 feet long; 1/4 to 1-1/2 inches thick.
- Color:** Skin; brown to gray. Flesh; white.
- Texture:** Coarse and fibrous.
- Sample:** 25 count (roots).
- Production:** USA (California & Hawaii), Japan, Taiwan.
- Other:** Usually in bunches and packed in wire bound crates. Untie extra bunches to make sample of 25 roots. Not unusual to see loose dirt or sand attached to root. Disregard unless caked or requested to report adhering dirt. Young roots can be kept for a few weeks in high humidity at 32 to 34°F. Under the same conditions older roots can only be stored for a shorter period as they will be spongy and woody.

Cassava (Yuca, Manioc, Tapioca Root, Aypu, Boniato, Camioc)

- (17) This plant is originally from Brazil and is grown throughout the tropical regions of the world. It is a staple food for many. There are two species of Cassava root; bitter and sweet. The bitter form is the more widely used. The Cassava Root must not be tasted raw because it contains a poisonous acid, which is completely dispelled in the cooking process. The starch of the Cassava root is used for making Tapioca.

Shape: Root; long, cylindrical, fairly smooth to bark-like skin.

Size: 8 to 24 inches in length and 1-1/2 to 3 inches in diameter.

Color: Skin; brown to reddish brown and rather hairy with a brown colored network of veins.

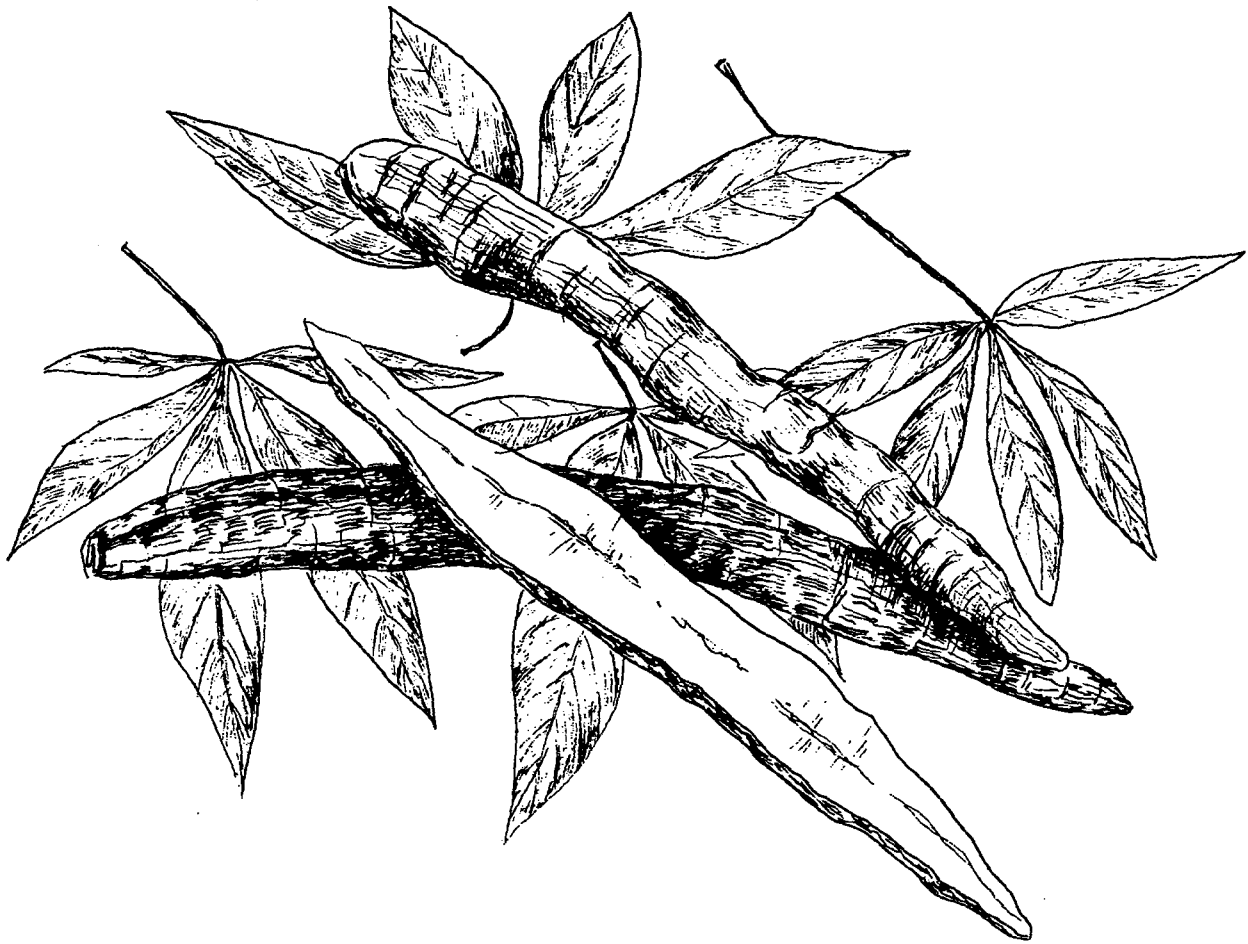
Flesh; ivory white.

Texture: Hard.

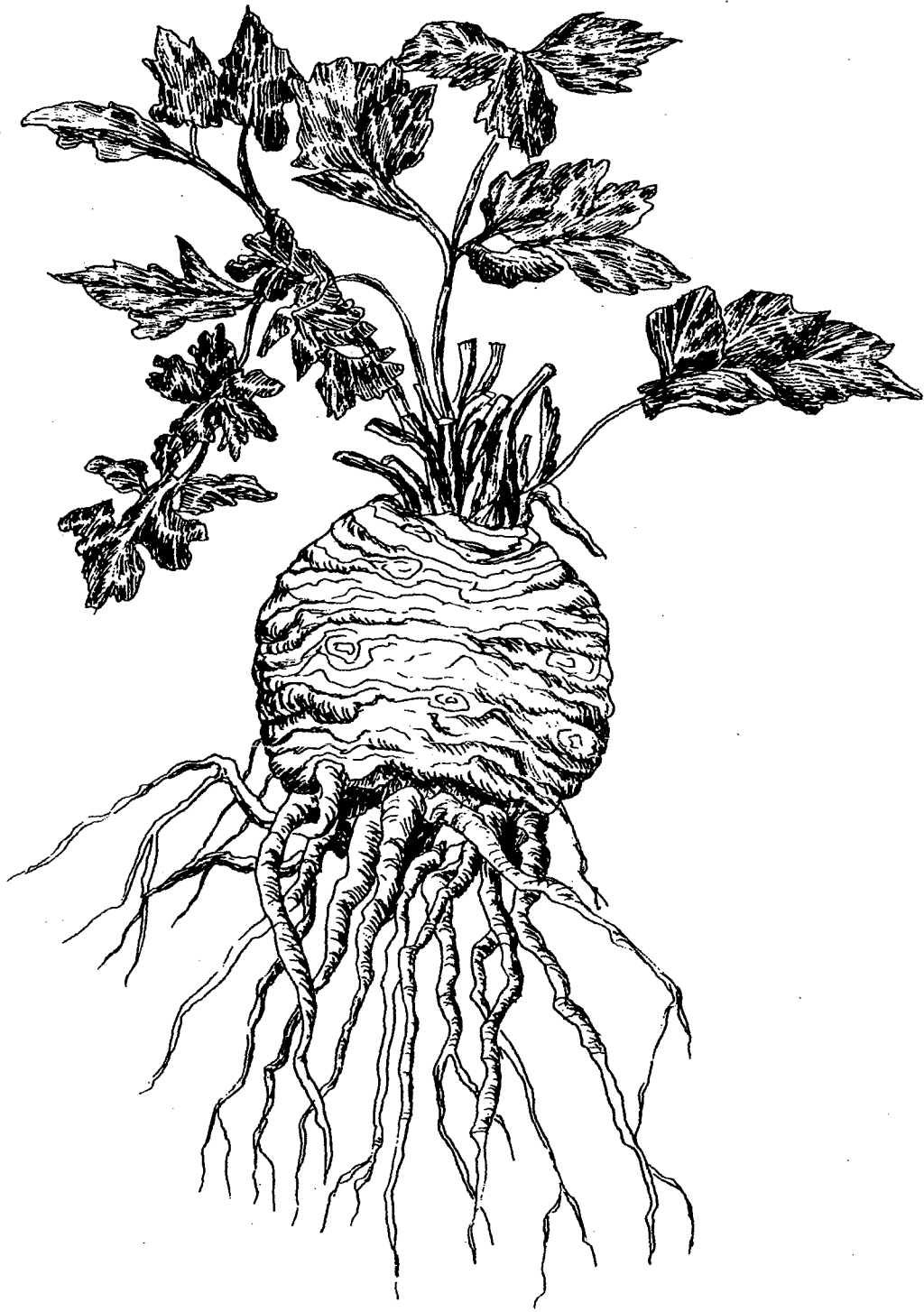
Sample: 20 pounds.

Production: Tropical parts of South America, Africa, and Central America.

Other: May contain areas that have been trimmed or the root may have been cut in half to fit shipping container.
Disregard unless affected by decay. The root will store for long periods without becoming soft and flabby.



CASSAVA



CELERIAC

Celeriac (Celery Root, Apio Root)

This commodity belongs to the same family as Pascal Celery and is grown (18)
for the globe shaped root crown instead of the stalk. It originated in
the Mediterranean area and is generally used as a flavoring for soups
but can be used with other types of foods also.

Shape: Globe shape, rough skin.

Size: Up to 4 inches or more in diameter.

Color: Skin; brown.

Flesh; whitish.

Sample: 20 pounds.

Production: Europe and the United States.

Other: Will store for several months with tops cut off at
32 to 34°F and high humidity.

Chinese Chives (Gau Choy Flower, Gil Choy, Gow Choy)

- (19) Two cultures of Chinese Chives are grown for the fresh market; big leaf for blanching, and the other for the flowering stems which are not blanched. There are three types of Chinese Chives on the market, big leaf green in color, big leaf blanched, and flowering stems. All these are used as seasonings for a variety of dishes.

Shape: Tuberous rhizomes with flat leaves or flowering type with a scape that is solid and angular with a rounded flower cluster.

Size: Blanching type - leaves about 14 inches in length,
1/4 inch width.

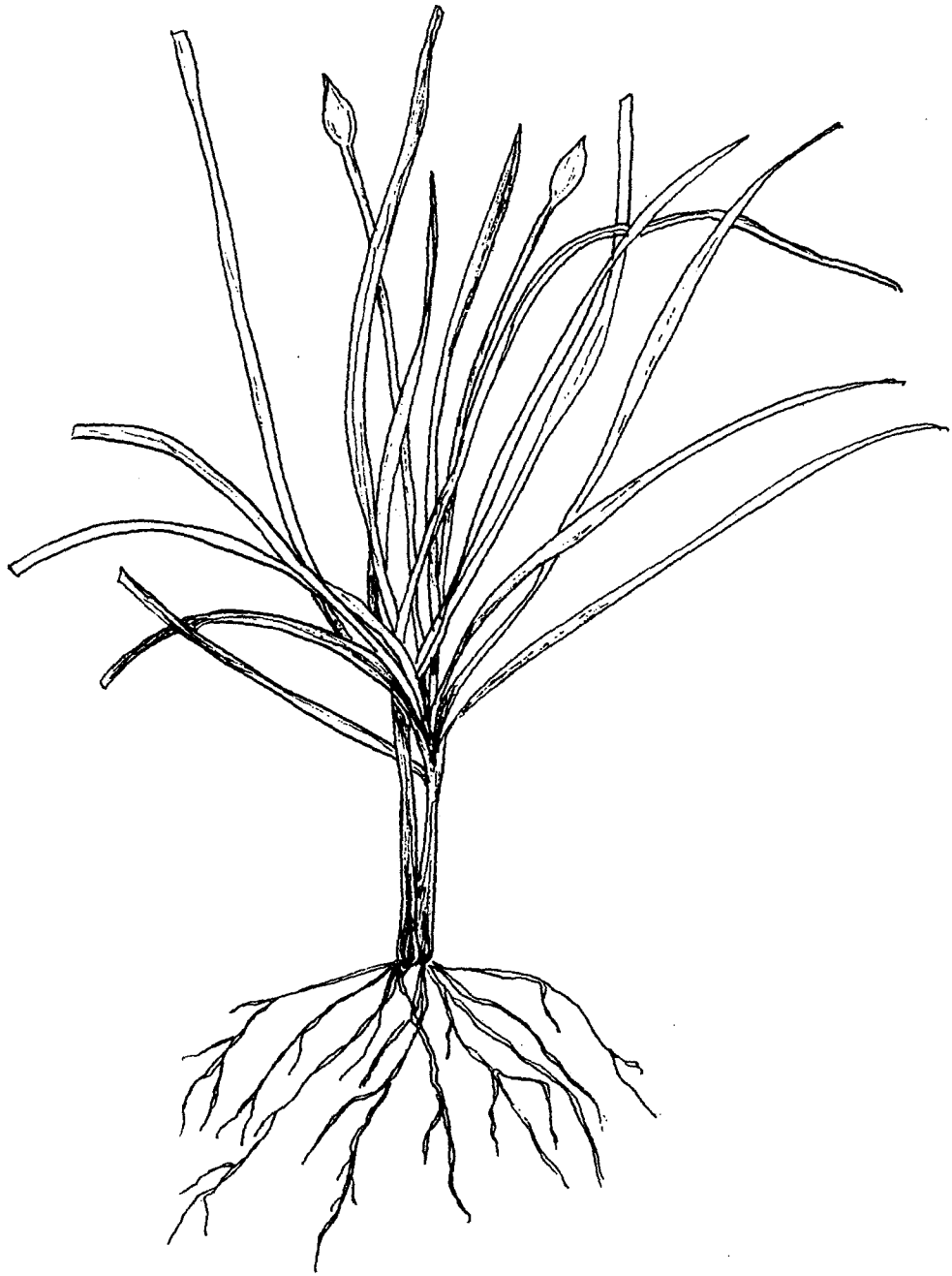
Flowering type - leaves about 18 inches in length.

Color: Green or Blanched color.

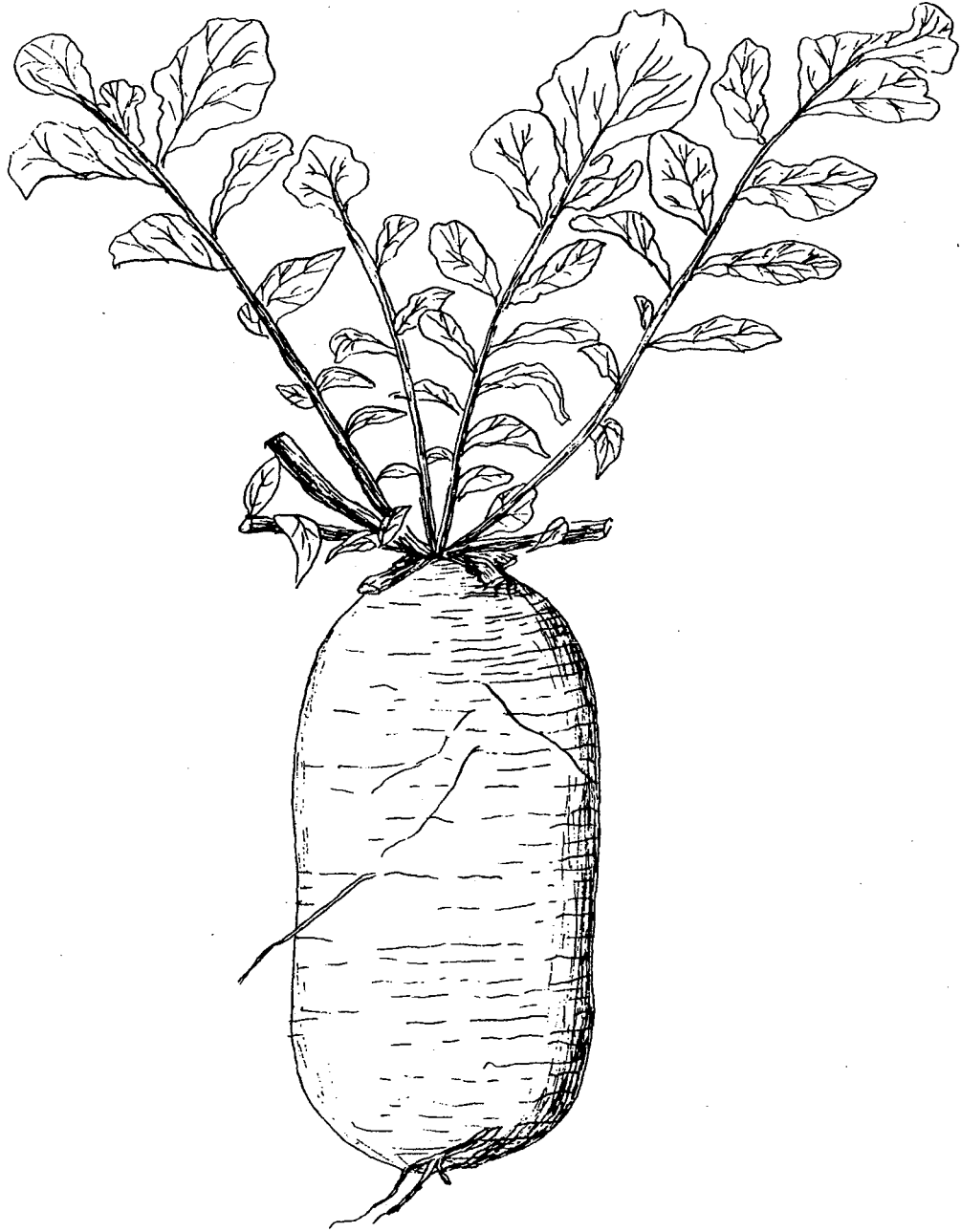
Production: USA (California), Japan, Philippines, Thailand, and northern India.

Sample: 100 count (individual).

Other: Very short storage period, so they should be used within a short period after purchasing.



CHINESE CHIVE



DAIKON

Daikon (Chinese Turnip, Japanese Radish, Mullang)

A root native to China and Japan, it is in season throughout the year. (20)

Three distinct types or varieties are grown: spherical, oblong and cylindrical. The oblong variety is preferred by the Chinese; the large, long and round varieties by the Japanese. The small variety is marketed in bunches of 4 to 6 roots and the larger variety in bunches of 1 to 4, depending upon the size of each root.

Shape: Roots; spherical, oblong, cylindrical.

Size: 3 to 24 inches in length; 2 to 6 inches in diameter.

Color: All types, white.

Sample: 20 pounds.

Production: USA (California) Japan, China.

Other: Untie randomly selected bunches to obtain a 20 pound sample. Will keep well in cool temperatures for very long periods.

(21) Ginger Root (Sang Gurng, Gung Gurng, Sang Geong, Jenibre, Jengibre, Zingiber)

Ginger roots are the thickened aromatic rhizomes of the ginger plant, an herb widely cultivated in tropical countries. The roots are used either fresh or dried and ground as flavorings or spices in food and occasionally as a medicine. Most of the fresh ginger root marketed in the U.S. is grown in Hawaii and the Fiji Islands. There are no U.S. grade standards for ginger root, but Hawaiian grade standards are often used as the trading standard.

Most ginger root from Hawaii is shipped in fiberboard cartons. Fiji ginger root is generally shipped in wirebound or wooden slat crates.

Shape: Branch rhizome multisegmented and round to oval shaped.

Size: Varies

Color: Skin; brown to golden brown color

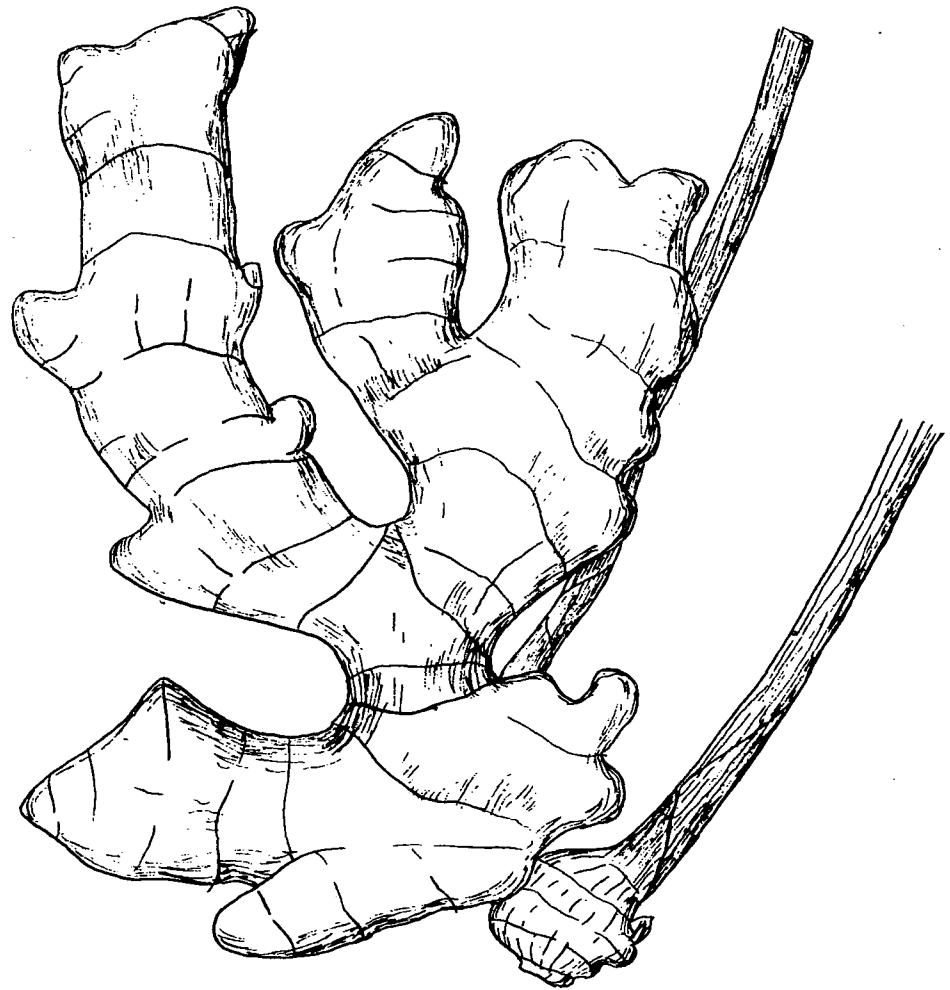
Flesh; grayish white to creamy white. Some cultivars may show a bluish ring or ting when cut crosswise.

Sample: Jumble pack; entire contents

Bulk; 20 pounds

Production: USA (Hawaii), China, India

Other: Individual roots should be considered as defective when they are affected by soft and dry type rots, shriveling, worm holes or obvious insect injury, sunburn, bruising, and excessive dirt.



GINGER ROOT



JERUSALEM ARTICHOKE

Jerusalem Artichoke (Sunchokes, Topi Tamboo, Chufle)

This root tuber is not an artichoke and has nothing to do with (22)
Jerusalem. It is a member of the sunflower family. It is the root of
a type of sunflower cultivated especially for the root. It can be
grown throughout the United States but does better in cooler zones.
Once dug it is hard to store because the thin skin allows it to shrivel
easily. However, it will store for a few weeks under ideal conditions
as long as it does not dry out.

Shape: Knobby and gnarled root, thin skins.

Size: 2 to 7 inches in diameter.

Color: Skin; brown.
Flesh; white.

Texture: Crisp.

Sample: Jumble Pack; 10 pounds
Consumer Pack; 10 count

Other: Some root branches may be broken. Disregard unless broken
area is affected by decay.

Jicama (Yam Bean Root, Chinese Yam, Fon Goot, Mexican Potato, Sicama)

- (23) Pronounced hick'-a-ma, this product is grown in tropical areas and is used by Mexicans as the potato is used in the United States. It resembles a turnip in appearance and has a bland flavor similar to the water chestnut. It is often used as a substitute for the more expensive water chestnut. Smaller tubers are the ones most preferred; larger ones may be woody. Unlike the potato, when peeled the flesh of the Jicama will not darken in color. It may be eaten raw or cooked.

Shape: Tuber; similar in shape to a turnip.

Size: 2 to 6 inches in diameter, 1 to 6 pounds in weight.

Color: Skin; light brown or tan or straw yellow.

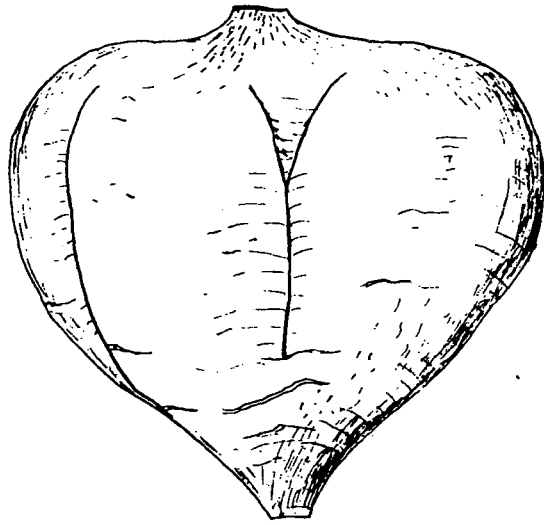
Flesh; white.

Texture: Crisp, juicy.

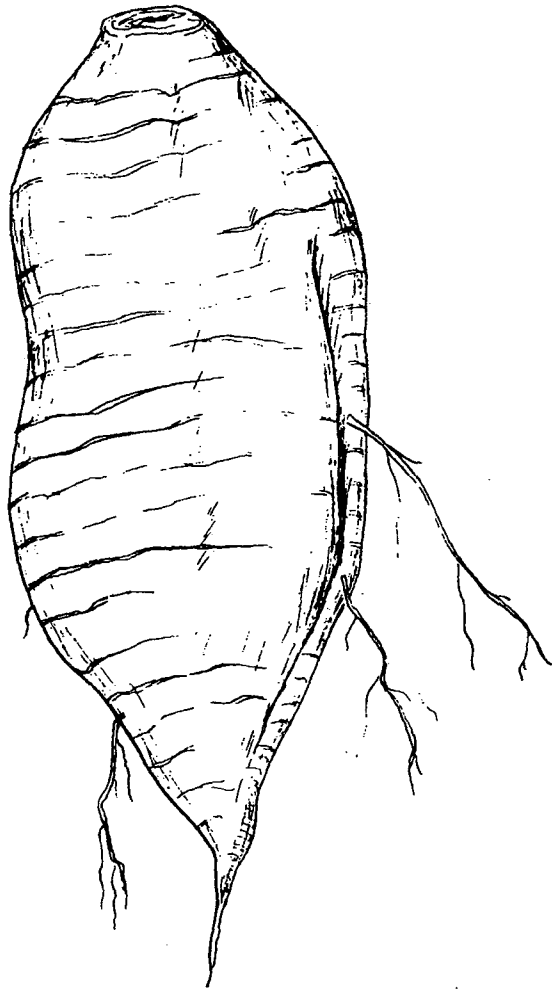
Sample: 20 pounds.

Production: Various tropical countries.

Other: Will store in a refrigerated area for a few weeks.



JICAMA



KUDZU

Kudzu (Yaka, Magnagna, Fankot)

(24)

The kudzu root resembles the sweetpotato somewhat, but has very coarse, tough skin. Some roots will grow to great size, but only the smaller roots are used commercially. The plant is a hairy, twining perennial which grows 30 to 60 feet long. Commercial use has slowed somewhat, being replaced by the sweetpotato, but it is still grown for its starch content. It is native to China and Japan.

Shape: Large root; tapering, or irregular.

Size: 5 to 24 inches in length; 3 to 18 inches in diameter.

Color: Skin; straw-colored to light brown.

Flesh; white.

Texture: Fibrous.

Sample: 20 pounds.

Other: May have areas that are trimmed. Disregard unless affected by decay.

Lotus Root (Lilly Root)

(25) One of the unique vegetables of the Orient, it resembles no other vegetable. It is a productive aquatic crop. Large quantities of the roots are shipped to the U.S. to supply the demand of the Oriental population. The lotus root, also known as "the sacred lotus" is indigenous to China, India and Persia.

Shape: Root; divided into segments resembling links of sausage; individual links are oblong.

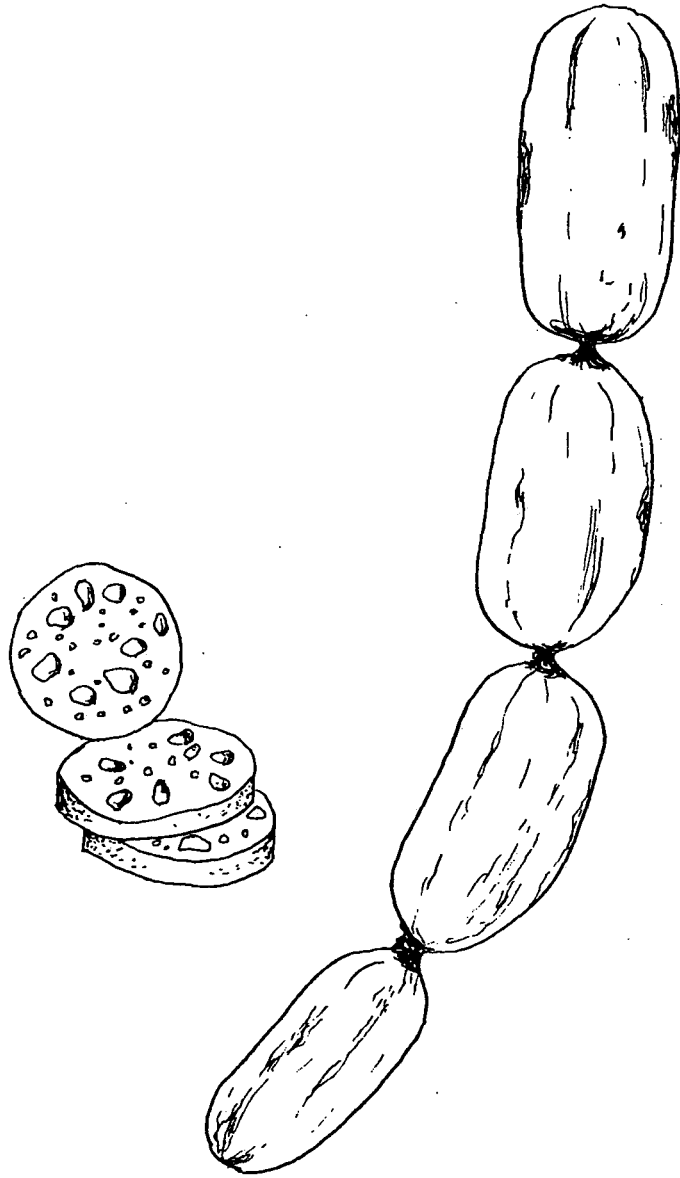
Size: 2 to 4 feet in length, 2-1/2 to 3-1/2 inches in diameter; individual segment or link 3 to 6 inches long.

Color: White to buff orange throughout.

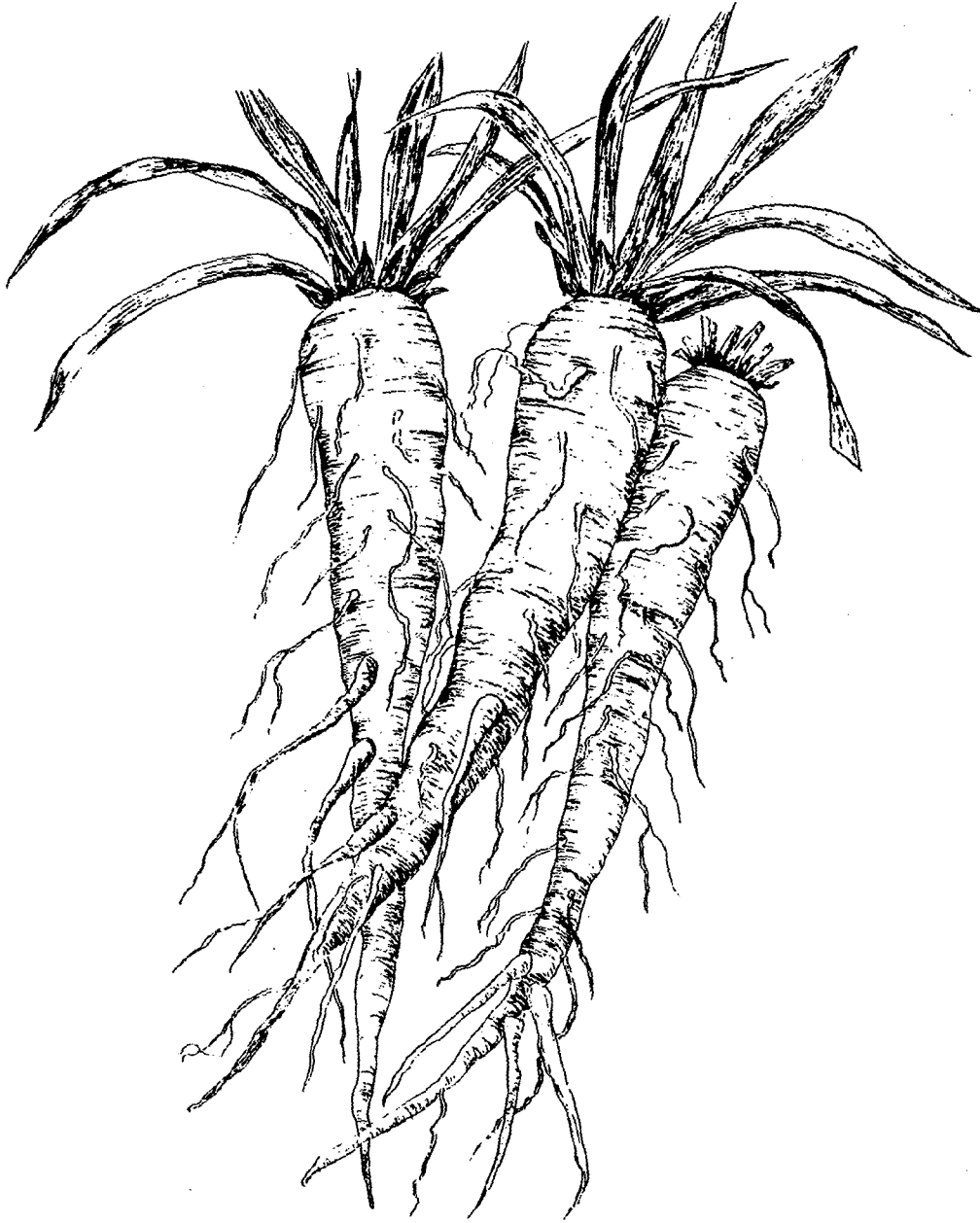
Interior: Cross section of segment is perforated with 10 canals of two sizes, the smaller alternating with the larger.

Sample: 10 count (individual)

Other: May be tied in bunches. If so, randomly select bunches to obtain 10 count sample.



LOTUS ROOT



SALSIFY

Malanga (Taro Root, Old Coco Yam, Eddoe)

(See Taro Root)

(26)

Salsify (Oyster Plant, Goatsbeard, Vegetable Oyster)

This root crop tends to remind many people of oysters, hence its alternate names of oyster plant or vegetable oyster. The plant is known as goatsbeard because of its clump of narrow, grasslike leaves that grow above the ground. Salsify resembles a parsnip root. It is a hardy product and develops the best oyster flavor after going through several frosts.

(27)

Shape: Root; hairy, tapering.

Size: 1 to 2 inches in diameter at crown, 8 or more inches in length.

Color: Flesh; creamy white.

Sample: 20 pounds.

Scorzonera (Black Salsify)

(28) Commonly called "black salsify" it is an entirely different plant from the more familiar white skinned variety, but has a similar flavor to the white variety and many of the same uses. The roots contain inulin (a carbohydrate) and milky juice.

Shape: Root; hairy tapering.

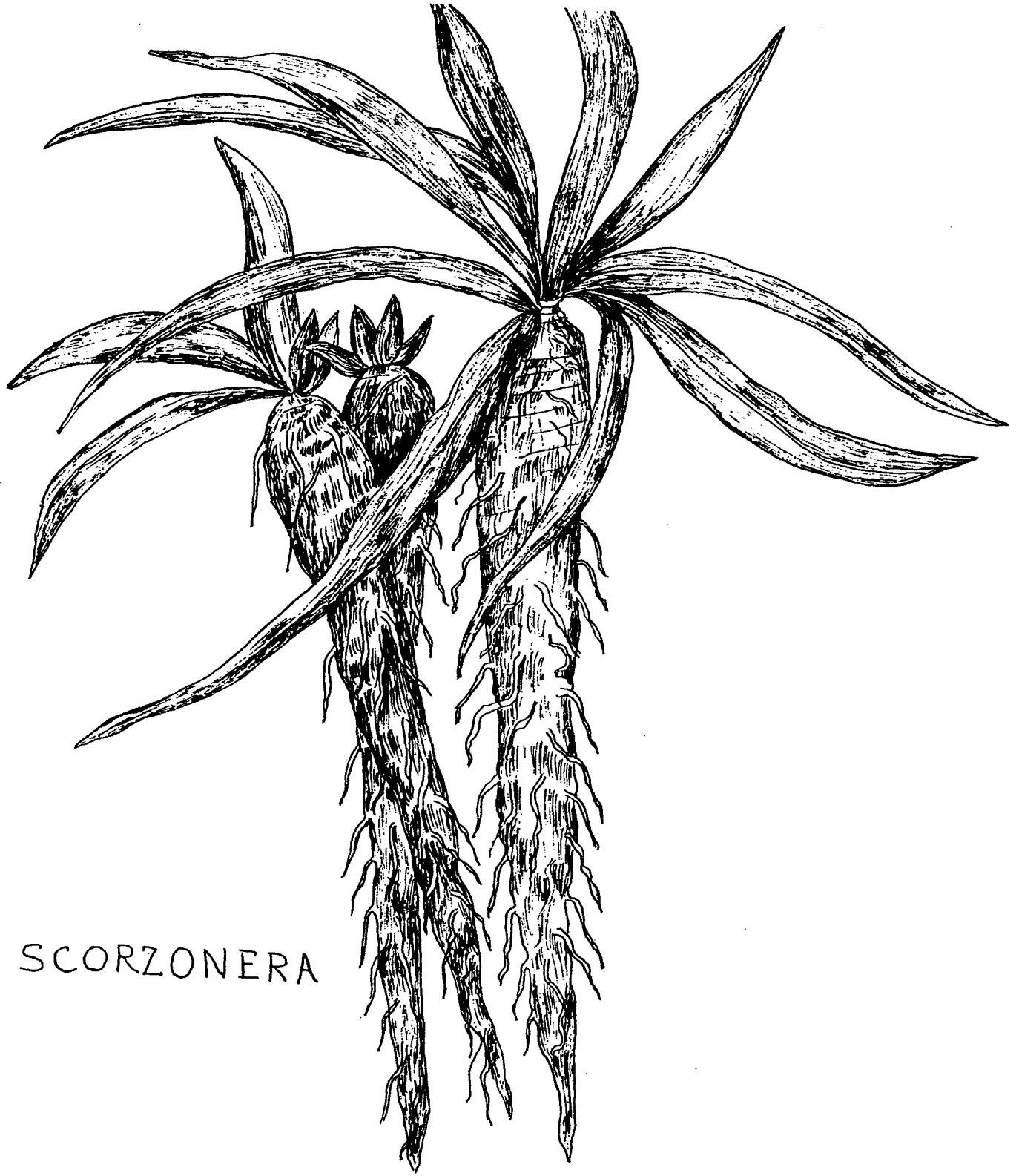
Size: 1 to 1-1/2 inches in diameter at crown, 8 or more inches in length.

Color: Skin; black or charcoal gray
Flesh; white

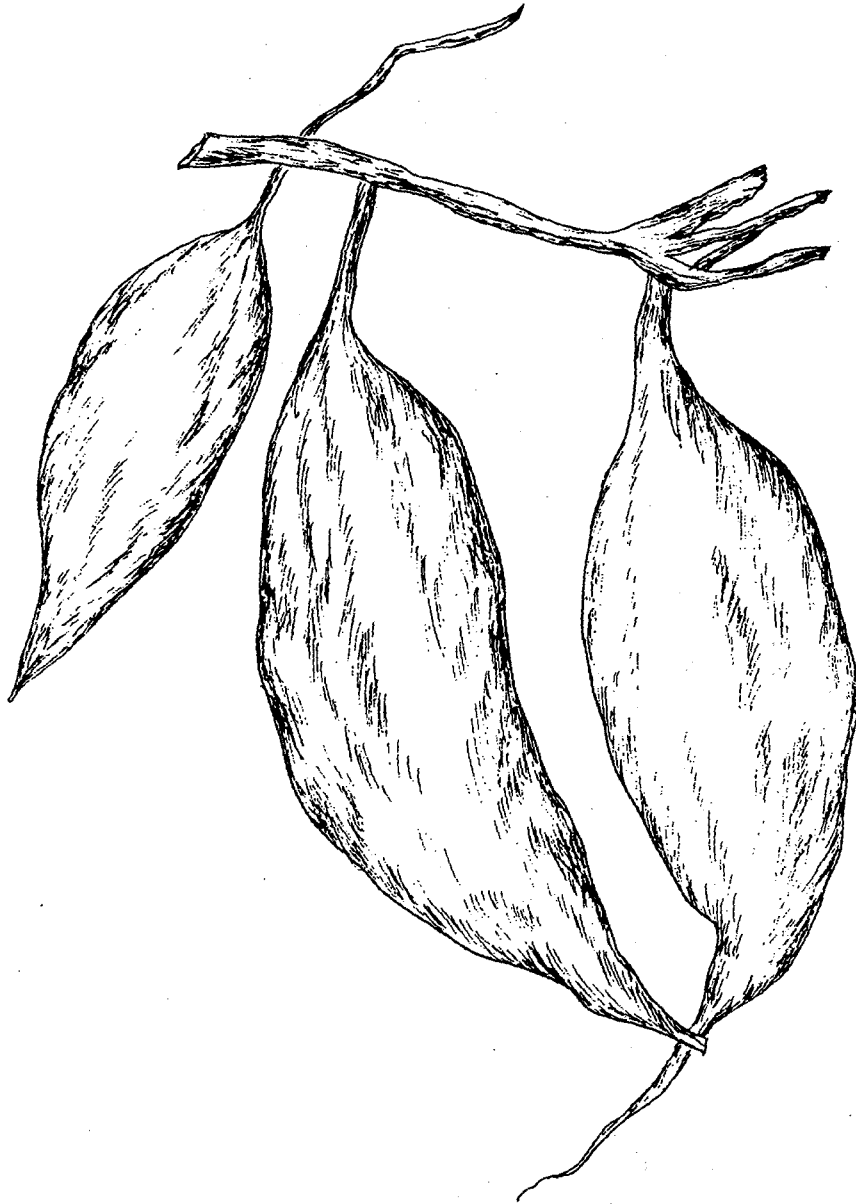
Sample: 20 pounds.

Production: Belgium, Netherlands, France, United States.

Other: Roots that have not become soft or flabby can be stored for long periods at 32 to 34°F and high humidity.



SCORZONERA



SWEET POTATO

Sweet Potato (Batata, Boniatos, Batas)

From Latin American areas, this product is better known as "batatas," (29)
taken from the botanical name Ipomoea batatas. It is widely
cultivated throughout the tropical areas and closely resembles the
domestic sweet potato.

Shape: Ovoid (egg shaped).

Size: 1-3/4 to 4 or more inches in diameter, 3 or more
inches in length.

Color: Can range from light pink to yellowish-pink skin
with yellow flesh, to bright red skin and white
flesh.

Sample: 20 pounds.

Production: Tropical areas of Latin America, the Far East,
Middle East and Africa. There is also some
production in Spain and Italy.

Taro Root (Malanga, Old Coco Yam, Eddoe, Dasheen, Tania, Tannia, Tanier, Eddoe, Woo Two, Suto Imo, Kulkus, Woo Doi, Yamarimo, Yautia)

- (30) Of all of the specialty root items contained in the handbook, the most confusion will be with this one. Taro is a member of the arum family and has many alternate names depending upon point of origin. From the South Pacific Islands it is known as "Taro." From the Caribbean and Latin American regions it is known as coco, eddoe, baddo, malanga, dasheen, tanier, tannia, and yautia, among others. It is used by many as a staple. In Hawaii, Poi is made from the starch of the taro.

Shape: Root, varies from round to oblong to cylindrical, tapering at the stem end.

Size: 1-1/2 to 6 inches in diameter; 2 to 12 inches in length, 6 ounces to 12 pounds in weight.

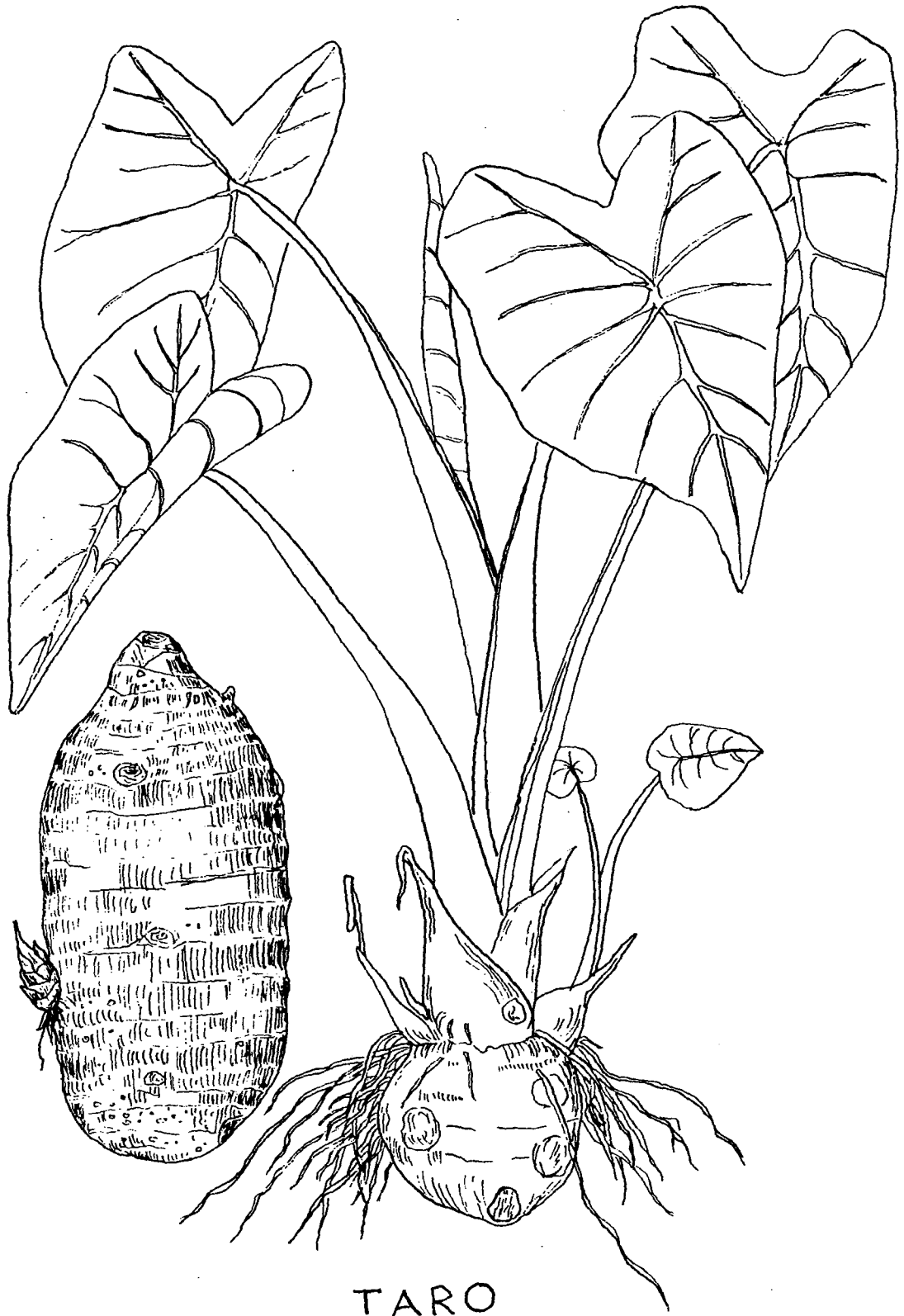
Color: Skin; brown or gray to dark gray, coarse, with or without dark or gray fiber. Some varieties may have traces of purple fiber.

Flesh: white, yellowish white, pinkish white. Some may show conspicuous coarse fiber distributed through interior of root.

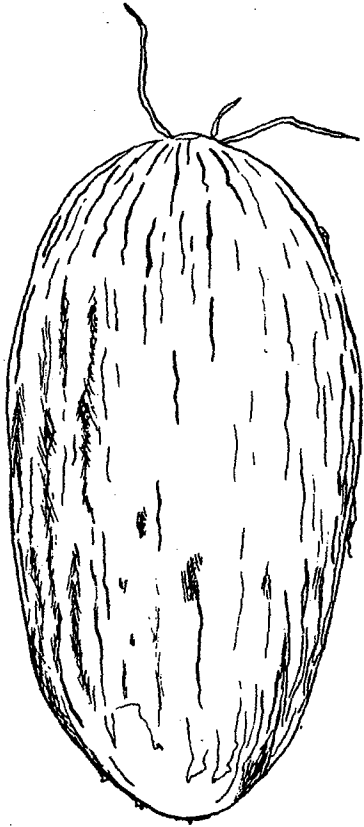
Sample: 20 pounds.

Production: All tropical lowlands.

Other: Will contain areas that have been trimmed and could make the root unsightly in appearance. Disregard this as the appearance is accepted by the trade. Report if trimmed areas affected by decay.



TARO



YAM

Yam (Nāme, Chinese Yam, Cush Cush, Greater Yam, Lesser Yam, Boniato)

The Yam, also known as "Chinese Yam, Chinese Potato, Nāme and Boniato," (31) is cultivated in the Orient, Caribbean and Latin American regions. It is an enlarged rootstock which somewhat resembles the sweet potato in general appearance. It should not be confused with the sweet potato as it belongs to a different family.

Shape: Root; cylindrical, oblong, straight or irregular.

Size: 2 to 6 inches in diameter, 6 to 8 inches in length.

Color: Skin; Gray to dark gray, purple within.

Flesh; White.

Sample: 20 pounds.

Production: All tropical areas.

Other: Will contain areas that have been trimmed and could make the root unsightly in appearance. Disregard this as the appearance is accepted by the trade. Report if trimmed areas affected by decay.

Yautia (Tania, Tanier, New Coco Yam, Tannia, Chou Caraibe, Acum,

(32)

Taro Root)

(See Taro Root)

LEAFY & STEM COMMODITIES

Bok Choy (Chinese Chard, Boy-Toyo, Pak-Choy, Paak-Tsoi, Bok Toy)

- (33) Of all the Orient-grown vegetables, Bok Choy is probably the best known. The plant is a general favorite because of the pleasing sweet, crisp taste of its petioles (supporting stems). It is a native of Asia and belongs to the same family as Napa and Michihle.

There are four forms of Bok Choy. The most common is the one with thick white stalks, each with a leaf which is large, dark green and rather oval in shape. The other lesser known types include the seedling stage of the above and is the result of thinning the plants; a stout form with luxuriant leaves and fleshy petioles without flower buds or blossoms; and a flowering type which is slender and has long, round, narrow petioles and narrow leaves and tops which bear yellow blossoms.

Shape: Stalk with several branches bearing leaves.

Size: 6 to 14 inches in length.

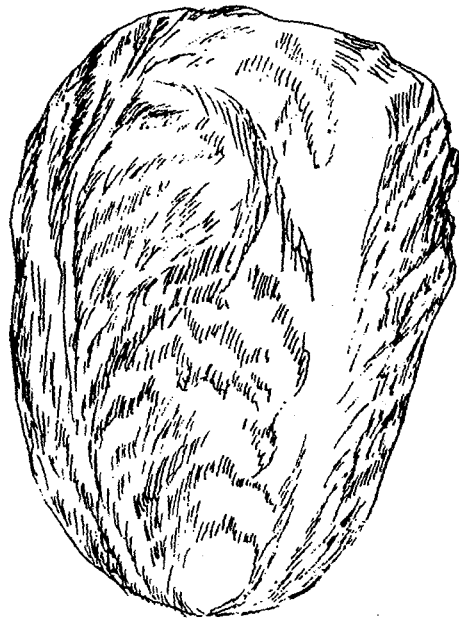
Branches: Fleshy, glossy, white with leaves smooth, green egg shaped, glossy, firm, scallop edged.

Sample: Entire container (count).

Production: China, Japan, Korea, Taiwan, Europe, United States.



BOK CHOY



CHINESE CABBAGE

Chinese Cabbage (Napa, Slew Choy, - Pe-tsal, Won Bok, Shew Choy, Nappa,
Wong Nga Paak, Pak Choy, Patchio

Another native of Asia and a member of the same family as Bok Choy it (34)
is probably the best known of the oriental vegetables. Twelve or more
varieties of Chinese Cabbage are grown. These may be divided into two
types. One type is characterized by its conspicuous compact, blanched
head, whereas the other type is loose or nonheading. Both types will
produce short and tall forms.

Shape: Oblong, compact or loose depending upon the variety.

Leaves: Numerous radical; thin paperlike, clasping or loose;
8 to 10 inches long, 3 to 8 inches broad; somewhat
hairy, thin and veined; margin on edges rather
indistinctly toothed, midrib broad, flat and smooth.

Color: Outer part light to yellowish green; inner part
yellowish to white, depending upon solidity of head.

Sample: Entire contents (count).

Production: Japan, China, Taiwan, Korea, Europe, Netherlands,
United States.

Cardoon (Cardoni)

(35) This product is related to the globe artichoke and is native to the Mediterranean. It is cultivated both for its roots and stalks. It is similar in appearance to sea kale. It has tasty inner leaves that may be eaten like celery, however it is usually cooked before eating.

Shape: Stalk of branches, similar to celery. Depending upon variety branches may have from a few to many spines along edges of branches.

Size: Stalks usually 12 to 16 inches in length.

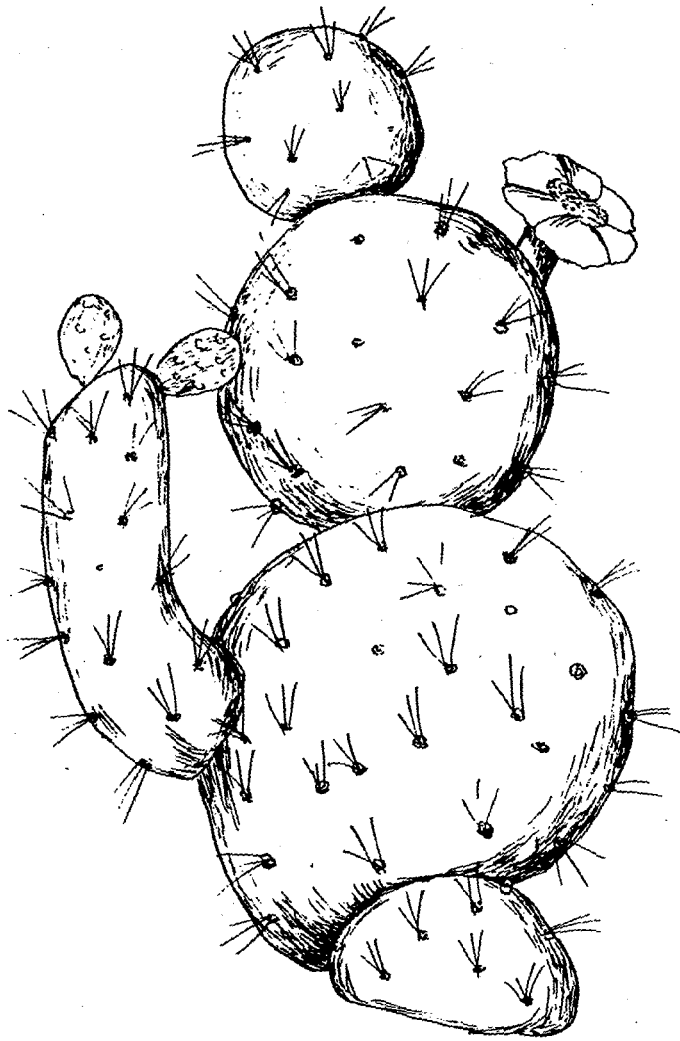
Color: Branches light green to dark green. One variety is red-stemmed.

Sample: Entire contents (count).

Production: Italy, Spain, France.



CARDOON



CACTUS LEAVES

Cactus Leaves (Nopales)

Cactus leaves or Nopales come from the Prickly Pear Cactus. They are (36)
usually shipped with the thorns attached, but some loads do arrive
dethorned.

Shape: Leaf or pad ovular.

Size: 8 to 20 inches in length and approximately 1/4 inch thick.

Color: Light to dark green.

Sample: 25 count.

Other: Care must be taken not to injure fingers on thorns when
making inspection.

Coriander (Cilantro, Mexican Parsley, Chinese Parsley)

- (37) A Mediterranean native, this plant is an annual herb more commonly known as Chinese or Mexican parsley. The green leaves resemble domestic parsley. It is widely used by Orientals and Latin Americans.

Color: Green.

Sample: 25 bunches of plants (if packed loose).



CORIANDER



DANDELION

Dandelion

Believed to be a native of Eurasia, this perennial has been produced (38)
in Asia and Europe for centuries. It grows in the temperate zones that
support spinach and kale. The cultivated varieties tend to have
larger leaves than the wild type found in many front lawns. Some
varieties and strains may look like endive, which is a member of the
same family. It can be found in the markets with green or blanched
leaflets.

Leaf: 3 to 9 inches in length, lance shaped; deeply and
irregularly lobed and toothed with divisions pointed
towards base; young leaves partly hairy; light to dark
green.

Stem: Short and margined.

Sample: Entire container (count). (U.S. grade standards
should be applied)

Production: Europe and United States.

Rocket (Arrugula, Roguette, Rugula)

- (39) Another native of the Mediterranean region, it is also known as "rucola" and "roquette." Rocket is an annual that is related to mustard. It has erect stems with leaves that are bright green, long and smooth. The lower ones are sharply toothed and indented.

Sample: Entire contents.

Production: Italy, France.

Other: Extremely short storage period.



ROCKET



ASPARAGUS BEAN

Other Pod, Fruit and Vegetable Commodities

Asparagus Bean (Long Bean, Yard Long Bean, Dow Gok, Dow Kok, Chinese Long Bean) (40)

An annual and native of southern Asia, it is also known as Yard-Long Bean. It is closely related to the cowpea but is readily distinguished from it by the length of its pods. To be of good market quality, the pods must be picked before they become too coarse or tough.

Shape: Pods; long, slender.

Size: 12 to 36 inches in length.

Color: Light yellow to dark green.

Sample: 25 bunches or if loose 50 count.

Production: Southeast Asia, United States, Suriname.

Other: May have to randomly select other crates to make-up 25 bunch sample.

Balsam-Pear (Bitter Melon, Balsam Apple, Bitter Cucumber)

- (41) Also known as bitter melon, this product is harvested before it is mature. It is at its best when it is beginning to ripen. The interior of the melon is pithy and has many flat seeds in pulplike coverings. The seeds are white to brown, with a peculiar pattern on the surface, depending on the degree of ripeness. The rind is grayish green, becoming bright yellow to orange when ripe. The pulplike seed coverings becomes bright red at maturity. The ripe fruit will have a slightly sweet taste.

Shape: Long, oblong, oval, ribbed and covered with blunt warts or tubercles (lumps); tapering at blossom end.

Size: 6 to 12 inches long; 2 to 2-1/2 inches in diameter.

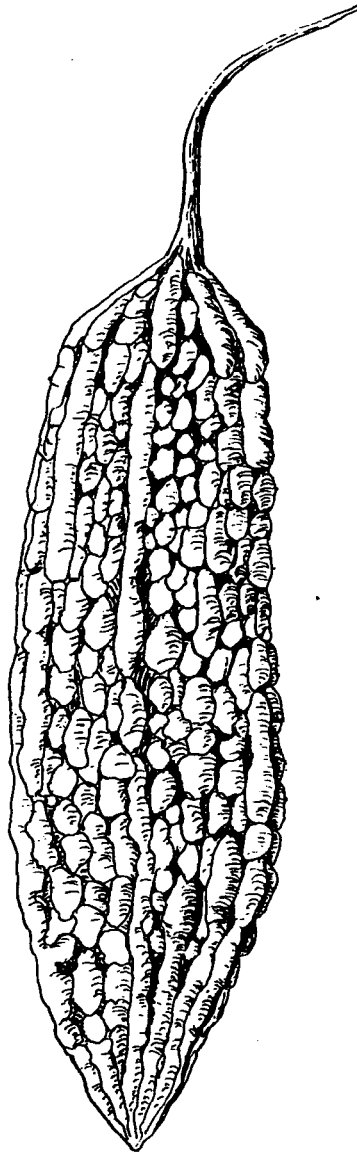
Color: Grayish green to dark green, becoming yellow to orange when ripe.

Taste: Bitter to slightly sweet when ripe.

Sample: 25 count.

Production: Tropical areas.

Other: Can be stored up to three weeks at 53 to 55°F.



BALSAM-PEAR



BREADFRUIT

Breadfruit (Captain Bligh, Pain Bois)

This fruit is native to tropical areas and is used as a staple food by many. It is believed that breadfruit seedlings were brought from the South Pacific to the West Indies by Captain Bligh. The edible portion of the fruit is the white to yellowish pulp. It must be cooked. It is not unusual to see immature fruit on the market as some consumers prefer the slightly immature more than fully matured fruit. There are seeded and seedless varieties. (42)

Shape: Roundish or egg shaped.

Weight: 2 to 10 pounds.

Color: Rind; Yellowish green, with many low projections, sometimes spiny.

Flesh; White to yellowish white.

Sample: Entire contents (count).

Production: Indonesia, Thailand, and some Latin America countries.

Chayote Squash (Choko, Vegetable Pear, Mirliton, Custard Marrow
Mango Squash, Chaco, Choco, Tallon, Tallote, Chocho, Christophene
Laboe Siam)

- (43) A native of Mexico this product is usually imported to U.S. markets. However, it has been grown successfully in the tropical areas of the southern United States, but it is unlikely that it will become an abundant cash crop. It belongs to the same family as the cucumber and gourd and grows from long climbing vines. It has a pleasant taste and is low in calories. It can be eaten raw or cooked.

Shape: Pear shaped, spiny, deeply ribbed.

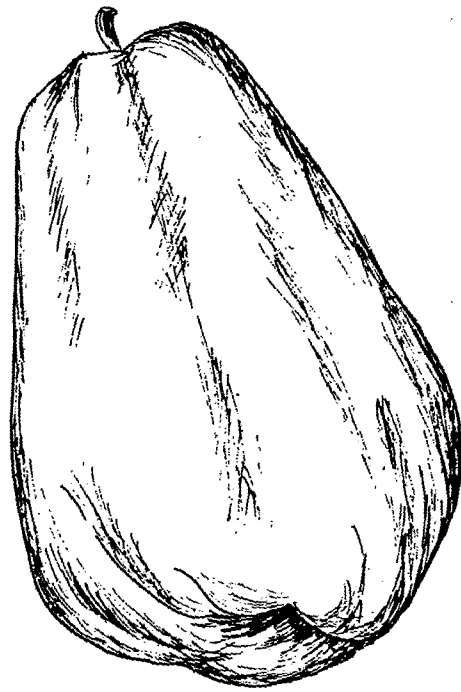
Size: 3 to 8 inches in length.

Color: Green, pale green, ivory white.

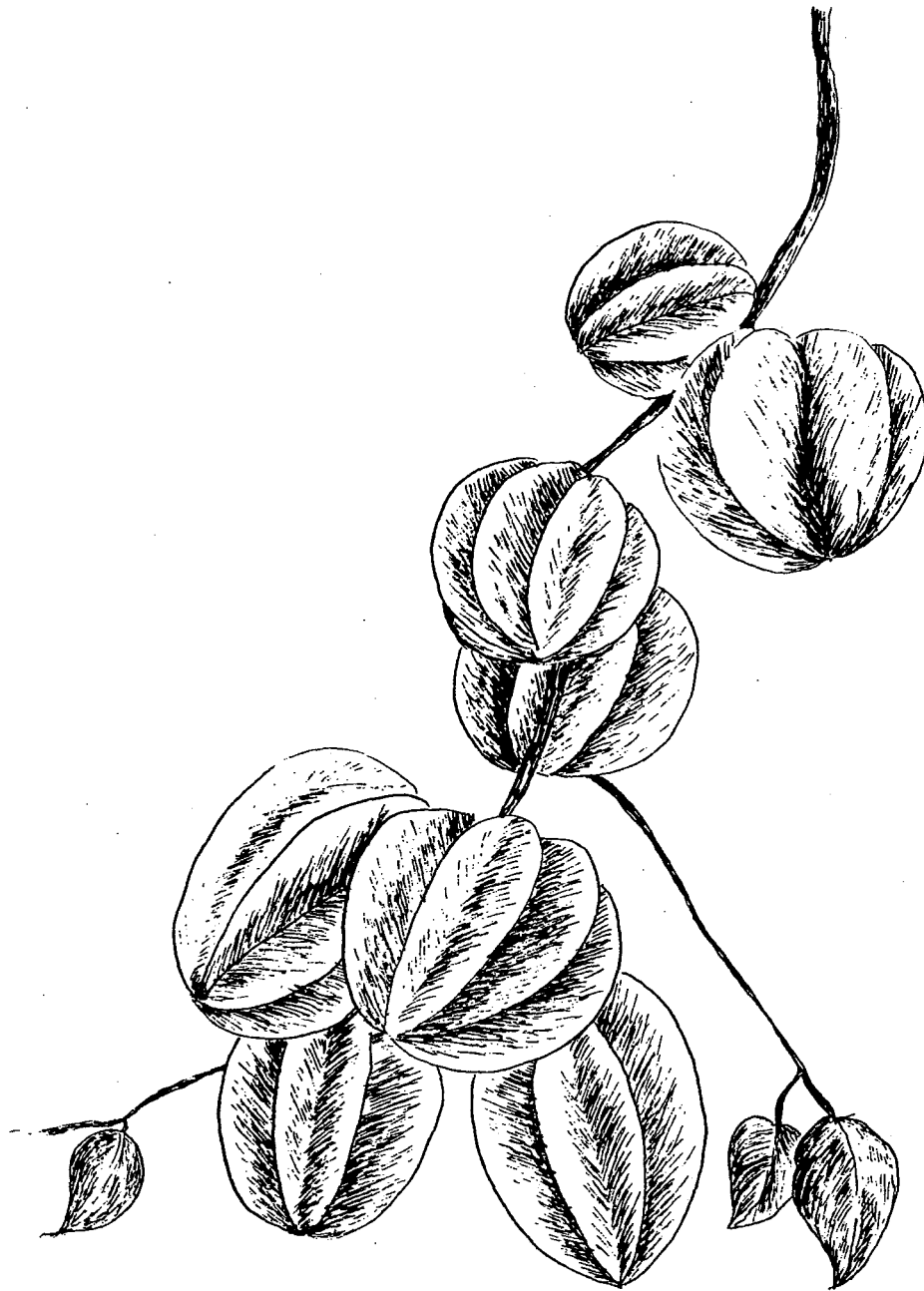
Sample: Entire contents (count).

Production: Guatemala, Honduras, Costa Rica, Algeria, Indonesia,
Hawaii, Philippines and the State of Louisiana.

Other: Fruit that is not fully mature will store nicely at refrigerator temperatures for long periods.



CHAYOTE



STARFRUIT
(CARAMBOLA)

Carambola (Starfruit, Star Apple)

Carambola better known as "star fruit" because of its cross-section appearance. It has been cultivated in Southeastern Asia and other tropical areas. It can have a very sour to very sweet taste and can be eaten fresh. It can be very acid to sweet and have a pleasant fragrance, somewhat like the quince. (44)

Shape: Mostly eggshaped, sometimes round, 3 to 6 prominent longitudinal angles or ribs.

Size: 4 to 6 inches in length.

Color: Light golden yellow color; may have traces of light green.

Sample: Entire contents (count).

Production: Florida, Brazil, Israel, India, Srilanka, Thailand.

Other: Should not be stored below 41°F.

Cherimoya (Sweet Sop, Sugar Apple)

(45) This is another fruit native to the tropics but must be grown in the higher altitudes. Pronounced char-i-mo-ya it is considered the treasure of the tropics. A hybrid of the cherimoya has been named "atemoya." This fruit is grown in Florida and is quite often confused with cherimoya because of its close resemblance.

Shape: Heartshaped; skin divided into oblong scales which overlap each other similar to roof tiles.

Size: 8 ounces to 1 pound.

Color: Skin; green.

Flesh; white or pink, imbedded with large tan-colored seeds.

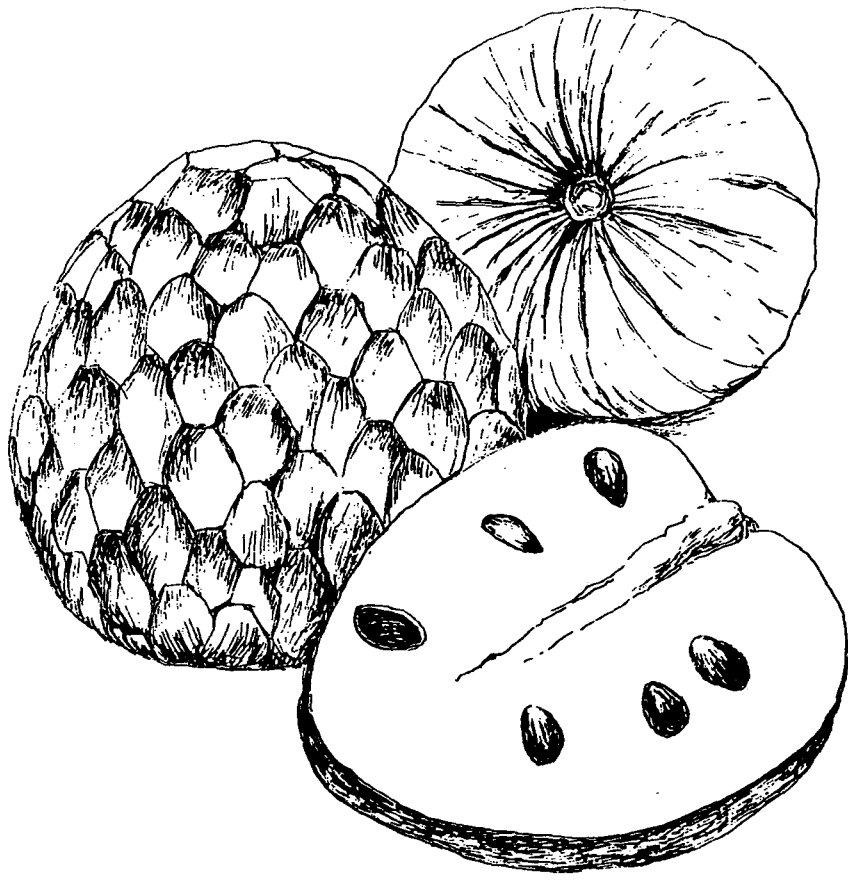
Texture: Creamy custard-like.

Taste: Blend of papaya, pineapple and banana.

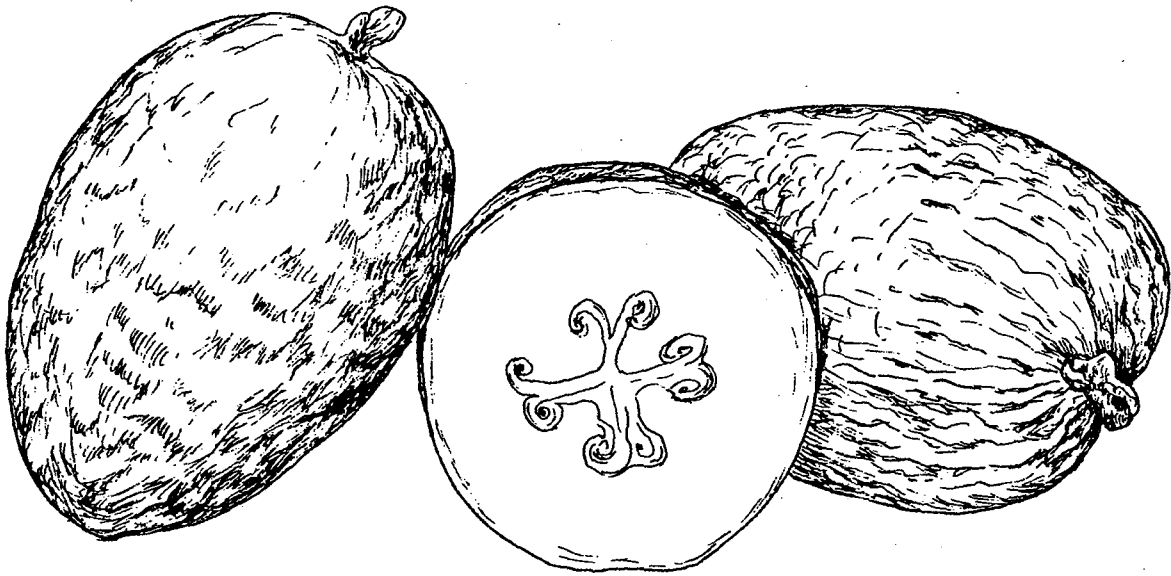
Sample: Entire contents (count).

Production: Florida, Tropical Latin America (higher altitudes)
Spain, Portugal, Thailand, Indonesia.

Other: Fruit is considered fully ripe when skin begins to turn black.



CHERIMOYA



GUAVA

Guava (Feijoas)

Guava is another tropical fruit with flavors from sweet to acid (46) and a distinctive aroma that may be mild and pleasant to strong and penetrating. It is the fruit of an evergreen tree native to the tropical areas of the United States. It may be eaten raw, cooked or processed for canning.

Shape: Round, egg to pear shaped.

Size: 5 to 6 inches in diameter.

Color: Skin; pale yellow.

Flesh; white, yellow, pink or red.

Sample: Entire contents (count).

Production: United States, Mexico, South Africa, Thailand,
New Zealand.

Other: Should not be stored below 46°F.

Japanese Eggplant (Miniature Eggplant)

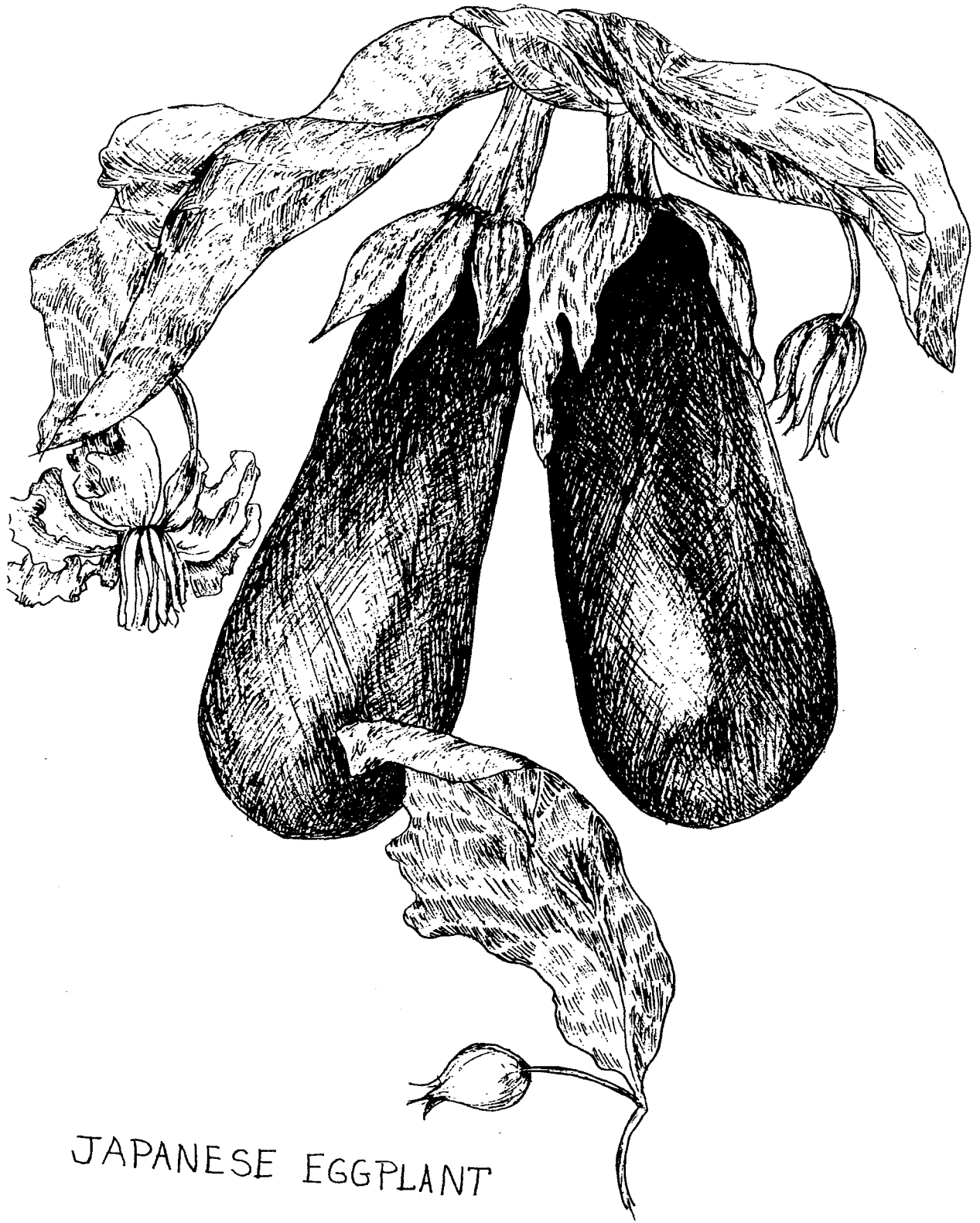
- (47) This is similar to regular eggplant, except that its diameter is thinner. It has a slightly milder and more delicate taste than regular eggplant. The skin is thinner and not as tough as its counterpart.

Shape: Tubular.

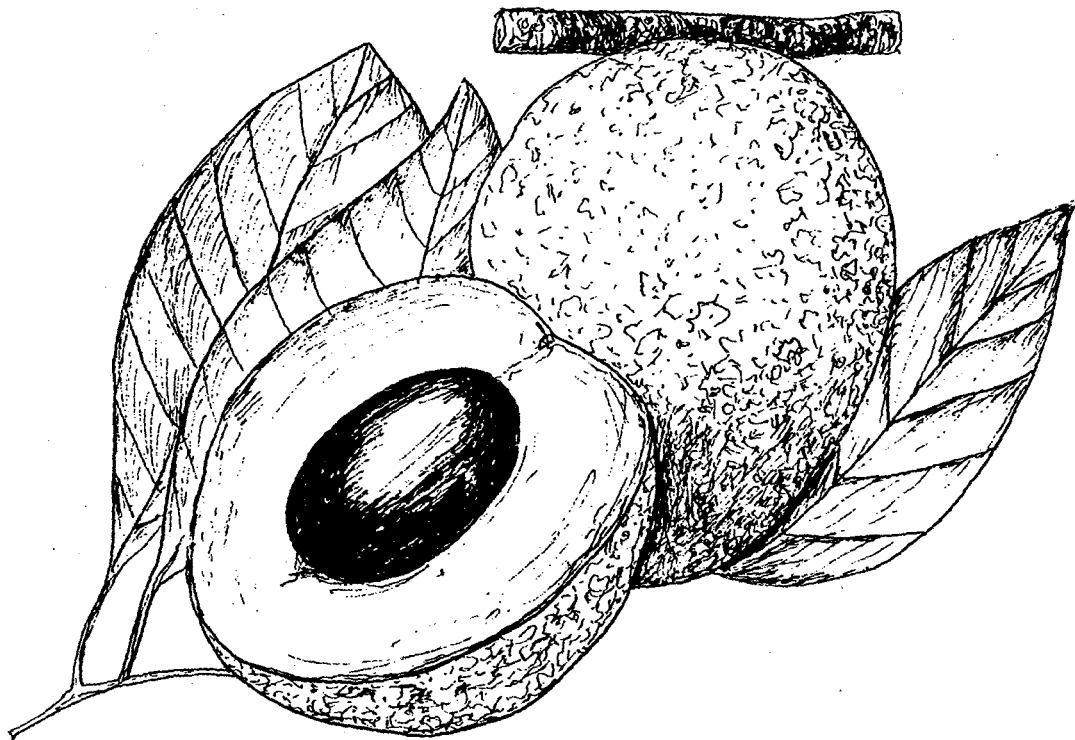
Size: 5 to 7 inches in length. 1 inch in diameter.

Color: Shiny, purplish black.

Sample: 25 count. (U.S. grade standards should be applied)



JAPANESE EGGPLANT



MAMEY

Mamey Sapote (Sapodillo, Mexican Custard Apple)

Relatively new to Florida, Mamey Sapote will be soon a leader in (48)
tropical fruits from that area. It is picked hard but is considered
mature. It has a thick skin and ships well. Many Latin Americans
compare the taste to a sweet pumpkin or sweet potato. All say that
no other fruit can compare with it.

Shape: Egg or round shaped, with a prominent point.

Size: 3 to 8 inches in length.

Color: Skin; thick, russet brown, rough, scruffy.

Flesh; salmon to reddish, firm, almost free of fiber.

Contains large brown seed.

Sample: Entire contents (count).

Production: Florida, Mexico, Venezuela, Thailand, Indonesia
Malaysia.

Plantain (Plantano, Machos, Cooking Banana)

- (49) A member of the banana family, it must be cooked to be palatable. It is longer and thicker than regular bananas. The plantain is a staple in the diet of many people from the tropics. It is a versatile fruit because it can be used when mature and hard, soft and yellow or fully ripe and dark brown to black.

Shape: Like a banana.

Size: 8 to 14 inches in length.

Sample: 25 count.

Production: Columbia, Honduras, Puerto Rico, Panama.



PLANTAIN



TAMARIND

Tamarind

This product is used for flavorings in curries and tropical drinks. (50)

It is the pod of a large tropical tree grown in the West Indies and Asia. Inside the pod are several compressed seeds surrounded by a brown acid pulp. This pulp is used for flavorings.

Shape: Pod, flattened, brittle.

Size: 3 to 8 inches in length.

Color: Cinnamon Brown.

Sample: 50 count.

Production: India, Indonesia, some African countries, some Latin American countries.

Tamarillos (Tree Tomatoes)

(51) A native of New Zealand, this product contains a fairly tart flavor and is usually cut in half and eaten with a spoon.

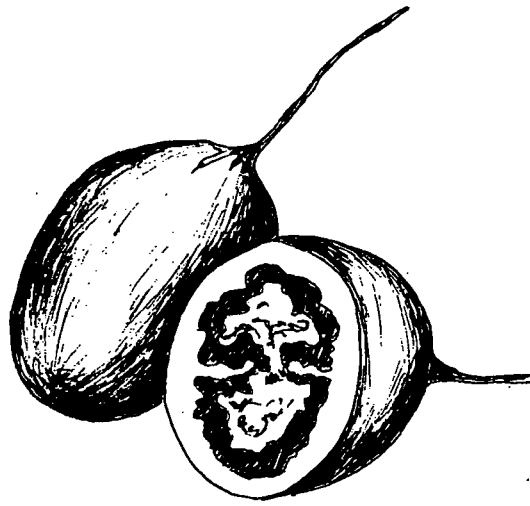
Shape: Egg shaped.

Size: Generally about the size of an extra large egg.

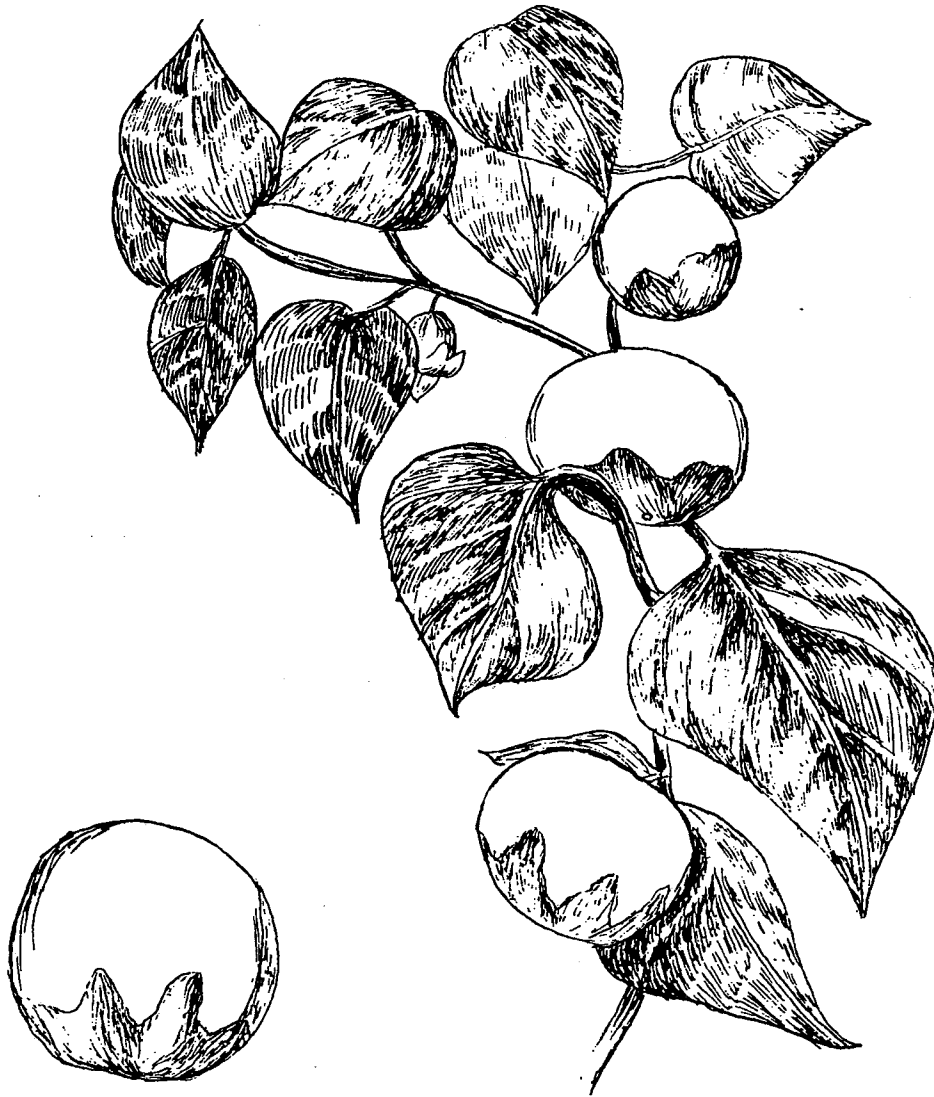
Color: Orange-yellow to red or brownish-red, sometimes purple.

Sample: 50 count.

Production: New Zealand, Southeast Asia, some Latin American countries.



TAMARILLO



TOMATILLO

Tomatillos (Ground Tomatoes)

Tomatillos resemble small green tomatoes. They grow on vines along the ground thus their alternate name "ground tomatoes." They taste like green plums and are used in Mexican sauces and dishes. They have a very tough thin skin. (52)

Shape: Roundish.

Size: About the size of a walnut.

Color: Bright green to yellowish green. Also have a parchment like gray brown covering that looks like dried leaves attached.

Sample: 50 count.

Production: Latin America and part of the Caribbean.