



**RETURN BIDS TO:
RETOURNER LES SOUMISSIONS À:**

**Bid Receiving
PWGSC
33 City Centre Drive
Suite 480
Mississauga
Ontario
L5B 2N5
Bid Fax: (905) 615-2095**

**SOLICITATION AMENDMENT
MODIFICATION DE L'INVITATION**

The referenced document is hereby revised; unless otherwise indicated, all other terms and conditions of the Solicitation remain the same.

Ce document est par la présente révisé; sauf indication contraire, les modalités de l'invitation demeurent les mêmes.

Comments - Commentaires

**Vendor/Firm Name and Address
Raison sociale et adresse du
fournisseur/de l'entrepreneur**

Issuing Office - Bureau de distribution
Public Works and Government Services Canada
Ontario Region
33 City Centre Drive
Suite 480
Mississauga
Ontario
L5B 2N5

Title - Sujet Fresh Fruit	
Solicitation No. - N° de l'invitation E6TOR-13RM20/A	Amendment No. - N° modif. 004
Client Reference No. - N° de référence du client E6TOR-13RM20	Date 2016-03-23
GETS Reference No. - N° de référence de SEAG PW-\$TOR-033-6516	
File No. - N° de dossier TOR-3-36241 (003)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2017-03-31	
Time Zone Fuseau horaire Eastern Standard Time EST	
F.O.B. - F.A.B. Plant-Usine: <input type="checkbox"/> Destination: <input type="checkbox"/> Other-Autre: <input type="checkbox"/>	
Address Enquiries to: - Adresser toutes questions à: Escander, Lisa	Buyer Id - Id de l'acheteur tor003
Telephone No. - N° de téléphone (905) 615-2033 ()	FAX No. - N° de FAX (905) 615-2060
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction:	

Instructions: See Herein

Instructions: Voir aux présentes

Delivery Required - Livraison exigée	Delivery Offered - Livraison proposée
Vendor/Firm Name and Address Raison sociale et adresse du fournisseur/de l'entrepreneur	
Telephone No. - N° de téléphone Facsimile No. - N° de télécopieur	
Name and title of person authorized to sign on behalf of Vendor/Firm (type or print) Nom et titre de la personne autorisée à signer au nom du fournisseur/ de l'entrepreneur (taper ou écrire en caractères d'imprimerie)	
Signature	Date

FQS-10 – Fresh Fruit

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[FQS-10-29 – Rambutan](#)

[FQS-10-30 – Rhubarb](#)

[Applicable Regulations and Resources for \[Fresh Fruit\]](#)

Description

1. **Fruit** is derived from many different kinds of perennial plants, trees and shrubs, usually cultivated. They consist mostly of the ripe, often sweet, succulent or pulpy developed plant ovary and its accessory parts, commonly and traditionally known as fruit.
2. All **fresh fruit** supplied must be:
 - a. in full compliance with the requirements of the *Food and Drugs Act (R.S.C., 1985, c. F-27)* and the *Food and Drug Regulations (C.R.C., c. 870), Part B, Division 11* with respect to produce the requirements;
 - b. in full compliance with the *Fresh Fruit and Vegetable Regulations (C.R.C., c. 285)*;
 - c. in full compliance with all the requirements of the *Plant Protection Act (S.C. 1990, c. 22)* and the *Plant Protection Regulations (SOR/95-212)*;
 - d. supplied in Canada No. 1 grade, when such grade has been established (or the equivalent grade of the country of origin). Canada No. 1 grades have been established for apricots, cherries, crab apples, cranberries, grapes, peaches, plums, prunes, rhubarb, cantaloupe, blueberries and strawberries;
 - e. supplied in compliance with U.S. No. 1 grade specifications, where no Canadian Grade has been established and a U.S. grade has been established (or the equivalent grade of the country of origin);
 - f. a bright uniform colour typical of the product;
 - g. uniform in size;

- h. variety specified;
- i. not adulterated;¹
- j. not contaminated;²
- k. edible;³
- l. clean, sound, fresh and firm without evidence of moisture loss (wilted, shriveled or soft);
- m. free of slime or excessive moisture;
- n. free of any live insect, scorpion, snake, spider or other living thing that may be injurious to the health;
- o. free from foreign matter, discolouration or damage caused by insects, worms, disease, decay, over maturity, hail, mechanical or other means; and
- p. prepared in a manner where;
 - (1) not stagnant or polluted water is used in the washing or fluming of the fruit;
 - (2) only potable water is used in the final rinsing of the produce to remove any surface contaminant before packaging;
 - (3) the final rinse water, if reused, is used only in the initial washing or fluming the fruit; and
 - (4) the fruit is handled with equipment that is cleaned regularly.

3. All **fruit** procured outside Canada must:

- a. meet the requirements of the *Food and Drugs Act (R.S.C., 1985, c. F-27)* and the *Food and Drug Regulations (C.R.C., c. 870), Part B, Division 11* with respect to produce and the *Fresh Fruit and Vegetable Regulations (C.R.C., c. 285)*; and/or
- b. meet all the requirements as outlined in the *USDA Food Distribution Specifications & US Grading Standards*; and/or
- c. meet all the requirements as outlined in *Codex Alimentarius - General Principles of Food Hygiene*; and/or
- d. be supplied in the equivalent grade of the country of origin to Canada No. 1 grade, when such grade has been established for the **fruit** in Canada; or
- e. be supplied in compliance equivalent grade of the country of origin to U.S. No. 1 grade specifications (as outlined in the *USDA Food Distribution Specifications &*

¹ within the meaning of sections B.01.046 and B.01.047 and Division 15 of Part B of the *Food and Drug Regulations (C.R.C., c. 870)*.

² means containing a chemical, drug, food additive, heavy metal, industrial pollutant, ingredient, medicament, microbe, pesticide, poison, toxin, or any other substance not permitted by, or in an amount in excess of limits prescribed under the *Canadian Environmental Protection Act*, the *Food and Drugs Act (R.S.C., 1985, c. F-27)* or the *Pest Control Products Act*, or any substance that renders the processed egg inedible.

³ means fit for use as food.

US Grading Standards) where no Canadian Grade has been established for the fruit and a U.S. grade has been established; and/or

- f. meet all the requirements of applicable local food legislation whenever those requirements are stricter. All fruit must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements; and
- g. come from a facility that meets HACCP criteria as outlined in the Annex to Codex Alimentarius - General Principles of Food Hygiene.

Packaging

- 4. Packaging must meet the following criteria:
 - a. must be in compliance with the requirements of the Fresh Fruit and Vegetable Regulations (C.R.C., c. 285);
 - b. must not be stained, soiled, warped, broken or otherwise damaged so as to affect their use;
 - c. must be securely closed in a manner appropriate for the type of container;
 - d. every label applied to a container of fruit must show the common name of the fruit and the variety;
 - e. every container must be labelled with the grade name of the fruit;
 - f. the contents of each package must be uniform and contain only fruit of the same origin, variety and quality;
 - g. must be packed in such a way as to protect the produce properly;
 - h. the material used inside the package must be new⁴, clean and have a quality such as to avoid causing any external or internal damage to the produce;
 - i. the declaration of net quantity on a closed container of tiered fruit must be shown in terms of numerical count;
 - j. where the fruit are pre-packaged the net quantity must be shown in terms of metric units; and
 - k. every container of imported fruit must be labeled to show on the principal display panel and in close proximity to the declaration of net quantity or the grade name, the words “product of”, “Produce of”, “Grown in”, or “Country of Origin” followed by the name of the country of origin of the produce (or other word which clearly indicates the country in which the produce was grown).

⁴ This includes recycled material of food-grade quality.

FQS-10-01 – Apples

5. Apples are the fruit of the apple tree and are purchased on the basis of intended use, quality, size and packaging. The apple is usually 5-9 cm in diameter. The center of the fruit contains five carpels arranged in a five point star. Each carpel contains 3 to 5 seeds. Colour is one of the most important factors in deciding the grade of apples.

FQS-10-01-01 – Table 1: Varieties of Apples

Type	Description	Acceptable
Braeburn	A red striped apple with a red blush on top of yellow. The juicy yellow flesh is very crisp, with a flavour that is sweet and tart at the same time. A very fragrant apple is not recommended for fresh eating. Since it does not hold its shape when cooked it is good for applesauce.	Acceptable apples are crisp, flavourful, with a bright uniform colour typical of the variety. The skin must be firm and smooth. Unacceptable apples are fruits with broken skin, bruises, or internal browning. Brown flecked areas do not affect the flavour.
Empire	Medium to medium small, round to oblong, Dark red and striped. Flesh is greenish cream, slightly aromatic juicy and mildly tart. Excellent fresh eating apples.	
Fuji	Sweet, mild, crisp and juicy. Excellent when eaten fresh and are also fine for cooking and store well.	
Golden Delicious	Yellow exterior, elongated shape with five bumps on the bottom. Has a rich mellow sweet flavour and a tender skin. Considered the preferred “all purpose” cooking apple, because they retain their shape and taste rich when baked or cooked. Excellent for salads and fresh eating.	
Granny Smith	Tart and crisp. Excellent for salads and fresh eating. Their tangy flavour comes through when baked and sautéed.	
Gravenstein	Medium to large, round, red blushed with yellow background. Flesh is cream, juicy and tart. Excellent for fresh eating, sauce and freezing. Good for salads and baking.	
Honeycrisp	Large, bright red with yellow background. Crisp, firm, sweet and juicy. Excellent for fresh eating, salads, sauce and cooking.	
Jonagold	Sweet, tart flavour with a crisp, juicy flesh and tender skin. Great fresh or in salads, fine for cooking and baking.	
MacIntosh	Medium, round, red-to-red blushed. Flesh is white, crisp, aromatic juicy, and sub-acid and browns quickly. Excellent for fresh eating and good for sauce. Bakes up soft rather sweet flavoured, juicy, holding characteristic aroma. Cooks smooth, but loses volume in pies.	
Red Delicious	Small to large conic, striped or blushed red. Flesh is greenish cream, crisp, and mild, juicy, sweet. Excellent for fresh eating. For use raw as a snack or in salads, performs poorly in cooking.	
Red Pink Lady	Yellow with pinkish red shading. Flesh is resistant to browning. Lightly acidic and very crunchy. Excellent for fresh eating, applesauce, baking or pie-making.	
Royal Gala	Medium to small, conical shape, streaked with bright orange red	

Type	Description	Acceptable
	and with golden yellow background. Sweet, aromatic and have a rich full flavour. Excellent for fresh eating as a snack or in salads.	
Spartan	Medium, round, dark red skin. Flesh is cream, crisp, lightly aromatic, juicy and fairly tart. Considered good for fresh eating, salads and sauce.	
Sunrise	Medium to large, uniform oval round. Has an excellent sweet flavour. The skin ground colour is pale yellow or white with bright red stripes going to blush on the exposed side with about 50% red colour. The flesh is white to cream in colour and the texture is crisp and juicy. Excellent for fresh eating.	

6. **Apples** supplied must be:
- in minimum grades of Canada Fancy (or the equivalent grade of the country of origin) as per Grades and Standards for apples as outlined in the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1](#);
 - the variety specified as per [Table 1](#);
 - of the size specified;
 - meet the criteria specified in [Table 1](#) for acceptable products; and
 - meet all applicable criteria for supplying **fresh fruit** as indicated in FQS-10.

Size

7. Apples are sized by count per box or by diameter as measured from stem to blossom end transversely. Very large or very small apples are usually not the best quality. A good portion for eating size are 113's.

Storage and Distribution

8. Apples give off odours and gases and so must receive special storage (36°-38°F and 85-90% relative humidity). The apples must be delivered in good condition and at the specified state of maturity.

FQS-10-02 – Apricots

9. Apricots are a part of the tree fruit industry. They are known as stone fruits because they have a single seed in a hard shell. The best apricots are those that are tree ripened, having a better flavour and sweetness than those that are picked and then allowed to ripen. The fruit is a light yellow colour on some varieties to a strong orange to orange-red on others. Some varieties have a pebbled appearance.

FQS-10-02-01 – Table 1: Varieties of Apricots

Type	Description	Acceptable
Goldrich	Fruit is attractive. Large, orange-yellow waxy skin colour. Orange flesh. Fruit quality is good when fully mature.	Acceptable Apricots are those that are rich orange, slightly soft yielding to gentle pressure, and should have a bright ripe aroma. Unacceptable apricots are pale and yellow or green; are bruised, soft or mushy.
Goldbar	Fruit is large, high quality, orange with some red blush.	
Goldstrike	Large sized fruit, orange with some red blush, firm.	
Hargrand	A large, juicy, good flavoured variety. Also Harglow, Harlayne, and Harogem.	
Perfection	Very large fruit. Orange skin and flesh. Good quality and flavour.	
Pui-sha-sin	Chinese variety. Very large fruit. Excellent flavour. Fruit has tender skin.	
Reliable	Medium sized fruit. Good for fresh eating and processing.	
Rival	Fruit is yellow with rosy cheeks. Large sized orange flesh.	
Skaha	Large, firm, bright orange when mature. Fruit has red blush, attractive.	
Sundrop	Fruit, medium sized, bright orange, attractive.	
Tilton	Small to medium sized fruit. Yellow skin with red blush, good flavour.	
Tomcat	Fruit is creamy yellow with no blush. It is more flavourful than Goldstrike or Goldbar, but fruit is smaller.	
Wentatchee Moorpark	Usually called MOORPARK. Yellow skin and flesh. Large fruit, good flavour.	

10. Apricots supplied must:

- be supplied in minimum grades of Canada No. 1 (or the equivalent grade of the country of origin) as per Grades and Standards for apricots as outlined in the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\)](#), [Schedule 1](#), and [Canadian Food Inspection Agency - Inspection Manuals - Apricots](#) provides a detailed interpretation of the Fresh Fruit and Vegetable Regulations;
- be the variety specified if applicable as per [Table 1](#);
- be mature, clean and not overripe;
- be soft and or shriveled and be free from decay, cuts, skin breaks or insects or other damage;
- meet the criteria specified in [Table 1](#) for acceptable products; and
- meet all applicable criteria for supplying **fresh fruit** as indicated in FQS-10.

Size

- The fruit range in size. A size characteristic of the variety when mature may be interpreted at shipping point as 1 ½ inches.

Storage and Distribution

12. Apricots should be stored between 0°-2° C (32°- 36°F) and a relative humidity of 90 to 98%. Apricots must be delivered in good condition.

FQS-10-03 – Avocado

13. The fruit is sometimes called a butter pear, avocado pear or alligator pear (pear due to its shape, and alligator due to the rough green skin). Avocados fruit are cultivated in tropical climates throughout the world with most produced in Florida, California and the Caribbean. Avocado ripens after harvesting. A ripe avocado will yield to a gentle pressure when held in the palm of the hand and squeezed. The fruit has a markedly higher fat content than most other fruit, mostly monounsaturated fat.

FQS-10-03-01 - Table 1: Avocado

Description	Acceptable
Avocado is bright green to green-brown (or almost black) in colour on the outside and ranges from more or less round to egg or pear-shaped, typically the size of a temperate-zone pear or larger. The flesh is typically greenish yellow to golden yellow when ripe. The flesh oxidizes and turns brown quickly after exposure to air.	Acceptable avocado are fresh, bright appearing with a rich buttery and soft flesh and yield slightly to pressure indicating ripeness. They are also heavy for their size. Unacceptable avocado are overly soft, mushy and/or bruised or decayed. Avocados with darken spots are unacceptable.

14. Avocados supplied must:
- be a minimum grades of U.S. No. 1 (or the equivalent grade of the country of origin) as per Grades and Standards for avocados as outlined in the [USDA Food Distribution Specifications & US Grading Standards](#)³;
 - be mature, clean and not overripe;
 - be of the size and type specified;
 - meet the criteria specified in [Table 1](#) for acceptable products and;
 - meet all applicable criteria for supplying **fresh fruit** as indicated in FQS-10.

Size

15. Size varies depending on the variety. California avocados are usually 6-12 oz. whereas Florida avocados are usually 9-32 oz. Pit size is an important factor in selecting avocados. Hass variety has the smallest pit; Guerte is next with Florida avocados having the largest pits.

³ Fruit for which no Canadian Grade has been established must be supplied in compliance with U.S. No. 1.

Storage and Distribution

16. Store at 55-65 °F (13-18°C) and a relative humidity of 85-95%. Avocados are packed in Fiberboard or Wooden containers for shipping. The materials used inside the package must be new⁴, clean and of a quality to prevent causing any external or internal damage to the produce. Avocados must be delivered in good condition.

FQS-10-04 – Bananas

Description

17. Bananas come in a variety of sizes and colours when ripe, including yellow, purple and red. The bananas from a group of cultivars with firmer, starchier fruit are called plantains. The flesh can vary in taste from starchy to sweet, and the texture from firm to mushy. There are about 400 varieties of bananas. The properties of the Cavendish banana related to transport and shelf life rather than taste make it the most common variety of banana.

FQS-10-04-01 - Table 1: Bananas

Description	Acceptable
Bananas are elliptically-shaped and have a firm, creamy flesh that is wrapped inside a thick, inedible peel.	The acceptable ripeness of bananas depends on when they are to be used. Acceptable bananas are quite firm, but not too hard and are bright in appearance. The peel should not be crushed or cut. Acceptable bananas have the stems and tips intact and are free of bruises, malformation or abnormal curvature. Unacceptable bananas are those with signs of damage caused by low temperature or with fungal damage.

18. Bananas are ordered according to the degree of ripeness (i.e. Full ripe, hard ripe, and turning ripe). Characteristics are as follows:

- a. Full ripe;
 - (1) no trace of green, with typical ripe banana colour;
 - (2) well flecked with light-brown to dark brown specks of a size from pinpoints to spots in 1/8 inch in diameter; and
 - (3) to be consumed within 24 hours.
- b. Hard ripe;
 - (1) a bright banana colour with no trace of brown;

⁴ This includes recycled material of food-grade quality.

- (2) firm texture;
- (3) some astringency in flavour; and
- (4) 3 days required to ripen at room temperature.
- c. Turning.
 - (1) pale banana colour with a green tip;
 - (2) little flavour;
 - (3) sharp astringency; and
 - (4) 5-6 days required at room temperature to ripen.

19. Bananas supplied must:

- a. be in compliance with the requirements of the [*Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\)*](#) and must be supplied in minimum grades of U.S. No. 1 (or the equivalent grade of the country of origin) as per Grades and Standards for bananas as outlined in the [*USDA Food Distribution Specifications & US Grading Standards*](#)³ and/or [*Codex Alimentarius - Standard for Bananas*](#);
- b. be the degree of ripeness specified;
- c. meet the criteria specified in [Table 1](#) for acceptable products; and
- d. meet all applicable criteria for supplying fresh fruit as indicated in FQS-10.

Size

20. The size of the banana does not affect its quality.

Storage and Distribution

21. Export bananas are picked green, and then usually ripened in ripening rooms when they arrive in their country of destination. These are special rooms made air-tight and filled with ethylene gas to induce ripening. The flavour and texture of bananas are affected by the temperature at which they ripen.

22. Bananas are stored between 13.5 and 15 °C (57 and 59 °F) during transportation. At lower temperatures, the ripening of bananas permanently stalls. They should be stored at room temperature to allow for the ripening process to complete. Bananas should not be stored in the refrigerator when they are green, or this will irreversibly interrupt the ripening. Bananas must be delivered in good condition.

³ Fruit for which no Canadian Grade has been established must be supplied in compliance with U.S. No. 1.

FQS-10-05 – Berries

Description

23. Berries are broadly recognized as small, round or semi-oblong, usually brightly coloured, sweet or sour fruit. Many “berries” are not actual berries by the scientific definition, but fall into one of the following categories:

- a. “false” berries, like blueberry and cranberry;
- b. “aggregate” fruit, such as blackberry, raspberry; or
- c. “other accessory fruit”, such as the strawberry.

FQS-10-05-01 – Table 1 – Berries

Variety of Berries	Description	Acceptable	Size	Grade
Blackberries	Ripen to a dull black in colour, are shiny and just beginning to soften and get sweet. Unripe berries will not ripen once picked and tend to be red or purple during their unripe phase.	Plump, firm, and darkly coloured (fully black). The small depression in each droplet should be well filled. They should be solid and have juicy fruitlets. The berries should be free of dirt, mold, or decay. Red or hard, crushed or bruised berries are unacceptable	Fruit is medium to large size.	U.S. No. 1 ³
Blueberries	Range in colour from a deep sky blue to almost black with a natural waxy coating that gives them a silvery sheen, called bloom. Wild blueberries (low bush varieties) have a sweet intense flavour. High bush varieties are plump and juicy.	Acceptable berries have a sweet, fresh fragrance, a clean, dry appearance. Berries that are purplish or pink on one side, dull, soft or watery are not acceptable.	Wild blueberries (low bush varieties) are small berries. High bush varieties are twice the size of the low bush variety.	Canada No. 1
Gooseberries	Gooseberries may be green, white (gray-green), yellow, or shades of red from pink to purple to almost black.	Acceptable berries are plump with a grape like texture, are hard an, dry with a rich sheen.	Vary in size depending on variety.	

Variety of Berries	Description	Acceptable	Size	Grade
	The interior flesh, with many minute seeds at the center, will match the colour of the skin, but has a slightly translucent appearance. The flavour is a mixture of mixture of pineapple and strawberry flavour. Gooseberries can be round, oblong or teardrop shaped, depending upon their variety. American gooseberry fruits are perfectly round, all becoming pink to wine-red at maturity and are very acidic. The pinkish or purplish tones berries are less tart. Later season dessert gooseberries (often red, yellow or golden coloured) are sweeter and can be eaten raw. The freshest gooseberries are covered with fuzz.	Those with a bright golden colour; green berries are not ripe.	Fruits of the European gooseberry may be very large. American gooseberry fruits are smaller.	
Cranberries	The berries range from light pink to deep bright red in colour. They are lightweight, smooth, and hard and have a very tart flavour.	Acceptable berries are firm, plump, and dry with good clear bright colour. Berries that show any signs of crushing are not acceptable.	Vary in size depending on the variety.	Canada No. 1
Raspberries	The berries can be intensely sweet or verging on pleasantly acidic and range in colour from light to dark red.	Acceptable berries are firm, dry that have good colour for their variety. Raspberries with containers marked with juice stains or overly soft, blemished or moldy are not acceptable.	Small to large in size.	U.S. No. 1 ³
Strawberries	The berries range from soft to firm and medium red to dark red. Berries may	Are to be provided ripe, firm with even colour, glossy exteriors with the	Range in size from large to	Canada No. 1

Variety of Berries	Description	Acceptable	Size	Grade
	continue to turn red after picking, but their flavour will not develop any further.	hulls intact. Berries with green or white patches, sign of mold, moisture or other surface damage are not acceptable.	very large.	

24. Berries supplied must:

- a. be the minimum grades as specified in [Table 1](#) (or the equivalent grade of the country of origin) as per Grades and Standards for the berries as outlined in the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule I](#) and the [USDA Food Distribution Specifications & US Grading Standards](#)³;
- b. be well-coloured for its variety;
- c. be clean;
- d. be mature;
- e. not be overly ripe;
- f. be dry;
- g. be free from attached stems or caps (except strawberries), mold, decay, insects or other damage;
- h. be free from evidence of freezing (softness and lack of bloom and colour);
- i. meet the criteria specified in [Table 1](#) for acceptable products; and
- j. meet all applicable criteria for supplying fresh fruit as indicated in FQS-10.

Size

25. See [FQS-10-05-01 – Table 1](#) for information on size.

Storage and Distribution

26. Berries quickly mold when left at room temperature. They may be kept fresh in the refrigerator for up to a week, depending upon the initial quality of the berry. After a few days in storage, however, the fruit loses its bright colour and fresh flavour and tends to shrivel.

27. Gooseberries should be stored between 0° - 2° C (32° - 36° F), relative humidity - 90 to 98%. Gooseberries will keep in the cooler for up to a week; then they soften and turn pinkish.

28. Berries must be delivered in good condition.

³ Fruit for which no Canadian Grade has been established must be supplied in compliance with U.S. No. 1.

FQS-10-06 – Carambola (Starfruit)

Description

29. The carambola has five or six prominent ribs forming a star-like shape, each containing two seeds. The fruit has a more or less oxalic acid odour and the flavour ranges from very sour to mildly sweetish and tastes something like a mix of apple, pineapple, and Kiwi fruit.

FQS-10-06-01 - Table 1: Carambola (Starfruit)

Description	Acceptable
The skin is thin, light to dark yellow and smooth with a waxy cuticle. The flesh is light yellow-to-yellow, translucent, crisp and very juicy. When sliced crosswise, the carambola resembles a star, hence its name. When ripe, it's thin, edible skin changes from pale yellow to golden. Top of fins may turn brown as fruit ripens. Its juicy flesh is translucent, crisp and acidic.	Acceptable Starfruit are firm, bright, unblemished with a fruity aroma, shiny-skinned fruit that is yellow-green to yellow in colour.

30. Carambola(Starfruit) supplied must:
- must meet the criteria specified in [Table 1](#) for acceptable products; and
 - must meet all applicable criteria for supplying fresh fruit as indicated in FQS-10.

Size

31. 2 to 5 inches.

Storage and Distribution

32. Star Fruit should be stored between 7° - 10° C (45° - 50° F). Relative humidity - 85 to 95%. Handle ripe fruit with care to avoid damage to fins. Star Fruit must be delivered in good condition.

FQS-10-07 – Cherimoya

Description

33. This South American tropical fruit is shaped like a pinecone. They are ripe when they are slightly soft to the touch.

FQS-10-07-01 – Table 1: Cherimoya

Description	Acceptable
Has a dull, gray-green, scaly skin. The soft, white pulp inside has large black (inedible,	Acceptable fruit is compact fruit with unblemished skin and tightly packed corpels,

Description	Acceptable
toxic) seeds and tastes like a creamy blend of tropical flavours, reminiscent of pineapples, Mangoes and strawberries. Cherimoyas turn purple-black when ripe. Their thin green “artichoke-like” skin feels like leather. Cherimoyas have a starchy base. Most of the starch is converted to sugar even when ripening off the tree. They are quick to ripen at room temperature and should be checked frequently to avoid over-ripening.	once they have separated the fruit is past its best is unacceptable. Acceptable fruits are yellow-green, firm and without blemishes. Fruit with dark spots and splotches is unacceptable.

34. Cherimoya supplied must:
- meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
 - must meet the criteria specified in [Table 1](#) for acceptable products.

Size

35. The fruit is large, 10-20 cm long and 7-10 cm diameter, weighing on the average 155 to 500 g, but the largest fruits may reach 2.25 kg in weight.

Storage and Distribution

36. Hard Cherimoyas should be stored at room temperature until they give a little when squeezed, and then they should be refrigerated until they are ready to serve. Cherimoyas should be stored between 0° - 2° C (32° - 36° F). Optimum humidity - 90 to 98%. The fruit is packed in single layer containers to prevent bruising. Cherimoya must be delivered in good condition.

FQS-10-08 – Sweet Cherries

Description

37. Cherries are a small, round fruit. Sweet cherries are of two types: dark or black cherries (Bing), or creamy-coloured cherries with a blush of pink or red (Royal Ann). Royal Ann cherries are also called *Napoleon*.

FQS-10-08-01 - Table 1: Sweet Cherries

Variety of Cherries	Description	Acceptable
Dark Cherries or Black Cherries (Bing)	Bing Cherries are large, firm heart-shaped cherries with mahogany skin, a relatively small stone; fruit that is crisp and juicy, and flesh that has a sweet, rich flavour.	Acceptable cherries are plump with firm, smooth and bright-coloured skins. They have green fresh-looking stems intact and are clean and dry. Choice Royal Ann cherries are ones that are unblemished,
Royal Ann Cherries	Royal Ann Cherries are a big	

Variety of Cherries	Description	Acceptable
(Napoleon)	heart-shaped cherry that is firm and juicy sweet. They have firm, white flesh inside, and yellow skin with a pink flush. The Royal Ann is used mainly for commercial canning and to make maraschino cherries.	shiny cherries with a good amount of blush colouring, which indicates sun exposure (which often indicates sweetness). A ripe cherry is heavy for its size, meaning it has plenty of juice, and is meatier and sweeter than an immature cherry. Unacceptable cherries are ones that are hard, small, and/or lighter in colour because they were probably picked before they were ripe. Soft or sticky fruit with a dull cast and shriveled skin are also unacceptable since they are probably overripe.

38. Cherries supplied must:

- a. be in the minimum grades of Canada No. 1 as per Grades and Standards for cherries as outlined in the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule I](#), and the [Canadian Food Inspection Agency \(CFIA\) – Food Inspection Manuals - Cherries](#) provides a detailed interpretation of the Fresh Fruit and Vegetable Regulations;
- b. be the type specified; must meet the criteria specified in [Table 1](#) for acceptable products; and
- c. meet all applicable criteria for supplying fresh fruit as indicated in FQS-10.

Size

39. Cherries must be of the size specified. Cherries range in size from 21.43 mm (12 row cherries) to 31.35 mm (18.5 rows).

Storage and Distribution

40. Cherries must be stored between 0° - 2° C (32° - 36° F) and a relative humidity - 90 to 98% and must be kept separated from strong-odour foods. Cherries must be delivered in good condition.

FQS-10-09 – Coconut

Description

41. A coconut is a simple, dry fruit known as a fibrous drupe (not a true nut).

FQS-10-09-01 – Table 1: Coconut

Description	Acceptable
It is large and nearly round with a hard, thick medium brown shell covered with hair-like fibers. Three round depressions are found on one end of the fruit. White flesh inside is slightly sweet with a moist and slightly crunchy texture. A milk-like liquid is contained in the cavity inside. White flesh and liquid are edible. Coconuts may be treated with a wax coating or film-wrapped to help prevent moisture loss.	Acceptable coconuts are heavy for their size and “slosh” when shook. Unacceptable coconuts are ones with cracks or that appear wet around the eyes.

42. Coconut supplied must:
- meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
 - meet the criteria specified in [Table 1](#) for acceptable products.

Storage and Distribution

43. Coconuts must be stored between 0° - 2° C (32° - 36° F) and a relative humidity - 90 to 98%. Cut chunks or grated coconut must be stored in an airtight container. Coconuts must be delivered in good condition.

FQS-10-10 – Dragon Fruit

Description

44. Also called Pityaya. Dragon fruit has a bright red skin fruit with green scales that enhance the red skin colour. The sweet pitayas come in three types: Red Pitaya; Costa Rica Pitaya; and Yellow Pitaya. The brilliant, white flesh, which is eaten raw, is mildly sweet and dotted with the tiny, edible, black seeds which make for a similar texture to Kiwi.

FQS-10-10-01 - Table 1: Dragon Fruit

Variety of Dragon Fruit	Description	Acceptable
Red Pitaya	Leathery, slightly leafy red-skinned fruit with white flesh. This is the most commonly-seen “dragon fruit”.	Yellow dragon fruit are ripe when golden all over. Both pink and yellow varieties should yield when gently squeezed in the hand.
Costal Rica Pitaya	Leathery, slightly leafy red-skinned fruit with red flesh.	
Yellow Pitaya	Leathery, slightly leafy yellow-skinned fruit with white flesh.	

45. Dragon Fruit supplied must:
- meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
 - meet the criteria specified in [Table 1](#) for acceptable products.

Storage and Distribution

46. Dragon Fruit should be stored between 0° - 2° C (32° - 36° F). Optimum humidity - 90 to 98%. Best eaten as soon as ripe, but fruits can be kept in a cooler for up to three days. Dragon Fruit must be delivered in good condition.

FQS-10-11 – Grapefruit

Description

47. Grapefruit are large round yellow citrus fruit with acidic juicy flesh. Grapefruit is classified as white or pink/red, seeded or seedless. White and pink/red grapefruit are similar in flavour. Grapefruit does not ripen further after harvest.

FQS-10-11-01 - Table 1: Grapefruit

Description	Acceptable
Light yellow peel with some pinkish, red tinge. Flesh ranges from light pink to deep red.	Grapefruit with smooth, blemish-free skins. Fruit should be heavy in size and well-shaped. Grapefruit may exhibit some re-greening of the skin which does not adversely affect internal fruit quality.

48. Grapefruit supplied must:
- be the size specified;
 - meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
 - meet the criteria specified in [Table 1](#) for acceptable products.

Size

49. Recommended size is a case count of 48.

Storage and Distribution

50. Grapefruit must be stored between 7° - 10° C (45° - 50° F) and a relative humidity - 85 to 95%. Store grapefruit in a well-ventilated area. Grapefruit must be delivered in good condition.

FQS-10-12 – Grapes

Description

51. Grapes are defined as either table or wine grapes, and they are further separated by whether they are European or American grapes. European (*Vitis vinifera*) grapes have a tight skin. American (*Vitis labrusca*) grapes, which are native to Canada and the eastern United States, have a looser skin that slips off the grape more easily, making them ideal for peeling. There are over 50 varieties of table grapes. Seedless grapes tend to be preferred over those with seeds. Several varieties are well known. Of these, Thompson and Perlettes are the most popular green-skinned grapes. Perlettes are recognizable, as they are about 30% bigger than Thompson. For colour variety, the seedless Red Flames and Ruby grapes are quite popular. They have more depth in flavour than the Thompson. [Table 1](#) provides descriptions of common grape varieties.

FQS-10-12-01 - Table 1: Grapes

Varieties of Grapes	Description	Acceptable
Black Exotics	Seeded grape with deep blue-black colour, crisp texture and mild flavour.	Acceptable grapes are: fully matured, as grapes do not ripen further after harvest; have full bunches with full plump grapes and green stems; have few grapes that fall off when a bunch of grapes is shaken; and have seeds that brown and full and separate easily from the pulp. Unacceptable grapes have a dull colour, have brown or shriveling stems, and green seeds. Stems that pull out with the meat or grush attached or grapes that have a milky, opaque pulp and flat flavour indicate they have been frozen and are unacceptable.
Blue grapes	Large oval grape; bunches are conical in shape. Flavour is mellow and sweet.	
Ribier grapes	Large seeded grape with firm blue-black skin and mild flavour.	
Champagne grapes	Tiny, round red grapes attached to thin, pliable stems in bunches. Champagne grapes are sweet and crisp.	
Thompson seedless grapes	Large clusters of oval green grapes; sweet flavour with a tight skin and an oblong shape.	
Green Calmeria	Long oval shaped, seeded grapes with sweet tangy flavour.	
Green Perlettes	Round, firm, green grapes with mild and sweet to slightly tart flavour with a tight skin and an oblong shape.	
Red Flame	Round grape with sweet flavour and crunchy texture (seedless) and taunt flesh.	
Ruby	Round grape with tender skin, sweet flavour and taunt flesh.	
Red Emperor	Large seeded grape; sweet flavour.	
Red Globe	Large, seeded grape with sweet and mild flavour.	

52. Grapes must:
- be supplied in minimum grades of Canada No. 1 (or the equivalent grade of the country of origin) as per Grades and Standards for grapes as outlined in the [*Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule I*](#);
 - be the variety specified;
 - be well-coloured bunches with plump berries firmly attached to green, pliable stems;
 - be consistent with the colour and shape of the particular variety;
 - meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
 - meet the criteria specified in [Table 1](#) for acceptable products.
53. Grapes purchased outside of Canada must be in full compliance with the:
- [*Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\)*](#); or
 - meet all the requirements as outlined in the [*USDA Food Distribution Specifications & US Grading Standards*](#); and/or
 - meet all the requirements as outlined in the [*Codex Alimentarius – Standard for Table Grapes*](#) and/or;
 - meet all the requirements of applicable local food legislation whenever those requirements are stricter . All grapes must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements;
 - meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
 - meet the criteria specified in [Table 1](#) for acceptable products.

Storage and Distribution

54. Grapes should be stored between 0° - 2° C (32° - 36° F). Relative humidity - 90 to 98%. Store grapes, unwashed, in the cooler for up to 1 week. Maintain adequate air circulation during storage. Keep grapes away from ethylene-producing fruits and ripening rooms. Grapes must be delivered in good condition.

FQS-10-13 – Guava

Description

55. Guava fruits are tropical fruits which are apple or pear-shaped with 4 or 5 protruding floral remnants (sepals) at the apex. Varieties differ widely in flavour and seediness.

FQS-10-13-01 - Table 1: Guava

Description	Acceptable
The flesh may be white, pink, yellow, or red. The sweet, musky odour is pungent and penetrating. The seeds are numerous but small and, in good varieties, fully edible. Actual seed counts have ranged from 112 to 535.	Acceptable Guavas are soft when ripe, are creamy in texture, and have a rind that softens to be fully edible.

56. Guava purchased inside or outside of Canada:

- a. must meet all the requirements as outlined in the [*Codex Alimentarius – Standard for Guavas*](#);
- b. must meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
- c. must meet the criteria specified in [Table 1](#) for acceptable products.

Size

57. 2 - 4 inches long.

Storage and Distribution

58. Do not refrigerate. Guava must be delivered in good condition.

FQS-10-14 – Kiwi

Description

59. Kiwifruit is a plump, small, oblong subtropical fruit.

FQS-10-14-01 - Table 1: Kiwi

Description	Acceptable
Kiwifruit has a fibrous, dull green-brown, fuzzy skin. The flesh is emerald green with tiny, edible black seeds. The flavour is mild and sweet.	Acceptable Kiwi are plump with no wrinkles or signs of exterior damage.

60. Kiwifruit supplied must:

- a. be in the minimum grades of U.S. No. 1 (or the equivalent grade of the country of origin) as per Grades and Standards for Kiwifruit as outlined in the [*USDA Food Distribution Specifications & US Grading Standards*](#)³;
- b. meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
- c. meet the criteria specified in [Table 1](#) for acceptable products.

³ Fruit for which no Canadian Grade has been established must be supplied in compliance with U.S. No. 1.

Size

61. The most common Kiwifruit are oval, about the size of a large hen's egg (5–8 cm / 2–3 in long and 4.5–5.5 cm / 1¾–2 in diameter).

Storage and Distribution

62. Kiwifruit must be stored between 0° - 2° C (32° - 36° F) and a relative humidity of 90 to 98%. Unripe Kiwifruit is extremely sensitive to ethylene; exposure will accelerate softening. Kiwi must be delivered in good condition.

FQS-10-15 – Lemon

Description

63. A citrus fruit oval in shape, with a pronounced bulge on one end. Lemons are one of the most versatile fruits around. California and Arizona produce most lemons. Primary varieties are Eureka and Lisbon.

FQS-10-15-01 - Table 1: Lemon

Description	Acceptable
Lemons have smooth, firm, bright yellow skins, though some lemons are variegated with longitudinal stripes of green and yellow or white. It is aromatic, dotted with oil glands. The peel is 1/4 to 3/8 in (6-10 mm) thick. The pulp is pale-yellow. Lemons have 8 to 10 segments, are juicy, and acidic. Some fruits are seedless, but most have a few seeds.	Acceptable lemons are unblemished, firm, and heavy for their size and have no tinges of green. They have fine-textured, thin, smooth skins. Ripe lemons should have a pleasant citrus fragrance. Unacceptable lemons are bruised, discoloured, wrinkled or have blemished skins with hard, dry or broken rinds, scabs or other defects. Pale lemons, are also unacceptable as they are older, and will contain less juice.

64. Lemon supplied must:
- be in the minimum grades of U.S. No. 1 (or the equivalent grade of the country of origin) as per Grades and Standards for lemons as outlined in the [USDA Food Distribution Specifications & US Grading Standards](#)³;
 - meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
 - meet the criteria specified in [Table 1](#) for acceptable products.

Size

65. When packed in closed containers the size must be indicated by marking the container with the numerical count. The fruit is 2 3/4 to 4 3/4 in (7 -12 cm) long.

³ Fruit for which no Canadian Grade has been established must be supplied in compliance with U.S. No. 1.

Storage and Distribution

66. Lemons should be stored between 7° - 10° C (45° - 50° F) and a relative humidity - 85 to 95%. Store lemons away from foods with strong odours and ethylene producing fruits. Lemons must be delivered in good condition.

FQS-10-16 – Limes

Description

67. Limes are citrus fruit grown in Florida, Caribbean Islands and Mexico. Limes must be picked ripe as limes do not ripen further after harvest.

FQS-10-16-01 – Table 1: Limes

Varieties of Limes	Description	Acceptable
Tahiti or Persian limes	Produced in Florida, Tahiti or Persian limes are thin, smooth and have shiny skins. They are a brilliant green colour and have a sweet-tart flavour.	Acceptable limes are heavy for their size are firm with smooth, shiny bright green to yellow-green fine textured thin skins and are well formed. Unacceptable limes are light in weight, shriveled, spongy or significantly discoloured with blemished, dry or broken rinds. Limes with bruises, scabs or other defects or decay are also unacceptable. Immature limes have a high acid and low sugar flavour and lacks juice.
Mexican	Mexican varieties of limes are thin-skinned fruit with yellow-green colour and sweet-tart flavour. There are two kinds; sour and sweet.	

68. Limes supplied must:
- be in the minimum grades of U.S. No. 1 (or the equivalent grade of the country of origin) as per Grades and Standards for limes as outlined in the [USDA Food Distribution Specifications & US Grading Standards](#);
 - meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
 - meet the criteria specified in [Table 1](#) for acceptable products.

Storage and Distribution

69. Limes should be stored between 7° - 10° C (45° - 50° F) and a relative humidity of 85 to 95%. Store limes in a well-ventilated area and away from direct sunlight. Handle limes with care to avoid bruising and internal decay. Store limes in the cooler for up to 10 days. Limes are very low producers of ethylene and are sensitive to ethylene exposure. Limes must be delivered in good condition.

FQS-10-17 – Lychee

Description

70. Lychee fruit is a small round tropical and subtropical fruit. Only the pulp is edible. It may be eaten fresh or cooked. Lychees do not ripen further after harvest.

FQS-10-17-01 – Table 1: Lychee

Description	Acceptable
Lychee fruit is fruit covered by a thin, bark-like, bumpy red to brown-coloured shell. The pulp is gray-white and translucent with a single, large seed. Pulp texture is similar to a grape with a translucent white to pale cream colour. Lychee fruit has a sweet flavour is similar to grapes or cherries.	Lychee should have the stem still attached. The redness of the shell indicates its freshness. Unripened lychees have a bitter taste. The best practical test is to taste the fruit, which should be quite sweet.

71. Lychee supplied must:
- meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
 - meet the criteria specified in [Table 1](#) for acceptable products.

Size

72. About 1 to 1/5 inches in diameter

Storage and Distribution

73. Lychee should be stored between 0° - 2° C (32° - 36° F) and a relative humidity - 90 to 98% to delay moisture loss and colour change from red to brown, store lychees in a perforated plastic bag. Lychee must be delivered in good condition.

FQS-10-18 – Mango

Description

74. Mangos are a fleshy stone tropical fruit. Mangos are similar to a pear in size but may be variable in size and colour. Only the flesh is edible. Unripe Mangos are fairly firm with green skin. Mangos continue to ripen after harvest.

FQS-10-18-01 - Table 1: Mango

Description	Acceptable
The fruits may be kidney-shaped, oval or (rarely) round. The colour may range from yellow, orange, red or green. The flesh is juicy and a yellow-orange colour. The flavour is	Acceptable Mangos are slightly firm, yield to gentle pressure, are well- shaped, free of bruises and blemishes, and emit a fruity aroma. Mangos with sap on the skin are unacceptable.

Description	Acceptable
pleasant and rich and high in sugars and acid. It has a thin skin that turns from green to yellow-green or yellow with a red blush as the fruit ripens. The leathery skin is waxy and smooth. When ripe, the unpeeled fruit gives off a distinctive resinous sweet smell. In its center is a single, flat, oblong seed that can be fibrous or hairy on the surface.	

75. Mango supplied must:

- a. be in the minimum grades of U.S. No. 1 (or the equivalent grade of the country of origin) as per Grades and Standards for Mango as outlined in the [USDA Food Distribution Specifications & US Grading Standards](#)³;
- b. meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
- c. meet the criteria specified in [Table 1](#) for acceptable products.

Size

76. They range in size from 8 ounces to around 24 ounces and are 2 to 9 inches long.

Storage and Distribution

77. Mangos should be stored between 16° - 18° C (60° - 65° F) and a relative humidity - 85 to 95%. Mangos must be delivered in good condition.

FQS-10-19 – Mangosteen

Description

78. Mangosteen is the fruit of a tropical evergreen tree. It is known as the Queen of Fruit. A Mangosteen is typically opened by pressing firmly or twisting the outside until it breaks apart. The bitter rind is inedible.

FQS-10-19-01 – Table 1: Mangosteen

Description	Acceptable
Mangosteens are apple-shaped purple fruit slightly smaller than a tennis ball with leathery, reddish-brown skin, which is deep purple when ripe. The flesh is divided into 4-8 segments of white, juicy, soft flesh each containing a large seed. The number of segments is matched by the number of points on the protrusion from	Acceptable fruit is dark purple with fresh, green leaves on the stem. The fruit is firm, and the colour should be consistent, with no blotchy or discoloured areas. Unacceptable fruit has yellow patches on the skin or brown leaves and stems, both of which indicate an overripe fruit.

³ Fruit for which no Canadian Grade has been established must be supplied in compliance with U.S. No. 1.

Description	Acceptable
the underside of the fruit. Mangosteens have a very sweet, refreshing flavour. The Mangosteen has flavours that range from strawberry, peach, vanilla ice cream but more highly perfumed. The fragrant edible flesh can be described as sweet and tangy, citrusy with peach flavour and texture.	

79. Mangosteen supplied must:
- be in the minimum grades of “extra class” as per Standards for Mangosteens as outlined in the [Codex Alimentarius –Standard for Mangosteens](#);
 - meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
 - meet the criteria specified in [Table 1](#) for acceptable products.

Size

80. About 2-3 inches in diameter.

Storage and Distribution

81. Mangosteens should be stored between 7° - 10° C (45° - 50° F) and a relative humidity - 85 to 95%. Handle Mangosteens with care to prevent bruising. Keep cool and dry. Mangosteens must be delivered in good condition.

FQS-10-20 – Melons

Description

82. Melons are sweet edible fruits that belong to the gourd family. Most melons do not increase in sugar content after picking and therefore should be picked ripe. Maturity is indicated by flavour, sweetness, heavy aroma, and colour.

FQS-10-20-01 - Table 1: Variety of Melons

Variety	Description	Acceptable	Inacceptable
Cantaloupe	Oval-shaped with beige skin, covered with white vein-like lines or netting. Its sweet flesh can be either salmon-pink or orange-yellow; some varieties can even be green. The	Heavy with dry skin, free of soft spots. Cantaloupe will have large webbing or netting on the skin which should be slightly raised on the surface and it should have a lightly fragrant scent. Good-quality will have yellow/orange colouring and be slightly soft on the stem end (firm elsewhere). The scar at the	Melons with a rough stem end with portions of the stem remaining - this means the melon was harvested too early. Product with green colouring, soft or sunken spots or dark and dirty spots that look moldy are all signs of

Variety	Description	Acceptable	Inacceptable
	center of the cantaloupe is filled with a mass of tiny inedible pips	stem end should be a smooth and well-rounded cavity .The seeds inside a juicy melon will rattle when shaken. Often, melons will have a decidedly bleached side that rested on the soil - this does not affect the quality of the melon. Refer to <i>Safe Handling of Melons - Food Safety - Health Canada</i> for additional information on the food safety risks associated with melons.	poor quality.
Casaba Melon	Bright yellow melon has a ribbed, wrinkled rind. The flesh is pale and sweet, but does not have a lot of flavour. Casabas are a somewhat round melon with a ridged skin that is bright yellow with a greenish cast. The flesh is green, juicy, and lightly sweet.	Have uniform colouring (rich yellow with very little green on the skin). Good-quality Casaba melons are fairly large and firm with a small amount of softness at the stem end. The rind will be ridged when the melon has been allowed to ripen on the vine and the skin will have a slightly waxy feel when the melon is ripe.	Melons that are too firm, too soft, has dark blemishes on the skin or is extremely green-coloured.
Crenshaw	A cross between a Casaba and a Persian melon. Smooth yellow-green rind with mustow grooves. The rind colour changes from predominantly green to a yellow-gold tint when it is ripe, with an aromatic flesh that is sweet, juicy, and lightly spiced. This spicy-scented melon is juicy and	Fairly large and firm with a small amount of softness at the stem end. The colouring will be rich yellow with green tinges on the skin. The skin will have a slightly waxy feel when the melon is ripe.	Melons that are too firm, too soft, has dark blemishes on the skin or is extremely green-coloured.

Variety	Description	Acceptable	Inacceptable
	sweet, but it is fragile.		
Honeydew Melon	These large melons have either green or orange flesh. As they ripen, they turn from green to creamy white to yellow. Perfectly ripe honeydew will yield just a bit to pressure at the blossom end and have a sticky, velvety rind. It is slightly elongated and can weigh up to three kilos. Its pale green flesh is very sweet and has a delicate, floral scent.	Have a creamy yellow colour and the skin will have a slightly waxy feel when ripe. They will be firm with a small amount of softness at the stem and will be fairly large - those weighing about 5 pounds have the best flavour. The seeds of an especially juicy melon will rattle if the melon is shaken.	Melons that are too firm or too soft and have dark blemishes on the skin. Overly green honeydews are also unacceptable because they will never ripen.
Watermelon	There are two types of watermelon: the Mediterranean, which is round, and the American, which is oval. Its skin is smooth, and can be a marbled green or dark green in colour. Its flesh, while generally red, can also be white, pink or yellow; its texture can be slightly crumbly due to its water content. The melon contains many smooth seeds that can be brown, black, yellow or red. There is also a seedless variety but	Firm, evenly-shaped, heavy for its size, has a deep-pitched tone when slapped with an open palm and the rind overall has a healthy sheen. Yellow on one side of the melon is where the fruit contacted the ground and does not affect quality heavy melon with smooth unblemished skin. Its juicy red flesh should not have any white streaks.	Melons are partially white or pale green, soft overall, have soft spots or are leaking a milky-white fluid, or have any dents, bruises or cuts. When using the open palm technique for ripeness, avoid melons with a high-pitched tone or a dead, thudding sound.

Variety	Description	Acceptable	Inacceptable
	it is not as sweet as melons with seeds. Watermelons do not ripen any further once they are cut from the vine.		

83. Melons supplied must:
- meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
 - meet the criteria specified in [Table 1](#) for acceptable products.

Storage and Distribution

84. Melons must be delivered in good condition.

FQS-10-21 – Nectarines

Description

85. Nectarines are a stone fruit and a type of peach created due to a recessive gene. They taste very similar to peaches, with a touch more acidity.
86. There are over 150 varieties that do not really differ that much from each other. Some of the more common varieties grown include Arctic Sweet, August Glo, Fantasia, Firebrite, Flaming Red, May Glo, Panamint, Snow Queen and Swazee. More important distinction than the various varieties are the two main categories of Nectarines: Clingstones, whose flesh is hard to separate from the pit, and Freestones, whose flesh detaches easily from the pit.

FQS-10-21-01 - Table 1: Nectarines

Description	Acceptable
The nectarine is characterized by its rich colour and yellow or creamy smooth skin with a maroon-red to bright red blush. Its fragrant flesh can be white, yellow or pinkish and slightly red near the large pit or stone in the middle. The colour of the flesh does not influence the texture or taste of the fruit.	Acceptable nectarines are plump, firm but not hard, and well coloured with smooth, unblemished skins. The skin should be deep red to yellowish. Hard, bruised or squishy nectarines are unacceptable. Fruit that has been picked too early are greenish and are unacceptable as they will not age properly.

87. Nectarines supplied must:
- be in the minimum grades of U.S. No. 1 as per Grades and Standards for nectarines as outlined in the [USDA Food Distribution Specifications & US Grading Standards](#);

- b. meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
- c. meet the criteria specified in [Table 1](#) for acceptable products.

Size

88. In general, nectarines vary from small to large size with an average diameter of 2.25 to 2.75 inches.

Storage and Distribution

89. Nectarines should be stored between 0° - 2° C (32° - 36° F) and a. relative humidity - 90 to 98%.

FQS-10-22 – Oranges

Description

90. Oranges are round citrus fruits with finely-textured skins that are orange in colour just like their pulpy flesh; the skin can vary in thickness from very thin to very thick.

91. Oranges are classified into two general categories, sweet and bitter, with the former being the type most commonly consumed. Popular varieties of the sweet orange include Valencia and Navel oranges, as well as the blood orange, a hybrid species.

92. When selecting oranges, look for fruit with a shiny skin free of blemishes, wrinkles, soft areas, or mold. The oranges should be heavy for their size indicating they are full of juice. All citrus is waxed to replace natural wax that is removed during the washing process. Lighter fruit has more skin and drier pulp resulting in less juice. Select navel oranges with small sized navels, because oranges with larger navels indicate that they were overripe when picked. Choose fruit with thin skins. Puffy or spongy fruit with wrinkled, coarse rinds and pointed sharp necks lack juice and flavour⁵.

FQS-10-22-01 - Table 1: Variety of Oranges

Variety	Description	Acceptable
Blood Oranges	Small to medium-sized, round fruit with smooth or slightly pitted peel and few seeds. Peel colour is orange with red blush. Juicy pulp is burgundy red in colour. Flavour is rich orange with a hint of raspberries.	Well-shaped and exhibit thin, orange peels with some red blush or no blush at all. Firm and heavy for their size. For the juiciest, sweetest fruit, look for oranges with a sweet, clean fragrance.
Clementines	Oblate, small fruit. The exterior is a deep orange colour with a smooth glossy skin and loose peel. Heavy for size. Bumps on skin are normal.	Peel colour and texture that is characteristic of the particular variety. Heavy for their size.

⁵ Wrinkling and coarseness of texture in mandarins and clementines is no indication of quality.

Variety	Description	Acceptable
	Loose, puffy skins, which is no indication of quality.	
Mandarins	Known as “easy peelers”, small citrus fruit. They resemble slightly flattened oranges with loose orange skin and have a fragrant aroma. Heavy for size. Bumps on skin are normal. Many varieties of mandarins have loose, puffy skins, which is no indication of quality.	Heavy for their size.
Navel	Juicy, sweet flavour; contain very few seeds. Orange to orange yellow in colour. Good for eating out-of-hand. Many oranges go through a re-greening process on the tree in which the skin colour begins to turn from orange back to green again. Re-greening does not affect the flavour quality of the orange. Does not ripen further after harvest.	Should be firm, heavy for size, and have fine-textured skin.
Valencia	Thin-skinned orange with juicy, sweet flavour and some seeds. Good for juicing or eating out-of-hand. Skin colour of a ripe orange range from orange to greenish orange. Many oranges go through a re-greening process on the tree in which the skin colour begins to turn from orange back to green again. Re-greening does not affect the flavour quality of the orange.	All varieties should be firm, heavy for size, and have fine-textured skin.
Tangerines	The peel of a tangerine is easy to remove, and tends to be slightly loose over the fruit below, which can make it difficult to determine whether or not a piece of fruit is of high quality. Once the peel is removed, the segments of the tangerine are also easily separated, and most varieties have an abundance of seeds. There are several varieties available. The Darcy variety is pebbly, red-orange skin; easy to peel. Deep orange interior with some seeds; sweet,	Firm to hard fruits which feel rather heavy for their size. The peel may have a pebbly appearance, but it should not be discoloured. Can often be found with their stems and leaves attached.

Variety	Description	Acceptable
	mellow flavour. The Fairchild variety is pebbly, deep orange skin; easy to peel. Bright orange interior with some seeds. The Honey variety has smooth, yellow-orange skin; easy to peel. Deep orange interior with some seeds; sweet, rich flavour. Does not ripen further after harvest.	

93. Oranges supplied must:

- a. be in the minimum grades of U.S. No. 1 (or the equivalent grade of the country of origin) as per Grades and Standards for Oranges as outlined in the [USDA Food Distribution Specifications & US Grading Standards](#) for Oranges from California and Arizona, USDA Food Specifications for Oranges from Florida, and USDA Food Specifications for Oranges from U.S. States other than Florida, California and Arizona. Oranges from outside the U.S. must meet all the requirements as outlined in the [Codex Alimentarius – Standard for Oranges](#);
- b. be the size and variety indicated;
- c. meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
- d. meet the criteria specified in [Table 1](#) for acceptable products.

Size

94. Oranges usually range from approximately two to three inches in diameter. The common acceptable count size is 113.

95. [Table 2](#) below provides orange count sizes per carton.

FQS-10-22-02 - Table 2: Variety of Oranges

Orange Count Size	
Number per carton	Size of Oranges
100	Approximately 3 inches
125	Approximately 3 inches
163	Approximately 2 inches
200	Approximately 2.5 inches
252	Approximately 2 inches
324	Approximately 2 inches

Storage and Distribution

96. Oranges must be stored at 7° - 10° C (45° - 50° F and a relative humidity of 85 to 95%. Oranges must be delivered in good condition.

FQS-10-23 – Papaya

Description

97. Papaya Fruit is a pear shaped exotic tropical fruit native to Central America. Small black seeds fill the centre cavity. The edible seeds have a spicy flavour somewhat reminiscent of black pepper. The skin of the Papaya is not edible Papaya continues to ripen after harvest.

FQS-10-23-01 - Table 1: Papaya

Description	Acceptable
<p>Papaya skin has amber to orange hue when ripe. The flesh is bright orange or pinkish, depending on the variety, with small black seeds clustered in the center. The fruit is ripe when it feels soft. The fruit's taste is vaguely similar to pineapple and peach, although much milder without the tartness.</p> <p>There are two types of Papaya; Mexican and Hawaiian. Mexican Papayas are much larger than the Hawaiian types and may weigh up to 10 pounds and be more than 15 inches long. The flesh may be yellow, orange or pink. The flavour is less intense than that the Hawaiian Papaya. Varieties include Kapoho and Sunrise. Both are pear shape with a smooth greenish-yellow skin that turns yellow-orange as the fruit ripens.</p>	<p>Acceptable fruit is mostly yellow with a bit of green. When fully ripe, the skin is bright yellow. Unripe fruit will be an overall light yellowish-green, but not completely green. Ripe fruit should be firm yet yield to gently pressure, feel heavy for its size and have smooth skin with no blemishes. As long as not a result of bruises or cuts, a few black or moldy spots are perfectly okay and will not affect the flavour of the flesh.</p> <p>Unacceptable Papayas are those that are too hard, green and are too soft or bruised.</p>

98. Papayas supplied must:

- meet all the requirements as outlined in the [Codex Alimentarius – Standard for Papaya](#);
- meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
- meet the criteria specified in [Table 1](#) for acceptable products.

Size

99. The average Papaya is six inches long and generally weighs about one to two pounds.

Storage and Distribution

100. Papaya should be stored between 16° - 18° C (60° - 65° F) and a relative humidity of 85 to 95%. Papayas must be delivered in good condition.

FQS-10-24 – Peaches

Description

101. Peaches are tender, flavourful stone fruits. Peaches are broken into two categories, freestone and clingstone. The pit of a freestone peach comes out easily when the fruit is split, while clingstone peaches do not yield their pits as readily. When the corrugated pit of a peach is split, it has a single toxic seed. Peaches do not ripen successfully after picking.

FQS-10-24-01 - Table 1: Peaches

Description	Acceptable
They are spherical in shape, with a distinctive horizontal indentation running along one side from stem to tip. Peaches come in a range of colours from white to rich orange on the inside and have a very delicate flesh. The characteristic fuzzy skin is creamy or yellow in colour with varying degrees of red blush. Flavours range from sweet to slightly tart. A ripe peach is extremely aromatic, and it gives slightly under gentle pressure.	Acceptable peaches are bright, fresh-looking and have a creamy or yellow skin colour with varying degrees of red blush. They are firm but give to gentle palm pressure. Unacceptable peaches are immature peaches with a pale yellow colour greenness, has poor flavour and high acidity. Peaches with a hard rubbery flesh are also unacceptable. Gum exuding over a tiny mark indicates insect damage.

102. Peaches supplied must:

- a. be in the minimum grades of Canada No. 1 (or the equivalent grade of the country of origin) as per Grades and Standards for peaches as outlined in the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule I](#);
- b. meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
- c. meet the criteria specified in [Table 1](#) for acceptable products.

Size

103. Approximately 6-8 peaches per kg.

Storage and Distribution

104. Peaches should be stored between 0° - 2° C (32° - 36° F) and a relative humidity of 90 to 98%. Peaches must be delivered in good condition.

FQS-10-25 – Pears

Description

105. A pear is a fruit that varies from apple-shaped to teardrop-shaped. Its skin colour ranges from light yellow through red and brown. The flesh of pears is juicy and in some varieties, such as Asian pears, almost translucent. Pears are purchased on the bases of size, grade, and use. Pears

are picked at a slightly immature stage as tree ripened fruit is apt to be coarser and rough appearing.

FQS-10-25-01 - Table 1: Varieties of Pears

Variety	Description	Acceptable
Bartlett Pears	Bell-shaped irregular fruit with thin skin that turns from green to yellow as fruit ripens; may exhibit some pink or red blush. Surface may be uneven. White, slightly granular, very juicy flesh with sweet flavour. Continues to ripen after harvest. Ideal for fresh eating, salads, desserts and with cheese trays.	Acceptable pears are clean, bright, and smooth skinned, unwrinkled, and free of blemishes. Ripe pears are firm but give a little when pressed gently at the stem end. Unripe pears should be fairly firm with no cuts or bruises. Skin colour should be consistent with variety.
Bosc Pears	Symmetrical bell-shape with long, tapering neck and is firm and crunchy. Skin is a cinnamon brown russet in colour and flesh is tender and sweet. Continues to ripen after harvest. Ideal for use in baking, broiling or poaching. They retain their shape and texture better than other varieties, and their flavour is less likely to be overwhelmed by the use of spices like cinnamon, clove or nutmeg. They are also excellent for fresh eating,	
D'Anjou	Egg shape with thin, light green to yellow-green skin with brown speckles or russetting. Creamy, fine-textured flesh with a spicy and sweet flavour. Skin colour does not change as fruit ripens. Continues to ripen after harvest. Anjous are best when sliced fresh in salads or eaten as an out-of-hand snack. They are also a good baking, poaching or roasting pear when used before they reach maximum ripeness.	
Clapp	Smooth, greenish yellow, often blushed. Flesh is fine, juicy and may have some grit at centre. Ideal for fresh eating, salads, desserts and with cheese trays.	

106. Pears supplied must:

- be in the minimum grades of Canada No. 1 (or the equivalent grade of the country of origin) as per Grades and Standards for pears as outlined in the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule I](#);
- meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
- meet the criteria specified in [Table 1](#) for acceptable products.

107. Pears purchased outside of Canada must

- be in full compliance with the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\)](#); and/or
- be supplied in minimum grades of U.S. No. 1 as per Grades and Standards for pears as outlined in the [USDA Grades and Standards for Summer and Fall Pears](#) and [USDA Grades and Standards for Winter Pears](#);

- c. meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
- d. meet the criteria specified in [Table 1](#) for acceptable products.

Taille

108. Best size is 110-135 count.

Storage and Distribution

109. Should be stored between 0° - 2° C (32° - 36° F).and a relative humidity of 90 to 98%
Pears should be ripen at 15° to 18°C (60 - 65°F) for 3 to 5 days. Handle pears with care to prevent bruising. Do not drop shipping containers on floor. Pears produce a high amount of ethylene and are sensitive to ethylene exposure as it accelerates ripening and flesh softening. Do not store near apples. Pears must be delivered in good condition.

FQS-10-26 – Pineapples

Description

110. Pineapple is the fruit of a tropical plant given its name because of its resemblance to a pinecone. A pineapple will never become riper then it was when it was harvested.

FQS-10-26-01 – Table 1: Pineapples

Description	Acceptable
Pineapple is an Oval to cylindrical-shaped fruit characterized by a dry, crisp shell and dark green crown leaves. Shell colour of a ripe pineapple ranges from greenish-brown to golden brown. Interior flesh is firm, juicy and ranges from nearly white to yellow light yellow with a sweet to sweet-tart flavour. The true test for ripeness in all pineapples, especially green ones, is to look at the bottom of the fruit. A yellow colour breaking through the bottom indicates that sugar has developed in the pineapple and it is ready to eat.	Acceptable pineapples are fully ripe. They are tough with a waxy rind which may be dark green, yellow, orange-yellow or reddish. They should look fresh with deep green leaves that show no yellowing, browning or dryness. Acceptable pineapple will give off a good, fresh tropical smell, they should be heavy for their size, be well shaped and have dry and crisp shells. Unacceptable pineapples have leaves that are discoloured have surface mold, have any discolouration of the skin or have soft spots and dark or watery eyes (thorny studs within the puffy squares of the skin).

111. Pineapples supplied must:

- a. be in the minimum grades of U.S. No. 1 (or the equivalent grade of the country of origin) as per Grades and Standards for pineapples as outlined in [USDA Food Distribution Specifications & US Grading Standards](#); and/or
- b. meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
- c. meet the criteria specified in [Table 1](#) for acceptable products.

112. Pineapples from outside Canada must:

- a. meet all the requirements as outlined in the [*USDA Food Distribution Specifications & US Grading Standards*](#); and/or
- b. meet all the requirements as outlined in the [*Codex Alimentarius – Standard for Pineapples*](#);
- c. meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
- d. meet the criteria specified in [Table 1](#) for acceptable products.

Size

113. Recommended size is 18. The average diameter of a pineapple is 4 to 5 inches.

Storage and Distribution

114. Pineapples should be stored between 7° - 10° C (45° - 50° F) and a relative humidity - 85 to 95%. Pineapples must be delivered in good condition.

FQS-10-27 – Plums

Description

115. Plums are relatives of the peach, nectarine and almond. Depending on the variety, they range in flavour from sugary-sweet to tangy and almost sour tasting. Plums are smooth-skinned and are usually rounded, although they can also be oval or heart-shaped. Some are much firmer fleshed than others. They come in many shapes and colours. All plums contain a large flat seed.

FQS-10-27-01 – Table 1: Variety of Plums

Variety	Description	Acceptable
Damson Plums	Small, round shape fruit with smooth, shiny deep black to purple-black skin and amber flesh. The flavour is very strong and tart, which makes them more. Continues to ripen after harvest.	Acceptable plums are smooth, plump and fairly firm with colouring that is consistent with the specific varieties. Colour may not indicate ripeness, but a softening at the tip may, if the fruit is not bruised. Unacceptable plums are soft and overripe or show fruit with signs or insect damage or rot.
Black Plums	Round shape, smooth, shiny black to purple-black skin and amber flesh. Plums range in shape and flavours vary from sweet to slightly tart. Continues to ripen after harvest.	
Green Plums	Oval shape with slightly pointed ends; smooth shiny greenish-yellow skin and yellow-white flesh. Plums range in shape and flavours vary from sweet to slightly tart. Continues to ripen after harvest.	

Variety	Description	Acceptable
Yellow Plums	Smooth, shiny, yellow skin and orange flesh. Plums range in shape and flavours vary from sweet to slightly tart. Continues to ripen after harvest.	
Red Plums	Round shape with smooth red to bright red to red and yellow skin. Amber to orange flesh. Plums range in shape and flavours vary from sweet to slightly tart. Continues to ripen after harvest.	

116. Plums supplied must:

- must be in the minimum grades of Canada No. 1 (or the equivalent grade of the country of origin) as per Grades and Standards for plums as outlined in the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1](#);
- meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
- meet the criteria specified in [Table 1](#) for acceptable products.

117. Plums from outside of Canada supplied must:

- be in minimum grades of U.S. No. 1 (or the equivalent grade of the country of origin) as per Grades and Standards for plums as outlined in the [USDA Food Distribution Specifications & US Grading Standards](#); and/or
- meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
- meet the criteria specified in [Table 1](#) for acceptable products.

Storage and Distribution

118. Plums should be stored between 0° - 2° C (32° - 36° F) and a relative humidity - 90 to 98. Plums must be delivered in good condition.

FQS-10-28 – Pomegranate

Description

119. Pomegranates are also called Chinese apple. The round, wide fruit is crowned at the base by the prominent calyx. Only the seeds and juice are edible. Seeds are eaten uncooked. Pomegranates are picked and shipped when ripe. They do not ripen further after harvest.

FQS-10-28-01 - Table 1: Pomegranate

Description	Acceptable
Pomegranate skin is hard, smooth with a leathery texture, deep pink and deep red colour. Inside, a shiny white bitter, inedible	Acceptable Pomegranates are heavy for their size without cracks or splits.

Description	Acceptable
membrane surrounds clusters of crimson-coloured seeds. The juice and seeds have a juicy, crisp texture and tangy-sweet flavour.	

120. Pomegranate supplied must:

- a. meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
- b. meet the criteria specified in [Table 1](#) for acceptable products.

Size

121. 2-1/2 to 5 inches.

Storage and Distribution

122. Pomegranates should be stored between 0° - 2° C (32° - 36° F). Relative humidity - 90 to 98. Pomegranates must be delivered in good condition.

FQS-10-29 – Rambutan

Description

123. Rambutan is the fruit of a medium sized tropical tree. Rambutans are related to lychees and are sometimes known as “hairy” lychees. They are larger than lychees and look quite different, but have a similar texture. The taste is similar too, but slightly sharper. Rambutan is commonly ridden with bugs, prone to rot. The best quality Rambutan is generally that which is harvested still attached to the branch as this Rambutan is less susceptible to rot, damage, and pests, and remains fresh for a much longer time than Rambutan that has been picked from the branch. Rambutan attached to the branch maintains its true flavour and is better fit for consumption than that which is sold as individually picked fruits. Rambutan’s spines will discolour with time, but this is generally no reflection of the quality of the fruit within. The Rambutan is ripe when its rind shows no signs of bruising or spots and its red colour is fully developed. Its hairy spines should be firm, not brittle.

FQS-10-29-01 - Table 1: Rambutan

Description	Acceptable
Rambutan fruits are hairy, yellow to crimson, and redden as they ripen. The black inedible seeds are oval, and covered with the white juicy flesh that is eaten as fruit.	Acceptable Rambutan has a bright red skin. A little yellow or orange on the skin is acceptable. Unacceptable Rambutan have green skins indicating they are unripe. Rambutan that have turned black or have black hairs are unacceptable.

124. Rambutan supplied must:
- be in the minimum grades of “extra class” as per Standards for Rambutan as outlined in the [Codex Alimentarius – Standard for Rambutan](#);
 - meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
 - meet the criteria specified in [Table 1](#) for acceptable products.

Size

125. Each fruit is small, generally no more than 2 inches (5 cm) long.

Storage and Distribution

126. Rambutans should be stored between 7° - 10° C (45° - 50° F) and a relative humidity - 85 to 95%. Alternatively, it may be kept at room temperatures for two or three days. Rambutan must be delivered in good condition.

FQS-10-30 – Rhubarb

Description

127. Rhubarb is an intensely sour vegetable but is classified as a fruit because of its use. Only the stalks of rhubarb are edible. The leaves are potentially toxic. For this reason, the leaves are trimmed and discarded before rhubarb is cooked. Two varieties include Cherry rhubarb (field grown), Strawberry rhubarb (greenhouse grown).

FQS-10-30-01 - Table 1: Rhubarb

Description	Acceptable
The stalks will be green to dark red in colour, often in streaks.	Acceptable rhubarb stalks are straight, firm, crisp and smooth with no pitting or marked discolouration. Stalks should look bright and release sap when snapped. Limp or discoloured rhubarb is unacceptable.

128. Rhubarb supplied must:
- be in the minimum grades of Canada No. 1 (or the equivalent grade of the country of origin) as per Grades and Standards for rhubarb outlined in the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule I](#);
 - meet all applicable criteria for supplying fresh fruit as indicated in FQS-10; and
 - meet the criteria specified in [Table 1](#) for acceptable products.

Storage and Distribution

129. Rhubarb can be stored for a few days in the cooler, but wilts quite quickly. It freezes well. Rhubarb must be delivered in good condition.

Applicable Regulations and Resources for [Fresh Fruit]

[Food and Drug Regulations \(C.R.C., c. 870\)](#)

[Food and Drug Regulations \(C.R.C., c. 870\), Part B, Division 11](#)

[Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#)

[Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\)](#)

[Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1](#)

[Plant Protection Act \(S.C. 1990, c. 22\)](#)

[Plant Protection Regulations \(SOR/95-212\)](#)

[Canadian Environmental Protection Act, 1999 \(S.C. 1999, c. 33\)](#)

[Pest Control Products Act \(S.C. 2002, c. 28\)](#)

[Canadian Food Inspection Agency \(CFIA\) - Fruit Inspection Manuals - Apricots](#)

[Canadian Food Inspection Agency \(CFIA\) - Fruit Inspection Manuals - Cherries](#)

[USDA Food Distribution Specifications & US Grading Standards](#)

[USDA Grades and Standards for Fruits](#)

[USDA Grades and Standards for Summer and Fall Pears](#)

[USDA Grades and Standards for Winter Pears](#)

[Codex Alimentarius - General Principles of Food Hygiene](#)

[Codex Alimentarius – Code of Hygienic Practice for Fresh Fruits and Vegetables](#)

[Codex Alimentarius – Standard for Bananas](#)

[Codex Alimentarius – Standard for Table Grapes](#)

[Codex Alimentarius – Standard for Guavas](#)

[Codex Alimentarius – Standard for Mangosteens](#)

[Codex Alimentarius – Standard for Oranges](#)

[Codex Alimentarius – Standard for Papaya](#)

[Codex Alimentarius – Standard for Pineapples](#)

[Codex Alimentarius – Standard for Rambutan](#)