



United States Department of Agriculture

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Marketing and  
Regulatory  
Programs

# Kiwifruit

Agricultural  
Marketing  
Service

## Shipping Point and Market Inspection Instructions

Specialty  
Crops  
Program

March 23, 2017

Specialty  
Crops  
Inspection  
Division

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These instructions contain information and guidelines to help personnel of the U.S. Department of Agriculture's (USDA) Specialty Crops Inspection (SCI) Division uniformly apply and interpret U.S. grade standards, other similar specifications, and special procedures.

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Inspection instructions are issued by USDA after careful consideration of all data and views submitted. The Department welcomes suggestions for improving the inspection instructions in future revisions.

Comments may be submitted to:

Director, Specialty Crops Inspection Division  
Specialty Crops Program  
USDA, Agricultural Marketing Service  
1400 Independence Avenue, SW, STOP 0240  
Washington, DC 20250

These instructions replace the Kiwifruit Shipping Point Inspection Instructions dated October 1987 and the Kiwifruit Market Inspection Instructions dated October 1987, and include, but not limited to, all previous correspondence, memos, inspection instructions, or procedures.

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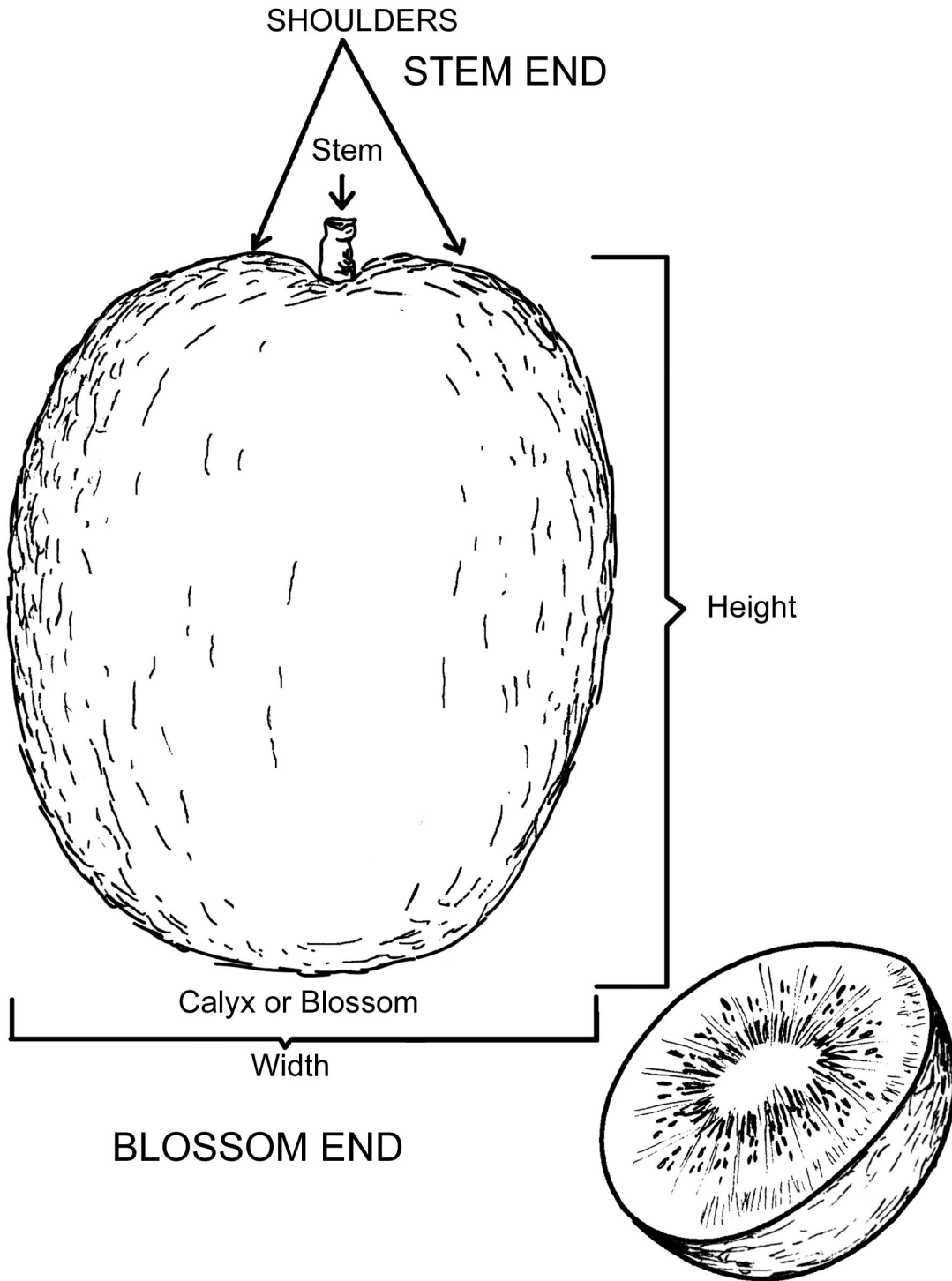
## SHIPPING POINT AND MARKET INSPECTION INSTRUCTIONS FOR KIWIFRUIT

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# Kiwifruit

## Identification Chart



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## GENERAL

Kiwifruit is the edible berry of a woody vine. Its flesh comes in different colors, including green, yellow, and red. These instructions cover all kiwifruit varieties and flesh colors.

A closely related fruit known as “hardy kiwifruit,” which is sold under trade names like *Kiwi Berry*, *Baby Kiwi*, *Dessert Kiwi*, and *Cocktail Kiwi*, has appeared in the retail market. This small, green to purple, smooth skinned kiwi-like fruit is a separate species and will be inspected as a no-grade (NOG) commodity.

Any portion of these instructions beginning with §51 and followed with **bold** print is material copied directly from the [U.S. Standards for Grades of Kiwifruit](#).

## REPRESENTATIVE SAMPLING

Obtaining representative samples is essential. Accurate certification is possible only if the samples examined are truly representative of the entire lot or accessible portion. Sample all portions of a lot or load even if it is difficult to reach all layers or parts. If you cannot access the entire lot for sampling, restrict the inspection and certificate to the accessible portion.

## SIZE OF SAMPLE

The tolerances for U.S. grades of Kiwifruit are determined by count.

### **§51.2341 Sample size for grade determination.**

**For fruit place packed in tray pack containers, the sample shall consist of the contents of the individual container. For fruit jumble packed in volume filled containers, the sample shall consist of at least 50 fruit. When individual containers contain at least 50 fruit, each individual sample is drawn from one container. When individual containers contain less than 50 fruit, a sufficient number of adjoining containers are opened to form a 50 fruit sample.**

When the fruit is in “place pack” containers, the entire contents of the container is the sample. When fruit is in volume filled containers, including film bags, the sample will be at least 50 fruit. If needed, obtain additional fruit from adjoining containers to make 50 count or more. Also, when fruit is in volume filled containers and the container tolerance is exceeded, either double at least one of those samples to 100 count, or run the entire container contents if the container contains more than 50 fruit.

## NUMBER OF SAMPLES

As a general rule, examine a minimum of 1% of the lot. For lots of fewer than 300 packages, examine a minimum of 3 samples. For lots over 2,000 packages, sample at the rate of two-thirds of 1%. To ensure an accurate description of the lot, examine additional representative samples when the quality, condition, or size within samples is decidedly different.

## TOLERANCES AND APPLICATION OF TOLERANCES

### TOLERANCES

#### §51.2336 Tolerances.

In order to allow for variations incident to proper grading and handling, the following tolerances by count, shall be permitted in any lot:

(a) U.S. Fancy and U.S. No. 1.

- (1) For defects at shipping point.<sup>2</sup> 8 percent for fruit which fail to meet the requirements of the specified grade: *Provided, That* included in this amount not more than 4 percent shall be allowed for defects causing serious damage, including in this latter amount not more than 1 percent for fruit affected by internal breakdown or decay.
- (2) For defects en route or at destination. 12 percent for fruit which fail to meet the requirements of the specified grade: *Provided, That* included in this amount not more than the following percentages shall be allowed for defects:
  - (i) 8 percent for permanent defects;
  - (ii) 6 percent for defects causing serious damage, including therein not more than 4 percent for serious damage by permanent defects and not more than 2 percent for fruit affected by internal breakdown or decay.

(a) U.S. No. 2.

- (1) For defects at shipping point.<sup>2</sup> 8 percent for fruit which fail to meet the requirements of this grade: *Provided, That* included in this

<sup>2</sup> Shipping point, as used in these standards, means the point of origin of the shipment in the producing area or at port of loading for ship stores or overseas shipment, or, in the case of shipments from outside the continental United States, the port of entry into the United States.

amount not more than 4 percent shall be allowed for sunscald, insects, internal breakdown or decay, including in this latter amount not more than 1 percent for fruit affected by internal breakdown or decay.

(2) For defects en route or at destination. 12 percent for fruit which fail to meet the requirements of this grade: *Provided, That* included in this amount not more than the following percentages shall be allowed for defects:

- (i) 8 percent for permanent defects including therein not more than 4 percent for sunscald, or insects; and,
- (ii) 2 percent for internal breakdown or decay.

**SUMMARY OF TOLERANCES**

Shipping Point Defects	U.S. Fancy U.S. No. 1	U.S. No. 2
A. Total Defects	8%	8%
B. Serious Damage (included in A.)	4%	4%*
C. Internal Breakdown and Decay (included in B.)	1%	1%

\*Includes not more than 4% for sunscald and insects.

En Route or At Destination Defects	U.S. Fancy U.S. No. 1	U.S. No. 2
A. Total Defects	12%	12%
B. Permanent Defects (included in A.)	8%	8%
C. Serious Damage (included in A.)	6%	12%
D. Serious Damage by Permanent Defects (included in C.)	4%	4%*
E. Internal Breakdown and Decay (included in C.)	2%	2%

\*Includes not more than 4% for sunscald and insects.

## APPLICATION OF TOLERANCES

### §51.2337 Application of tolerances.

The contents of individual containers in a lot, based on sample inspection, are subject to the following limitations:

- (a) Individual samples shall not have more than double a specified tolerance except that at least two defective specimens may be permitted in any container: *Provided, That* not more than one fruit which is frozen or affected by decay be permitted in any container 3 pounds or less; and, *Provided further, That* the averages for the entire lot are within the tolerances specified for the grade.

### SUMMARY OF APPLICATION OF TOLERANCES

Shipping Point Defects	U.S. Fancy U.S. No. 1	U.S. No. 2
A. Total Defects	8% x 2 = <b>16%</b>	8% x 2 = <b>16%</b>
B. Serious Damage (included in A.)	4% x 2 = <b>8%</b>	4% x 2 = <b>8%*</b>
C. Internal Breakdown and Decay (included in B.)	1% x 2 = <b>2%</b>	1% x 2 = <b>2%</b>
At least two defective specimens may be in any container, and only one fruit that is frozen or affected by decay may be in any container containing 3 lbs. or less, if the averages for the entire lot are within the tolerances specified for the grade.		

\*Includes not more than 8% for sunscald and insects.

En Route or At Destination Defects	U.S. Fancy U.S. No. 1	U.S. No. 2
A. Total Defects	12% x 2 = <b>24%</b>	12% x 2 = <b>24%</b>
B. Permanent Defects (included in A.)	8% x 2 = <b>16%</b>	8% x 2 = <b>16%</b>
C. Serious Damage (included in A.)	6% x 2 = <b>12%</b>	12% 2 = <b>24%</b>
D. Serious Damage by Permanent Defects (included in C.)	4% x 2 = <b>8%</b>	4% x 2 = <b>8%*</b>
E. Internal Breakdown and Decay (included in C.)	2% 2 = <b>4%</b>	2% x 2 = <b>4%</b>
At least two defective specimens may be in any container, and only one fruit that is frozen or affected by decay may be in any container containing 3 lbs. or less, if the averages for the entire lot are within the tolerances specified for the grade.		

\*Includes not more than 8% for sunscald and insects.

The application of tolerances for individual containers of 3 lbs. or less allows only one frozen or decayed fruit. Any package weighing 3 lbs. or less that is sampled and has more than one frozen and/or decayed fruit would exceed the application of tolerances for individual containers. The lot would fail to meet grade requirements because of excessive frozen and/or decayed fruit in an individual container or containers.

## NOTESHEET AND CERTIFICATE

Entries on the notesheet and certificate must be legible and accurate. Support all information appearing on the certificate by information on the notesheet. All information and notations must be properly recorded so that anyone familiar with inspection procedures can understand them and write a certificate. Notesheets and certificates are prima facie evidence and must withstand legal scrutiny.

Detailed instructions about dates, inspection points, places of inspection, types of carriers, lading, and other items not covered by these instructions may be found in the [General Shipping Point Manual](#), [General Market Manual](#), Federal-State Inspection Certificate (FV-184) Handbook, or [Fresh Fruit and Vegetable Inspection Certificate \(FV-300\) Manual](#). Contact your supervisor for anything not covered in these instructions.

## PRODUCT

Use the common name “Kiwifruit” to describe this commodity in the product heading. Variety may be reported in the “Brand/Markings” or “Lot ID” section on market notesheets and certificates and in the appropriate section on shipping point certificates when marked on the containers or on the applicant’s authority.

## NUMBER/TYPE OF CONTAINERS

Always report the number of containers. In the market and at shipping point locations for stationary lot certification, always verify the container count provided by the applicant for each lot and report it as the “inspector’s count.” When the number of containers available for inspection does not match the application, confirm that the amount presented for inspection constitutes the lot. If an accurate count cannot be determined, report the count at someone else’s authority, but also report the reason for doing so on the notesheet (e.g., numerous pallets with mixed product).

At shipping point locations for “days-run” certification, the manifest for count typically provided by the applicant is acceptable to use for reporting the number of containers.

Kiwifruit are packed and shipped in wood or fiberboard flats with fruit packed in molded plastic trays, which hold approximately 7 lbs. In addition, kiwifruit are packed in cartons with two to three tray layers and also volume fill cartons or crates holding approximately 20 to 23 lbs. of fruit. They are also placed in film bags holding 3 lbs. or less that are packed in master cartons holding approximately 22 lbs.

## BRANDS/MARKINGS

At shipping point, report the brand, variety, size, color, Positive Lot Identification (PLI), and other important information appearing on the container on the notesheet and certificate in the appropriate sections.

At market, report the brand, variety, size, color, count, grade, weight, point of origin, and other important information appearing on the container on the notesheet in the “Brand/Markings” section. On the certificate, report only the brand name and other pertinent information in the “Brand/Markings” section.

## ORIGIN

Do not make a positive statement about origin on your own authority; rather, quote the container markings that list the state or country of origin in the appropriate space on the notesheet and the certificate. If origin is not marked, try to obtain this information from the applicant. This policy is necessary because some firms may use one mark on the same product packed in several states.

## CONDITION OF PACK

Kiwifruit are generally packed in molded tray packs. Determine tightness of pack by the amount of movement or looseness of the kiwifruit in the individual cups in the tray.

Use the following terms to describe pack:

**Tight:** When there is no movement of the fruit in the cups.

**Fairly tight:** When there is only slight movement of the fruit in the cups.

**Loose:** When there is free movement of the fruit in the cups.

NOTE: When describing molded trays, do not use the term “Panta Pak” or any other trade name on the certificate.

When kiwifruit is packed in other types of packs, use the following terms to describe tightness:

**Very tight:** This pack is too tight and may cause bruising.

**Tight or Well filled:** This is the ideal condition of pack and means the container is properly packed and filled so there is practically no movement within the container. Well filled may also mean level full with the top edge of the container. Where sides are lower than the top of container ends, the lower edge is the determining side for level full.

**Fairly tight or Fairly well filled:** This is the stage between tight and slack. There may be slight movement of the fruit in the container.

**Slack:** This pack is loose, moves freely, and the level of fruit is below the top of the container. Report the amount of slackness in whole or fractions of inches below the lid.

## TEMPERATURE OF PRODUCT

Temperatures are not normally determined or reported at shipping point. However, due to the importance of the pulp temperature of fresh fruits and vegetables when in transit or at destination, it is essential that you accurately determine and report the temperature or range in temperatures on each lot. Report pulp temperature regardless of the location of the product, e.g., in the carrier, in a warehouse, or stacked on a platform.

Precool the thermometer to obtain true readings and report all temperatures to the nearest whole degree. Take a minimum of three temperatures for each lot; record the results on the notesheet. Take additional temperatures if the lot is abnormally cold or hot, or if there is a specific request for temperature. Specify the location where you took the temperature in the lot and/or load in greater detail when additional temperatures are taken.

## SIZE

There are no size requirements in any of the kiwifruit grades. When size is requested, report the lot as being “fairly uniform in size” according to the definition and tolerances shown in the Standard Pack Section (§51.2338) of the standards shown below.

### **§51.2338 Standard pack.**

- (a) Fruit shall be fairly uniform in size and shall be packed in boxes, flats, lugs, or cartons and arranged according to approved and recognized methods. Containers shall be well filled; contents tightly packed but not be excessively or unnecessarily bruised by overfilling or oversizing. Fruit in the shown face of the container shall be reasonably representative in size and quality of the contents.**
- (b) When packed in closed containers the size shall be indicated by marking the container with the numerical count.**
- (c) Boxes, flats, lugs, or cartons:**
  - (1) Fruit packed in containers with cell compartments, cardboard fillers or molded trays shall be of proper size for the cells, fillers, or molds in which they are packed, and conform to the marked count.**

- (2) In order to allow for variations incident to proper packing in other types of containers, for example, lugs, cartons, or boxes, the number of fruit shall not vary more than two from the marked count.
- (d) “Fairly uniform in size” means that fruit in containers marked numerically to denote size may not vary in diameter more than 1/2 inch (12.7 mm) in sizes 30 or larger; 3/8 inch (9.5 mm) in sizes 31 through 38; and 1/4 inch (6.4 mm) in sizes 39 or smaller. Not more than 5 percent, by count, of the fruit in any container may exceed the diameter range specified.
- (e) “Diameter” means the greatest dimension measured at right angles to a line from stem to blossom end.
- (f) In order to allow for variations incident to proper sizing and packing, not more than 10 percent, by count, of containers in any lot may fail to meet these requirements.

When all or generally all of the containers meet the definition, report the lot in general terms as “fairly uniform in size” or “generally fairly uniform, few irregular in size.” When more than 10% of the containers fail to meet the fairly uniform requirements, the range and average percent of containers failing will be reported in addition to the general statement. A container is not “irregular” until more than 5% of the fruit exceed the allowable variation. For example, “Mostly fairly uniform, some irregular in size. From 3 to 25%, average 15% of containers with fruit exceeding allowable size variation.”

**Height:** The height is the greatest dimension of the fruit including the fleshy-woody stem “button” (excluding the stem) to the blossom end protrusion, measured on a line parallel to that which runs through the center of the fruit from the stem to blossom end (see Kiwifruit Identification Chart at front of Instructions).

**Width:** Width means the same as diameter, which is defined above under standard pack. Measure the diameter with a caliper.

## DEFECTS (QUALITY AND CONDITION)

Statements pertaining to freshness, maturity, shape, color, the amount and type of defects, and the amount of decay are shown under the appropriate headings.

Factors noted with **(Q)** are considered as **QUALITY** only. Quality or “permanent” defects are those that do not change during storage or shipment (e.g., shape and scars).

Report factors noted with **(C)** as **CONDITION** on market certificates. Condition defects are factors subject to change during shipment or storage, such as bruising, discoloration, shriveling, and decay.



Factors noted with **(Q or C)** may be considered as **QUALITY** or **CONDITION**, depending on the circumstances.

NOTE: Defect guidelines are based on a kiwifruit 2 inches in diameter. Allow corresponding larger or smaller areas on larger or smaller kiwifruit.

## **ALLIGATOR SKIN (Q)**

Alligator skin usually occurs in a checkered pattern on the stem end of the fruit as smooth to slightly rough, light scarring, or as concentric rings around the stem.

### **Scoring Guide**

**Injury:** When causing a noticeable change in appearance affecting more than 1/2 inch diameter circle aggregate area occurring outside a 1-1/4 inch diameter circle centered on the stem/stem scar.

**Damage:** When causing a noticeable change in appearance affecting more than 10% aggregate surface area occurring outside a 1-1/4 inch diameter circle centered on the stem/stem scar.

**Serious damage:** When causing a noticeable change in appearance affecting more than 20% aggregate surface area occurring outside a 1-1/4 inch diameter circle centered on the stem/stem scar.

## **BRUISING (C)**

Bruising is usually caused by careless or rough handling, packing too tightly, too high, or too loosely in the container. When there is an excessive amount, report on the notesheet and certificate the location in the container and load, and the degree of firmness of the affected fruit.

### **Scoring Guide**

**Injury:** When any slight indentation of the fruit or discoloration of the flesh extends more than 1/16 inch in depth.

**Damage:** When surface of fruit is indented and discoloration of the flesh extends more than 1/8 inch in depth, or causing slight discoloration exceeding the area of a circle 3/8 inch in diameter, or an aggregate area of a circle 3/8 inch in diameter of lesser bruises, which materially detract from the appearance, edible, or shipping quality.

**Serious damage:** When surface of fruit is indented and discoloration of the flesh extends more than 1/4 inch in depth, or causing discoloration exceeding the area of a

circle 1/2 inch in diameter, or lesser bruises, which seriously detract from the appearance, edible, or shipping quality.

## CLEANNES (Q)

When describing the cleanness of kiwifruit, use the following terms:

**Clean:** This is a basic requirement of U.S. Fancy and U.S. No. 1 grades.

**§51.2339 Definitions...**“Clean” means that the fruit is practically free from dirt, dust, or other foreign material.

**Fairly clean:** This is a basic requirement of U.S. No. 2 grade.

**§51.2339 Definitions...**“Fairly clean” means that the fruit is reasonably free from dirt, dust, or other foreign material.

**Dirty:** This term is not defined in the grade standards. “Dirty” describes fruit that does not meet the requirements of fairly clean.

### Scoring Guide

**Damage:** Fruit that does not meet the requirements of “clean” will be reported as “Not clean.”

**Serious damage:** Fruit that does not meet the requirements of “fairly clean” will be reported as “Dirty.”

## DISCOLORATION (C)

Black or brown discoloration can result from fruit rubbing against each other in or against the container. It also may be caused by fruit rubbing against the belts of the sizing machines or sorting tables, or excessive vibration at time of packing.

### Scoring Guide

**Injury:** When color and pattern causes a noticeable appearance (except for water staining) affecting more than 5% of the surface.

**Damage:** When color and pattern causes an unattractive appearance (except for water staining) affecting more than 10% of the surface.

**Serious damage:** When color and pattern causes an unattractive appearance (except for water staining) affecting more than 25% of the surface.

## **DISCOLORATION BY WATER STAINING**

Water staining is the result of leached minerals and tannins from decaying leaves deposited on the fruit from early morning dew, overhead irrigation, or other wet conditions. It occurs as light and uniformly colored streaks on the upper portion of the fruit. Water staining is not progressive in nature. Refer to Visual Aid [KWI-1-IDENT](#) for identification of discoloration caused by water staining.

Discoloration caused by water staining is not scorable in any of the grades. However, if the applicant requests a description of the water staining, state as “Not affecting grade; reported at applicant’s request.”

NOTE: If staining occurs from some other non-progressive cause, score against quality and report as “Discoloration.” Report separately from discoloration caused by condition.

## **FIRMNESS (C)**

When determining firmness, place fruit in the palm of the hand and exert uniform pressure with the inside of all the fingers. Never squeeze a fruit between the thumb and fingertips to determine firmness. Use the following terms when reporting firmness:

**Hard:** The flesh is solid and does not yield appreciably even to considerable pressure.

**Firm:** The flesh is fairly solid but yields somewhat to moderate pressure.

**Firm ripe:** The flesh yields readily to moderate pressure.

**Ripe:** The flesh yields readily to slight pressure and is in the most desirable stage for eating.

**Soft:** This is the final stage of maturity before complete deterioration.

### **Scoring Guide**

**Always serious damage:** Soft fruit is scored as serious damage in all grades.

NOTE: Report and score ripe fruit with damage or serious damage by soft bruises as “Bruised” and not as soft.

## **PRESSURE TEST**

In addition to reporting ripeness using the firmness terms, the applicant may request pressure testing on the lot. The applicant may use the results to determine arrival quality, storage time, and shelf life. For example, there are those in the industry that ship kiwifruit at 14 to 18 pounds of pressure to ensure they arrive at 6 to 12 pounds. Also, kiwifruit tend to bruise more easily with readings under 5 pounds and are considered “ready to eat” at 2 or 3 pounds.

However, there is no widely accepted table that converts pounds of pressure into stages of ripeness on kiwifruit. There are variables such as turgidity, humidity, temperature, and fertilization that cannot be controlled precisely with this test that can contribute to imprecise results. For that reason, do not speculate on what the results may indicate. For further information regarding pressure testers, see USDA Circular 627, “Fruit Pressure Testers and Their Practical Application.”

When pressure testing is requested, use the following procedure:

- Select a random sample of 15 representative fruit from each lot to be tested.
- Using a peeling knife, remove the peel from two areas that are on opposite sides, but not directly opposite, and halfway between the stem and blossom end of each fruit to be tested. Do not remove more than the peel. The removal of a large amount of flesh by making a deep cut when peeling can result in an inaccurate test.
- Perform and record a test in each of the peeled areas, two on each fruit, using a pressure tester (penetrometer) fitted with a 5/16 inch head. When completed, there will be 30 readings.
- Record a range (but not an average) in the appropriate section of the shipping point certificate and in the “Other” or “Remarks” section of the market certificate. For example, “Pressure test readings (pounds): 7.5 to 12.0, mostly 8.0 to 11.5, determined and reported at applicant’s request.”

## **FREEZING OR FREEZING INJURY (C)**

Use the term “frozen” only when ice crystals are present. Frozen kiwifruit will be “dull, glassy, and translucent” in comparison to unaffected fruit. “Freezing injury” is the term used when kiwifruit have been frozen, but are not in a frozen condition (thawed out) at the time of inspection. The affected fruit may be soft, watersoaked, and/or translucent.

### **Scoring Guide**

**Always serious damage:** Free from (any amount scorable) in all grades.

Shipping Point and Market Inspection Instructions for Kiwifruit (March 23, 2017)

Use the following procedures when reporting freezing or freezing injury:

- Record pulp temperatures taken at various locations.
- Determine and record extent of the injury in the load and/or container.
- Determine and record the degree to which individual specimens are affected.
- Describe the pattern of freezing or freezing injury in clear, concise terms.

When the location of injury indicates where or when the freezing occurred, record the fact. For example, "Location of freezing injury indicates occurrence after packing but not in present location," or "Location of frozen product indicates occurrence in trailer."

## **GROWTH CRACKS (Q)**

These cracks detract from the appearance of the fruit, and when unhealed are an entrance for mold and decay.

### **Scoring Guide**

#### **Injury:**

When unhealed, or

When healed and...

- More than one, or
- Exceeds 1/8 inch in length, or
- Exceeds 1/8 inch in depth.

#### **Damage:**

When unhealed, or

When healed and...

- More than one, or
- Exceeds 1/8 inch in depth, or
- Exceeds 3/8 inch in length if within stem cavity, or

- Exceeds 1/4 inch length if outside stem cavity.

**Serious damage:**

When unhealed and...

- Exceeds 1/8 inch in length, or
- Exceeds 1/8 inch in depth, or

When healed and...

- Exceeds 3/16 inch in depth, or
- Aggregating more than 5/8 inch in length if within stem cavity, or
- Aggregating more than 1/2 inch in length if outside stem cavity.

## **HAIL INJURY (Q)**

All grades require that fruit be free from “broken skins, which are not healed,” which includes those caused by hail. Healed hail marks are scored against each grade when the marks are deep or exceed the aggregate area specified.

### **Scoring Guide**

**Injury:** When unhealed, or when healed and a depth greater than 1/8 inch, or healed and aggregating more than the area of a circle 1/16 inch in diameter.

**Damage:** When unhealed, or when healed and a depth greater than 1/8 inch, or healed and aggregating more than the area of a circle 1/4 inch in diameter.

**Serious damage:** When unhealed, or healed and deep (depth greater than 3/16 inch), or healed and aggregating more than the area of a circle 1/2 in diameter.

## **HAYWARD MARK (Q)**

The Hayward Mark is a genetic defect of the Hayward variety appearing as longitudinal scars part way to the full length of the fruit. The scars often end in a raised warty protrusion that may vary in size and length. The marks may also develop as a longitudinal furrow instead of a scar.

## Scoring Guide

**Injury:** When any mark or marks are readily apparent and aggregate more than the length of one mark extending  $\frac{2}{3}$  the length of the fruit surface; or when any mark is not shallow; or when any mark has a raised warty protrusion.

**Damage:** When any mark or marks are readily apparent and aggregate more than the length of one mark extending the length of the fruit surface; or when any mark is more than  $\frac{1}{16}$  inch in depth; or when any mark has a raised warty protrusion more than  $\frac{1}{8}$  inch in length.

**Serious damage:** When any mark or marks are readily apparent and aggregate more than twice the length of the fruit surface; or when any mark is more than  $\frac{3}{16}$  inch in depth; or when any mark has a raised warty protrusion more than  $\frac{3}{16}$  inch in length.

## HEAT INJURY, SPRAYBURN, AND SUNBURN (Q)

These defects are scored on the basis of color, area, depth and appearance.

### Scoring Guide

**Injury:** When normal color of skin or flesh is more than slightly changed, or Any indentation is present.

#### Damage:

- When normal color of skin or flesh has materially changed, or
- More than one indentation, or
- Indentation exceeds  $\frac{3}{16}$  inch in diameter.

#### Serious damage:

- When skin is blistered, cracked, or decidedly flattened, or
- Causing any dark discoloration of flesh, or
- More than two indentations are present, or
- Aggregate area of indentations exceeds that of a circle  $\frac{3}{8}$  inch in diameter, or
- Causing a noticeable brownish or darker discoloration over more than  $\frac{1}{4}$  of the surface.

## INSECTS (Q OR C)

When present en route or at destination, score live insects or a mixture of live or dead insects as a condition factor. If only dead insects present, score as quality.

### Scoring Guide

**Injury:** When feeding injury is evident on fruit or any insect is present in fruit.

**Damage:** When feeding injury materially detracts from appearance or any insect is present in the fruit.

**Serious damage:** When feeding injury seriously detracts from appearance or any insect is present in the fruit.

## LEAF OR LIMB RUBS (Q)

These marks are produced by fruit rubbing against vine limbs or leaves.

### Scoring Guide

**Injury:** When not smooth, or not light colored, or aggregating more than the area of a circle  $\frac{3}{8}$  inch in diameter.

**Damage:** When not smooth, or not light colored, or aggregating more than the area of a circle  $\frac{1}{2}$  inch in diameter.

**Serious damage:** When smooth and light colored and aggregating more than the area of a circle 1- $\frac{1}{2}$  inches in diameter, or dark or slightly rough and bark-like scars aggregating more than the area of a circle  $\frac{3}{4}$  inch in diameter.

## MATURITY (Q)

All grades of Kiwifruit require the fruit to be “mature.”

**§51.2339 Definitions...** “Mature” means the kiwifruit has reached the stage of maturity which will ensure the proper completion of the ripening process. The minimum average soluble solids, unless otherwise specified, shall not be less than 6.5 percent.

Kiwifruit will not meet a U.S. grade if the average soluble solids is less than 6.5%, unless otherwise specified. Soluble solids specified other than 6.5% (either higher or lower) must be specified in connection with the grade. For example, “U.S. No. 1, 7.0% soluble solids.” Under “Remarks” or “Other” section state, “Applicant specified 7.0% minimum soluble solids.”



Kiwifruit must meet a minimum of 6.2% soluble solids to either meet Section 8e Import Requirements or the California Marketing Order. An applicant may specify the lot meeting only Section 8e Import Requirements instead of the 6.5% required in the U.S. grades for kiwifruit. For example, “U.S. No. 1, 6.2% soluble solids.” Under “Remarks” or “Other” section state, “Maturity based on Section 8e Import Requirements at applicant’s request.”

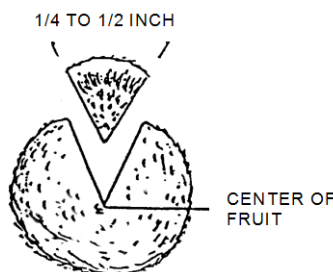
## **DETERMINING MATURITY**

Use the following equipment to determine maturity:

- Temperature compensating hand refractometer.
- Knife.
- Garlic press or similar instrument to extract juice from wedge shaped piece.
- Distilled water to standardize and clean refractometer and other equipment.
- Clean cloth for drying.
- Small container to hold juice (composite sample).

Perform the following procedure to determine maturity:

Randomly select 15 fruit from each lot ensuring at least 1 fruit is selected from each sample. Selected fruit may be tested individually or as a composite sample. Remove a lengthwise wedge-shaped piece from between the stem and blossom end. Ensure the wedge measures between 1/4 and 1/2 inch wide at the skin (fuzzy) side and the cut sides converge at the center of the fruit (see following illustration). The skin may be left on or removed before extracting the juice.



Squeeze the wedge with enough force to extract a major portion of the juice. When testing individual fruit, squeeze the juice of each Kiwifruit directly over the refractometer prism. When a composite juice sample is used, combine the extracted juice in a single container and thoroughly mix. Place a drop or two of the composite sample on the prism.

Close the refractometer prism cover and determine the soluble solids reading in the eyepiece. Rinse the prism after each test with distilled water. After obtaining the first reading, wipe the refractometer prism dry and immediately take a second reading. If there is a difference of .2% or less, use the first reading. If the second reading is higher than .2% but not higher than .4%, average the two readings. When the difference is greater than .4% disregard both readings and repeat the entire test. Record the separate readings on the notesheet.

Whether testing individual fruit or using a composite sample, report the average on the certificate. When testing individual fruit, both the range and average soluble solids may be reported at applicant's request.

## SCAB (Q)

This defect is scored on area affected and if cracked.

### Scoring Guide

**Injury:** When cracked, or aggregate area exceeds that of a circle 1/8 inch in diameter.

**Damage:** When cracked, or aggregate area exceeds that of a circle 1/4 inch in diameter.

**Serious damage:** When aggregate area exceeds that of a circle 1/2 inch in diameter.

## SCALE OR SCALE MARKS (Q)

Scale is the waxy covering of a sap sucking insect. The scale covering is usually less than 1/16 inch diameter and gray to grayish brown in color. In the spring, minute winged males emerge and mate with the wingless females, and about one month later the females give birth to live young (crawlers). These tiny yellow crawlers move around randomly on bark, foliage, and fruit before settling down permanently. Once settled, they secrete a waxy covering over their body. From this point on female scales will not move. Males will remain in one location until maturity, at which time the adult winged males will seek out females and the cycle will begin again. Score this defect on the basis of number of scales, scale marks, or area affected.

### Scoring Guide

**Injury:** When more than one large scale or scale mark (1/16 inch), or more than three scales or scale marks of any size are present.

**Damage:** When aggregate area exceeds that of a circle 1/4 inch in diameter.

**Serious damage:** When aggregate area exceeds that of a circle 3/8 inch in diameter.

## SCARS (Q)

This defect is scored on the basis of color, degree of roughness, depth and area.

### Scoring Guide

**Injury:** Not Smooth, or surface of fruit is depressed more than 1/32 inches, or not light in color, or when exceeding any of the following aggregate areas, or a combination of two or more types of scars, the seriousness which exceeds the maximum allowed for any one type:

- Dark or rough scars exceeding a circle 1/8 inch in diameter, or
- Fairly light colored, fairly smooth scars exceeding a circle 1/4 inch in diameter, or
- Light colored, smooth scars exceeding a circle 1/2 inch in diameter.

**Damage:** Not smooth, or when exceeding any of the following aggregate areas, or a combination of two or more types of scars, the seriousness which exceeds the maximum allowed for any one type:

- Dark or rough scars exceeding a circle 1/4 inch in diameter, or
- Fairly light colored, fairly smooth scars exceeding a circle 1/2 inch in diameter, or
- Light colored smooth scars exceeding a circle 3/4 inch in diameter.

**Serious damage:** Surface of fruit is depressed more than 3/16 inches, or when exceeding any of the following aggregate areas, or a combination of two or more types of scars, the seriousness which exceeds the maximum allowed for any one type:

- Dark or rough scars exceeding a circle 3/4 inch in diameter, or
- Not dark or rough, exceeding 1/4 of fruit surface.

## SHAPE (Q)

When describing shape of kiwifruit, use the following terms:

**Well formed:** A basic requirement of U.S. Fancy grade (see Visual Aid [KWI-CP-2](#)).

**§51.2339 Definitions...**“Well formed” means the fruit has the shape characteristic of the variety, but slight bumps or other roughness are permitted providing it does not detract from the appearance.

**Fairly well formed:** A basic requirement of U.S. No. 1 grade (see Visual Aids [KWI-CP-3](#) & [KWI-CP-3-A](#)).

**§51.2339 Definitions...**“Fairly well formed” means the fruit has the shape characteristic of the variety but slight bumps and other roughness are permitted providing it does not materially detract from the appearance.

**Not badly misshapen:** A basic requirement of U.S. No. 2 grade used to describe fruit that is not so deformed that its appearance is seriously affected. Fruit that are flat on one side may meet the requirements of the U.S. No. 2 grade provided the width of the fruit does not exceed the height (see Visual Aids [KWI-IDENT-2](#) and [KWI-CP-6](#)).

**Badly misshapen:** This is a defect in all grades. Badly misshapen kiwifruit are considered culls (see visual aids [KWI-CP-4](#), [KWI-CP-4-A](#)).

**§51.2339 Definitions...**“Badly misshapen” means the fruit is so decidedly deformed that its appearance is seriously affected.

When the fruit’s width exceeds its height on flat fruit (see Visual Aid [KWI-CP-6](#)), it is considered seriously affected. The width/height requirement does not apply to round or oval fruit (see Visual Aids [KWI-IDENT-2](#) and [KWI-CP-7](#)).

### Scoring Guide

**Injury:** When the requirements for well formed are not met, report as “Not well formed.”

**Damage:** When the requirements for fairly well formed are not met, report as “Not fairly well formed.”

**Serious damage:** When the requirements for not badly misshapen are not met, report as “Badly misshapen.”

### SIMILAR VARIETAL CHARACTERISTICS

**§51.2339 Definitions...**“Similar varietal characteristics” means the fruit in any lot and container are similar in shape, color of skin and flesh.

### Scoring Guide

When not meeting the requirements of similar varietal characteristics, score against the total tolerance for the grade and report as “Dissimilar varietal characteristics.”

## SHRIVELING (C)

Shriveling results from the evaporation of moisture from the surface of the fruit, generally occurring around the stem end and occasionally extending over the shoulders. Freshly picked fruit seldom have shriveling, but fruit removed from storage may show a slight to moderate amount of shriveling caused from dehydration.

Not soft, overripe, or shriveled is a basic requirement in all grades.

### Scoring Guide

Shriveled is defined by the following guidelines:

**U.S. Fancy:** Score when exceeding 5% of the surface.

**U.S. No. 1:** Score when exceeding 10% of the surface.

**U.S. No. 2:** Score when exceeding 20% of the surface, provided that the affected areas are not soft or discolored.

**Always serious damage:** When exceeding the guidelines, score as serious damage in all grades. Allow less area when accompanied by softness and discoloration.

## SLOPING OR DROP SHOULDER (Q)

Poor pollination is thought to cause this defect. One shoulder of the fruit drops away from the perpendicular line running through the center of the fruit from the stem to calyx end, causing an obvious slope from one shoulder to the opposite shoulder.

### Scoring Guide

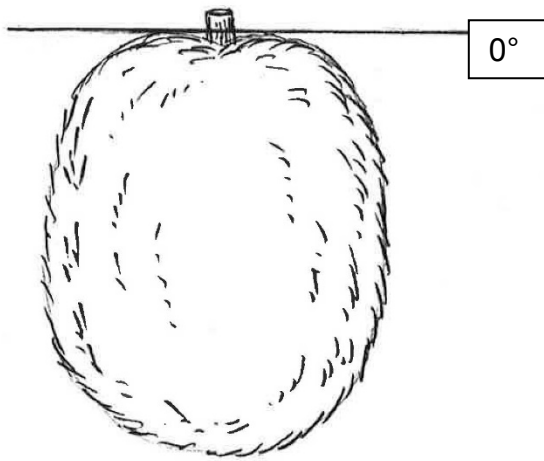
**Injury:** When the deviation from the perpendicular line exceeds ten degrees (10°).

**Damage:** When the deviation from the perpendicular line exceeds 15 degrees (15°).

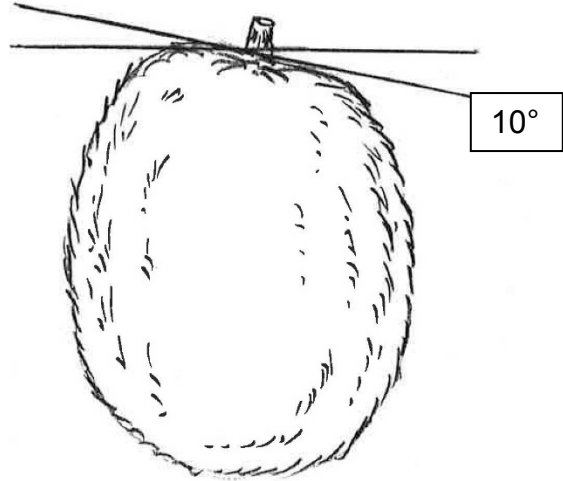
**Serious damage:** When the deviation from the perpendicular line exceeds 25 degrees (25°).

NOTE: See illustration for Sloping or Drop Shoulder on the following page.

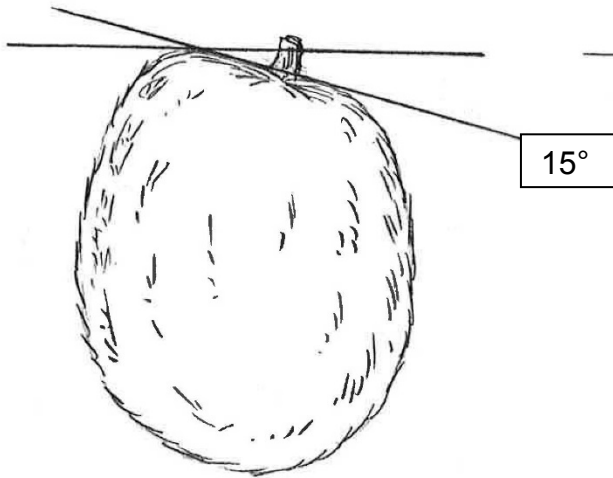
**SLOPING OR DROP SHOULDER DIAGRAM**



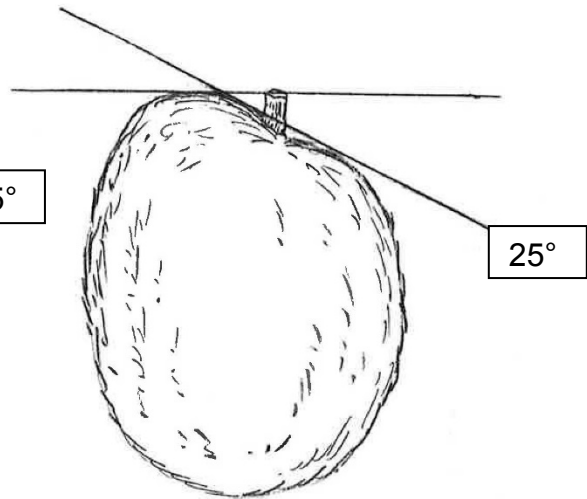
Normal



Maximum allowed  
U.S. Fancy



Maximum allowed  
U.S. No. 1



Maximum allowed  
U.S. No. 2

## SUNKEN AREAS OR PITTED AREAS (C)

This defect is a result of moisture loss and may occur on fruit that has been in extended storage. It appears as numerous, small, sunken areas or as a single, fairly large, sunken area.

### Scoring Guide

**Injury:** When an area or aggregate areas exceed a circle 3/8 inch in diameter.

**Damage:** When an area or aggregate areas exceed a circle 1/2 inch in diameter.

**Serious damage:** When an area or aggregate areas exceed a circle 5/8 inch in diameter.

## SUNSCALD (Q)

This is a free from defect in all grades. It is caused by intense sun or heat and is more severe than sunburn. The skin appears bleached, wrinkled, or sunken, and the flesh may be soft, collapsed or broken down.

### Scoring Guide

**Always serious damage:** Sunscald is always scored against the restricted tolerance for serious damage.

## SURFACE MOLD (C)

When conditions are right, storage fruit may develop slight to moderate surface mold. The mold seldom extends into the flesh, but results in a serious marketing problem when it detracts from the appearance of the fruit.

### Scoring Guide

**U.S. Fancy:** When the color and pattern causes surface mold to be distinctly noticeable over more than 5% of the surface, score against the total tolerance for the grade.

**U.S. No. 1 and U.S. No. 2:** When surface mold detracts from the appearance more than that allowed in Visual Aid [KWI-CP-5](#), score against the total tolerance for the grade.

## DECAY (C)

All grades require kiwifruit to be free from decay. Do not report the type of decay on the certificate. However, when the decay is in excess of the tolerance, report the degree of advancement as early, moderate, or advanced.

The following paragraphs describe the types of decays that frequently affect kiwifruit.

**Gray Mold Rot:** This is the most prevalent decay affecting kiwifruit. The first indication of an infection is the appearance of tiny tufts of white mycelium growing throughout the fruit skin. The flesh in the affected area is very soft, and in advanced stages may be nearly liquefied. The white mycelium is capable of growing and spreading to adjacent fruits, causing a “nest” of decay. This is the usual mode of spreading in storage. In later stages, the mycelium may change from a white to a pronounced gray color.

**Alternaria Rot:** Alternaria produces a hard, dry rot and is most often found on sunburned fruit. It is seldom seen in marketing channels because sunburned fruit is usually eliminated during the sorting and packing process.

**Phomopsis Stem End Rot:** Stem End Rot typically occurs at the stem end of the fruit, where wetness often results from exuding juice. A secondary invasion of yeast may cause frothing of the juice and will attract vinegar flies. The flesh in the affected area may become very soft.

**Blue Mold Rot:** This rot occasionally affects previously injured fruit. It develops slowly and is readily recognized by blue-green growth.

### Scoring Guide

**Always serious damage:** Any amount is scorable against the 1% tolerance at shipping point and the 2% tolerance en route or at destination.

NOTE: The application of tolerances for individual containers of 3 lbs. or less allows only one decayed fruit. The lot would fail to meet grade requirements because of excessive decayed fruit in an individual container or containers.



## APPENDIX I – MARKETING ORDER AND 8E IMPORT INFORMATION

### MARKETING ORDER (MO) 920

MO 920 applies to California grown kiwifruit shipped from September through May. The fiscal year for MO 920 is August 1 through July 31. The MO has the following grade, size, pack, and container requirements:

#### Grade requirements:

Fresh shipments of kiwifruit must be at least Kiwifruit Administrative Committee (KAC) No. 1 quality.

#### Size Requirements:

Kiwifruit must be at least a minimum Size 45. Size 45 is defined as a maximum of 55 pieces of fruit in an 8-pound sample.

#### Maturity requirements:

Kiwifruit must have a minimum of 6.2% soluble solids at the time of inspection.

#### Pack Requirements:

- When packed in containers with cell compartments, cardboard fillers, or molded trays, ensure such fruit is the proper size for the cells, fillers, or molds in which they are packed. Kiwifruit must be fairly uniform in size.
- All volume fill containers of kiwifruit designated by weight must hold 19.8-pounds (9-kilograms) net weight of kiwifruit unless such containers hold less than 15 pounds or more than 35 pounds net weight of kiwifruit.
- When packed in any container, kiwifruit must meet the size designation, maximum number of fruit per 8-pound sample, and the size variation tolerance specified in the [Size Designation and Size Variation Chart](#).

The average weight of all sample units in a lot must weigh at least 8 pounds, but no sample unit may be more than 4 ounces less than 8 pounds.

Not more than 10%, by count, of the containers in any lot and not more than 5%, by count, of kiwifruit in any container (except sizes 42 and 45) may fail to meet the size variation requirements. Sizes 42 and 45: The tolerance, by count, in any one container, may not be more than 25%.

## **SIZE DESIGNATION AND SIZE VARIATION CHART FOR MO 920**

<b>Size Designation</b>	<b>Maximum Number of Fruit Per 8-Pound Sample</b>	<b>Size Variation Tolerance (Diameter)</b>
18 or larger	25	1/2 inch (12.7 mm).
20	27	1/2 inch (12.7 mm).
23	30	1/2 inch (12.7 mm).
25	32	1/2 inch (12.7 mm).
27/28	35	1/2 inch (12.7 mm).
30	39	1/2 inch (12.7 mm).
33	43	3/8 inch (9.5 mm).
36	46	3/8 inch (9.5 mm).
39	49	3/8 inch (9.5 mm).
42	53	3/8 inch (9.5 mm).
45 or smaller	55	1/4 inch (6.4 mm).

### **Note the following points and definitions:**

When applying the U.S. No. 1 grade, the minimum shape requirement is “fairly well formed.” The lot is allowed 8% damage for “not fairly well formed,” assuming there are no other defects.

When applying the KAC No. 1 grade, the lot must meet U.S. No. 1 grade requirements as defined in the U.S. Standards for Grades of Kiwifruit except for the following:

- The minimum shape requirement for kiwifruit is “not badly misshapen.” The lot is allowed 8% damage for “badly misshapen,” assuming there are no other defects.
- An additional tolerance of 16% is provided for kiwifruit that is “badly misshapen.” Therefore, a lot may have up to 24% damage by “badly misshapen” (initial 8% plus additional 16%), assuming there are no other defects in the initial 8%.
- All varieties of kiwifruit are exempt from being “tightly packed” as defined in §51.2338(a) of the U.S. Standards for Grades of Kiwifruit.

The terms fairly uniform in size and diameter mean the same as defined in the U.S. Standards for Grades of Kiwifruit.

## Further MO Information:

For additional information regarding MO 920, please visit the following webpage:

<https://www.ams.usda.gov/rules-regulations/moa/920-kiwifruit>

To view the full regulation for MO 920, please visit the following website:

[http://www.ecfr.gov/cgi-bin/text-idx?SID=7cf9711583e95f1f2bdc0e6d5480baae&mc=true&node=pt7.8.920&rqn=div5#se7.8.920\\_1302](http://www.ecfr.gov/cgi-bin/text-idx?SID=7cf9711583e95f1f2bdc0e6d5480baae&mc=true&node=pt7.8.920&rqn=div5#se7.8.920_1302)

## IMPORTING KIWIFRUIT

Section 8e of the Agricultural Marketing Agreement Act of 1937 (AMAA) applies to kiwifruit imported into the U.S. The law requires imported kiwifruit to meet the same grade, size, quality and maturity standards as domestic kiwifruit covered by MO 920.

Section 8e requirements and inspection (§944.550 Kiwifruit Import Regulation) apply to kiwifruit shipments of 200 pounds or more. Kiwifruit imported into the U.S. must meet the following minimum grade and size requirements prior to importation:

### Minimum Grade Requirements:

Kiwifruit must grade at least U.S. No. 1 except for the following:

- The minimum shape requirement is “not badly misshapen.” Therefore, the lot is allowed 8% for “badly misshapen,” assuming there are no other defects.
- An additional tolerance of 16% is provided for kiwifruit that is “badly misshapen.” As a result, a lot may have up to 24% “badly misshapen” (initial 8% plus additional 16%), assuming there are no other defects in the initial 8%.

Any lot with more than 8% damage for “not fairly well formed,” or more than 4% serious damage for “badly misshapen,” will fail to meet the U.S. No. 1 grade. The lot may still meet import requirements provided the lot did not exceed 24% for “badly misshapen.”

### Size Requirements:

Kiwifruit must be at least Size 45, which means there shall be a maximum of 55 pieces of fruit and the average weight of all samples in a specific lot must weigh at least 8 pounds (3.632 kilograms), provided that no individual sample may be less than 7 pounds 12 ounces (3.472 kilograms).

When containers have size designations, inspect containers with different designations separately.

**Maturity Requirements:**

The minimum maturity requirement is 6.2% soluble solids at the time of inspection.

**Further Import Information:**

For additional 8e import requirements for kiwifruit, please visit the following webpage:

<https://www.ams.usda.gov/rules-regulations/section8e/kiwifruit>

To view the full regulation for importing kiwifruit, please visit the following website:

[http://www.ecfr.gov/cgi-bin/text-idx?SID=ba7245daadc82f967a4db87200c69612&node=se7.8.944\\_1550&rqn=div8](http://www.ecfr.gov/cgi-bin/text-idx?SID=ba7245daadc82f967a4db87200c69612&node=se7.8.944_1550&rqn=div8)

# APPENDIX II – NOTESHEET AND CERTIFICATE EXAMPLES

## EXAMPLE 1: SHIPPING POINT NOTESHEET 518-125

UNITED STATES DEPARTMENT OF AGRICULTURE  
STATE OF CALIFORNIA - DEPARTMENT OF FOOD AND AGRICULTURE  
FEDERAL STATE INSPECTION SERVICE  
KIWI FIELD NOTES

CERT. NO. EXAMPLE # 1 FEE \$

INSPECTION POINT		APPLICANT'S WAREHOUSE, VALLEY CITY, CA		TYPE OF CONFORMANCE		FSI		INSPECTION COMPLETE (HOUR, DATE)		CONVEYANCE NUMBER		LOT INSPECTION		PLI: 123AB0XZ	
INSPECTION BEGUN (HOUR, DATE)		10:10 AM 09/18/16		INSPECTION BEGUN (HOUR, DATE)		11:05 AM 09/18/16		INSPECTION COMPLETE (HOUR, DATE)		11:05 AM 09/18/16		CONVEYANCE NUMBER		PLI: 123AB0XZ	
NAME OF APPLICANT				SUPER BEST W/FRUIT PACKING CO., INC.				ADDRESS OF APPLICANT				SOMEWHERE, CA			
NAME OF SHIPPER				SAME AS APPLICANT				ADDRESS OF SHIPPER				SOMEWHERE, CA			
Grade Basis: U.S. NO. 1															
1	23	50	8:04	No. Exam.		Sunburn		Scars		Insect		Hayward Mark		Mechanical	
2	23	50	8:04	b. sample			2 (C)	1 (C)							
3	27	62	8:07				7 (U)	1 (C)							
4	27	50	8:07				4 (S)	1 (C)							
5	30	50	8:07				1 (2)	3 (C)							
6	27	50	8:04				4 (S)	1 (C)							
7	23	50	8:02				2 (4)	1 (2)							
8	30	50	8:05				6 (1)	1 (2)							
9	0	8					2 (S)	1 (C)							
10							1 (S)	1 (C)							
11							2 (S)	1 (C)							
12							1 (S)	1 (C)							
13							1 (S)	1 (C)							
14							1 (S)	1 (C)							
15							1 (S)	1 (C)							
16							1 (S)	1 (C)							
17							1 (S)	1 (C)							
18							1 (S)	1 (C)							
19							1 (S)	1 (C)							
20							1 (S)	1 (C)							
21							1 (S)	1 (C)							
22							1 (S)	1 (C)							
23							1 (S)	1 (C)							
24							1 (S)	1 (C)							
25							1 (S)	1 (C)							
26							1 (S)	1 (C)							
27							1 (S)	1 (C)							
28							1 (S)	1 (C)							
29							1 (S)	1 (C)							
30							1 (S)	1 (C)							

# EXAMPLE 1: FV-184 CERTIFICATE

U.S. DEPARTMENT OF AGRICULTURE  
 AGRICULTURAL MARKETING SERVICE  
 FRUIT AND VEGETABLE DIVISION

**S - EXAMPLE #1**

## FEDERAL-STATE INSPECTION CERTIFICATE

**SUBLOT**

<b>INSPECTION STARTED:</b>	M M D D Y Y 0 3 1 8 1 6	Hour Min. 1 0 : 1 0	A/P A M	This certificate is issued pursuant to the Agricultural Marketing Act of 1946, as amended and is admissible as prima facie evidence in all courts of the United States. WARNING: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both
<b>INSPECTION COMPLETED:</b>	M M D D Y Y 0 3 1 8 1 6	Hour Min. 1 1 : 0 5	A/P A M	
<b>APPLICANT:</b> SUPER BEST KIWIFRUIT PACKING CO., INC.		<b>CITY/STATE:</b> SOMEWHERE, CA		<b>PLI:</b> 123ABCXYZ
<b>INSPECTION POINT:</b> SUPER BEST KIWIFRUIT PACKING CO. WAREHOUSE, VALLEY CITY, CA		<b>OTHER ID:</b>		
<b>CONVEYANCE NO.:</b>		<b>TYPE:</b>		<b>NOTESHEET NO.:</b>
<b>LOT INSPECTION</b>				
PRODUCT/VARIETY	*NUMBER AND SIZE OF CONTAINER	DESCRIPTION OF PRODUCT <small>(Brand, Markings, Size, Quality/Condition, etc.)</small>	GRADE	
KIWIFRUIT	800 TRAYS	CALIFORNIA'S BEST U.S. NO. 1 HAYWARD 8 - 2 LB. CLAMS PRODUCE OF U.S.A. SUPER BEST KIWIFRUIT PACKING CO., INC.	U.S. NO. 1	
		FAIRLY UNIFORM		
		GRADE DEFECTS AVERAGE WITHIN TOLERANCE		
		NO DECAY		
ABOVE PRODUCTS MEET REQUIREMENTS OF MARKETING ORDER			920	
*VARIETY OF PRODUCT AND NUMBER OF CONTAINERS ARE PROVIDED BY THE APPLICANT AND ARE NOT BEING CERTIFIED BY THE INSPECTOR UNLESS OTHERWISE NOTED				
<b>FOR DATA ENTRY ONLY</b>			<b>REMARKS:</b>	
CORRECTS FV-184 CERTIFICATE NUMBER			SOLUBLE SOLIDS 6.6%	
APPLICANT				
21				
<b>CWT</b>	ON-SITE HOURS O. T. (hrs)	<i>I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that samples of the herein described product were inspected and the grades as shown by said samples were as herein stated.</i>	FEE \$	\$\$\$
<b>INSPECTED BY</b>	TRAVEL MILES O. T. (hrs)	<b>J. M. Inspector</b>	EXP. \$	\$\$\$
	OTHER		3/18/2016	<b>ESTIMATED TOTAL</b>
		INSPECTOR'S SIGNATURE	DATE ISSUED	

FV-184 (10-93) (Previous versions may be used)



# EXAMPLE 3: FV-184 CERTIFICATE

U.S. DEPARTMENT OF AGRICULTURE  
 AGRICULTURAL MARKETING SERVICE  
 FRUIT AND VEGETABLE DIVISION

S -

## FEDERAL-STATE INSPECTION CERTIFICATE

SUBLOT

INSPECTION STARTED: M M D D Y Y		Hour	Min.	A/P	This certificate is issued pursuant to the Agricultural Marketing Act of 1946, as amended and is admissible as prima facie evidence in all courts of the United States. WARNING: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both
1   0   2   6   1   6		1   1	: 0   0	A   M	
INSPECTION COMPLETED: M M D D Y Y		Hour	Min.	A/P	
1   0   2   6   1   6		0   4	: 0   0	P   M	
APPLICANT: SUNFUZZ GROWERS AND PACKERS, INC.			CITY/STATE: SOMEWHERE, CA		PLI: SEE BELOW
INSPECTION POINT: SAME AS ABOVE					OTHER ID:
CONVEYANCE NO:			TYPE:		NOTESHEET NO.: EXAMPLE # 3
LOT INSPECTION					
PRODUCT/VARIETY	*NUMBER AND SIZE OF CONTAINER	DESCRIPTION OF PRODUCT (Brand, Markings, Size, Quality/Condition, etc.)			GRADE
KIWIFRUIT	400 FLATS	SUNHAPPY W-45 PRODUCE OF U.S.A. SUNFUZZ GROWERS AND PACKERS, INC. FEDERAL STATE LOT 000-001-CA			U.S. NO. 1 SOLUBLE SOLIDS 7.0%
KIWIFRUIT	750 FLATS	SUNSMILE W-45 PRODUCE OF U.S.A. SUNFUZZ GROWERS AND PACKERS INC. FEDERAL STATE LOT 000-0002-CA			U.S. NO. 1 SOLUBLE SOLIDS 6.5%
KIWIFRUIT	200 FLATS	SUNLOVE W-45 PRODUCE OF U.S.A. SUNFUZZ GROWERS AND PACKERS, INC. FEDERAL STATE LOT 000-0003-CA			KAC NO. 1 SOLUBLE SOLIDS 6.2%
ABOVE PRODUCTS MEET REQUIREMENTS OF MARKETING ORDER					920
*VARIETY OF PRODUCT AND NUMBER OF CONTAINERS ARE PROVIDED BY THE APPLICANT AND ARE NOT BEING CERTIFIED BY THE INSPECTOR UNLESS OTHERWISE NOTED					
<b>FOR DATA ENTRY ONLY</b>				REMARKS: IN-LINE	
CORRECTS FV-184 CERTIFICATE NUMBER					
APPLICANT					
21					
CWT	ON-SITE HOURS O. T. (hrs)	I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that samples of the herein described product were inspected and the grades as shown by said samples were as herein stated.			FEE \$ \$\$\$
INSPECTED BY	TRAVEL MILES O. T. (hrs)				O.T. \$
	OTHER	INSPECTOR'S SIGNATURE: J. M. Inspector			EXP. \$ \$\$\$
	\$				ESTIMATED TOTAL \$\$\$
				DATE ISSUED: 10/26/2016	

FV-184 (10-93) (Previous versions may be used)

Shipping Point and Market Inspection Instructions for Kiwifruit (March 23, 2017)






**EXAMPLE 4: FV-300 NOTESHEET (BACK SIDE)**

A				B				C				D			
Pack: WELL FILLED				Pack: /				Pack: /				Pack: <b>EXAMPLE # 4</b>			
Size: FAIRLY UNIFORM				Size: /				Size: /				Size: /			
SCORESHEET				QUALITY ALLIGATOR SKIN, HAYWARD MARK, SCARS					SURFACE MOLD	PITTING			S. SOLIDS		
PLI Number	Other I.D.	TEMP.	Sample	D	SD	DK	SOFT		D	D	SD		CUT		
NONE	NONE	38°F	40CT	2	0	1	4		4	3	1		9.0	4	
NONE	"		40	0	0	0	(10)	2	5	0	0		10.0	3	
NONE	"		40	3	1	0	0	(0)	0	0	0		7.5	3	
NONE	"	39	40	0	0	3	2		2	0	0		8.5	0	
NONE	"		40	0	0	1	2		4	1	1		9.3	2	
NONE	"	41	40	0	0	6	(15)	3	7	1	0		6.5	1	
NONE	"		40	2	0	0	0		2	1	0		8.4	0	
NONE	"		40	1	0	4	1		3	3	0		12.0	0	
NONE	"	39	40	1	1	0	0		(0)	0	0		11.0	3	
NONE	"		40	0	0	0	0		0	0	0		9.6	3	
NONE	"		40	0	0	2	0		5	0	0		8.4	1	
NONE	"	36	40	2	0	5	0		3	2	2		7.8	1	
NONE	"	40	40	0	0	5	6	(15)	6	0	0		8.8	0	
NONE	"		40	1	0	1	2		(20)	8	0		9.2	2	
NONE	"		40	1	1	0	0		1	2	0		10.0	2	
NONE	"		40	0	0	0	2		2	0	0		11.4	0	
NONE	"	37	40	4	2	0	0		0	0	0		6.7	3	
NONE	"		40	0	0	3	0		0	0	0		9.0	3	
NONE	"		40	1	0	2	1		3	0	0		10.5	1	
NONE	"	38	40	0	0	0	1		0	3	2		7.8	0	
			800	18	5	33	26		55	16	6	20/	181.4		
				(2)	(1)	(4)	(3)		(7)	(2)	(1)		(9.1)		
						0-15	0-15		0-20				6.5 -	12.0	
						DK: MOSTLY EARLY, SOME MODERATE									
						MANY FIRM RIPE. MANY RIPE. SOME FIRM									
						MATURE, SOLUBLE SOLIDS - 6.5 to 12.0, AVERAGE 9.1%									
						FN1 ACCOUNT CONDITION									
REMARKS / RESTRICTIONS / SPI															
RANGE AND AVERAGE OF SOLUBLE SOLIDS REPORTED AT APPLICANT'S REQUEST.															
CARLOT Basis: \$\$\$				REPORTED TO: MARTHA				INSPECTED BY:							
HOURLY Basis:				DATE: 6/12/15		TIME: 10:20 AM		<i>J. M. Inspector</i>							
TRAVEL Expenses				REQUESTED BY: MARTHA											
EXPENSES:				DATE: 6/12/15		TIME: 6:05 AM		ASSISTED BY:							
EST. TOTAL: \$\$\$															


\*U.S. Government Printing Office: 1993-339-136




**EXAMPLE 5: FEIRS FV-300 (PAGE 1 OF 2)**

		<b>U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE</b> http://FPBInspections.ams.usda.gov		<b>INSPECTION CERTIFICATE</b>		<b>EXAMPLE # 5</b>	
				<b>PAGE 1 of 2</b>			
CARRIER or LOT ID: PO 19		APPLICANT: (000000000)ANY APPLICANT, INC.		REQUESTED: 11/6/2015 6:00 AM			
LOADING STATUS: UNLOADED		SOMEWHERE, MD		STARTED: 11/6/2015 7:44 AM			
STATED BY: APPLICANT		SHIPPER: XYZ SHIPPERS, INC.		COMPLETED: 11/6/2015 9:38 AM			
ADDITIONAL ID: NA		ANYWHERE, CA		<b>PASSWORD FOR ONLINE ACCESS</b>			
CARRIER TYPE: NA		MARKET OFFICE: JESSUP, MD					
REFRIG UNIT: NA	DOORS: NA	INSP SITE: APPLICANT'S WAREHOUSE		ESTIMATED FEE:		<b>\$\$\$</b>	
<b>REMARKS:</b> APPLICANT SPECIFIED 8.0% MINIMUM SOLUBLE SOLIDS.							
<b>LOT A (QAC) - KIWIFRUIT</b>							
TEMP: 38° to 41°F		INSP CT: YES		NUMBER OF CONTAINERS: 542 FLATS		ORIGIN: CA	
<b>MARKINGS:</b> BRAND: ULMA'S ULTIMATE VARIETY: HAYWARD MARKINGS: SUPER FRUIT CO., INC. ANYWHERE, CA PRODUCE OF U.S.A. HAYWARD VARIETY, MARKED 50 COUNT, STAMPED U.S. FANCY							
PLI: NONE				OTHER ID:			
<b>INJURY</b>	<b>DAM</b>	<b>SER DAM</b>	<b>V.S. DAM</b>	<b>OFFSIZE/DEFECTS</b>			
2	0	0	NA	QUALITY DEFECTS (0 to 4%)(SLOPING OR DROP SHOULDER, HAYWARD MARK)			
9	5	2	NA	BRUISING (2 to 16%)			
2	2	2	NA	SOFT (0 to 4%)			
1	0	0	NA	SUNKEN AREAS (0 to 6%)			
3	3	3	NA	DECAY (0 to 6%)			
17	10	7	NA	CHECKSUM			
<b>GRADE:</b> FAILS TO GRADE U.S. FANCY, 8.0% SOLUBLE SOLIDS ACCOUNT CONDITION.							
<b>LOT DESC:</b> FIRMNESS: MOSTLY RIPE, SOME FIRM RIPE STAGES OF DECAY: EARLY MOST SAMPLES SHOW SOME TO MANY FRUIT BEING WATERSTAINED AT THE STEM END, NOT AFFECTING GRADE & REPORTED AT APPLICANT'S REQUEST. SOLUBLE SOLIDS: 10.5%							
I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that at the request of the applicant and on the date indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated.							
Warning: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both. FORM FV-E300 (1.0.11.1)				Signature: 0000 - INSPECTOR, I.M.		Date: 11/6/2015	


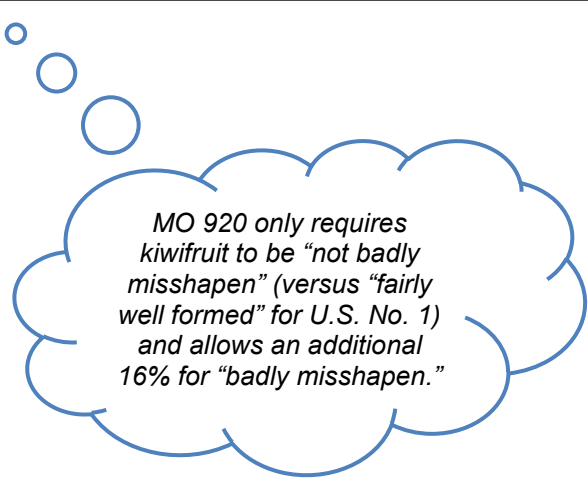
**EXAMPLE 5: FEIRS FV-300 CERTIFICATE (PAGE 2 OF 2)**

		<b>U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE</b> http://FPBInspections.ams.usda.gov		<b>INSPECTION CERTIFICATE</b>		<b>EXAMPLE # 5</b>	
				<b>PAGE 2 of 2</b>			
CARRIER or LOT ID: PO 19		APPLICANT: (000000000)ANY APPLICANT, INC.		REQUESTED: 11/6/2015 6:00 AM			
LOADING STATUS: UNLOADED		SOMEWHERE, MD		STARTED: 11/6/2015 7:44 AM			
STATED BY: APPLICANT		SHIPPER: XYZ SHIPPERS, INC.		COMPLETED: 11/6/2015 9:38 AM			
ADDITIONAL ID: NA		ANYWHERE, CA		PASSWORD FOR ONLINE ACCESS			
CARRIER TYPE: NA		MARKET OFFICE: JESSUP, MD					
REFRIG UNIT: NA	DOORS: NA	INSP SITE: APPLICANT'S WAREHOUSE		ESTIMATED FEE: <b>SEE PAGE 1</b>			
REMARKS:							
<b>LOT B (QAC) - KIWIFRUIT</b>							
TEMP: 39° to 43°F	INSP CT: YES	NUMBER OF CONTAINERS: 375 CARTON(S)				ORIGIN: CA	
MARKINGS: BRAND: CUTE FRUIT BRAND VARIETY: HAYWARD MARKINGS: SARAH'S FRUIT MARKET, LLC SOMEWHERE, CA PRODUCE OF USA U.S. NO. 1 HAYWARD NET WT. 3 LBS., PACKED IN MASTER CONTAINERS MARKED CUTE FRUIT BRAND 10/3 LB. UNITS							
PLI: FEDERAL STATE LOT 109-109 CA				OTHER ID:			
INJURY	DAM	SER DAM	V.S. DAM	OFFSIZE/DEFECTS			
NA	3	0	NA	QUALITY DEFECTS (0 to 6%)(SCARS)			
NA	2	2	NA	DECAY (0 to 4%)			
NA	5	2	NA	CHECKSUM			
GRADE:	FAILS TO GRADE U.S. NO. 1 ACCOUNT CONDITION IN SOME SAMPLES.						
LOT DESC:	FIRMNESS: GENERALLY FIRM RIPE, FEW FIRM STAGES OF DECAY: MOSTLY MODERATE, MANY EARLY FAILS ACCOUNT TWO DECAYED FRUIT FOUND IN ONE CONSUMER PACKAGE. SOLUBLE SOLIDS: 7.8%						
I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that at the request of the applicant and on the date indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated.							
Warning: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.				Signature: 0000 - INSPECTOR, I.M.		Date: 11/6/2015	
FORM FV-E300 (1.0.11.1)							

**EXAMPLE 6: FEIRS FV-300 CERTIFICATE**

		<b>U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE</b> http://FPBInspections.ams.usda.gov		<b>INSPECTION CERTIFICATE EXAMPLE 6</b>	
				<b>PAGE 1 of 1</b>	
<b>CARRIER or LOT ID:</b> T-454TTW CA		<b>APPLICANT:</b> (000000000)ANY APPLICANT, INC.		<b>REQUESTED:</b> 10/29/2015 7:00 AM	
<b>LOADING STATUS:</b> LOADED		SOMEWHERE, NY		<b>STARTED:</b> 10/29/2015 11:48 AM	
<b>STATED BY:</b> INSPECTOR		<b>SHIPPER:</b> XYZ SHIPPER'S, INC.		<b>COMPLETED:</b> 10/29/2015 12:56 PM	
<b>ADDITIONAL ID:</b> PO 45445417		SOMEWHERE, CA		<b>PASSWORD FOR ONLINE ACCESS</b>	
<b>CARRIER TYPE:</b> MECHANICAL REFRIGERATED		<b>MARKET OFFICE:</b> NY, NY			
<b>REFRIG UNIT:</b> ON		<b>DOORS:</b> CLOSED		<b>INSP SITE:</b> APPLICANT'S WAREHOUSE	
				<b>ESTIMATED FEE:</b> \$\$\$	
<b>REMARKS:</b> INSPECTED DURING PROCESS OF UNLOADING.					
<b>LOT A (QAC) - KIWIFRUIT</b>					
<b>TEMP:</b> 38° to 47°F		<b>INSP CT:</b> YES		<b>NUMBER OF CONTAINERS:</b> 3000 FLATS	
				<b>ORIGIN:</b> CA	
<b>MARKINGS:</b> BRAND: DEBBIE'S DELIGHT VARIETY: HAYWARD MARKINGS: LABELED DEBBIE & DAUGHTERS PACKING COMPANY, SOMEWHERE, CA. PRODUCE OF U.S.A. HAYWARD 40 COUNT					
<b>PLI:</b> NONE				<b>OTHER ID:</b>	
<b>INJURY</b>	<b>DAM</b>	<b>SER DAM</b>	<b>V.S. DAM</b>	<b>OFFSIZE/DEFECTS</b>	
NA	2	0	NA	QUALITY DEFECTS (0 to 8%)(SCARS, NOT FAIRLY WELL FORMED, INSECTS)	
NA	3	1	NA	BRUISING (0 to 13%)	
NA	1	1	NA	SOFT (0 to 5%)	
NA	<0.5	<0.5	NA	DECAY (0 to 3%)	
NA	6	2	NA	CHECKSUM	
<b>GRADE:</b> FAILS TO GRADE U.S. NO. 1 ACCOUNT SOLUBLE SOLIDS.					
<b>LOT DESC:</b> FIRMNESS: MOSTLY FIRM, MANY HARD, SOME FIRM RIPE, FEW RIPE STAGES OF DECAY: EARLY SOLUBLE SOLIDS: 6.3% MANY SAMPLES SHOW SOME TO MANY OF CONTENTS HAVING MOLDY STEMS NOT AFFECTING GRADE, REPORTED AT APPLICANT'S REQUEST.					
I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that at the request of the applicant and on the date indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated.					
Warning: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both. FORM FV-E300 (1.0.11.1)				<b>Signature:</b> 0000 - I. M. INSPECTOR	
				<b>Date:</b> 1/29/2015	

## EXAMPLE 7: FEIRS FV-300 CERTIFICATE

		<b>U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE</b> http://FPBInspections.ams.usda.gov		<b>INSPECTION CERTIFICATE EXAMPLE 7</b>	
				<b>PAGE 1 of 1</b>	
<b>CARRIER or LOT ID:</b> LOAD T-453BWT CA		<b>APPLICANT:</b> (000000000)ANY APPLICANT, INC.		<b>REQUESTED:</b> 6/29/2015 3:15 PM	
<b>LOADING STATUS:</b> LOADED		SOMEWHERE, MA		<b>STARTED:</b> 6/29/2015 3:17 PM	
<b>STATED BY:</b> INSPECTOR		<b>SHIPPER:</b> XYZ SHIPPER'S, INC.		<b>COMPLETED:</b> 6/29/2015 4:19 PM	
<b>ADDITIONAL ID:</b> NA		ANYWHERE, CA		<b>PASSWORD FOR ONLINE ACCESS</b>	
<b>CARRIER TYPE:</b> MECHANICAL REFRIGERATED		<b>MARKET OFFICE:</b> BOSTON, MA			
<b>REFRIG UNIT:</b> ON	<b>DOORS:</b> CLOSED	<b>INSP SITE:</b> APPLICANT'S WAREHOUSE		<b>ESTIMATED FEE:</b> \$\$\$	
<b>REMARKS:</b> INSPECTION MADE DURING PROCESS OF UNLOADING.					
<b>LOT A (SEE) - KIWIFRUIT CUSTOMS ENTRY NUM: 5703612803</b>					
<b>TEMP:</b> 37° to 41°F		<b>INSP CT:</b> YES		<b>NUMBER OF CONTAINERS:</b> 3000 CARTON(S)	
<b>ORIGIN:</b> NZ					
<b>MARKINGS:</b> BRAND: FUZZY FEELINGS					
MARKINGS: LABELED FUZZY WUZZY CORP., NORTH FLATS, NZ, PRODUCE OF NEW ZEALAND, MARKED HAYWARD, 40 COUNT					
<b>PLI:</b> NONE			<b>OTHER ID:</b>		
<b>INJURY</b>	<b>DAM</b>	<b>SER DAM</b>	<b>V.S. DAM</b>	<b>OFFSIZE/DEFECTS</b>	
NA	20	7	NA	QUALITY DEFECTS (4 to 26%)(NOT FAIRLY WELL FORMED, SCARS)	
NA	0	0	NA	DECAY	
NA	20	7	NA	CHECKSUM	
<b>GRADE:</b> FAILS TO GRADE U.S. NO. 1 ACCOUNT OF QUALITY. MEETS U.S. IMPORT REQUIREMENTS UNDER SECTION 8E OF THE AGRICULTURAL MARKETING ACT OF 1937 AS AMENDED. CUSTOM ENTRY NUMBER 5703612803.					
<b>LOT DESC:</b> FIRMNESS: FIRM					
					
I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that at the request of the applicant and on the date indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated.					
Warning: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.				<b>Signature:</b> 0000 - I. M. INSPECTOR	
<b>FORM FV-E300 (1.0.11.1)</b>				<b>Date:</b> 6/29/2015	

Shipping Point and Market Inspection Instructions for Kiwifruit (March 23, 2017)