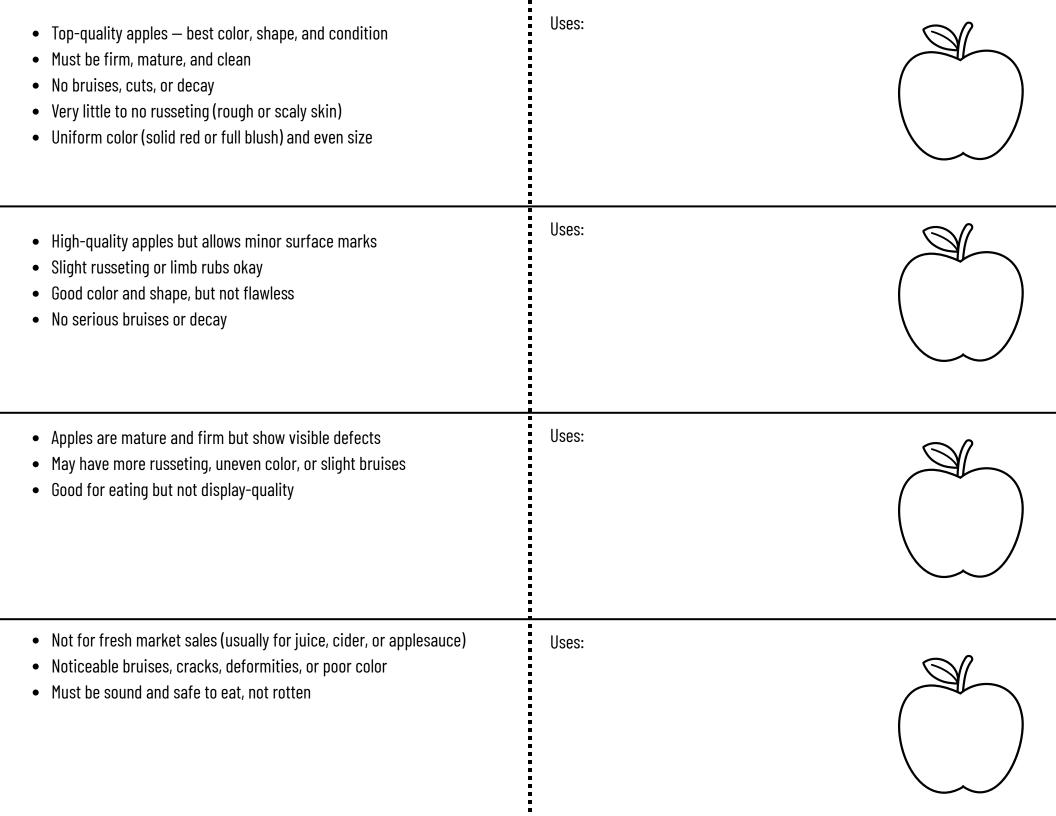
U.S. Extra Fancy

U.S. Fancy

U.S. #1

U.S. Utility



Glue Here

Color

Ripeness

Shape

Cleanliness

Injury/Damage

Size

 Apples must have the minimum amount of color for their variety. Bright, even color = higher grade. Pale or patchy color = lower grade. 	Sketch it Out
 Apples must be mature, meaning they will ripen properly. Overripe apples are soft, mealy, or shriveled — not acceptable for high grades. Underripe apples are hard, sour, and lack color. 	Sketch it Out
 Apples should be symmetrical and typical for their variety. Slight shape differences are okay in Fancy and No. 1 grades. Seriously deformed or lopsided apples go to Utility. 	Sketch it Out
 Apples must be free of dirt, dust, spray residue, and sticky sap. "Clean" means ready for sale — no washing marks or soil stains. Apples with visible dirt can't earn high grades. 	Sketch it Out
 "Injury" = small mark that doesn't harm eating quality. "Damage" = larger bruise, puncture, crack, or deep scar that affects quality or appearance. "Serious damage" or decay disqualifies the apple from grading. 	Sketch it Out
 Apples in each grade must be fairly uniform in size. For Extra Fancy and Fancy, apples must be large enough and within ½ inch of each other in diameter. Smaller or uneven apples can still qualify as No. 1 or Utility. 	Sketch it Out