## FRUIT QUALITY LABORATORY INFORMATION FORM

### Lindcove Research and Extension Center

22963 Carson Avenue, Exeter CA 93221

THERESE KAPAUN for lab activity coordination: takapaun@ucanr.edu

Telephone: (559) 592-2408 ext 156, cell: (559) 740-3484

Jasmin Del Toro for lab charges and billing: jzdeltoro@ucanr.edu

Telephone: (559) 592-2408 ext151, fax: (559) 592-5947

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Today’s Date: |  | Project Number: |  | Field Number: |  |
| Project Title: |  |
| Principal Investigator, Phone and email: |  |
| Contact person, Phone and email: |  |
| Estimated lab use date: |  | Estimated number of samples: |  |
| Boswell press or Juice Tree automatic juicer or Sunkist hand juicer (specify which) |  | Number of fruit per sample: |  |
|  |  |  |  |
| Parameters to perform | Check all that apply | Special conditions |
| Fruit wash |  |  |
| Rind color (visual) |  |  |
| Rind color (photo) |  |  |
| Rind color (colorimeter) |  |  |
| Rind texture |  |  |
| Fruit width |  |  |
| Fruit length |  |  |
| Fruit weight |  |  |
| Juice weight |  |  |
| Juice volume |  |  |
| Total soluble solids (Brix) |  |  |
| Milliliters of titration solution |  | Titration end point pH (check one): | 8.2 (CCR standard) |  | 8.3 |  |
| Percent acid calculation |  |  |
| California Standard calculation |  |  |
| Rind firmness (puncture test) |  |  |
| Rind thickness (auto calipers) |  |  |
| Crease and puff (Lovatt Method) |  |  |
| Granulation (center cut) |  |  |
| Granulation (5 cut) |  |  |
| Seed count |  |  |
| Other |  |  |