## FRUIT QUALITY LABORATORY INFORMATION FORM

### Lindcove Research and Extension Center

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|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| 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 | | |  |  | | | | | |