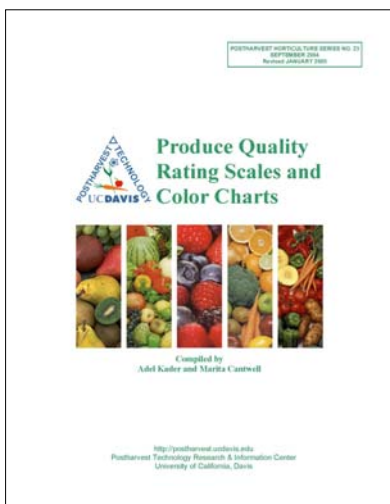


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#23B “Produce Quality Rating Scales and Color Charts” (Binder)	\$75.00
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#23A (Binder+ CD) “Produce Quality Rating Scales and Color Charts (Purchased Together)	\$100.00



Compiled by: Adel Kader and Marita Cantwell. 2004, revised January 2005–78 pages

Description: The objective of this manual is to compile the rating scales (scoring systems) and color charts for maturity, ripeness, and quality of fruits, nuts, and vegetables for the benefit of all those interested in produce quality evaluation.



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Link to Order Form