WEIGHTS AND PROCESSED YIELDS OF

## Fruits and Vegetables in Retail Containers



Retail or direct marketing at farmers markets, roadside markets, stands, and pick-your-own farms is an important and increasingly popular method of marketing fresh fruits and vegetables in Georgia. However, many of the containers used in the wholesale trade are not practical for direct marketing to consumers who desire fruits and vegetables in small quantities. The retail marketer has the option of selling his product in small volume containers or by count when scales are unavailable.

Containers available for retail marketing come in a wide range of sizes and materials. Some of the more common retail containers are presented in Table 1.

Table 1. Common retail containers.

| Common name | Material | Common size(s) |
| :---: | :---: | :---: |
| Bags | Paper and polyethylene, often <br> with handles | 53 |
|  | Kraft paper bags | Grocery bag $-2 / 3$ bushel <br> No. 20 bag -8 quarts <br> No. 10 bag -7 quarts <br> No. 8 bag -4 quarts <br> No. 2 bag -1 quart |
|  | Wood | $1 / 4,1 / 2$, and 1 peck; <br> $1 / 2$ and 1 bushel |
| Boxes, cartons, and hampers | Corrugated paper, often waved, or <br> wood | from $1 / 2$ peck to 1 bushel |
| Fruit and vegetable baskets | Corrugated paper with handles | Plastic |

Under specific fruit and vegetable crops, retail containers are compared with the more common containers (bushels, lugs, etc.) that are used in the wholesale trade (Tables 2 and 3). In addition, weights and approximate yields for canning and freezing of fruits and vegetables in some of the common retail containers are presented for use in retail marketing. Because processed yields can vary so much based on size of produce and processing method, consider the indicated yields to be approximate values.

Table 2. Weights and approximate processed yields for fruits.

| Product | Retail volume | Net weight (Ib) | Processed yield |
| :---: | :---: | :---: | :---: |
| Apples | bushel (bu.) | 42 to 48 | 1 bu. = 15 to 18 quarts canned applesauce <br> 1 bu. = 30 to 36 pints frozen applesauce 1 bu. = 10 to 12 quarts juice <br> 1 peck ( 32 med. apples) $=4$ quarts canned $1 \frac{1}{4}$ to $1 \frac{1}{2} \mathrm{lb}$ fresh $=1$ pint frozen $21 / 2$ to 3 lb fresh = 1 quart canned $1 / 4 \mathrm{lb}=1$ cup pared, sliced |
|  | $1 / 2$ bushel bag | 24 |  |
|  | peck | 10 to 14 |  |
| Blackberries | 6-quart tray | 10 to 12 | $11 / 2$ to $3 \mathrm{lb}=1$ quart canned |
|  | gallon | 5 to 6 |  |
|  | quart | $11 / 4$ to $11 / 2$ |  |
| Blueberries | 6-quart tray | 9 to 12 | $\begin{gathered} 21 / 4 \text { to } 3 \mathrm{lb}=1 \text { quart canned } \\ 1 \text { pint fresh }=1 \text { pint frozen } \\ 1 / 3 \mathrm{lb}=1 \text { cup } \end{gathered}$ |
|  | gallon | 6 to 8 |  |
|  | quart | $11 / 2$ to 2 |  |
|  | pint | $3 / 4$ to 1 |  |
| Cherries | lug | 15 to 16 | 2 to $21 / 2 \mathrm{lb}=1$ quart canned, unpitted <br> 1 pint = 1 pint frozen, unpitted $1 / 3 \mathrm{lb}=1$ cup |
|  | quart | $11 / 2$ to $13 / 4$ |  |
|  | pint | $11 / 4$ to $1 \frac{1}{2}$ |  |
| Grapes (with stems) | bushel | 44 to 50 | 1 bushel = 16 quarts of juice $1 / 3 \mathrm{lb}=1$ cup (whole, stemmed) |
|  | lug | 24 to 28 |  |
|  | 2-quart basket | $21 / 2$ to 3 |  |
| Peaches | bushel | 48 to 52 | $\begin{gathered} 1 \text { bushel }=18 \text { to } 24 \text { quarts canned } \\ 2 \text { to } 21 / 2 \mathrm{lb}=1 \text { quart canned } \\ 1 \text { to } 11 / 2 \mathrm{lb}=1 \text { pint frozen } \\ 2 / 5 \mathrm{lb}=1 \text { cup } \end{gathered}$ |
|  | 1/2-bushel bag | 24 |  |
|  | lug | 19 to 22 |  |
|  | peck | 12 to 14 |  |
| Pears | bushel | 48 to 50 | 1 bushel $=20$ to 25 quarts canned 2 to $21 / 2 \mathrm{lb}=1$ quart canned 1 to $1 \frac{1}{2} \mathrm{lb}=1$ pint frozen $2 / 5 \mathrm{lb}=1$ cup pared, sliced |
|  | lug | 21 to 24 |  |
|  | peck | 12 to 14 |  |

Table 2 (continued)

| Product | Retail volume | Net weight (lb) | Processed yield |
| :---: | :---: | :---: | :---: |
| Plums | bushel | 50 to 56 | $\begin{gathered} 1 \text { bushel }=24 \text { to } 30 \text { quarts canned } \\ 2 \text { to } 21 / 2 \mathrm{lb}=1 \text { quart canned } \\ 1 / 3 \mathrm{lb}=1 \text { cup halves } \end{gathered}$ |
|  | peck | 13 to 15 |  |
| Raspberries | 6-quart tray | 8 to 10 | $1 / 3 \mathrm{lb}=1 \mathrm{cup}$ |
|  | 3-quart tray | 4 |  |
|  | quart | $11 / 4$ to $11 / 2$ |  |
|  | pint | $3 / 4$ |  |
| Strawberries | 24-quart crate | 36 | $1 \mathrm{lb}=1$ pint frozen |
|  | 8-quart basket | 12 to 15 |  |
|  | 8-quart flat | 12 |  |
|  | 6-quart basket | 10 to 12 |  |
|  | 4-quart basket | 6 |  |
|  | quart | $11 / 4$ to $11 / 2$ |  |

Table 3. Weights and approximate processed yields for vegetables.

| Product | Retail volume | Net weight <br> (Ib) | Processed yield | Comments |
| :---: | :---: | :---: | :---: | :---: |
| Asparagus | pyramid crate | 32 | 1 to $1 \frac{1}{2} \mathrm{lb}=1$ pint frozen 3 to $4 \mathrm{lb}=1$ quart canned | often sold in bunches of $11 / 2$ to 2 lb each |
|  | bushel | 24 |  |  |
| Beans, Lima | bushel | 30 | 1 bushel = 12 to 16 pints frozen 3 to $5 \mathrm{lb}=1$ quart canned |  |
| Beans, Snap | bushel | 28 to 30 | $\begin{gathered} 1 \text { bushel = } 30 \text { to } 45 \text { pints frozen } \\ 11 / 2 \text { to } 21 / 2 \mathrm{lb}=1 \text { quart canned } \\ 1 \text { bushel = about } 15 \text { to } 16 \text { quarts } \\ \text { canned } \end{gathered}$ | often sold in <br> 1-bushel wirebound wooden crates |
| Beets | bushel, topped | 52 | 1 bushel $=35$ to 42 pints frozen 2 to $31 / 2 \mathrm{lb}=1$ quart canned | often sold in 2-Ib bunches with leaves |
| Broccoli | wax boxes | 23 to 25 | $\begin{gathered} 1 \text { bushel }=10 \text { to } 12 \text { quarts } \\ \text { canned } \\ 1 \mathrm{lb}=1 \text { pint frozen } \end{gathered}$ | commercially, most broccoli is top-iced in wax boxes |
| Brussels Sprouts | carton, loose pack | 25 | 1 quart $=11 / 2$ pint frozen |  |
|  | quart | $11 / 2$ |  |  |
| Cabbage | flat crate | 53 to 60 | $3 \mathrm{lb}=1$ quart canned sauerkraut $1 \mathrm{lb}=2$ cups cooked $1 \mathrm{lb}=4$ cups shredded | often sold by the head, varying in size with variety and tightness of head, usually 2 to 6 lb |
|  | carton | 53 |  |  |
| Carrots | bushel, topped | 50 | 1 bushel = 32 to 40 pints frozen 2 to $3 \mathrm{lb}=1$ quart canned | often sold in bags of varying weights |
|  | bags | 5 to 48 lb |  |  |
| Cauliflower | carton of 9 to 16 trimmed heads | 18 to 24 | 2 med. heads $=3$ pints frozen, or $11 / 2$ quart canned | usually sold as 1 - to $1 \frac{1}{2}-\mathrm{lb}$ heads |

Table 3 (continued)

| Product | Retail volume | Net weight <br> (Ib) | Processed yield | Comments |
| :---: | :---: | :---: | :---: | :---: |
| Collards | Sold in a bushel box as bunched leaves, or whole plants in boxes | 18 to 20 lb bushel box | $3 / 4$ to $1 \mathrm{lb}=1 \mathrm{pint}$ | markets desire bunches to weigh 4 lb |
| Corn, Sweet | wirebound wood crates | 42 to 50 | 60 ears $=14$ to 17 pints frozen <br> 1 dozen ears = 1 to $11 / 2$ quarts canned | usually sold at markets by the dozen which weighs 6 to 8 lb in-husk |
|  | boxes of 4 dozen ears | 24 to 32 |  |  |
| Cucumbers | bushel | 48 to 50 | 1 bushel = 24 quarts of dill pickles | sometimes sold by count |
| Eggplants | bushel | 33 to 35 |  | sometimes sold by count |
| Greens | bushel | 18 to 20 | 1 to $11 / 2 \mathrm{lb}=1$ pint frozen | mustard, spinach, and turnip are often sold in 1 - to $1 \frac{1}{2}-\mathrm{lb}$ bunches or bags |
| Kale | bushel | 18 | 1 bushel = 6 to 9 quarts canned or 12 to 18 pints frozen | also sold in 1- to $11 / 2$-lb bunches |
| Muskmelons | box or bin | 48 |  | usually sold by count; vary widely in size by variety, 3 to 6 lb each |
| Okra | tall bushel hamper | 26 to 30 | 1 bushel = 17 quarts canned or 34 to 40 pints frozen |  |
|  | 12-quart basket | 15 to 18 |  |  |
| Onions | bag | 40 |  |  |
|  | bunch, green; 48 bunches | 15 to 18 |  |  |
| Peas, English green (unshelled) | bushel | 28 to 30 | 1 bushel = 12 to 15 pints frozen 3 to $6 \mathrm{lb}=1$ quart canned |  |
|  | peck | 7 to 8 |  |  |

Table 3 (continued)

| Product | Retail volume | Net weight <br> (Ib) | Processed yield | Comments |
| :---: | :---: | :---: | :---: | :---: |
| Peas, Southern | bushel hamper | 25 | $31 / 2$ to $4 \mathrm{lb}=1$ quart |  |
| Peas, Edible Pod | peck | 8 to 10 |  |  |
|  | quart | 1 to $11 / 2$ |  |  |
| Peppers, Green Hot | bushel box | 28 | $2 / 3 \mathrm{lb}=1$ pint frozen | often sold by count; large peppers: 80-85 per bushel; small peppers: 110 per bushel |
|  | cartons | 16 to 25 |  |  |
| Potatoes, Irish (mature) | sack | 100 | 1 bushel = 20 quarts canned |  |
|  | bushel | 60 |  |  |
|  | peck | 10 |  |  |
| Potatoes (new) | No. 10 bag | 10 |  |  |
| Pumpkins | pie pumpkin, each | 5 to 15 | 3 to $4 \mathrm{lb}=1$ quart canned | sold by count or in large bin boxes |
|  | Jack <br> o'lantern, each | 15 to 40 |  |  |
| Radishes | carton of 30 6-0z film bags | 12 |  |  |
| Rhubarb | bunch | 2 to $21 / 2$ | 1 lb cooked $=3 / 4 \mathrm{cup}$ |  |
| Rutabaga | bushel basket | 56 | $1 \mathrm{lb}=22 / 3$ cups diced | usually sold by count |
|  | peck | 15 |  |  |
| Squash, Summer | bushel | 40 to 44 | 1 bushel = 32 to 40 pints frozen 2 to $4 \mathrm{lb}=1$ quart canned | zucchini, crookneck, pattypan, etc. |

Table 3 (continued)

| Product | Retail <br> volume | Net weight <br> (lb) | Processed yield | Comments |
| :---: | :---: | :---: | :---: | :---: |

Note: Net weight per container may vary slightly due to variation in product size. Net weight should not be less than the lowest stated weight listed.

## Volumes and conversions

Bushel $=4$ pecks $=8$ gallons $($ dry $)=32$ quarts $($ dry $)=64$ pints $($ dry $)=2,150 \mathrm{cu} . \mathrm{in}$.
Peck $=1 / 4$ bushel $=8$ quarts (dry) $=538$ cubic inches
$\mathbf{L u g}=$ shallow containers, usually wood, that vary in size
Gallon $=4$ quarts $=231 \mathrm{cu}$. in.
Kilo (or kilogram) $=2.205 \mathrm{lb}$
Liter $=1.057$ quart (liquid)

## Acknowledgments and selected references

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Original manuscript written/reviewed by former Extension horticulturists S. C. Myers, Paul Corditz, Darbie Graberry, and Terry Kelley. Revised by Timothy Coolong, Extension horticulturist.

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