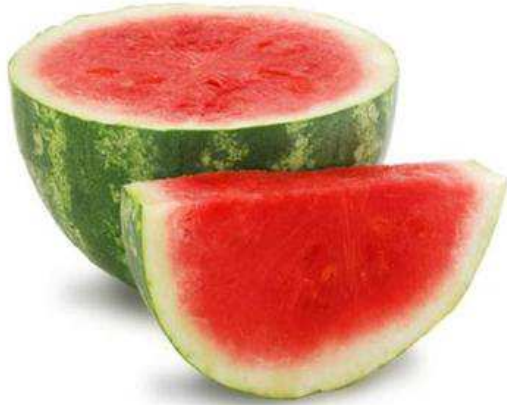


Dilgard Produce



PRODUCT DESCRIPTION

Melon. Water SDLS 17-19# 2DYS

Pk/Size

1 EA

Dilgard #

P049658

Seedless Watermelon Facts:

Good-quality Seedless watermelons will be firm, evenly-shaped, heavy for its size and have a deep-pitched tone when slapped with an open palm. Medium to large melons are generally easier to tell when ripe. Yellow on one side of the melon is where the fruit contacted the ground and does not affect quality. Seedless watermelon are not completely seedless, they just have the small white seeds that most people consider edible. Avoid product that is partially white or pale green, soft overall, has soft spots or is leaking a milky-white fluid. When using the open palm technique for ripeness, avoid melons with a high-pitched tone or a dead, thudding sound. Before cutting, wash watermelons with soap and water so dirt on the rind doesn't get into the flesh. Refrigerate cut watermelon in sealed containers for up to a week. Uncut watermelons can be stored at room temperature up to two weeks.