

*Weights and Approximate Processed Yields for Fruits*

<b>Product</b>	<b>Retail Volume</b>	<b>Net Weight (lbs)</b>	<b>Processed yield</b>
<b>Apples</b>	bushel (bu)	42 to 44 Approximately 90 apples	1 bushel = 15 to 18 qt. canned applesauce 1 bushel = 30 to 36 qt. frozen applesauce
	1/2 bushel bag	22 Approximately 45 apples	1 bushel = 10 to 12 qt. juice 1 peck (32 med. apples) = 4 qt. canned 1 1/4 to 1 1/2 lb. fresh = 1 pt. frozen
	peck	10 to 12 Approximately 22 apples	2 to 3 lb. fresh = 1 qt. canned 1 cup pared, sliced = 1/4 lb.
<b>Blackberries</b>	6-qt. tray	10 to 12	1 1/2 to 3 lb. = 1 qt. canned
	gallon	5 to 6	
	quart	1 1/4 to 1 1/2	
<b>Blueberries</b>	6-qt. tray	9 to 12	2 1/4 to 3 lb. = 1 qt. canned 1 pt. fresh = 1 pt. frozen 1 cup = 1/3 lb. 1 cup = 1/3 lb.
	gallon	6 to 8	
	quart	1 1/2 to 2	
	pint	3/4 to 1	

<b>Cherries</b>	lug	15 to 16	2 to 2 1/2 lb. = 1 qt. canned, unpitted 1 pt. = 1 pt. frozen, unpitted  1 cup = 1/3 lb.
	quart	1 1/2 to 1 3/4	
	pint	1 1/4 to 1 1/2	
<b>Grapes (with stems)</b>	bushel	44 to 50	1 bu = 16 qt. of juice 1 cup (whole, stemmed) = 1/3 lb.
	lug	24 to 28	
	2-qt. basket	2 1/2 to 3	
<b>Peaches</b>	bushel	44 to 46	1 bu = 18 to 24 qt. canned  2 to 2 1/2 lb. = 1 qt. canned  1 to 1 1/2 lb. = 1 pt. frozen  1 cup = 2/5 lb.
	1/2 bushel bag	23	
	lug	19 to 22	
	peck	11 to 13	
<b>Pears</b>	bushel	42 to 44	1 bu = 20 to 25 qt. canned  2 to 2 1/3 lb. = 1 qt. canned  1 to 1 1/2 lb. = 1 pt. frozen  1 cup pared, sliced = 2/5 lb.
	lug	21 to 22	
	peck	11 to 12	
<b>Plums</b>	bushel	46 to 50	1 bu = 23 to 24 qt. canned
	peck		

		11 to 13	2 to 2 1/2 lb. = 1 qt. canned 1 cup halves = 1/3 lb.
<b>Raspberries</b>	6 - qt. tray	8 to 10	1 cup = 1/3 lb.
	3 - qt. tray	4	
	quart	1 1/4 to 1 1/2	
	pint	3/4	
<b>Strawberries</b>	quart	1 1/4 to 1 1/2	1 lb. = 1 pt. frozen
	4-qt. basket	6	
	6-qt. basket	10 to 12	
	8-qt. basket	12 to 15	
	8-qt. flat	12	
	24-qt. crate	36	