

day and (b) the packinghouse changing lots every 300 1 $\frac{3}{5}$ bushel equivalent of packed fruit.

7. Storage of packed fruit: The general practice of Florida packinghouse managers is to load out fruit the day it is packed. Very little pre-cooling is done prior to loading in the rail car or truck. Costs were calculated on the basis that the fruit would be loaded directly from the packing line.

8. Color-add: Not all oranges pass through the color-add process. The percentage of oranges to which color-add treatment is applied varies slightly from year to year, depending upon the natural color of the citrus fruit. During the 1953-54 season 65 percent of Florida oranges sold for fresh consumption received the color-add treatment. This proportion was used in calculating the total season cost.

9. Degreening space: The degreening areas needed by a particular house depend upon (a) the total volume of fruit received per week, (b) the number of hours needed for the fruit to pass through the degreening process and (c) the method used in handling the fruit from the picking area onto the dump belt. When fruit is degreened in field boxes, all fruit, including packinghouse eliminations, passes through the degreening process. In cases where bulk handling methods are used for transporting the fruit from the grove onto the dump belt, a portion of the fruit is pre-sized and pre-graded prior to entering the degreening rooms. For the purpose of this study, the approximate average percentages observed in the detailed input-output study were used in estimating the amount of degreening space required. They were (a) 40 percent of the volume received for the conventional field box, automatic dump packinghouses and (b) 24 percent of the volume for the model packinghouses. The study of handling methods revealed that the nature of tangerines prohibits handling by bulk methods. Therefore, the packinghouse plan A included some conventional type of field box degreening rooms and a dumping table to process tangerines.

10. Types of packinghouses: Analysis has been made of two basic types of packinghouses. The types differ primarily with respect to the field handling and degreening methods used. In the model packinghouses analyzed in this study bulk handling techniques are utilized for field handling and degreening. In the conventional packinghouses field boxes are used for field handling and degreening, with automatic dumping of the boxes when the fruit is ready for packing.