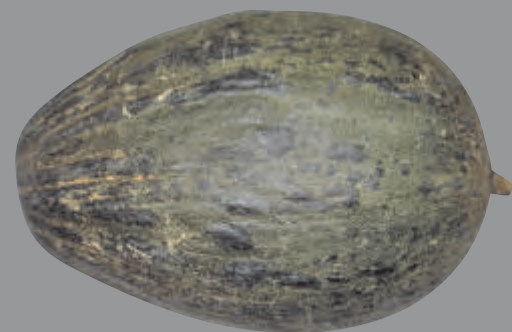


MELÃO PELE DE SAPO

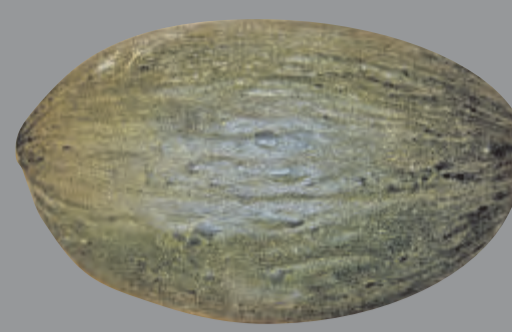


Formato

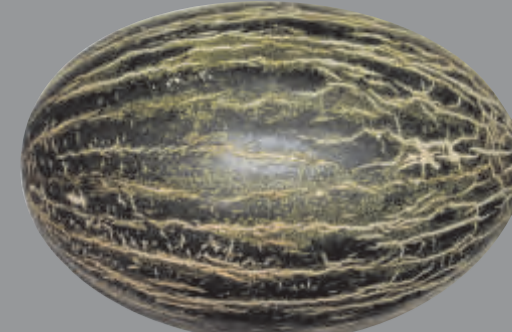
Qualidade da conformação do fruto



Assimétrico
1 2 3 4



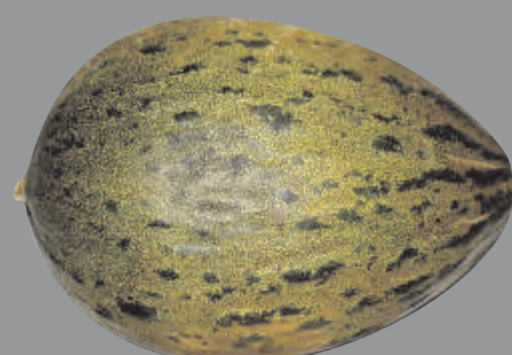
Pouco Simétrico
5 6 7 8



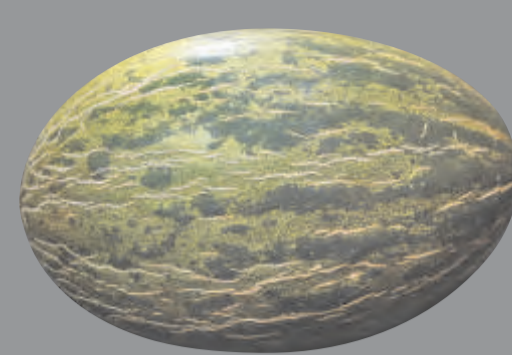
Simétrico
9 10

Coloração

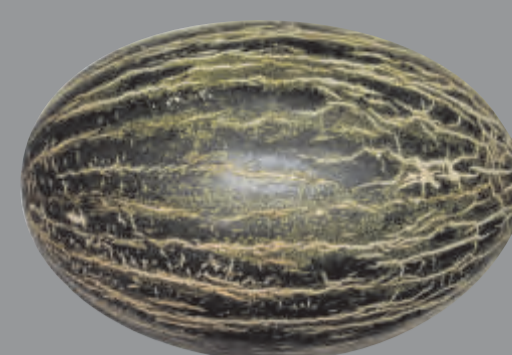
Intensidade da coloração da casca do fruto



Amarela
1 2 3 4



Verde amarelada
5 6 7 8



Verde
9 10

Textura

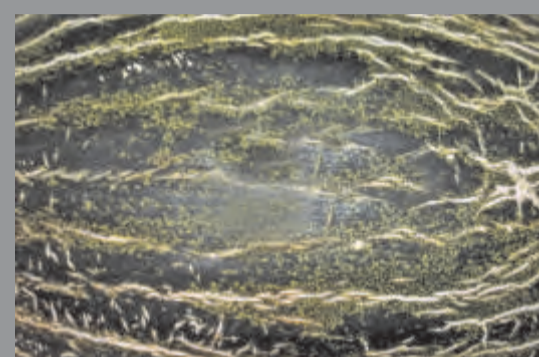
Rugosidade da superfície da casca do fruto



Rugosa
1 2 3 4



Levemente Rugosa
5 6 7 8



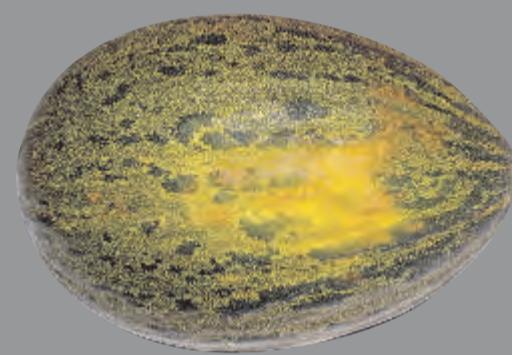
Lisa
9 10

Barriga Amarela

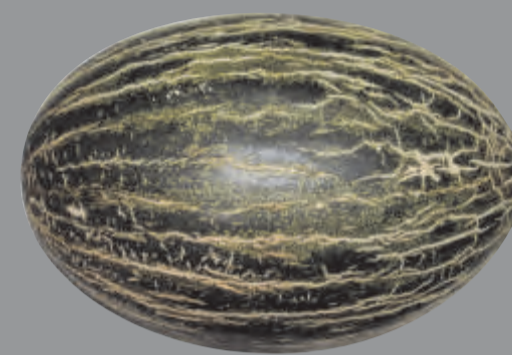
Gravidade da ocorrência de barriga Amarela



Muito Aparente
1 2 3 4



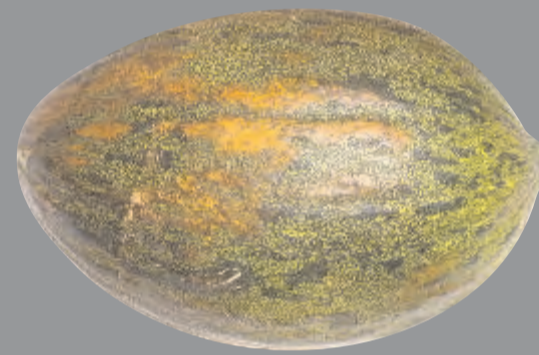
Aparente
5 6 7 8



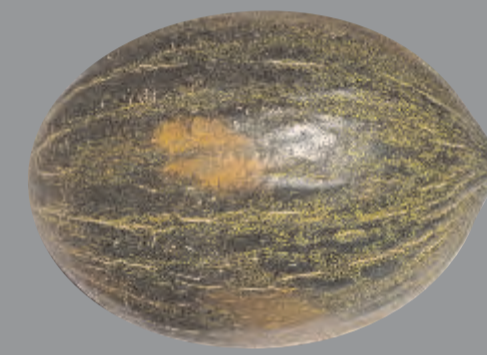
Ausente
9 10

Manchas

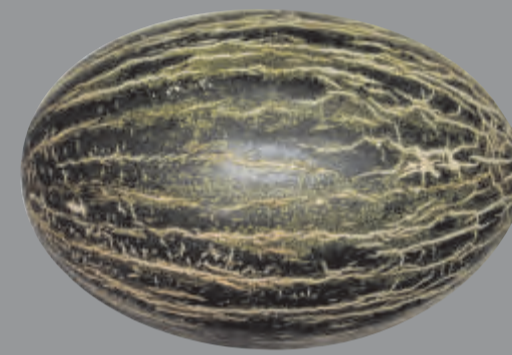
Gravidade da ocorrência de manchas



Grave
1 2 3 4



Leve
5 6 7 8



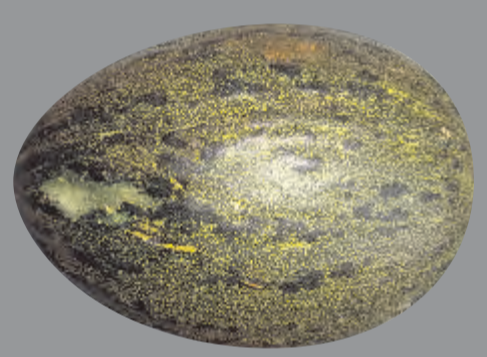
Ausente
9 10

Sanidade

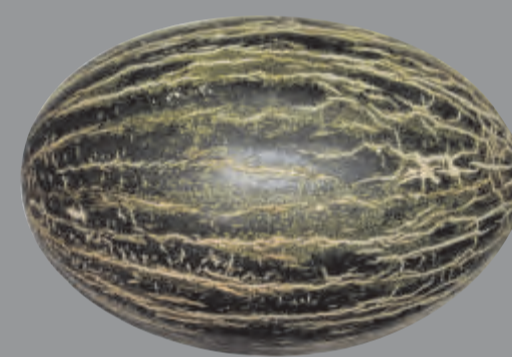
Ocorrência de desordens patológicas e fisiológicas da polpa



Início de Podridão
1 2 3 4



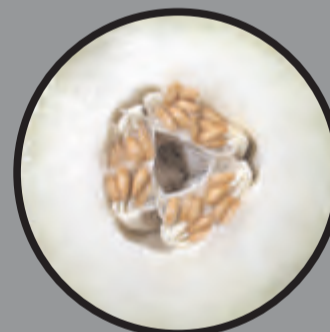
Lesão Aberta
5 6 7 8



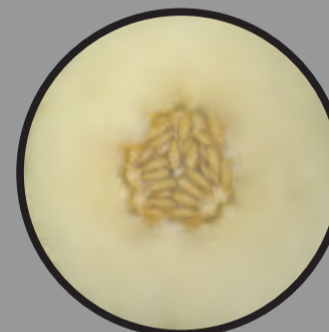
Sadio
9 10

Qualidade do Lóculo

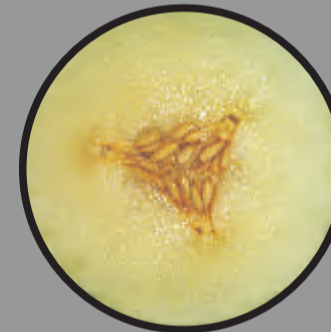
Tamanho e formato da cavidade do fruto



Ruim
1 2 3 4



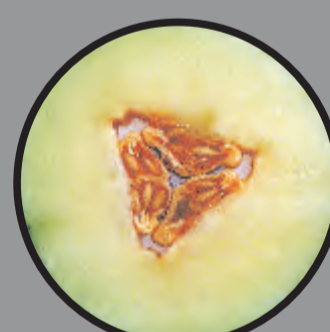
Média
5 6 7 8



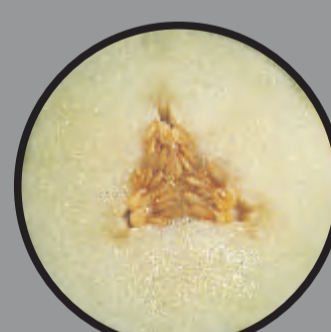
Boa
9 10

Coloração da Polpa

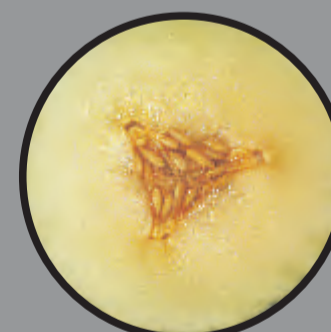
Desenvolvimento da coloração da polpa



Esverdeada
1 2 3 4



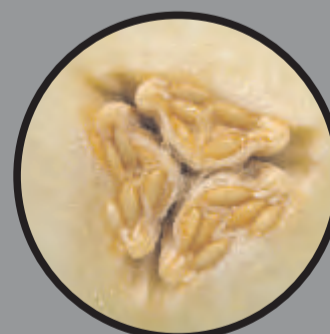
Branca
5 6 7 8



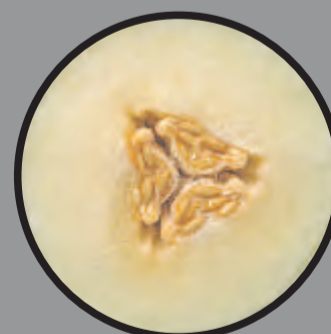
Amarelada
9 10

Sementes Soltas

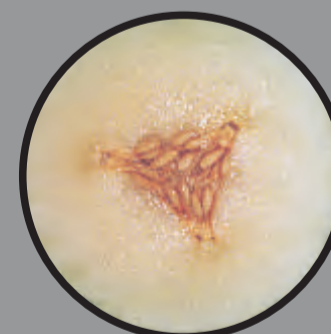
Fixação das sementes no lóculo



Solta
1 2 3 4



Levemente Solta
5 6 7 8



Presa
9 10

Vitrificação da Polpa

Gravidade de áreas translúcidas ou vitrificadas na polpa



Vitrificada
1 2 3 4



Levemente Vitrificada
5 6 7 8



Não Vitrificada
9 10

Conteúdo de Sólidos Solúveis

Medido em ° Brix

10° Brix

1 2 3 4

12° Brix

5 6 7 8

14° Brix

9 10

Uniformidade de frutos na caixa

Coloração - Formato - Tamanho

Baixa

1 2 3 4

Média

5 6 7 8

Alta

9 10

Confiabilidade

Estabilidade de oferta e qualidade do produto pelo produtor

Baixa

1 2 3 4

Média

5 6 7 8

Alta

9 10