

Cucumis melo MELON COMPARISON CHART

Type	Part #	Variety	Disease Resistance Codes ¹	Avg Wt(lb)/Fruit	Shape	Rind Color	Netting	Rib/Suture Characteristics	Flesh Color	Days to Maturity	Harvest Technique ²	Avg Relative Shelf Life ³
Cantaloupe	457	Athena (F1)	IR: F3, PM	5–6	Oval	Yellow	Heavy	Slight	Orange	79	Full-Slip	Minimal
	3760G	Divergent (F1) CG	HR: F3, IR: PM	3 1/2–4	Round/Oval	Yellow green	Heavy	Slight	Orange	75	Forced-Slip OR Cut	Minimal
	2488	Halona (F1)	IR: F3, PM	4–5	Round/Oval	Yellow	Medium	Medium	Orange	73	Full-Slip	Minimal
	3560	Hannah's Choice (F1)	IR: F2, PM, PRSV, WMV, ZYMV	3 1/2–5	Oval	Yellow	Medium	Medium	Orange	75	Full-Slip	Minimal
	4102	Milan (F1)	IR: F(0-2), PM	4–6	Oval	Yellow	Medium	Medium	Orange	72	Full-Slip	Minimal
	2784	Sarah's Choice (F1)	IR: F3, PM	3–3 1/2	Oval	Yellow	Heavy	Slight	Orange	76	Full-Slip	Minimal
	4399	Sugar Cube (F1)	HR: F3, PM, WMB. IR: PRSV, ZYMV.	2–4	Round	Yellow	Heavy	None	Deep orange	80	Full Slip	Average
	459	Sweet Granite CG (OP)	–	3–3 1/2	Oval	Yellow	Light	Slight	Orange	70	Full-Slip	Minimal
	2570	Tasty Bites (F1)	IR: AB, F3, PM	1 3/4–2 1/2	Round/Oval	Yellow	Heavy	None	Orange	80	Full-Slip	Minimal
	4182	NEW Triton (F1)	IR: PM	4–6	Oval	Yellow	Heavy	Slight	Orange	75	Full-Slip	Good
French/Charentais	4183	Anna's Charentais (F1)	HR: F3. IR: PM	2–3	Round	Gray-green	Medium	Medium	Orange	78	Forced-Slip OR Cut	Good
	4328	NEW D'Artagnan (F1)	IR: F(0-2), PM	2	Round/Oval	Gray-green	Medium	Green sutures	Dark orange	71	Cut	Average
	4554	Griselet (F1)	HR: F3. IR: AB	2–3	Round	Greenish-yellow, green-striped	Moderate	Faintly ribbed; pronounced dark-green sutures	Orange	75	Cut	Minimal
	462	Savor (F1)	HR: F3. IR: PM	2	Round/Oval	Green	Smooth	Faintly ribbed; dark-green sutures	Deep orange	78	Cut	Average
Honeydew	3640	Honey Blonde (F1)	IR: PM	3–3 1/2	Oval	Yellow	Smooth	None	Orange	71	Cut	Good
	2086	Honey Orange (F1)	–	3	Round/Oval	Ivory	Smooth	None	Pale salmon orange	74	Cut	Good
	638	Snow Leopard (F1)	HR: F	2	Oval	White, splashed with variegated green	Smooth	None	White	71	Cut	Good
Canary	53	Brilliant (F1)	–	4	Oval	Bright yellow	Smooth	None	White	75	Forced-Slip OR Cut	Good
Crenshaw	2481	Lilly (F1)	IR: PM, WMV	6–8	Ovoid	Pale yellow	Smooth	Slight wrinkle	Light salmon orange	78	Full-Slip OR Forced-Slip	Average
Galia/Tropical	460G	Arava (F1) CG	IR: PM	3–4	Round	Yellow	Heavy	None	Lime green	77	Full-Slip	Minimal
	2835	Diplomat (F1)	IR: PM	5–6	Round	Yellow	Netted	None	Lime green	71	Full-Slip	Minimal
Piel de Sapo	3012	Lambkin	IR: F2	3	Oval	Yellow with green mottling	A few growth cracks	Slight wrinkle	White	75	Full slip OR Cut	Average
Korean	3416	Torpedo	IR: PM	1–2	Blocky Oval	Yellow	Smooth	Medium	White	65	Full-Slip	Average

1 Melon Disease Resistance Codes

AB: Early (Alternaria) Blight; DM: Downy Mildew; F: Fusarium Wilt (Race 1); F2: Fusarium Wilt (Races 1 & 2); F3: Fusarium Wilt (Races 0, 1, & 2); PM: Powdery Mildew; WMV: Watermelon Mosaic Virus

2 Harvest Technique

- FULL-SLIP: Ripe fruit can be easily detached from the stem with a slight tug or a gentle push of the thumb.
- FORCED-SLIP: Ripe fruit requires an extra-firm push of the thumb to detach from the stem. Also known as half-slip, more pressure is needed than with full-slip types.
- CUT: Fruit requires cutting from the vine when ripe (override by the time it slips from vine).

3 Storage Conditions & Guidelines

- Netted melons store best at 36–41°F/2–5°C and 85–95% humidity.
- Other melon types should be stored at 45–50°F/7–10°C and 85–95% relative humidity.
- All melons will hold for a few days without refrigeration, but will hold longer if chilled.

• With regard to eating quality, there can be a flavor penalty with chilling melons. Chilling can dull flavor, especially over time, and melons are generally juicier and softer if kept at room temperature for 1–2 days before serving. These are more guidelines than rules, however, as preferences do vary.

Storage Potential

The storage periods listed here are approximations; the variety and ripeness of the fruit when it's harvested, among other factors, will affect its shelf life. Shelf life can be ranked as follows:

- MINIMAL SHELF LIFE: Ananas, Cantaloupe, and Galia will hold for 2–3 days at room temperature, 7–10 days if refrigerated. The cantaloupe variety 'Athena' stores better than average but with storage, flavor may not equal that of our other cantaloupes.
- AVERAGE SHELF LIFE: Butterscotch, Charentais, Crenshaw, and Piel de Sapo types will hold for 4–5 days at room temperature, 7–12 days if refrigerated.
- GOOD SHELF LIFE: Canary, Honeydew, and 'Sun Jewel' (the latter an extra-early Asian melon), will hold for 7 days at room temperature, 10–14 days if refrigerated.