Guide to Good Food
Chapter 16: Fruits—Terms and Definitions

**berries.** Classification of fruits, including strawberries, raspberries, and grapes, that are small and juicy and have thin skins.

**citrus fruits.** Classification of fruits, including oranges, lemons, and grapefruit, that have a thick outer rind and thin membranes separating the flesh into segments.

**drupes.** Fruits, such as cherries, peaches, and plums, that have an outer skin covering a soft flesh that surrounds a single, hard pit.

**enzymatic browning.** Darkening process some fruits undergo when exposed to the air.

**fritters.** Fruits, vegetables, or meats that are dipped into a batter and fried in hot fat.

**immature fruit.** Fruit that is small and has such characteristics as poor color, flavor, and texture, which will not improve with time.

**melons.** Classification of fruits, including cantaloupe, honeydew, and watermelon, that are in the gourd family and are large and juicy and have thick skins and many seeds.

**pomes.** Classification of fruits, including apples and pears, that have a central, seed-containing core surrounded by a thick layer of flesh.

**tropical fruits.** Classification of fruits, including avocados, bananas, and pineapples, that are grown in warm climates and are considered to be somewhat exotic.

**underripe fruit.** Fruit that has reached full size but has yet to ripen.