

FEDERAL REGISTER

VOLUME 18

1934

NUMBER 221

Washington, Wednesday, November 11, 1953

TITLE 19—CUSTOMS DUTIES

Chapter I—Bureau of Customs, Department of the Treasury

[T. D. 53370]

PART 24—CUSTOMS FINANCIAL AND ACCOUNTING PROCEDURE

REFUNDS OF EXCESSIVE DUTIES, TAXES, ETC.

Under present procedure when it is found on liquidation or reliquidation of an entry that there has been an excess deposit of duties and internal-revenue taxes, the collector of customs (1) prepares a notice of refund of duties due which is forwarded to the person to whom the refund is due together with a check in payment thereof, and (2) prepares a notice of refund of internal-revenue tax due which he sends to such person. To obtain payment of the internal-revenue tax refund, such person is required by regulation to file a claim with the Internal Revenue Service.

In order to expedite the payment of refunds of excess deposits of internal-revenue taxes collected by collectors of customs and to conserve manpower both in the Internal Revenue Service and the Bureau of Customs, the Secretary of the Treasury by Treasury Department Order No. 165-2,¹ T. D. 53368, has authorized the Commissioner of Customs or such officer of employee of the Customs Service as may be designated by him to make refunds of excess deposits of internal-revenue tax found by collectors of customs on liquidation or reliquidation to be due. No claim for such refunds need be filed.

So that collectors of customs may make such refunds and to eliminate certain provisions of the Customs Regulations inconsistent with that procedure, § 24.36 is hereby amended as follows:

1. The first sentence of paragraph (a) is amended by inserting "of excessive duties or taxes, or both," between "that a refund" and "is due" and by changing "(c) and (d)" to "(b) and (c)."

2. Paragraphs (b), (e), and (f) are deleted; paragraphs (c) and (d) are redesignated (b) and (c), respectively; and the first sentence of newly designated paragraph (c) is amended by adding the words "or internal-revenue taxes" after the word "duties".

¹ See Department of the Treasury, Office of the Secretary, F. R. Doc. 53-9545, in Notices section, *infra*.

(R. S. 161, 251, sec. 624, 46 Stat. 759; 5 U. S. C. 22, 19 U. S. C. 66, 1624)

These amendments shall be effective with respect to all refunds found to be due on entries liquidated or reliquidated on or after January 1, 1954.

[SEAL] D. B. STRUBINGER,
Acting Commissioner of Customs.

Approved: October 29, 1953.

H. CHAPMAN ROSE,
Acting Secretary of the Treasury.

[F. R. Doc. 53-9540; Filed, Nov. 10, 1953;
11:21 a. m.]

TITLE 7—AGRICULTURE

Chapter I—Production and Marketing Administration (Standards, Inspections, Marketing Practices), Department of Agriculture

Subchapter C—Regulations and Standards Under the Farm Products Inspection Act

PART 51—FRUITS, VEGETABLES AND OTHER PRODUCTS¹ (INSPECTION, CERTIFICATION AND STANDARDS)

RECODIFICATION

By virtue of the authority (18 F. R. 4839) vested in me by the Secretary of Agriculture and in accordance with the revised Federal Register regulations, the format of the regulations (7 CFR, Part 51) governing the grading and certification of fruits, vegetables and other products and the United States standards with respect thereto, which are currently operative pursuant to the applicable provisions of the Agricultural Marketing Act of 1946 (60 Stat. 1087; 7 U. S. C. 1621 et seq.) and the Department of Agriculture Appropriation Act, 1954 (Pub. Law 156, 83d Cong., approved July 28, 1953), is recodified as hereinafter set forth.

The recasting of the format due to such recodification is not intended, nor shall it be deemed to make any substantive change in said regulations. However, in §§ 51.620 and 51.680 (formerly §§ 51.191 and 51.192) the statements on the coverage of the standards were changed to reflect the fact that separate standards have been issued for Florida

¹ Among such other products are the following: raw nuts; Christmas trees and greens; flowers and flower bulbs; and onion sets.

(Continued on p. 7067)

CONTENTS

	Page
Agriculture Department	
See also Production and Marketing Administration.	
Notices:	
Nebraska and South Dakota; sale of mineral interests, revised area designations.....	7178
Alien Property Office	
Notices:	
Busch, Adolphus; vesting order..	7178
Civil Aeronautics Administration	
See also Civil Aeronautics Board.	
Rules and regulations:	
Danger area alteration.....	7164
Minimum en route IFR altitudes; miscellaneous amendments.....	7164
Civil Aeronautics Board	
Notices:	
Aerovias Interamericanas de Panama, S. A.; service from Tocumen, Panama, to Miami, Fla.....	7182
Rules and regulations:	
Scheduled interstate air carrier certification and operation rules; operating limitations..	7162
Civil Service Commission	
Rules and regulations:	
Competitive service, exceptions from; miscellaneous amendments.....	7162
Commerce Department	
See Civil Aeronautics Administration; Foreign Commerce Bureau.	
Customs Bureau	
Notices:	
Collectors of customs; redelegation of authority with respect to certain functions...	7177
Rules and regulations:	
Customs financial and accounting procedure; refunds of excessive duties, taxes, etc....	7065
Defense Department	
Rules and regulations:	
Procurement:	
Bonds and insurance; miscellaneous amendments.....	7175
Contracts:	
Fixed-priced supply, clauses for; military security requirements, utilization of small business concerns...	7174

FEDERAL REGISTER

Published daily, except Sundays, Mondays, and days following official Federal holidays, by the Federal Register Division, National Archives and Records Service, General Services Administration, pursuant to the authority contained in the Federal Register Act, approved July 26, 1935 (49 Stat. 500, as amended; 44 U. S. C., ch. 8B), under regulations prescribed by the Administrative Committee of the Federal Register, approved by the President. Distribution is made only by the Superintendent of Documents, Government Printing Office, Washington 25, D. C.

The regulatory material appearing herein is keyed to the Code of Federal Regulations, which is published, under 50 titles, pursuant to section 11 of the Federal Register Act, as amended August 5, 1953.

The FEDERAL REGISTER will be furnished by mail to subscribers, free of postage, for \$1.50 per month or \$15.00 per year, payable in advance. The charge for individual copies (minimum 15¢) varies in proportion to the size of the issue. Remit check or money order, made payable to the Superintendent of Documents, directly to the Government Printing Office, Washington 25, D. C.

There are no restrictions on the republication of material appearing in the FEDERAL REGISTER.

Now Available

UNITED STATES GOVERNMENT ORGANIZATION MANUAL

1953-54 Edition
(Revised through July 1)

Published by the Federal Register Division,
the National Archives and Records Service,
General Services Administration

734 pages—\$1.00 a copy

Order from Superintendent of Documents,
United States Government Printing Office,
Washington 25, D. C.

CONTENTS—Continued

Defense Department—Con.	Page
Rules and regulations—Con.	
Procurement—Continued	
Contracts—Continued	
Termination of; authorization for settlement of subcontractors termination proposals without approval or ratification.	7175
Federal Communications Commission	
Notices:	
Hearings, etc.:	
Gerity, James, Jr.	7182
Lindsey, Henry K., and Edwin James Klein	7183
Richland Broadcasting Corp.	7183
Federal Power Commission	
Notices:	
Hearings, etc.:	
Gulf States Utilities Co.	7184

RULES AND REGULATIONS

CONTENTS—Continued

Federal Power Commission—Continued	Page
Notices—Continued	
Hearings, etc.—Continued	
Houston Lighting & Power Co.	7183
Lone Star Gas Co.	7185
Panhandle Eastern Pipe Line Co. et al.	7184
Southern California Edison Co.	7185
Washington Water Power Co.	7183
Foreign Commerce Bureau	
Notices:	
Klaasen, Johannes M. A., et al.	7179
Interior Department	
See also Land Management Bureau.	
Notices:	
Klamath Tribe of Oregon; Federal Indian liquor laws.	7178
Internal Revenue Service	
Rules and regulations:	
Excise taxes, miscellaneous:	
Industrial alcohol plant as registered or fruit distillery; requirements for alternate operation.	7172
Spirits; quantities to be weighed in scale tanks.	7173
Spirits, distilled, and wine, non-industrial use of; republication.	7173
Taxation pursuant to treaties; withholding regulations with respect to U. S.-Canada income tax convention.	7165
Interstate Commerce Commission	
Notices:	
Coal from Western Kentucky mines to Paducah, Ky.; application for relief.	7185
Justice Department	
See Alien Property Office.	
Labor Department	
See Wage and Hour Division.	
Land Management Bureau	
Notices:	
Arizona; restoration order.	7178
Rules and regulations:	
Arizona; partial revocation of E. O. of Jan. 13, 1915, creating public water reserve.	7177
National Labor Relations Board	
Notices:	
Statement of policy on processing of representation cases involving unions of which an officer has been indicted for filing a false non-Communist affidavit.	7185
Rules and regulations:	
Statement of policy; cross reference.	7174
Panama Canal Zone	
Rules and regulations:	
Sanitation, health and quarantine; designation of countries where foot-and-mouth disease or rinderpest exists; Mexico.	7177

CONTENTS—Continued

Production and Marketing Administration	Page
Notices:	
Peanuts; redelegation of final authority by State PMA committees:	
Arkansas.	7179
Georgia.	7178
Rules and regulations:	
Fruits, vegetables and other products (inspection, certification and standards); recodification.	7065
Grapefruit grown in Arizona and certain counties in California; determination relative to expenses and fixing of rate of assessment for 1953-54 fiscal period.	7161
Pecans grown in Georgia, Alabama, Florida, Mississippi, and South Carolina; grade and size regulation.	7162
Sugar; 1953 determination and prororation of area deficit.	7159
Sugarcane; Puerto Rico, 1953-54 crop.	7159
U. S. standards for grades; concentrated orange juice:	
Canned.	7156
For manufacturing.	7155
Securities and Exchange Commission	
Notices:	
Hearings, etc.:	
Cities Service Co. et al.	7186
Delaware Power & Light Co.	7186
Worcester County Electric Co.	7186
Treasury Department	
See also Customs Bureau; Internal Revenue Service.	
Notices:	
Commissioner of Customs; delegation of authority with respect to certain functions.	7177
Importation of soy bean sauce directly from Taiwan (Formosa); available certifications by Republic of China.	7178
Wage and Hour Division	
Notices:	
Learner employment certificates; issuance to various industries.	7181
CODIFICATION GUIDE	
A numerical list of the parts of the Code of Federal Regulations affected by documents published in this issue. Proposed rules, as opposed to final actions, are identified as such.	
Title 3	Page
Chapter II (Executive orders):	
Jan. 13, 1915 (revoked in part by PLO 926).	7177
Title 5	
Chapter I:	
Part 6.	7162
Title 7	
Chapter I:	
Part 51.	7065
Part 52 (2 documents).	7155, 7156
Chapter VIII:	
Part 813.	7159
Part 857.	7159

CODIFICATION GUIDE—Con.

	Page
Title 7—Continued	
Chapter IX:	
Part 955-----	7161
Part 994-----	7162
Title 14	
Chapter I:	
Part 40-----	7162
Chapter II:	
Part 608-----	7164
Part 610-----	7164
Title 19	
Chapter I:	
Part 24-----	7065
Title 26	
Chapter I:	
Part 7-----	7165
Part 182 (2 documents)-----	7172, 7173
Part 183-----	7173
Part 184-----	7173
Part 185-----	7173
Part 190-----	7173
Title 27	
Chapter I:	
Part 2-----	7173
Title 29	
Chapter I-----	7174
Title 32	
Chapter IV:	
Part 406-----	7174
Part 407-----	7175
Part 409-----	7175
Title 35	
Chapter I:	
Part 24-----	7177
Title 43	
Chapter I:	
Appendix (Public land orders):	
926-----	7177

grapefruit and oranges. Since the services and programs provided by the regulations are currently in effect, the regulations as presented in recodified form shall become effective upon publication in the FEDERAL REGISTER so as to avoid any interruption to the continuity of such services and programs.

The recodification is set forth below.

Issued at Washington, D. C., this 6th day of November 1953.

ROY W. LENNARTSON,
Assistant Administrator, Production and Marketing Administration.

SUBPART—REGULATIONS

ADMINISTRATION

Sec. 51.1 Administration of regulations.

DEFINITIONS

51.2 Meaning of words.
51.3 Terms defined.

INSPECTION SERVICE

51.4 Inspection service.
51.5 Kind of service.
51.6 Who may obtain service.
51.7 How to make application.
51.8 Form of application.
51.9 Filing of application.
51.10 When application may be rejected.
51.11 When application may be withdrawn.
51.12 Authority to request inspection.
51.13 Accessibility of products.
51.14 Basis of service.
51.15 Order of inspection.

Sec. 51.16 Financial interest of inspector.
51.17 Postponing inspection.
51.18 Official sampling.
51.19 Certificate form.
51.20 Certificates, issuance.
51.21 Certificates, disposition.
51.22 Advance information.

APPEAL INSPECTION

51.23 When appeal may be taken.
51.24 How to obtain.
51.25 Record of filing time.
51.26 When appeal inspection may be refused.
51.27 When an application for an appeal inspection may be withdrawn.
51.28 Order in which made.
51.29 Who shall make appeal inspections.
51.30 Appeal findings.
51.31 Superseded certificates.

LICENSED INSPECTORS

51.32 Who may be licensed.
51.33 Application to become a licensed inspector.
51.34 Suspension or revocation of license of licensed inspector.
51.35 Surrender of license.

FEES AND CHARGES

51.36 Amount of fees, rates, and charges.
51.37 Basis for charges.
51.38 Fees for inspections by licensee who is working under contract with the Administrator.
51.39 Fees under cooperative agreement.
51.40 Fees for appeal inspections.
51.41 Traveling, and other expenses.
51.42 Fees for additional copies of inspection certificates.
51.43 Charges for inspection services on a contract basis.
51.44 How fees shall be paid.
51.45 Disposition of fees.

MISCELLANEOUS

51.46 Fraud or misrepresentation.
51.47 Political activity.
51.48 Interfering with an inspector.
51.49 Compliance with other laws.
51.50 Identification.
51.51 Publication.

SUBPART—UNITED STATES STANDARDS FOR APPLES

GRADES

51.300 U. S. Extra Fancy.
51.301 U. S. Fancy.
51.302 U. S. No. 1.
51.303 U. S. No. 1 Cookers.
51.304 U. S. No. 1 Early.
51.305 U. S. Utility.
51.306 Combination grades.
51.307 U. S. Hall grade.

COLOR

51.308 Color requirements.

UNCLASSIFIED

51.309 Unclassified.

TOLERANCES

51.310 Tolerances.
51.311 Application of tolerances to individual packages.
51.312 Basis of calculating percentages.

CONDITION

51.313 Condition after storage or transit.

SIZE

51.314 Size requirements.

PACKING AND MARKING

51.315 Packing requirements.
51.316 Suggestions for marking containers.

STANDARDS FOR EXPORT

51.317 Standards for export, as applied to condition factors.

DEFINITIONS

Sec. 51.318 Mature.
51.319 Overripe.
51.320 Carefully hand-picked.
51.321 Clean.
51.322 Well formed.
51.323 Injury.
51.324 Fairly well formed.
51.325 Damage.
51.326 Seriously deformed.
51.327 Serious damage.

SUBPART—UNITED STATES STANDARDS FOR APPLES FOR PROCESSING

GRADES

51.340 U. S. No. 1.
51.341 U. S. No. 2.

CULLS

51.342 Culls.

SIZE

51.343 Size.

TOLERANCES

51.344 Tolerances.

SUBPART—UNITED STATES STANDARDS FOR FRESH SHELLLED LIMA BEANS FOR PROCESSING

GRADES

51.355 U. S. No. 1.
51.356 U. S. No. 2.

CULLS; FOREIGN MATERIAL

51.357 Culls.
51.358 Foreign material.

DEFINITIONS

51.359 Fairly tender.
51.360 Green color.
51.361 Injury.
51.362 Damage.

SUBPART—UNITED STATES STANDARDS FOR BUNCHED BEETS

GRADES

51.375 U. S. No. 1.

UNCLASSIFIED

51.376 Unclassified.

APPLICATION OF TOLERANCES

51.377 Application of tolerances.

SIZE TERMS

51.378 Size terms.

BUNCHING

51.379 Bunching.

DEFINITIONS

51.380 Firm.
51.381 Fairly smooth.
51.382 Fairly well shaped.
51.383 Fairly clean.
51.384 Soft rot.
51.385 Damage.
51.386 Tops which are fresh and free from damage by any cause.
51.387 Full size.
51.388 Diameter.
51.389 Serious damage.

SUBPART—UNITED STATES CONSUMER STANDARDS FOR ITALIAN SPROUTING BROCCOLI

GRADES

51.400 U. S. Grade A.
51.401 U. S. Grade B.

OFF-GRADE

51.402 Off-Grade Italian sprouting broccoli.

DEFINITIONS

51.403 Stalk.
51.404 Well trimmed.
51.405 Good characteristic color.
51.406 Fairly compact bud clusters.
51.407 Fresh.

RULES AND REGULATIONS

Sec.
51.408 Tender.
51.409 Clean.
51.410 Damage.
51.411 Diameter.
51.412 Reasonably compact bud clusters.

SUBPART—UNITED STATES STANDARDS FOR
BROCCOLI FOR PROCESSING

GENERAL

51.425 General.

GRADES

51.426 U. S. No. 1.
51.427 U. S. No. 2.

CULLS AND TRIMMING

51.428 Culls.
51.429 Cull material.
51.430 Trimming requirements.

DEFINITIONS

51.431 Stalk.
51.432 Fresh.
51.433 Tender.
51.434 Good characteristic color.
51.435 Compact head.
51.436 Cull material.
51.437 Damage.
51.438 Diameter.
51.439 Fairly compact head.
51.440 Serious damage.

SUBPART—UNITED STATES STANDARDS FOR
CABBAGE

GRADES

51.450 U. S. No. 1.
51.451 U. S. Commercial.

UNCLASSIFIED

51.452 Unclassified.

SIZE

51.453 Size.

APPLICATION OF TOLERANCES

51.454 Application of tolerances.

DEFINITIONS

51.455 Similar varietal characteristics.
51.456 Reasonable solidity.
51.457 Puffy.
51.458 Seedstems.
51.459 Damage.
51.460 Well trimmed.
51.461 Fairly well trimmed.
51.462 Wrapper leaves.
51.463 Reasonably firm.
51.464 Serious Damage.

SUBPART—UNITED STATES STANDARDS FOR
CANTALOUPS

GRADES

51.475 U. S. No. 1.
51.476 U. S. Commercial.

UNCLASSIFIED

51.477 Unclassified.

APPLICATION OF TOLERANCES

51.478 Application of tolerances to individual packages.

DEFINITIONS

51.479 One type.
51.480 Well formed.
51.481 Well netted.
51.482 Mature.
51.483 Damage.
51.484 Serious damage.
51.485 Fairly well netted.

SUBPART—UNITED STATES CONSUMER STANDARDS FOR FRESH CARROTS

STYLES

51.495 Bunched carrots.
51.496 Carrots with short-trimmed tops.
51.497 Topped carrots.

GRADES

Sec.
51.498 U. S. Grade A.

OFF-GRADE

51.499 Off-Grade carrots.

DEFINITIONS

51.500 Similar varietal characteristics.
51.501 Firm.
51.502 Clean.
51.503 Fairly well colored.
51.504 Fairly well formed.
51.505 Fairly smooth.
51.506 Damage.
51.507 Diameter.
51.508 Tops.
51.509 Leafstems which are free from damage by any cause.
51.510 Well trimmed.

SUBPART—UNITED STATES STANDARDS FOR
COLLARD GREENS OR BROCCOLI GREENS

GENERAL

51.520 General.

GRADES

51.521 U. S. No. 1.

UNCLASSIFIED

51.522 Unclassified.

APPLICATION OF TOLERANCES

51.523 Application of tolerances.
51.524 Basis for calculating percentages.

DEFINITIONS

51.525 Similar varietal characteristics.
51.526 Fresh.
51.527 Fairly tender.
51.528 Fairly clean.
51.529 Well trimmed.
51.530 Damage.
51.531 Serious damage.

SUBPART—UNITED STATES STANDARDS FOR
CAULIFLOWER

GRADES

51.540 U. S. No. 1.

UNCLASSIFIED

51.541 Unclassified.

APPLICATION OF TOLERANCES

51.542 Application of tolerances.

DEFINITIONS

51.543 Compact.
51.544 Discolored.
51.545 Over-mature.
51.546 Damage.
51.547 Diameter.
51.548 Serious damage.
51.549 Well trimmed.

SUBPART—UNITED STATES STANDARDS FOR
CELERY

GRADES

51.560 U. S. Extra No. 1.
51.561 U. S. No. 1.
51.562 U. S. Combination grade.
51.563 U. S. No. 2 grade.

UNCLASSIFIED

51.564 Unclassified.

COUNT

51.565 Requirements as to count.

APPLICATION OF TOLERANCES

51.566 Application of tolerances.

DEFINITIONS

51.567 Stalk.
51.568 Similar varietal characteristics.
51.569 Well developed.
51.570 Good heart formation.
51.571 Clean.

Sec.

51.572 Well trimmed.
51.573 Fairly compact.
51.574 Damage.
51.575 Fairly well blanched.
51.576 Well blanched.
51.577 Midrib length.
51.578 Length of stalk.
51.579 Fairly well developed.
51.580 Fairly good heart formation.
51.581 Serious damage.

SUBPART—UNITED STATES CONSUMER STANDARDS FOR CELERY STALKS

GENERAL

51.595 General.

GRADES

51.596 U. S. Grade AA.
51.597 U. S. Grade A.
51.598 U. S. Grade B.

BLANCHING; LENGTH OF STALKS

51.599 Blanching.
51.600 Length of stalks.

OFF-GRADE

51.601 Off-Grade celery.

DEFINITIONS

51.602 Stalk.
51.603 Similar varietal characteristics.
51.604 Well developed.
51.605 Good heart formation.
51.606 Clean.
51.607 Well trimmed.
51.608 Fairly compact.
51.609 Damage.
51.610 Midrib length.
51.611 Fairly well developed.
51.612 Fairly good heart formation.
51.613 Serious damage.

SUBPART—UNITED STATES STANDARDS FOR
GRAPEFRUIT

GENERAL

51.620 General.

GRADES

51.621 U. S. Fancy.
51.622 U. S. No. 1.
51.623 U. S. No. 1 Bright.
51.624 U. S. No. 1 Golden.
51.625 U. S. No. 1 Bronze.
51.626 U. S. No. 1 Russet.
51.627 U. S. No. 2.
51.628 U. S. No. 2 Bright.
51.629 U. S. No. 2 Russet.
51.630 U. S. Combination grade.
51.631 U. S. Combination Russet grade.

UNCLASSIFIED

51.632 Unclassified.

TOLERANCES

51.633 Tolerances.
51.634 U. S. Fancy.
51.635 U. S. No. 1, U. S. No. 1 Bright, U. S. No. 2 Bright grades.
51.636 U. S. No. 1 Golden and U. S. No. 1 Bronze grades.
51.637 U. S. No. 1 Russet.
51.638 U. S. No. 2.
51.639 U. S. No. 2 Russet.
51.640 U. S. Combination grade.
51.641 U. S. Combination Russet grade.

APPLICATION OF TOLERANCES

51.642 Application of tolerances to individual packages.

STANDARD PACK

51.643 Standard pack for grapefruit.

DEFINITIONS

51.644 Similar varietal characteristics.
51.645 Well colored.
51.646 Firm.
51.647 Well formed.

Sec.	
51.648	Smooth texture.
51.649	Injury.
51.650	Discoloration.
51.651	Fairly well colored.
51.652	Fairly well formed.
51.653	Fairly smooth texture.
51.654	Damage.
51.655	Fairly firm.
51.656	Slightly misshapen.
51.657	Slightly rough texture.
51.658	Serious damage.
51.659	Slightly colored.
51.660	Very serious damage.
SUBPART—UNITED STATES STANDARDS FOR ORANGES	
GENERAL	
51.680	General.
GRADES	
51.681	U. S. Fancy.
51.682	U. S. No. 1.
51.683	U. S. No. 1 Bright.
51.684	U. S. No. 1 Golden.
51.685	U. S. No. 1 Bronze.
51.686	U. S. No. 1 Russet.
51.687	U. S. No. 2.
51.688	U. S. No. 2 Bright.
51.689	U. S. No. 2 Russet.
51.690	U. S. No. 3.
51.691	U. S. Combination.
51.692	U. S. Combination Russet.
UNCLASSIFIED	
51.693	Unclassified.
TOLERANCES	
51.694	Tolerances for defects.
51.695	U. S. Fancy grade.
51.696	U. S. No. 1 grade.
51.697	U. S. No. 1 Bright and U. S. No. 2 Bright grades.
51.698	U. S. No. 1 Golden and U. S. No. 1 Bronze grades.
51.699	U. S. No. 1 Russet grade.
51.700	U. S. No. 2 grade.
51.701	U. S. No. 2 Russet grade.
51.702	U. S. No. 3 grade.
51.703	U. S. Combination grade.
51.704	U. S. Combination Russet grade.
APPLICATION OF TOLERANCES	
51.705	Application of tolerances to individual packages.
STANDARD PACK	
51.706	Standard pack for oranges except Temple variety.
DEFINITIONS	
51.707	Similar varietal characteristics.
51.708	Well colored.
51.709	Firm.
51.710	Well formed.
51.711	Smooth texture.
51.712	Injury.
51.713	Discoloration.
51.714	Fairly smooth texture.
51.715	Damage.
51.716	Fairly well colored.
51.717	Reasonably well colored.
51.718	Fairly firm.
51.719	Slightly misshapen.
51.720	Slightly rough texture.
51.721	Serious damage.
51.722	Misshapen.
51.723	Slightly spongy.
51.724	Very serious damage.
STANDARDS FOR INTERNAL QUALITY OF COMMON SWEET ORANGES (CITRUS SINENSIS (L.) OSBECK	
51.725	U. S. Grade AA Juice (Double A).
51.726	U. S. Grade A Juice.
51.727	Maximum anhydrous citric acid permissible for corresponding total soluble solids.
51.728	Method of juice extraction.

SUBPART—UNITED STATES STANDARDS FOR FLORIDA GRAPEFRUIT

Sec.	
51.750	U. S. Fancy.
51.751	U. S. No. 1.
51.752	U. S. No. 1 Bright.
51.753	U. S. No. 1 Golden.
51.754	U. S. No. 1 Bronze.
51.755	U. S. No. 1 Russet.
51.756	U. S. No. 2.
51.757	U. S. No. 2 Bright.
51.758	U. S. No. 2 Russet.
51.759	U. S. No. 3.
UNCLASSIFIED	
51.760	Unclassified.
TOLERANCES	
51.761	Tolerances.
51.762	U. S. Fancy.
51.763	U. S. No. 1, U. S. No. 1 Bright, and U. S. No. 2 Bright grades.
51.764	U. S. No. 1 Golden and U. S. No. 1 Bronze grades.
51.765	U. S. No. 1 Russet.
51.766	U. S. No. 2.
51.767	U. S. No. 2 Russet.
51.768	U. S. No. 3 grade.
APPLICATION OF TOLERANCES	
51.769	Application of tolerances to individual packages.
STANDARD PACK	
51.770	Standard pack for grapefruit.
DEFINITIONS	
51.771	Similar varietal characteristics.
51.772	Well colored.
51.773	Firm.
51.774	Well formed.
51.775	Mature.
51.776	Smooth texture.
51.777	Injury.
51.778	Discoloration.
51.779	Fairly well colored.
51.780	Fairly smooth texture.
51.781	Damage.
51.782	Fairly firm.
51.783	Slightly misshapen.
51.784	Slightly rough texture.
51.785	Serious damage.
51.786	Slightly colored.
51.787	Misshapen.
51.788	Slightly spongy.
51.789	Very serious damage.
51.790	Diameter.

SUBPART—UNITED STATES CONSUMER STANDARDS FOR HUSKED CORN ON THE COB

Sec.	
51.810	U. S. Grade A.
51.811	U. S. Grade B.
OFF-GRADE	
51.812	Off-Grade husked corn on the cob.
DEFINITIONS	
51.813	Similar varietal characteristics.
51.814	Well trimmed.
51.815	Well formed.
51.816	Clean.
51.817	Damage.
51.818	Well filled.
51.819	Tender.
51.820	Plump and milky.
51.821	Units.
51.822	Properly clipped.

SUBPART—UNITED STATES STANDARDS FOR GREEN CORN

Sec.	
51.835	U. S. No. 1.
51.836	U. S. Fancy.
UNCLASSIFIED	
51.837	Unclassified.

Sec.	COUNT
51.838	Count.
APPLICATION OF TOLERANCES	
51.839	Application of tolerances.
DEFINITIONS	
51.840	Similar varietal characteristics.
51.841	Well trimmed.
51.842	Well formed.
51.843	Damage.
51.844	Well filled.
51.845	Plump and milky.
51.846	Fresh.
51.847	Properly clipped.
SUBPART—UNITED STATES STANDARDS FOR BERRIES FOR PROCESSING	
GRADES	
51.860	U. S. No. 1.
51.861	U. S. No. 2.
UNCLASSIFIED	
51.862	Unclassified.
SIZE	
51.863	Size.
DEFINITIONS	
51.864	Dried.
51.865	Undeveloped.
51.866	Distinctly immature.
51.867	Damage.
51.868	Well colored.
51.869	Diameter.
SUBPART—UNITED STATES STANDARDS FOR TABLE GRAPES (EUROPEAN OR VINIFERA TYPE)	
GRADES	
51.880	U. S. Fancy Table Grapes.
51.881	U. S. Extra No. 1 Table Grapes.
51.882	U. S. No. 1 Table Grapes.
UNCLASSIFIED	
51.883	Unclassified.
APPLICATION OF TOLERANCES	
51.884	Application of tolerances to individual packages.
DEFINITIONS	
51.885	Well developed grapes.
51.886	One variety.
51.887	Well matured.
51.888	Fairly uniform in appearance.
51.889	Well colored.
51.890	Firm.
51.891	Weak.
51.892	Shriveled at capstems.
51.893	Shattered.
51.894	Wet.
51.895	Decay.
51.896	Waterberry.
51.897	Sunburn.
51.898	Damage.
51.899	Fairly well filled.
51.900	Excessively tight.
51.901	Injury to the bunch.
51.902	Shot berries.
51.903	Dried berries.
51.904	Well developed and strong.
51.905	Diameter.
51.906	Serious damage.
51.907	Mature.
51.908	Fairly well colored.
51.909	Reasonably well colored.
51.910	Slightly shriveled at capstems.
51.911	Straggly.
SUBPART—UNITED STATES STANDARDS FOR GRAPEFRUIT (CALIFORNIA AND ARIZONA)	
GRADES	
51.925	U. S. Fancy.
51.926	U. S. No. 1.
51.927	U. S. No. 2.
51.928	U. S. Combination grade.
51.929	U. S. No. 3.

RULES AND REGULATIONS

UNCLASSIFIED		GRADES		Sec.	
Sec.		Sec.		51.1107	Fairly well formed.
51.930	Unclassified.	51.1031	U. S. No. 1.	51.1108	Excessively rough.
TOLERANCES		UNCLASSIFIED		51.1109	Serious damage.
51.931	Tolerances.	51.1032	Unclassified.	51.1110	Slightly spongy.
51.932	U. S. Fancy, U. S. No. 1, U. S. No. 2 and U. S. No. 3 grades.	APPLICATION OF TOLERANCES		51.1111	Missshapen.
51.933	U. S. Combination grade.	51.1033	Application of tolerances.	51.1112	Very serious damage.
APPLICATION OF TOLERANCES		51.1034	Basis for calculating percentages.	SUBPART—UNITED STATES STANDARDS FOR FLORIDA ORANGES	
51.934	Application of tolerances to individual packages.	DEFINITIONS		GENERAL	
STANDARD PACK		51.1035	Similar varietal characteristics.	51.1140	General.
51.935	Standard pack.	51.1036	Fresh.	GRADES	
STANDARDS FOR EXPORT		51.1037	Fairly tender.	51.1141	U. S. Fancy.
51.936	Standards for export.	51.1038	Fairly clean.	51.1142	U. S. No. 1.
DEFINITIONS		51.1039	Damage.	51.1143	U. S. No. 1 Bright.
51.937	Similar varietal characteristics.	51.1040	Firm.	51.1144	U. S. No. 1 Golden.
51.938	Well colored.	51.1041	Diameter.	51.1145	U. S. No. 1 Bronze.
51.939	Firm.	51.1042	Serious damage.	51.1146	U. S. No. 1 Russet.
51.940	Well formed.	SUBPART—UNITED STATES STANDARDS FOR COMMON GREEN ONIONS		51.1147	U. S. No. 2.
51.941	Smooth.	GRADES		51.1148	U. S. No. 2 Bright.
51.942	Fairly thin skinned.	51.1055	U. S. No. 1.	51.1149	U. S. No. 2 Russet.
51.943	Injury.	51.1056	U. S. No. 2.	51.1150	U. S. No. 3.
51.944	Fairly well colored.	UNCLASSIFIED		UNCLASSIFIED	
51.945	Fairly smooth.	51.1057	Unclassified.	51.1151	Unclassified.
51.946	Excessively thick skinned.	SIZE		TOLERANCES	
51.947	Damage.	51.1058	Size.	51.1152	Tolerances.
51.948	Slightly colored.	APPLICATION OF TOLERANCES		51.1153	U. S. Fancy grade.
51.949	Fairly firm.	51.1059	Application of tolerances.	51.1154	U. S. No. 1 grade.
51.950	Fairly well formed.	DEFINITIONS		51.1155	U. S. No. 1 Bright and U. S. No. 2 Bright grades.
51.951	Decidedly rough.	51.1060	Fairly well formed.	51.1156	U. S. No. 1 Golden and U. S. No. 1 Bronze grades.
51.952	Serious damage.	51.1061	Fairly clean.	51.1157	U. S. No. 1 Russet grade.
51.953	Slightly spongy.	51.1062	Damage.	51.1158	U. S. No. 2 grade.
51.954	Missshapen.	51.1063	Well-trimmed.	51.1159	U. S. No. 2 Russet grade.
51.955	Very serious damage.	51.1064	Fresh.	51.1160	U. S. No. 3 grade.
SUBPART—UNITED STATES CONSUMER STANDARDS FOR FRESH KALE		51.1065	Good green color.	APPLICATION OF TOLERANCES	
GRADES		51.1066	Diameter.	51.1161	Application of tolerances to individual packages.
51.975	U. S. Grade A.	51.1067	Not badly missshapen.	STANDARD PACK	
51.976	U. S. Grade B.	51.1068	Fairly young and tender.	51.1162	Standard pack for oranges except Temple variety.
OFF-GRADE		51.1069	Serious damage.	DEFINITIONS	
51.977	Off-Grade kale.	51.1070	Fairly well-trimmed.	51.1163	Similar varietal characteristics.
DEFINITIONS		51.1071	Fairly good green color.	51.1164	Well colored.
51.978	One type.	SUBPART—UNITED STATES STANDARDS FOR ORANGES (CALIFORNIA AND ARIZONA)		51.1165	Firm.
51.979	Fresh.	GRADES		51.1166	Well formed.
51.980	Fairly tender.	51.1085	U. S. Fancy.	51.1167	Mature.
51.981	Clean.	51.1086	U. S. No. 1.	51.1168	Smooth texture.
51.982	Well trimmed.	51.1087	U. S. No. 2.	51.1169	Injury.
51.983	Small pieces of leaves.	51.1088	U. S. Combination grade.	51.1170	Discoloration.
51.984	Damage.	51.1089	U. S. No. 3.	51.1171	Fairly smooth texture.
51.985	Serious damage.	UNCLASSIFIED		51.1172	Damage.
51.986	Reasonably clean.	51.1090	Unclassified.	51.1173	Fairly well colored.
SUBPART—UNITED STATES STANDARDS FOR PERSIAN (TAHITI) LIMES		TOLERANCES		51.1174	Reasonably well colored.
GRADES		51.1091	Tolerances.	51.1175	Fairly firm.
51.1000	U. S. No. 1.	51.1092	U. S. Fancy, U. S. No. 1, U. S. No. 2 and U. S. No. 3 grades.	51.1176	Slightly missshapen.
51.1001	U. S. No. 2.	51.1093	U. S. Combination grade.	51.1177	Slightly rough texture.
51.1002	U. S. Combination grade.	APPLICATION OF TOLERANCES		51.1178	Serious damage.
UNCLASSIFIED		51.1094	Application of tolerances to individual packages.	51.1179	Missshapen.
51.1003	Unclassified.	STANDARD PACK		51.1180	Slightly spongy.
APPLICATION OF TOLERANCES		51.1095	Standard pack.	51.1181	Very serious damage.
51.1004	Application of tolerances to individual packages.	STANDARDS FOR EXPORT		51.1182	Diameter.
DEFINITIONS		DEFINITIONS		STANDARDS FOR INTERNAL QUALITY OF COMMON SWEET ORANGES (CITRUS SINENSIS (L) OSBECK)	
51.1005	Firm.	51.1097	Similar varietal characteristics.	51.1183	U. S. Grade AA Juice (Double A).
51.1006	Fairly well formed.	51.1098	Well colored.	51.1184	U. S. Grade A Juice.
51.1007	Fairly smooth texture.	51.1099	Firm.	51.1185	Maximum anhydrous citric acid permissible for corresponding total soluble solids.
51.1008	Stylar end breakdown.	51.1100	Well formed.	51.1186	Method of juice extraction.
51.1009	Damage.	51.1101	Smooth.	SUBPART—UNITED STATES STANDARDS FOR PEACHES	
51.1010	Good green color.	51.1102	Injury.	GRADES	
51.1011	Fairly firm.	51.1103	Fairly smooth.	51.1210	U. S. Fancy.
51.1012	Badly deformed.	51.1104	Damage.	51.1211	U. S. Extra No. 1.
51.1013	Excessively rough texture.	51.1105	Fairly well colored.	51.1212	U. S. No. 1.
51.1014	Serious damage.	51.1106	Fairly firm.	51.1213	U. S. No. 2.
SUBPART—UNITED STATES STANDARDS FOR MUSTARD GREENS AND TURNIP GREENS		GENERAL		UNCLASSIFIED	
GENERAL		51.1030	General.	51.1214	Unclassified.

APPLICATION OF TOLERANCES	
Sec.	
51.1215	Application of tolerances to individual packages.
SIZE	
51.1216	Size requirements.
STANDARD PACK	
51.1217	Standard pack.
DEFINITIONS	
51.1218	Mature.
51.1219	Well formed.
51.1220	Leaf or limb rub injury.
51.1221	Damage.
51.1222	Serious damage.
51.1223	Badly misshapen.
SUBPART—UNITED STATES STANDARDS FOR CLEANED VIRGINIA TYPE PEANUTS IN THE SHELL	
GRADES	
51.1235	U. S. Jumbo Hand Picked.
51.1236	U. S. Fancy Hand Picked.
UNCLASSIFIED	
51.1237	Unclassified.
DEFINITIONS	
51.1238	Mature.
51.1239	Pops.
51.1240	Paper ends.
51.1241	Damage.
51.1242	Count per pound.
SUBPART—UNITED STATES STANDARDS FOR PEARS (SUMMER AND FALL)	
GENERAL	
51.1260	General.
GRADES	
51.1261	U. S. No. 1.
51.1262	U. S. No. 2.
51.1263	U. S. Combination grade.
UNCLASSIFIED	
51.1264	Unclassified.
DEFINITIONS	
51.1265	Mature.
51.1266	Overripe.
51.1267	Carefully handpicked.
51.1268	Clean.
51.1269	Black end.
51.1270	Fairly well-formed.
51.1271	Damage.
51.1272	Seriously misshapen.
51.1273	Serious damage.
TOLERANCES	
51.1274	Tolerances.
CONDITION	
51.1275	Condition after storage or transit.
STANDARD PACK	
51.1276	Sizing.
51.1277	Packing.
51.1278	Tolerances for standard pack.
SUBPART—UNITED STATES STANDARDS FOR WINTER PEARS	
GENERAL	
51.1300	General.
GRADES	
51.1301	U. S. Extra No. 1.
51.1302	U. S. No. 1.
51.1303	U. S. No. 2.
51.1304	U. S. Combination.
UNCLASSIFIED	
51.1305	Unclassified.
DEFINITIONS	
51.1306	Mature.
51.1307	Overripe.
51.1308	Carefully handpicked.

Sec.	
51.1309	Clean.
51.1310	Well formed.
51.1311	Black end.
51.1312	Injury.
51.1313	Fairly well informed.
51.1314	Damage.
51.1315	Seriously misshapen.
51.1316	Serious damage.
TOLERANCES	
51.1317	Tolerances.
CONDITION	
51.1318	Condition after storage or transit.
STANDARD PACK	
51.1319	Sizing.
51.1320	Packing.
51.1321	Tolerances for standard pack.
SUBPART—UNITED STATES STANDARDS FOR PEARS FOR CANNING	
GENERAL	
51.1345	General.
GRADES	
51.1346	U. S. No. 1.
51.1347	U. S. No. 2.
CULLS	
51.1348	Culls.
SIZE	
51.1349	Size classification.
DEFINITIONS	
51.1350	Mature.
51.1351	Handpicked.
51.1352	Firm.
51.1353	Well formed.
51.1354	Damage.
51.1355	Pears grown from late blooms.
51.1356	Seriously deformed.
51.1357	Serious damage.
51.1358	Diameter.
SUBPART—UNITED STATES STANDARDS FOR FRESH PEAS	
INTRODUCTION	
51.1375	Introduction.
GRADES	
51.1376	U. S. No. 1.
51.1377	U. S. Fancy.
TOLERANCES	
51.1378	Tolerances.
UNCLASSIFIED	
51.1379	Unclassified.
DEFINITIONS	
51.1380	Similar varietal characteristics.
51.1381	Overmature.
51.1382	Excessively small.
51.1383	Badly misshapen.
51.1384	Fairly well filled.
51.1385	Well filled.
51.1386	Damage.
51.1387	Serious damage.
SUBPART—UNITED STATES STANDARDS FOR PECANS IN THE SHELL	
GENERAL	
51.1400	General.
GRADES	
51.1401	U. S. No. 1.
51.1402	U. S. Commercial.
UNCLASSIFIED	
51.1403	Unclassified.
SIZE	
51.1404	Size.
APPLICATION OF TOLERANCES	
51.1405	Application of tolerances.
DEFINITIONS	
51.1406	Fairly uniform in color.
51.1407	Fairly well shaped.

Sec.	
51.1408	Damage.
51.1409	Well cured.
51.1410	Rancidity.
51.1411	Mold.
51.1412	Decay.
51.1413	Insect injury.
51.1414	Serious damage.
51.1415	Very serious damage.
51.1416	Diameter.
SUBPART—UNITED STATES STANDARDS FOR SHELLED PECANS	
GENERAL	
51.1430	General.
GRADES	
51.1431	U. S. No. 1 Halves.
51.1432	U. S. Commercial Halves.
51.1433	U. S. No. 1 Pieces.
51.1434	U. S. Commercial Pieces.
UNCLASSIFIED	
51.1435	Unclassified.
SIZE	
51.1436	Size requirements for halves.
51.1437	Size requirements for pieces.
APPLICATION OF TOLERANCES	
51.1438	Application of tolerances.
DEFINITIONS	
51.1439	Well dried.
51.1440	Clean.
51.1441	Pieces of shell and center wall.
51.1442	Chipped half.
51.1443	Broken kernels.
51.1444	Particles and dust.
51.1445	Noticeable shriveling.
51.1446	Rancidity.
51.1447	Mold.
51.1448	Decay.
51.1449	Insect injury.
51.1450	Damage.
51.1451	Fairly uniform in size.
51.1452	Fairly uniform in color.
51.1453	Serious damage.
SUBPART—UNITED STATES STANDARDS FOR SWEET PEPPERS FOR PROCESSING	
GRADES	
51.1465	U. S. No. 1
51.1466	U. S. No. 2.
CULLS	
51.1467	Culls.
SIZE	
51.1468	Size.
DEFINITIONS	
51.1469	Fairly firm.
51.1470	Fairly well-shaped.
51.1471	Well colored.
51.1472	Damage.
51.1473	Diameter.
51.1474	Fairly well-colored.
51.1475	Serious damage.
SUBPART—UNITED STATES STANDARDS FOR PINEAPPLES	
GRADES	
51.1485	U. S. Fancy.
51.1486	U. S. No. 1.
51.1487	U. S. No. 2.
UNCLASSIFIED	
51.1488	Unclassified.
APPLICATION OF TOLERANCES	
51.1489	Application of tolerances.
SIZE AND MARKING REQUIREMENTS	
51.1490	Size and marking requirements.
DEFINITIONS	
51.1491	Similar varietal characteristics.
51.1492	Mature.
51.1493	Firm.
51.1494	Dry.

RULES AND REGULATIONS

Sec.		APPLICATION OF TOLERANCES	Sec.	DEFINITIONS
51.1495	Well-formed.		51.1664	Similar type.
51.1496	Well-developed eyes.	51.1579 Application of tolerances to individual containers.	51.1665	Firm.
51.1497	Injury.		51.1666	Fairly well shaped.
51.1498	Damage.	DEFINITIONS	51.1667	Cull material.
51.1499	Well-trimmed.	51.1580 Fairly well shaped.	51.1668	Damage.
51.1500	Well cured.	51.1581 Fairly clean.	51.1669	Badly misshapen.
51.1501	Characteristic color.	51.1582 Soft rot or wet breakdown.	51.1670	Serious damage.
51.1502	Single top.	51.1583 Damage.	51.1671	Diameter.
51.1503	Crown slips.	51.1584 Internal discoloration.		
51.1504	Fairly well-cured.	51.1585 Mature.	SUBPART—UNITED STATES STANDARDS FOR SWEETPOTATOES FOR DICING OR PULPING	
51.1505	Fairly well-formed.	51.1586 Serious damage.		
51.1506	Fairly well-developed eyes.	51.1587 Diameter.		
51.1507	Serious damage.			
51.1508	Fairly uniform in size.			
SUBPART—UNITED STATES STANDARDS FOR PLUMS AND PRUNES (FRESH)		SUBPART—UNITED STATES STANDARDS FOR SWEETPOTATOES		
	GRADES			GRADES
51.1520	U. S. Fancy.	51.1600 U. S. Extra No. 1.	51.1685	U. S. No. 1.
51.1521	U. S. No. 1.	51.1601 U. S. No. 1.	51.1686	U. S. No. 2.
51.1522	U. S. No. 2.	51.1602 U. S. Commercial.		
51.1523	U. S. Combination.	51.1603 U. S. No. 2.		CULLS
	UNCLASSIFIED	51.1604 Tolerance for size.	51.1687	Culls.
51.1524	Unclassified.			SIZE
	APPLICATION OF TOLERANCES	51.1605 Unclassified.	51.1688	Size.
51.1525	Application of tolerances.			TOLERANCES
	STANDARD PACK	DEFINITIONS	51.1689	Tolerances.
51.1526	Standard pack.	51.1607 Similar varietal characteristics.		DEFINITIONS
	DEFINITIONS	51.1608 Firm.	51.1690	Similar type.
51.1527	Well-formed.	51.1609 Smooth.	51.1691	Firm.
51.1528	Mature.	51.1610 Fairly clean.	51.1692	Badly misshapen.
51.1529	Sunscald.	51.1611 Fairly well shaped.	51.1693	Cull material.
51.1530	Damage.	51.1612 Damage.	51.1694	Damage.
		51.1613 Diameter.	51.1695	Serious damage.
		51.1614 One type.	51.1696	Diameter.
		51.1615 Fairly smooth.		
		51.1616 Slightly misshapen.	SUBPART—UNITED STATES STANDARDS FOR RASPBERRIES FOR PROCESSING	
		51.1617 Serious damage.		
SUBPART—UNITED STATES STANDARDS FOR POTATOES		SUBPART—UNITED STATES STANDARDS FOR SHALLOTS (BUNCHED)		
	GENERAL			GRADES
51.1540	General.		51.1710	U. S. No. 1.
	GRADES		51.1711	U. S. No. 2.
51.1541	U. S. Fancy.			UNCLASSIFIED
51.1542	U. S. Extra No. 1.	51.1630 U. S. No. 1.	51.1712	Unclassified.
51.1543	U. S. No. 1.	51.1631 U. S. No. 2.		DEFINITIONS
51.1544	U. S. Commercial.		51.1713	Similar varietal characteristics.
51.1545	U. S. No. 2.		51.1714	Well colored.
	SIZE AND SKINNING CLASSIFICATION		51.1715	Mold.
51.1546	Size classification for all grades except U. S. Fancy.	51.1632 Unclassified.	51.1716	Dried.
51.1547	Skinning classification.		51.1717	Distinctly immature.
	UNCLASSIFIED	51.1633 Size.	51.1718	Damage.
51.1548	Unclassified.	51.1634 Standard bunches.	51.1719	Seriously damaged by insects.
	DEFINITIONS	APPLICATION OF TOLERANCES		
51.1549	Mature.	51.1635 Application of tolerances.		
51.1550	Bright.	DEFINITIONS	SUBPART—UNITED STATES STANDARDS FOR SPINACH LEAVES (FRESH)	
51.1551	Well shaped.	51.1636 Similar varietal characteristics.		GRADES
51.1552	Soft rot or wet breakdown.	51.1637 Fairly well formed.	51.1730	U. S. Extra No. 1.
51.1553	Internal discoloration.	51.1638 Firm.	51.1731	U. S. No. 1.
51.1554	Injury.	51.1639 Well trimmed.	51.1732	U. S. Commercial.
51.1555	Diameter.	51.1640 Fairly clean.		APPLICATION OF TOLERANCES
51.1556	Fairly well shaped.	51.1641 Damage.	51.1733	Application of tolerances.
51.1557	Fairly clean.	51.1642 Fresh.		DEFINITIONS
51.1558	Damage.	51.1643 Good green color.	51.1734	Similar varietal characteristics.
51.1559	Serious damage.	51.1644 Diameter.	51.1735	Well trimmed.
		51.1645 Not badly misshapen.	51.1736	Damage.
		51.1646 Fairly firm.		
		51.1647 Fairly young and tender.	SUBPART—UNITED STATES CONSUMER STANDARDS FOR FRESH SPINACH LEAVES	
		51.1648 Fairly well trimmed.		GRADES
		51.1649 Serious damage.	51.1750	U. S. Grade A.
		51.1650 Fairly good green color.	51.1751	U. S. Grade B.
SUBPART—UNITED STATES CONSUMER STANDARDS FOR POTATOES		SUBPART—UNITED STATES STANDARDS FOR SWEETPOTATOES FOR CANNING		
	GRADES			OFF-GRADE
51.1575	U. S. Grade A Small; U. S. Grade A Medium; U. S. Grade A Medium to Large; U. S. Grade A Large.		51.1752	Off-Grade spinach leaves.
51.1576	U. S. Grade B Small; U. S. Grade B Medium; U. S. Grade B Medium to Large; U. S. Grade B Large.			DEFINITIONS
	SIZE	51.1660 U. S. No. 1.	51.1753	Similar varietal characteristics.
51.1577	Size range requirements.	51.1661 U. S. No. 2.	51.1754	Fresh.
	OFF-GRADE		51.1755	Clean.
51.1578	Off-Grade potatoes.	51.1662 Culls	51.1756	Well trimmed.
		TOLERANCES	51.1757	Damage.
		51.1663 Tolerances.	51.1758	Serious damage.
			51.1759	Reasonably clean.

SUBPART—UNITED STATES STANDARDS FOR
TANGERINES

GENERAL	
Sec.	
51.1770	General.
GRADES	
51.1771	U. S. Fancy.
51.1772	U. S. No. 1.
51.1773	U. S. No. 1 Bronze.
51.1774	U. S. No. 2.
51.1775	U. S. No. 2 Russet.
51.1776	U. S. No. 3.
TOLERANCES	
51.1777	Tolerances.
51.1778	U. S. Fancy; U. S. No. 1; U. S. No. 1 Bronze; U. S. No. 2 and U. S. No. 2 Russet.
51.1779	U. S. No. 3.
STANDARD PACK	
51.1780	Standard pack.
DEFINITIONS	
51.1781	Firm.
51.1782	Well-formed.
51.1783	Damage.
51.1784	Highly colored.
51.1785	Discoloration.
51.1786	Fairly well colored.
51.1787	Bronzed russetting.
51.1788	Fairly firm.
51.1789	Fairly well-formed.
51.1790	Serious damage.
51.1791	Reasonably well colored.
51.1792	Very serious damage.
51.1793	Cull.

SUBPART—UNITED STATES STANDARDS FOR
FLORIDA TANGERINES

GRADES	
51.1810	U. S. Fancy.
51.1811	U. S. No. 1.
51.1812	U. S. No. 1 Bronze.
51.1813	U. S. No. 1 Russet.
51.1814	U. S. No. 2.
51.1815	U. S. No. 2 Russet.
51.1816	U. S. No. 3.
UNCLASSIFIED	
51.1817	Unclassified.
TOLERANCES	
51.1818	Tolerances.
51.1819	U. S. Fancy; U. S. No. 1; U. S. No. 1 Bronze; U. S. No. 1 Russet; U. S. No. 2 and U. S. No. 2 Russet.
51.1820	U. S. No. 3.
APPLICATION OF TOLERANCES	
51.1821	Application of tolerances to individual packages.
STANDARD PACK	
51.1822	Standard pack.
DEFINITIONS	
51.1823	Mature.
51.1824	Firm.
51.1825	Well formed.
51.1826	Damage.
51.1827	Highly colored.
51.1828	Discoloration.
51.1829	Fairly well colored.
51.1830	Bronzed russetting.
51.1831	Fairly firm.
51.1832	Fairly well formed.
51.1833	Serious damage.
51.1834	Reasonably well colored.
51.1835	Very serious damage.
51.1836	Diameter.

SUBPART—UNITED STATES STANDARDS FOR FRESH
TOMATOES

GRADES	
51.1855	U. S. No. 1.
51.1856	U. S. Combination.
51.1857	U. S. No. 2.

No. 221—2

UNCLASSIFIED	
Sec.	
51.1858	Unclassified.
SIZE	
51.1859	Size requirements.
APPLICATION OF TOLERANCES	
51.1860	Application of tolerances.
UNITED STATES STANDARD PACKS	
51.1861	U. S. Standard Packs.
51.1862	U. S. Straight Pack.
51.1863	U. S. Extra Row Pack.
51.1864	U. S. Bridge Pack.
51.1865	U. S. Double Wrap Pack.
51.1866	U. S. Double Wrap Bridge Pack.
51.1867	Tolerances for pack.
51.1868	Irregular pack.
DEFINITIONS	
51.1869	Similar varietal characteristics.
51.1870	Mature.
51.1871	Well developed.
51.1872	Fairly well formed.
51.1873	Fairly smooth.
51.1874	Damage.
51.1875	Serious damage.
51.1876	Badly misshapen.

SUBPART—UNITED STATES CONSUMER STANDARDS
FOR FRESH TOMATOES

GENERAL	
51.1900	General.
GRADES	
51.1901	U. S. Grade A.
51.1902	U. S. Grade B.
SIZE AND MATURITY CLASSIFICATIONS	
51.1903	Size classification.
51.1904	Maturity classification.
OFF-GRADE	
51.1905	Off-Grade tomatoes.
DEFINITIONS	
51.1906	Similar varietal characteristics.
51.1907	Mature.
51.1908	Well developed.
51.1909	Fairly well formed.
51.1910	Fairly smooth.
51.1911	Damage.
51.1912	Badly misshapen.
51.1913	Serious damage.

SUBPART—UNITED STATES STANDARDS FOR GREEN
TOMATOES FOR PROCESSING

GRADES	
51.1930	U. S. No. 1.
51.1931	U. S. No. 2.
CULLS	
51.1932	Culls.
SIZE	
51.1933	Minimum size.
DEFINITIONS	
51.1934	Green in color.
51.1935	Damage.
51.1936	Serious damage.

SUBPART—UNITED STATES STANDARDS FOR
CARRANTS FOR PROCESSING

GRADES	
51.1950	U. S. No. 1.
51.1951	U. S. No. 2.
APPLICATION OF TOLERANCES	
51.1952	Application of tolerances and determination of grade.
UNCLASSIFIED	
51.1953	Unclassified.
DEFINITIONS	
51.1954	Similar type.
51.1955	Well colored.
51.1956	Mold.

Sec.	
51.1957	Damage.
51.1958	Seriously damaged by insects.
SUBPART—UNITED STATES STANDARDS FOR WATERMELONS	
GRADES	
51.1970	U. S. No. 1.
51.1971	U. S. Commercial.
51.1972	U. S. No. 2.
51.1973	U. S. No. 3.
UNCLASSIFIED	
51.1974	Unclassified.
SIZE	
51.1975	Size.
DEFINITIONS	
51.1976	Mature.
51.1977	Fairly well formed.
51.1978	Not badly misshapen.
51.1979	Free from damage.
51.1980	Free from damage by anthracnose.
51.1981	Serious damage.
SUBPART—UNITED STATES STANDARDS FOR FIL- BERTS IN THE SHELL	
GRADES	
51.1995	U. S. No. 1.
TOLERANCES	
51.1996	Tolerances.
51.1997	Application of the tolerances and determination of the grade.
UNCLASSIFIED	
51.1998	Unclassified.
DEFINITIONS	
51.1999	Similar type.
51.2000	Well formed.
51.2001	Dry.
51.2002	Clean and bright.
51.2003	Blank.
51.2004	Damage.
51.2005	Reasonably well developed.
51.2006	Badly misshapen.
51.2007	Rancidity.
51.2008	Decay.
51.2009	Moldy.
51.2010	Insect injury.
SUBPART—UNITED STATES STANDARDS FOR BLUEBERRIES FOR PROCESSING	
GENERAL	
51.2025	General.
GRADES	
51.2026	U. S. No. 1.
51.2027	U. S. No. 2.
51.2028	U. S. No. 3.
UNCLASSIFIED	
51.2029	Unclassified.
DEFINITIONS	
51.2030	Other kinds of berries.
51.2031	Clusters.
51.2032	Large stems.
51.2033	Other foreign material.
51.2034	Distinctly immature berries.
51.2035	Damage.
51.2036	Serious damage.
51.2037	Very serious damage caused by shriveling.
SUBPART—UNITED STATES CONSUMER STAND- ARDS FOR BRUSSELS SPROUTS	
GRADES	
51.2050	U. S. Grade A.
51.2051	U. S. Grade B.
OFF-GRADE	
51.2052	Off-Grade Brussels sprouts.
DEFINITIONS	
51.2053	Well colored.
51.2054	Firm.

RULES AND REGULATIONS

Sec.
51.2055 Clean.
51.2056 Well trimmed.
51.2057 Seedstems.
51.2058 Damage.
51.2059 Diameter.
51.2060 Fairly well colored.
51.2061 Puffy.
51.2062 Serious damage.

SUBPART—UNITED STATES STANDARDS FOR
ALMONDS IN THE SHELL

GRADES

51.2075 U. S. No. 1.
51.2076 U. S. No. 1 Mixed.
51.2077 U. S. No. 2.
51.2078 U. S. No. 2 Mixed.

UNCLASSIFIED

51.2079 Unclassified.

APPLICATION OF TOLERANCES

51.2080 Application of tolerances and determination of the grades.

DEFINITIONS

51.2081 Similar varietal characteristics.
51.2082 Clean.
51.2083 Fairly bright.
51.2084 Fairly uniform color.
51.2085 Damage.
51.2086 Well dried.
51.2087 Decay.
51.2088 Rancidity.
51.2089 Insect injury.
51.2090 Thickness.

SUBPART—UNITED STATES STANDARDS FOR
SHELLED ALMONDS

GRADES

51.2105 U. S. Fancy.
51.2106 U. S. Extra No. 1.
51.2107 U. S. No. 1.
51.2108 U. S. Select Sheller Run.
51.2109 U. S. Standard Sheller Run.
51.2110 U. S. No. 1 Whole and Broken.
51.2111 U. S. No. 1 Pieces.
51.2112 Mixed varieties.

UNCLASSIFIED

51.2113 Unclassified.

SIZE

51.2114 Size requirements.

TOLERANCES

51.2115 Tolerances for size.
51.2116 Application of tolerances.

DEFINITIONS

51.2117 Similar varietal characteristics.
51.2118 Whole.
51.2119 Clean.
51.2120 Well dried.
51.2121 Decay.
51.2122 Rancidity.
51.2123 Insect injury.
51.2124 Foreign material.
51.2125 Doubles.
51.2126 Split or broken kernels.
51.2127 Particles and dust.
51.2128 Injury.
51.2129 Damage.
51.2130 Serious damage.
51.2131 Diameter.
51.2132 Fairly uniform in size.

SUBPART—UNITED STATES STANDARDS FOR SAW-
DUST PACK GRAPES (EUROPEAN OR VINIFERA
TYPE)

GRADES

51.2150 U. S. Fancy Sawdust Pack Grapes.
51.2151 U. S. No. 1 Sawdust Pack Grapes.

UNCLASSIFIED

51.2152 Unclassified.

APPLICATION OF TOLERANCES

51.2153 Application of tolerances to individual packages.

DEFINITIONS

Sec.
51.2154 Well developed grapes.
51.2155 One variety.
51.2156 Well matured.
51.2157 Fairly uniform in appearance.
51.2158 Well colored.
51.2159 Firm.
51.2160 Weak.
51.2161 Shriveled at capstem.
51.2162 Shattered.
51.2163 Wet.
51.2164 Decay.
51.2165 Waterberry.
51.2166 Sunburn.
51.2167 Damage.
51.2168 Fairly well filled.
51.2169 Excessively tight.
51.2170 Injury to the bunch.
51.2171 Shot berries.
51.2172 Dried berries.
51.2173 Well developed and strong.
51.2174 Diameter.
51.2175 Serious damage.
51.2176 Mature.
51.2177 Fairly well colored.
51.2178 Straggly.

SUBPART—UNITED STATES STANDARDS FOR
EGGPLANT

GRADES

51.2190 U. S. Fancy.
51.2191 U. S. No. 1.
51.2192 U. S. No. 2.

UNCLASSIFIED

51.2193 Unclassified.

TOLERANCES

51.2194 Tolerances.

APPLICATION OF TOLERANCES

51.2195 Application of tolerances to individual packages.

SIZE REQUIREMENTS

51.2196 Size requirements.

DEFINITIONS

51.2197 Similar varietal characteristics.
51.2198 Well colored.
51.2199 Firm.
51.2200 Clean.
51.2201 Well shaped.
51.2202 Injury.
51.2203 Fairly well colored.
51.2204 Fairly well shaped.
51.2205 Damage.
51.2206 Serious damage.
51.2207 Diameter.

SUBPART—UNITED STATES STANDARDS FOR
CUCUMBERS

GRADES

51.2220 U. S. Fancy.
51.2221 U. S. No. 1.
51.2222 U. S. No. 1 Small.
51.2223 U. S. No. 1 Large.
51.2224 U. S. No. 2.

UNCLASSIFIED

51.2225 Unclassified.

TOLERANCES

51.2226 Tolerances.

APPLICATION OF TOLERANCES

51.2227 Application of tolerances.

DEFINITIONS

51.2228 Well colored.
51.2229 Well formed.
51.2230 Overgrown.
51.2231 Injury caused by scars.
51.2232 Damage.
51.2233 Diameter.
51.2234 Fairly well colored.
51.2235 Fairly well formed.
51.2236 Moderately colored.

Sec.
51.2237 Badly deformed.
51.2238 Serious damage.

AUTHORITY: §§ 51.1 to 51.2238 issued under sec. 205, 60 Stat. 1090, Pub. Law 156, 83d Cong.; 7 U. S. C. 1624.

SUBPART—REGULATIONS

ADMINISTRATION

§ 51.1 *Administration of regulations.* The Administrator, Production and Marketing Administration, United States Department of Agriculture, is charged with the administration of the regulations in this part, and he may delegate any or all of such functions to any other officer or employee of the Production and Marketing Administration of the Department, in his discretion.

DEFINITIONS

§ 51.2 *Meaning of words.* Words in the regulations in this part in the singular form shall be deemed to import the plural, and vice versa, as the case may demand.

§ 51.3 *Terms defined.* For the purpose of the regulations in this part, unless the context otherwise requires, the following terms shall have the following meanings:

(a) "Act" means the following provisions of the Department of Agriculture Appropriation Act, 1949 (Pub. Law 712, 80th Cong., 2d Sess.), or any other present or future act of Congress conferring similar authority:

Market inspection of farm products. For the investigation and certification, in one or more jurisdictions, to shippers and other interested parties of the class, quality, and condition of any agricultural commodity or food product, whether raw, dried, canned, or otherwise processed, and any product containing an agricultural commodity or derivative thereof when offered for interstate shipment or when received at such important central markets as the Secretary may from time to time designate, or at points which may be conveniently reached therefrom under such rules and regulations as he may prescribe, including payment of such fees as will be reasonable and as nearly as may be to cover the cost for the services rendered.

(b) "Department" means the United States Department of Agriculture.

(c) "Administrator" means the Administrator of the Production and Marketing Administration of the Department.

(d) "Person" means any individual, partnership, association, business trust, corporation, organized group of persons (whether incorporated or not), the United States (including, but not limited to, corporate agencies thereof), and any State, county, or municipal government, any common carrier, and any authorized agent of any of the foregoing.

(e) "Interested party" means any person who has a financial interest in the product on which inspection is requested.

(f) "Inspector" means any employee of the Department who is authorized by the Secretary, or any other person licensed by the Secretary, to investigate, sample, inspect, and certify, in accordance with the regulations in this part, to any interested party the quality and/or condition of any product covered under this part, and to perform related duties in connection with such inspection services.

(g) "Inspection certificate" means a statement, in written and/or printed form, issued pursuant to the regulations in this part, setting forth, in addition to appropriate descriptive information relative to the particular product and the containers thereof, the quality and/or condition of such product.

(h) "Quality" means the combination of the inherent properties of a product which determines its relative degree of excellence.

(i) "Condition" means the relative degree of soundness or preservation of a product and includes, but is not necessarily limited to, its maturity, decay, freezing or mechanical injury, shriveling, flabbiness, or any other factor which affects its merchantability.

(j) "Lot" means the quantity of the same kind of product offered for inspection at the same general time by an interested party, except that different varieties of the same kind of product, other than peanuts, pecans, and other nuts, shall not be considered as separate lots.

INSPECTION SERVICE

§ 51.4 *Inspection service.* Products will be inspected at appropriate points indicated in paragraphs (a), (b), and (c) of this section whenever inspectors are available.

(a) *Shipping points.* Inspection is available in all States with which cooperative agreements providing for this work have been entered into on behalf of the Department pursuant to authority contained in any act of Congress.¹

(b) *Designated markets.* The following are designated as important central markets at which products may be inspected under the act: Birmingham, Mobile, Montgomery, Ala.; Phoenix, Ariz.; Little Rock, Ark.; Los Angeles, Oakland, Sacramento, San Diego, San Francisco, Calif.; Denver, Col.; Hartford, Conn.; Washington, D. C.; Jacksonville, Miami, Tampa, Winter Haven, Fla.; Atlanta, Ga.; Chicago, Ill.; Indianapolis, Ind.; Baton Rouge, New Orleans, La.; Baltimore, Md.; Boston, Mass.; Detroit, Mich.; Duluth, Minneapolis, Minn.; Jackson, Miss.; Kansas City, St. Louis, Mo.; Newark, Trenton, N. J.; Albany, Buffalo, New York City, Rochester, Syracuse, N. Y.; Asheville, Charlotte, Raleigh, N. C.; Fargo, N. Dak.; Cincinnati, Cleveland, Columbus, Youngstown, O.; Oklahoma City, Tulsa, Okla.; Portland, Ore.; Harrisburg, Philadelphia, Pittsburgh, Wilkes-Barre, Pa.; Columbia, S. C.; Memphis, Nashville, Tenn.; Dallas, Ft. Worth, Houston, San Antonio, Tex.; Salt Lake City, Utah; Norfolk, Richmond, Roanoke, Va.; Seattle, Wash.; Milwaukee, Wis.²

¹ The addresses of the offices at these points or markets are changed from time to time. However, any prospective applicant may obtain the address of the office nearest the place where the commodity which he wishes to have inspected is located by addressing an inquiry to "Food Products Inspection Service" at any of the following offices: 1. Production and Marketing Administration, Washington 25, D. C. 2. Room 836A, 641 Washington Street, New York 14, N. Y. 3. 1421 South Aberdeen Street, Chicago 8, Ill. 4. 739 Appraiser's Building, San Francisco 11, Calif.

(c) *Other points.* Inspection may be made at any point which may be conveniently reached from any market referred to in paragraph (b) of this section under conditions provided in § 51.41 and to the extent permitted by the time of the nearest inspector.

§ 51.5 *Kind of service.* Inspection of products may be made according to quality and/or condition, and, in the discretion of the Administrator, for any part thereof.

§ 51.6 *Who may obtain service.* An application for inspection may be made by any interested party, or by his authorized agent.

§ 51.7 *How to make application.* Application for inspection may be filed in an office of inspection at any market referred to in § 51.4 (a) or (b) or with any inspector. It may be made in writing, orally, by telegraph, or by telephone. If made orally or by telephone, the inspector may require that it be confirmed by applicant in writing or by telegraph. An application may be made for one or more lots, or it may be in the nature of a blanket application for inspection of all designated lots of a given commodity within a particular period, or for all designated lots loaded or received at a specified point.

§ 51.8 *Form of application.* Each application for inspection shall state (a) the name and post-office address of the applicant and the name and capacity of the person, if any, making the application in his behalf; (b) the name and post-office address of the shipper; (c) the kind and quantity of the products involved; (d) the interest of the applicant therein; (e) the identification of the products by (1) grade, brand, or other marks, if practicable, (2) car initials, car number, and name of carrier or number of truck or name of boat, if practicable, and (3) the name and location of the store, warehouse, or other place where the products are located; (f) the particular quality or condition concerning which inspection is requested, to which may be added the time and place at which it is desired that the inspection be made; (g) when the lot is to be inspected in a receiving market, the name and address of the receiver; (h) the name of the shipping point and of the destination, when known; and (i) such other information as may be necessary for identification of the product, or as may be required by the inspector or the Administrator.

§ 51.9 *Filing of application.* An application shall be deemed filed when received at the office of inspection nearest the place where the commodity is located. A record showing the date and time of filing shall be made and kept in such office.

§ 51.10 *When application may be rejected.* An application may be rejected by the inspector in charge of the appropriate office of inspection for failure of the applicant (a) to observe the regulations in this part, (b) to furnish necessary information or to make the commodity reasonably available or accessible for inspection, or (c) when it appears

that to perform the inspection and certification service would not be to the best interests of the Government. Such applicant shall be notified promptly of the reason for such rejection.

§ 51.11 *When application may be withdrawn.* An application may be withdrawn by the applicant at any time before the inspection is performed: *Provided*, That the applicant shall pay any travel expenses, telephone, telegraph, or other expenses which have been incurred by the inspection service in connection with such application.

§ 51.12 *Authority to request inspection.* Proof of the interest of an applicant in the product involved, or of the authority of any person applying for inspection in behalf of another may be required, in the discretion of the inspector.

§ 51.13 *Accessibility of products.* The applicant shall cause the products for which inspection is requested to be made reasonably accessible for sampling or inspection and to be so placed as to disclose their quality or condition. Samples of the products drawn for examination shall be inspected only under such conditions as, in the opinion of the inspector, will permit a true and correct determination to be made of their quality or condition.

§ 51.14 *Basis of service.* Inspection and certification service for quality and/or condition shall be based on the appropriate recommended standards promulgated by the United States Department of Agriculture, applicable standards prescribed by the laws of the State where the particular product was produced which are generally recognized and used therein, specifications of any governmental agency, written buyer and seller contract specifications, or any written specification by an applicant which is approved by the Administrator: *Provided*, That, if such product is regulated under the Agricultural Marketing Agreement Act of 1937, as amended (61 Stat. 208, 707; 7 U. S. C. 601 et seq.) such inspection and certification shall be on the basis of the standards, if any, prescribed in, or pursuant to, the marketing order and/or agreement effective thereunder.

§ 51.15 *Order of inspection.* Inspection shall, insofar as practicable, be made in the order in which applications are received, except that precedence shall be given (a) to the inspection of lots involved in complaints filed pursuant to the Perishable Agricultural Commodities Act, 1930 (7 U. S. C. 499a et seq.), and (b) to appeal inspections. Precedence may also be given to applications made on behalf of the Federal Government or of a State Government.

§ 51.16 *Financial interest of inspector.* No inspector shall inspect any products in which he is financially interested, either directly or indirectly.

§ 51.17 *Postponing inspection.* If the inspector has reason to believe that, because of latent defects due to climatic or other conditions, he is unable to determine the true quality or condition of the product, he shall postpone examination

RULES AND REGULATIONS

for such period as may, in his judgment, be reasonably necessary to enable him to determine its true quality or condition.

§ 51.18 Official sampling. Samples may be officially drawn by any duly authorized inspector and delivered, or shipped, for analysis and certification to the nearest designated market or to such market as shall be directed by the Administrator. The container in which such samples are delivered, or shipped, shall contain a statement, signed by the inspector who drew the samples, showing the time and place of the sampling and the brands or other identifying marks of the containers from which the samples were drawn. The certificate based on such samples shall show the time and place of drawing the samples, and the name of the inspector by whom they were drawn.

§ 51.19 Certificate form. Certificates shall be issued on forms approved by the Administrator: *Provided*, That when an application for inspection is made by any person for the purpose of determining whether food products for use by such applicant comply with contract specifications therefor, a formal certificate need not be issued, but the fact of such compliance or noncompliance may be indicated by appropriate stamp or mark on such products or the containers thereof, or otherwise, in the discretion of the inspector.

§ 51.20 Certificates, issuance. The inspector shall sign and issue a separate certificate for each lot inspected by him, except that when an application covers a number of lots a single certificate may be issued to cover all such lots.

§ 51.21 Certificates, disposition. The original certificate, and not to exceed four copies (if requested by applicant prior to issuance), shall be delivered or mailed promptly to the applicant or to a person designated by him. One copy shall be filed in the office of the inspector when the inspection is made by a Federal Government employee, otherwise it shall be filed in the appropriate office of the cooperating State Agency. One copy shall be forwarded to the Administrator to be kept on file in Washington, except that copies of certificates showing the grades of individual grower's lots offered for manufacturing or other purposes need not be so forwarded. In the case of any product covered by a marketing agreement and/or order effective under the Agricultural Marketing Agreement Act of 1937, as amended (61 Stat. 208, 707; 7 U. S. C. 601 et seq.), at least one copy of each certificate covering the inspection of such product shall, on request, be delivered to the administrative agency established thereunder, subject to such terms and conditions as the Secretary may prescribe. Copies will be furnished to other interested parties as outlined in § 51.42.

§ 51.22 Advance information. Upon request of an applicant, all or any part of the contents of a certificate covering an inspection requested by him may be telegraphed or telephoned to him, or to any person designated by him, at his expense. If the application for such infor-

mation is received after the certificate has been issued, it will be considered as an application for an extra copy of the certificate, and the fees prescribed in § 51.42 shall apply.

APPEAL INSPECTION

§ 51.23 When appeal may be taken. An application for appeal inspection may be made whenever any financially interested person is dissatisfied with the determination stated in the original certificate.

§ 51.24 How to obtain. An appeal inspection may be obtained by the applicant, or other person financially interested in the product, by filing a request (a) with the inspection office nearest the point where the product is located, or (b) with the inspector who made the original inspection, or (c) with any district supervisory inspection office, or (d) with the Administrator. The application for appeal shall state the reasons therefor, and shall be accompanied by a copy of any previous inspection certificate or inspection report, and any other information which the applicant received regarding the quality or condition of the product at the time of the original inspection. Such application may be made orally or in writing, or by telegraph or telephone. If made orally or by telephone, the application shall be confirmed in writing.

§ 51.25 Record of filing time. A record showing the date and time of filing an application shall be made promptly by the receiving office.

§ 51.26 When appeal inspection may be refused. An application for an appeal inspection may be refused if, (a) the reasons for the appeal inspection are frivolous or not substantial; (b) the quality or condition of the product has undergone a material change since the inspection covering the product on which the appeal inspection is requested; (c) the lot in question is not, or cannot be, made accessible for inspection; (d) the lot relative to which appeal inspection is requested cannot be identified positively by the inspector as the lot which was previously inspected; or (e) there is non-compliance with the regulations in this part. Such an applicant shall be notified promptly of the reason for the refusal.

§ 51.27 When an application for an appeal inspection may be withdrawn. An application for appeal inspection may be withdrawn by the applicant at any time before the appeal inspection is performed: *Provided*, That the applicant shall pay any travel expenses, telephone, telegraph, or other expenses which have been incurred by the inspection service in connection with such application.

§ 51.28 Order in which made. Appeal inspections shall be made, insofar as practicable, at the time requested by applicant and in the order in which applications are received. They shall take precedence over all other pending applications, except inspections covering lots involved in complaints filed pursuant to the Perishable Agricultural Commodities Act, 1930 (7 U. S. C. 499a et seq.).

§ 51.29 Who shall make appeal inspections. Appeal inspections shall be made by an inspector or inspectors designated therefor by the Administrator.

§ 51.30 Appeal findings. The inspector or inspectors making an appeal inspection shall sign and issue an appeal inspection certificate, which shall supersede and refer specifically to the original inspection certificate from which the appeal was taken, and contain a statement as to the quality or condition of the product, as determined by the appeal inspection. In all other respects the provisions of §§ 51.5 to 51.22, insofar as applicable, shall apply to appeal inspection certificates, except that if the applicant for appeal inspection is not the original applicant, a copy of the appeal inspection certificate shall be mailed to the original applicant.

§ 51.31 Superseded certificates. When an original inspection certificate shall have been superseded by an appeal inspection certificate, such original inspection certificate shall not thereafter represent the quality or condition of the product described therein. If the original and all copies of the superseded certificate are not submitted to the person receiving the application for appeal inspection, the officer issuing the superseding certificate shall forward notice of such issuance and of the superseding of the original certificate to such persons as he considers necessary to prevent fraudulent use of the superseded certificate.

LICENSED INSPECTORS

§ 51.32 Who may be licensed. Persons possessing adequate qualifications, as determined by such examinations as the Administrator may consider to be appropriate, may be licensed by the Secretary as inspectors of products which may be inspected under the regulations in this part. Such licenses shall bear the printed signature of the Secretary and shall be countersigned by an authorized employee of the Department. A licensed inspector shall perform his duties pursuant to these regulations as directed by the Administrator.

§ 51.33 Application to become a licensed inspector. Application to become a licensed inspector shall be made to the Administrator on forms furnished for that purpose. Each such application shall be filled in and signed by the applicant in his own handwriting, and the application shall contain or be accompanied by:

(a) A statement of present address, age, height and weight of the applicant;

(b) A statement showing education and present and previous occupations, together with names of all employers for whom he has worked, with periods of service, during the last 5 years previous to the date of his application;

(c) A statement by the applicant that he agrees to comply with all the terms and conditions of the regulations in this part relating to the duties of inspectors; and

(d) Such other information as may be required by the Administrator.

§ 51.34 Suspension or revocation of license of licensed inspector. Pending

final action by the Secretary, the Administrator may, whenever he deems such action necessary, suspend the license of any licensed inspector issued pursuant to the regulations in this part by giving notice of such suspension to the respective licensee, accompanied by a statement of the reasons therefor. Within 7 days after the receipt of the aforesaid notice and statement of reasons by such licensee, he may file an appeal, in writing, with the Secretary supported by any argument or evidence that he may wish to offer as to why his license should not be suspended or revoked. After the expiration of the aforesaid 7 day period and consideration of such argument and evidence, the Secretary shall take such action as he deems appropriate with respect to such suspension or revocation.

§ 51.35 Surrender of license. Upon termination of his services as a licensed inspector, or suspension or revocation of his license, a licensee shall surrender his license immediately to the office of inspection serving the area in which he is located. These same provisions shall apply in a case of an expired license.

FEEs AND CHARGES

§ 51.36 Amount of fees, rates, and charges. For each lot of products inspected, a fee, and expenses, determined in accordance with §§ 51.37 to 51.41 shall be paid by the applicant.

§ 51.37 Basis for charges. (a) The fee for each lot of products inspected by a salaried inspector acting exclusively for the Department of Agriculture, except for peanuts, pecans, and other nuts, shall be on the following basis: For an inspection covering quality and condition, \$9 when the quantity involved is more than one-half of a carload of the customary size for such products in the area from which shipped but not more than a full carload, and \$6 when the quantity involved is not more than one-half of such carload, but the maximum fee for any carload not exceeding the customary size shall be \$18. For an inspection covering condition only, \$7.20 when the quantity involved is more than one-half of carload of the customary size for such products in the area from which shipped but not more than a full carload, and \$4.80 when the quantity involved is not more than one-half of such carload, but the maximum fee for condition only inspection of any carload not exceeding the customary size shall be \$14.40.

(b) For each lot of peanuts, pecans, or other nuts inspected, except pursuant to the provisions in § 51.19, the fee shall be \$12 when the quantity involved is not more than a full carload: *Provided*, That the different grades and varieties of peanuts shall be considered separate lots, and the fee for farmer stock peanuts (unshelled peanuts) shall be \$1.50 per ton.

(c) When any lot involved is in excess of a carload the quantity shall be calculated in terms of carloads and fractions thereof of the customary size for such carloads and the carload rates aforesaid applied: *Provided*, That said fractions shall be calculated in terms of fourths or next higher fourths. When inspections are made on which formal certificates

are not issued, as provided in § 51.19, or when the products inspected cannot readily be calculated in terms of carlots, or when the services rendered are such that a charge on the carlot basis would be inadequate or inequitable, charges for inspection may be based on the time consumed by the inspector in connection with such inspections, computed at the rate of \$3.60 per hour, or the charges may be based upon the number of pounds or number of containers in the lot inspected, if such charges are in substantial conformity with the hourly or carload rate.

§ 51.38 Fees for inspections by licensee who is working under contract with the Administrator. The Administrator may enter into a contract with any licensed inspector authorizing him to make inspections under the act in a designated area; to collect fees for such inspections at rates prescribed in the contract; and direct him to transmit such fees, less a designated percentage which he may retain as compensation for his services in making such inspections, to the Production and Marketing Administration at such times and in such manner as the contract shall provide.

§ 51.39 Fees under cooperative agreement. Fees for inspections made under cooperative agreements pursuant to authority contained in any act of Congress shall be those provided for by such agreements.

§ 51.40 Fees for appeal inspections. Fees for appeal inspections on all products shall be double those for original inspections, except that when it is found that there was a material error in the determination based upon the original inspection no fee will be charged, and except that appeal inspection for Government agencies shall be on the hourly basis prescribed in § 51.47, plus traveling and other expenses authorized to be charged by the provisions in § 51.41. The maximum fee for the appeal inspection of a single car shall not exceed \$24.

§ 51.41 Traveling, and other expenses. Such further charges may be made for traveling expenses and other items paid or incurred by the Production and Marketing Administration in connection with an inspection made at a place where no inspector is located, or appeal inspection where the services of a second inspector are required, as will reimburse the Production and Marketing Administration. These charges shall be included with the fee for inspection on the bill furnished the applicant.

§ 51.42 Fees for additional copies of inspection certificates. Additional copies of any inspection certificate other than those provided for in § 51.21, may be supplied to any interested party upon payment of a fee of \$1.50 for each set of 3, or less, copies.

§ 51.43 Charges for inspection services on a contract basis. Irrespective of fees and charges prescribed in foregoing sections, the Administrator may enter into contracts with applicants to perform inspection services pursuant to the regulations in this part and other requirements as prescribed by the Admin-

istrator in such contract, and the charges for such inspection services provided for in such contracts shall be on such bases as will reimburse the Production and Marketing Administration of the Department for the full cost of rendering such inspection service, including an appropriate overhead charge to cover, as closely as practicable, administrative overhead expenses, as may be determined by the Administrator.

§ 51.44 How fees shall be paid. Fees shall be paid by the applicant in accordance with the directions on the fee bill furnished him by the inspector, and in advance, if required by the inspector.

§ 51.45 Disposition of fees. (a) The fees covered by §§ 51.37 to 51.39 shall be disposed of as follows:

(1) Fees for inspections made by salaried inspectors acting exclusively for the Production and Marketing Administration shall be remitted promptly to the Administrator.

(2) Fees for inspections made by a licensed inspector acting exclusively for the Production and Marketing Administration, less the percentage thereof which he is allowed by the terms of his contract of employment as compensation for his services, shall be remitted to the Production and Marketing Administration.

(3) Fees for inspections made by an inspector acting under a cooperative agreement with a State or other organizations shall be disposed of in accordance with the terms of such agreement. Such portion of the fees collected under a cooperative agreement with a State as may be due the United States shall be remitted to the Production and Marketing Administration.

(b) Fees covered by §§ 51.40 to 51.43 shall be remitted to the Production and Marketing Administration.

MISCELLANEOUS

§ 51.46 Fraud or misrepresentation. Any willful misrepresentation or any deceptive or fraudulent practice found to be made or committed by any person in connection with: (a) The making or filing of an application for any inspection service; (b) the making of the product accessible for sampling or inspection; (c) the use of any inspection report or any inspection certificate, or appeal inspection certificate issued under the regulations in this part; (d) the use of a facsimile form which simulates, in whole or in part, any official certificate authorized to be issued under these regulations in this part for the purpose of purporting to evidence the U. S. grade of any product; or (e) any willful violation of the regulations in this part, or supplementary rules or instructions issued by the Administrator, may be deemed sufficient cause for debarring such person from any or all benefits of the act.

§ 51.47 Political activity. All inspectors are forbidden, during the period of their respective appointments or licenses, to take an active part in political management or in political campaigns. Political activities in city, county, State, or national elections, whether primary or regular, or in behalf of any party or can-

didate, or any measure to be voted upon, are prohibited. This applies to all appointees or licensees, including, but not limited to, temporary and cooperative employees and employees on leave of absence, with or without pay. Willful violations of this section will constitute grounds for dismissal in the case of appointees and revocation of licenses in the case of licensees.

§ 51.48 Interfering with an inspector. Any further benefits of the act may be denied any applicant or other interested party who, either personally or through an agent or representative, interferes with or obstructs, by intimidation, threats, assault, or in any other manner, an inspector in the performance of his duties.

§ 51.49 Compliance with other laws. None of the requirements in the regulations of this part shall excuse failure to comply with any Federal, State, county, or municipal laws applicable to products covered in the regulations in this part.

§ 51.50 Identification. Each inspector shall have in his possession at all times, and present upon request, while on duty, the means of identification furnished by the Department to such person.

§ 51.51 Publication. Publication under the act and in this part shall be made in the FEDERAL REGISTER, the Service and Regulatory Announcements of the Department, and such other media as the Administrator may approve for the purpose.

SUBPART—UNITED STATES STANDARDS FOR APPLES GRADES

§ 51.300 U. S. Extra Fancy. U. S. Extra Fancy consists of apples of one variety which are mature, but not overripe, carefully hand-picked, clean, well formed; free from decay, internal browning, internal breakdown, scald, scab, bitter pit, Jonathan spot, freezing injury, broken skins and bruises (except those that are slight and incident to proper handling and packing), and visible water core. The apples shall also be free from injury caused by russetting, sunburn or spray burn, limb rubs, hail, drought spots, scars, stem or calyx cracks, other diseases, insects, or mechanical or other means. Each apple of this grade shall have the amount of color specified in § 51.308 for the variety. (See §§ 51.308, 51.310, and 51.313.)

§ 51.301 U. S. Fancy. U. S. Fancy consists of apples of one variety which are mature but not overripe, carefully handpicked, clean, fairly well formed; free from decay, internal browning, internal breakdown, bitter pit, Jonathan spot, scald, freezing injury, broken skins and bruises (except those incident to proper handling and packing), and visible water core. The apples shall also be free from damage caused by russetting, sunburn or spray burn, limb rubs, hail, drought spots, scars, stem or calyx cracks, other diseases, insects, or mechanical or other means. Each apple of this grade shall have the amount of color specified in § 51.308 for the variety. (See §§ 51.308, 51.310, and 51.313.)

§ 51.302 U. S. No. 1. The requirements for this grade are the same as U. S. Fancy except for color and russetting. In this grade less color is required for all varieties except yellow and green varieties, for which the requirements for both grades are the same. Apples of this grade shall be free from excessive damage caused by russetting which means that they shall meet the russetting requirements for U. S. Fancy as defined under the definitions of "damage by russetting": *Provided*, That, the aggregate area of an apple which may be covered by smooth net-like russetting shall not exceed 25 percent; *And further provided*, That, the aggregate area of an apple which may be covered by smooth solid russetting shall not exceed 10 percent. (See §§ 51.308, 51.310, and 51.313.)

§ 51.303 U. S. No. 1 Cookers. U. S. No. 1 Cookers consists of apples of one variety which meet the requirements of U. S. No. 1 grade except as to color. This grade is provided for apples which are mature but which may not have sufficient color to meet the specifications of U. S. No. 1. (See §§ 51.310 and 51.313.)

§ 51.304 U. S. No. 1 Early. U. S. No. 1 Early consists of apples of one variety which meet the requirements of U. S. No. 1 grade except as to color, maturity and size. Apples of this grade have no color requirements, need not be mature, and shall be not less than 2 inches in diameter. This grade is provided for varieties such as Duchess, Gravenstein, Red June, Twenty Ounce, Wealthy, Williams, Yellow Transparent, and Lodi, or other varieties which are normally marketed during the summer months. (See §§ 51.310 and 51.313.)

§ 51.305 U. S. Utility. U. S. Utility consists of apples of one variety which are mature but not overripe, carefully handpicked, not seriously deformed; free from decay, internal browning, internal breakdown, scald and freezing injury. The apples shall also be free from serious damage caused by dirt or other foreign matter, broken skins, bruises, russetting, sunburn, spray burn, limb rubs, hail, drought spots, scars, stem or calyx cracks, visible water core, other diseases, insects, or mechanical or other means. (See §§ 51.310 and 51.313.)

§ 51.306 Combination grades. (a) Combinations of the above grades can be used as follows:

Combination U. S. Extra Fancy and U. S. Fancy.
Combination U. S. Fancy and U. S. No. 1.

Combination U. S. No. 1 and U. S. Utility.

(b) Combinations other than these are not permitted in connection with the United States apple grades. When Combination U. S. Extra Fancy and U. S. Fancy is packed, at least 25 percent of the apples in any lot shall meet the requirements of the higher grade in the combination. When Combination U. S. Fancy and U. S. No. 1 or Combination U. S. No. 1 and U. S. Utility are packed, at least 50 percent of the apples in any lot shall meet the requirements of the higher grade in the combination. (See §§ 51.308, 51.310 and 51.313.)

§ 51.307 U. S. Hail grade. U. S. Hail grade consists of apples which meet the requirements of U. S. No. 1 grade except that hail marks where the skin has not been broken and well healed hail marks where the skin has been broken shall be permitted, provided the apples are fairly well formed. (See §§ 51.308, 51.310, and 51.313.)

COLOR

§ 51.308 Color requirements. In addition to the requirements specified for the grades set forth in §§ 51.300 to 51.307, apples of these grades shall have the percentage of color specified for the variety in Table I appearing in this section. For the solid red varieties the percentage stated refers to the area of the surface which must be covered with a good shade of solid red characteristic of the variety: *Provided*, That, an apple having color of a lighter shade of solid red or striped red than that considered as a good shade of red characteristic of the variety may be admitted to a grade, provided it has sufficient additional area covered so that the apple has as good an appearance as one with the minimum percentage of good red characteristic of the variety required for the grade. For the striped red varieties the percentage stated refers to the area of the surface in which the stripes of good shade of red characteristic of the variety shall predominate over stripes of lighter red, green, or yellow. However, an apple having color of a lighter shade than that considered as a good shade of red characteristic of the variety may be admitted to a grade: *Provided*, That, it has sufficient additional area covered so that the apple has as good an appearance as one with the minimum percentage of stripes of a good red characteristic of the variety required for the grade. Faded brown stripes shall not be considered as color except in the case of the Gray Baldwin variety.

TABLE I—COLOR REQUIREMENTS FOR SPECIFIED U. S. GRADES OF APPLES, BY VARIETIES

Variety	U. S. Extra Fancy	U. S. Fancy	U. S. No. 1
	Percent	Percent	Percent
Solid Red:			
Black Ben.....	75	50	25
Gano.....	75	50	25
Winesap.....	75	50	25
Other similar varieties ¹	75	50	25
Red Sport varieties ²	75	50	25
Striped or partially red:			
Cortland.....	65	33	25
Jonathan.....	66	33	25
McIntosh.....	66	33	25
Other similar varieties ³	66	33	25
Baldwin.....	50	25	15
Ben Davis.....	50	25	15
Delicious.....	50	25	15
Mammoth Black Twig.....	50	25	15
Northern Spy.....	50	25	15
Rome Beauty.....	50	25	15
Stayman.....	50	25	15
Turley.....	50	25	15
Wagener.....	50	25	15
Wealthy.....	50	25	15
Willow Twig.....	50	25	15
York Imperial.....	50	25	15
Other similar varieties ⁴	50	25	15
Hubbardston.....	50	15	10
Stark.....	50	15	10
Other similar varieties.....	50	15	10

¹ Arkansas Black, Beacon, Detroit Red, Esopus Spitzenburg, King David, Lowry, Minjon.

² When Red Sport varieties are specified as such they shall meet the color requirements specified for Red Sport varieties.

³ Haralson, Kendall, Macoun, Melba, Snow (Fameuse).

⁴ Bonum, Early McIntosh, Limbertwig, Milton, Nero, Paragon.

TABLE I—COLOR REQUIREMENTS FOR SPECIFIED U. S. GRADES OF APPLES, BY VARIETIES—Con.

Variety	U. S. Extra Fancy	U. S. Fancy	U. S. No. 1
Striped or partially red—Con.	Percent	Percent	Percent
Red June	50	15	(9)
Williams	50	15	(9)
Other similar varieties	50	15	(9)
Gravenstein	25	10	(9)
Other similar varieties	25	10	(9)
Red cheeked or blushed:			
Malden Blush	(7)	(9)	(9)
Twenty Ounce	(7)	(9)	(9)
Winter Banana	(7)	(9)	(9)
Other similar varieties	(7)	(9)	(9)
Green varieties	(9)	(9)	(9)
Yellow varieties	(9)	(9)	(9)
Golden Delicious	(10)	(10)	(10)

* Tinge of color.
 * Duchess, Red Astrachan, Smokehouse, Summer Rambo.
 † Blush cheek.
 * None.
 * Characteristic ground color.
 * 75 percent characteristic color. NOTE "Characteristic color", when the white around the lenticels predominates over the green color, creating a mottling effect on the surface of the apple, it shall be considered as the minimum characteristic color.

UNCLASSIFIED

§ 51.309 *Unclassified.* Unclassified consists of apples which are not graded in conformity with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

TOLERANCES

§ 51.310 *Tolerances.* (a) In order to allow for variations incident to proper grading and handling, not more than a total of 10 percent of the apples in any lot may fail to meet the requirements of the grade: *Provided*, That, not more than one-half of this amount, or 5 percent, shall be allowed for apples which are seriously damaged by insects and including not more than 1 percent for apples affected by decay or internal breakdown or both.

(b) When applying the foregoing tolerances to Combination U. S. Extra Fancy and U. S. Fancy grade, no part of any tolerance shall be allowed to reduce, for the lot as a whole, the 25 percent of apples of the higher grade required in the combination, but individual containers shall have not less than 15 percent of the higher grade.

(c) When applying the foregoing tolerances to Combination U. S. Fancy and U. S. No. 1 grade and to Combination U. S. No. 1 and U. S. Utility grade, no part of any tolerance shall be allowed to reduce, for the lot as a whole, the 50 percent of apples of the higher grade required in the combination, but individual containers shall have not less than 40 percent of the higher grade.

§ 51.311 *Application of tolerances to individual packages.* The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations, provided the averages for the entire lot are within the tolerances specified for the grade:

(a) For packages which contain more than 10 pounds, and a tolerance of 10 percent or more is provided (as in the case of size, where a tolerance of 15 per-

cent is provided) individual packages in any lot shall have not more than one and one-half times the tolerance specified. For packages which contain more than 10 pounds and a tolerance of less than 10 percent is provided, individual packages in any lot shall have not more than double the tolerance specified, except that at least one apple which is seriously damaged by insects or affected by decay or internal breakdown may be permitted in any package.

(b) For packages which contain 10 pounds or less, individual packages in any lot are not restricted as to the percentage of defects: *Provided*, That, not more than one apple which is seriously damaged by insects or affected by decay or internal breakdown may be permitted in any package.

§ 51.312 *Basis of calculating percentages.* (a) When the numerical count is marked on the container, percentages shall be calculated on the basis of count.

(b) When the minimum diameter or minimum and maximum diameters are marked on the container, percentages shall be calculated on the basis of weight.

(c) When the apples are in bulk, percentages shall be calculated on the basis of weight.

CONDITION

§ 51.313 *Condition after storage or transit.* Decay, scald, or any other deterioration which may have developed on apples after they have been in storage or transit shall be considered as affecting condition and not the grade.

SIZE

§ 51.314 *Size requirements.* The numerical count or the minimum diameter of the apples packed in a closed container shall be indicated on the container.

(b) When the numerical count is marked on the container the minimum size of the largest apple shall be not more than one-fourth inch larger than the minimum size of the smallest apple.

(c) When the numerical count is not shown the minimum diameter shall be plainly stamped, stenciled, or otherwise marked on the container in terms of whole inches, whole and half inches, whole and quarter inches, or whole and eighth inches, as 2½ inches minimum, 2¼ inches minimum, or 2⅜ inches minimum, in accordance with the facts. It is suggested that both minimum and maximum diameters be marked on the container, as 2¼ to 2¾ inches, or 2½ to 2¾ inches, as such marking is especially desirable for apples marketed in the export trade.

(d) The measurement for minimum size shall be the largest diameter of the apple taken at right angles to a line from the stem end to the blossom end. The measurement for maximum size shall be the smallest dimension of the apple determined by passing the apple through a round opening.

(e) In order to allow for variations incident to proper sizing, not more than 5 percent of the apples in any lot may not meet the size requirements: *Provided*, That, when the maximum and

minimum sizes are both stated, an additional 10 percent tolerance shall be allowed for apples which are larger than the maximum size stated.

PACKING AND MARKING

§ 51.315 *Packing requirements—(a) Representative face packing.* Each package shall be packed so that the apples on the shown face shall be reasonably representative in size, color and quality of the contents of the package.

(b) *Boxes.* (1) Apples packed in the standard northwestern apple boxes shall be arranged in the containers according to the approved and recognized methods with the stems pointing toward the ends of the boxes, except when jumbled. All packages shall be well filled but not to the extent as to cause excessive or unnecessary bruising to the apples because of overfilled packages. Apples packed in the standard northwestern apple boxes shall be tightly packed with sufficient bulge to prevent any appreciable movement of the apples within the containers when lidded. Each wrapped apple shall be completely enclosed by its individual wrapper.

(2) Apples packed in other type boxes, such as nailed wooden boxes, wire-bound boxes, and fibreboard boxes, may be place packed, jumble packed faced, or jumble packed, and all packs shall be well filled.

(3) Apples packed in boxes equipped with cell compartments or molded trays shall be of the proper size for the cells or the molds in which they are packed.

(4) Apples packed in consumer unit cartons and packed into shipping containers shall completely fill the shipping container.

(c) *Baskets.* Apples packed in U. S. standard bushel baskets, one-half bushel baskets and five-eighths bushel baskets may be ring faced and shall be tightly packed with sufficient bulge to prevent any appreciable movement of the apples within the containers when lidded.

(d) *Barrels.* Apples packed in barrels shall be tightly packed.

(e) *Tolerances.* In order to allow for variations incident to proper packing, not more than 5 percent of the containers in any lot may not meet these requirements.

§ 51.316 *Suggestions for marking containers.* (a) In order to conserve space, abbreviations may be used for marking United States grade names on containers. The following abbreviations are suggested where it is not desired to use the full grade name:

(1) U. S. Ex. Fcy. for U. S. Extra Fancy.

(2) U. S. Fcy. for U. S. Fancy.

(3) U. S. No. 1 for U. S. No. 1.

(4) U. S. Util. for U. S. Utility.

(5) Combination grades may be designated by abbreviations of the grades preceded by the abbreviation "Comb.", as "Comb. U. S. Fcy.-U. S. No. 1".

STANDARDS FOR EXPORT

§ 51.317 *Standards for export, as applied to condition factors.* (a) The apples in any lot shall be generally tightly packed when in barrels or

baskets, and generally fairly tightly or tightly packed, when in boxes.

(b) Not more than 5 percent of the apples in any lot shall be further advanced in maturity than firm ripe.

(c) Not more than 5 percent of the apples in any lot shall be damaged by storage scab.

(d) Not more than a total of 5 percent of the apples in any lot shall be damaged by bitter pit, Jonathan spot, scald, internal breakdown, water core, freezing, decay, or other such condition factors: *Provided, That,*

(1) Not more than 2 percent shall be allowed for apples affected by decay;

(2) Not more than 2 percent shall be allowed for damage by internal breakdown;

(3) Not more than 2 percent of slight scald shall be permitted for apples properly packed in oiled paper or which have been especially treated with oil to prevent scald; otherwise, the apples must be free from scald.

(e) Any lot of apples shall be considered as meeting the standards for export if the entire lot averages within the requirements specified: *Provided, That,* no sample from the containers in any lot is found to exceed double the percentages specified.

DEFINITIONS

§ 51.318 *Mature*. "Mature" means that the apples have reached the stage of growth which will insure the proper completion of the ripening process. Before a mature apple becomes overripe it will show varying degrees of firmness, depending upon the stage of the ripening process. The following terms are used for describing these different stages of firmness of apples:

(a) "Hard" means apples with a tenacious flesh and starchy flavor. Apples at this stage are suitable for storage and long-distance shipment.

(b) "Firm" means apples with a tenacious flesh but which are becoming crisp with a slight starchy flavor, except the Delicious variety. Apples at this stage are also suitable for storage and long-distance shipment.

(c) "Firm ripe" means apples with crisp flesh except that the flesh of the apples of the Gano, Ben Davis, and Rome Beauty varieties may be slightly mealy. Apples at this stage may be shipped long distances but should be moved into consumption within a short period of time.

(d) "Ripe" means apples with mealy flesh and soon to become soft for the variety. Apples at this stage should be moved immediately into consumption.

§ 51.319 *Overripe*. "Overripe" means apples which are dead ripe, with flesh very mealy or soft, and past commercial utility.

§ 51.320 *Carefully hand-picked*. "Carefully hand-picked" means that the apples do not show evidence of rough handling or of having been on the ground.

§ 51.321 *Clean*. "Clean" means that the apples are free from excessive dirt, dust, spray residue and other foreign material.

§ 51.322 *Well formed*. "Well formed" means that the apple has the normal shape characteristic of the variety, except that the shape may be slightly irregular, provided, it does not detract from the general appearance of the apple.

§ 51.323 *Injury*. "Injury" means any defect which more than slightly affects the appearance, or the edible or shipping quality of the apples.

(a) Russetting in the stem cavity or calyx basin which cannot be seen when the apple is placed stem end or calyx end down on a flat surface, shall not be considered in determining whether or not an apple is injured by russetting, except that rough or bark-like russetting in the stem cavity or calyx basin shall be considered as injury when the appearance of the apple is materially affected. The following types and amounts of russetting outside of the stem cavity or calyx basin, shall be considered as injury:

(1) Smooth net-like russetting, when an aggregate area of more than 5 percent of the surface is covered, and the color of the russetting shows no very pronounced contrast with the background color of the apple, or lesser amounts of more conspicuous net-like russetting when the appearance is affected to a greater extent than the above amount permitted.

(2) Smooth, solid russetting which covers an aggregate area of more than one-half inch in diameter, and the pattern and color of the russetting shows no very pronounced contrast with the background color of the apple, or lesser amounts of more conspicuous solid russetting when the appearance is affected to a greater extent than the above amount permitted.

(3) Slightly rough russetting which covers an aggregate area of more than one-fourth inch in diameter.

(4) Rough russetting, unless it is well within the stem cavity or calyx basin and is not readily apparent.

(b) Any one of the following defects, or any combination thereof, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as injury:

(1) Sunburn or spray burn, when the discolored area does not blend into the normal color of the fruit.

(2) Dark brown or black limb rubs which affect a total area of more than one-eighth inch in diameter, except that light brown limb rubs of a russet character shall be considered under the definition of injury by russetting.

(3) Hail marks, drought spots or other similar depressions or scars where there is appreciable discoloration other than russetting, or when the indentations are not superficial, or when an individual indentation exceeds one-eighth inch in diameter, or the total affected area exceeds one-fourth inch in diameter.

(4) Stem or calyx cracks which are not well healed, or well healed stem or

calyx cracks which exceed a length of one-eighth inch.

(5) Diseases: (i) Cedar rust infection which affects a total area of more than one-eighth inch in diameter.

(ii) Sooty blotch or fly speck which is thinly scattered over more than 5 percent of the surface, or dark, heavily concentrated spots which affect an area of more than one-fourth inch in diameter.

(iii) Red skin spots which are thinly scattered over more than one-tenth of the surface, or dark, heavily concentrated spots which affect an area of more than one-fourth inch in diameter.

(6) Insects: (i) Any healed sting or healed stings which affect a total area of more than one-eighth inch in diameter including any encircling discolored rings.

(ii) Worm holes.

§ 51.324 *Fairly well formed*. "Fairly well formed" means that the apple may be slightly abnormal in shape but not to an extent which detracts materially from its appearance.

§ 51.325 *Damage*. "Damage" means any defect which materially affects the appearance, or the edible or shipping quality of the apples.

(a) Russetting in the stem cavity or calyx basin which cannot be seen when the apple is placed stem end or calyx end down on a flat surface shall not be considered in determining whether or not an apple is damaged by russetting, except that excessively rough or bark-like russetting in the stem cavity or calyx basin shall be considered as damage when the appearance of the apple is materially affected. The following types and amounts of russetting outside of the stem cavity or calyx basin, shall be considered as damage:

(1) Russetting which is excessively rough on Roxbury Russet and other similar varieties.

(2) Smooth net-like russetting, when an aggregate area of more than 15 percent of the surface is covered, and the color of the russetting shows no very pronounced contrast with the background color of the apple, or lesser amounts of more conspicuous net-like russetting when the appearance is affected to a greater extent than the above amount permitted.

(3) Smooth solid russetting, when an aggregate area of more than 5 percent of the surface is covered, and the pattern and color of the russetting shows no very pronounced contrast with the background color of the apple, or lesser amounts of more conspicuous solid russetting when the appearance is affected to a greater extent than the above amount permitted.

(4) Slightly rough russetting which covers an aggregate area of more than one-half inch in diameter.

(5) Rough russetting which exceeds one-fourth inch in diameter, unless it is well within the stem cavity or calyx basin and is not readily apparent.

(b) Any one of the following defects, or any combination thereof, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

¹ The area refers to that of a circle of the specified diameter.

(1) Sunburn or spray burn which has caused blistering or cracking of the skin, or when the discolored area does not blend into the normal color of the fruit unless the injury can be classed as russetting.

(2) Limb rubs which affect a total area of more than one-half inch in diameter, except that light brown limb rubs of a russet character shall be considered under the definition of damage by russetting.¹

(3) Hail marks, drought spots, or other similar depressions or scars which are not superficial, or when such injury affects a total area of more than one-half inch in diameter.¹

(4) Stem or calyx cracks which are not well healed, or well healed stem or calyx cracks which exceed an aggregate length of one-fourth inch.

(5) Diseases: (i) Scab spots which affect a total area of more than one-fourth inch in diameter.¹

(ii) Cedar rust infection which affects a total area of more than one-fourth inch in diameter.¹

(iii) Sooty blotch or fly speck which is thinly scattered over more than one-tenth of the surface, or dark, heavily concentrated spots which affect an area of more than one-half inch in diameter.¹

(iv) Red skin spots which are thinly scattered over more than one-tenth of the surface, or dark, heavily concentrated spots which affect an area of more than one-half inch in diameter.¹

(6) Insects: (i) Any healed sting or healed stings which affect a total area of more than three-sixteenths inch in diameter including any encircling discolored rings.¹

(ii) Worm holes.

§ 51.326 *Seriously deformed*. "Seriously deformed" means that the apple is so badly misshapen that its appearance is seriously affected.

§ 51.327 *Serious damage*. "Serious damage" means any defect which seriously affects the appearance, or the edible or shipping quality of the apples.

(a) The following types and amounts of russetting shall be considered as serious damage:

(1) Smooth solid russetting, when more than one-half of the surface in the aggregate is covered, including any russetting in the stem cavity or calyx basin or slightly rough, or excessively rough or bark-like russetting which detracts from the appearance of the fruit to a greater extent than the amount of smooth solid russetting permitted: *Provided*, That, any amount of russetting shall be permitted on Roxbury Russet and other similar varieties.

(b) Any one of the following defects, or any combination thereof, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as serious damage:

(1) Sunburn or spray burn which seriously detracts from the appearance of the fruit.

¹ The area refers to that of a circle of the specified diameter.

(2) Limb rubs which affect more than one-tenth of the surface in the aggregate.

(3) Hail marks, drought spots, or scars, if they materially deform or disfigure the fruit, or if such defects affect more than one-tenth of the surface in the aggregate: *Provided*, That, no hail marks which are unhealed shall be permitted and not more than an aggregate area of one-half inch shall be allowed for well-healed hail marks where the skin has been broken.¹

(4) Stem or calyx cracks which are not well healed, or well healed stem or calyx cracks which exceed an aggregate length of one-half inch.

(5) Visible water core which affects an area of more than one-half inch in diameter.¹

(6) Diseases: (i) Scab spots which affect a total area of more than three-fourths inch in diameter.¹

(ii) Cedar rust infection which affects a total area of more than three-fourths inch in diameter.¹

(iii) Sooty blotch or fly speck which affects more than one-third of the surface.

(iv) Red skin spots which affect more than one-third of the surface.

(v) Bitter pit and Jonathan spot which is thinly scattered over more than one-tenth of the surface and does not materially deform or disfigure the fruit.

(7) Insects: (i) Healed stings which affect a total area of more than one-fourth inch in diameter including any encircling discolored rings.¹

(ii) Worm holes.

SUBPART—UNITED STATES STANDARDS FOR APPLES FOR PROCESSING

GRADES

§ 51.340 *U. S. No. 1*. U. S. No. 1 shall consist of apples of one variety which are not overripe and which are free from decay, worm holes, freezing injury and internal breakdown. The apples shall also be free from any defect which cannot be removed during the usual commercial preparation for use without causing a loss of over 5 percent, by weight, of the apple in excess of that which would occur if the apple were perfect. (See § 51.343.)

§ 51.341 *U. S. No. 2*. U. S. No. 2 shall consist of apples of one variety which are not overripe and which are free from freezing injury and internal breakdown. The apples shall also be free from any defect which cannot be removed during the usual commercial preparation for use without causing a loss of over 25 percent, by weight, of the apple in excess of that which would occur if the apple were perfect. (See § 51.343.)

CULLS

§ 51.342 *Culls*. Culls shall consist of apples which do not meet the requirements of either of the foregoing grades.

SIZE

§ 51.343 *Size*. The minimum size and range of size may be fixed by agreement between buyer and seller. The measurement for minimum size shall be the largest diameter taken at right

angles to a line from stem to blossom end and the measurement for maximum size shall be the smallest diameter taken at right angles to a line from stem to blossom end.

TOLERANCES

§ 51.344 *Tolerances*. In the application of these standards it is contemplated that in most instances sellers will not sort their apples into separate lots of the various grades and sizes before delivery to the buyer, and that the buyer will pay on the basis of the percentage of each grade and size in the lot as determined by inspection. In such cases, there is no need for tolerances. If the contract between buyer and seller provides for the delivery of lots containing only one grade and size, such as "U. S. No. 1—2¼ inches up," "U. S. No. 1—2½ to 2¾ inches," or "U. S. No. 2—2¼ inches up," then unless otherwise specified, a 10 percent tolerance shall be allowed for apples which fail to meet the requirements of the grade upon which the contract is based, and an additional tolerance of 5 percent shall be allowed for apples below any specified minimum size and an additional tolerance of 10 percent shall be permitted for apples above any specified maximum size.

SUBPART—UNITED STATES STANDARDS FOR FRESH SHELLED LIMA BEANS FOR PROCESSING

GRADES

§ 51.355 *U. S. No. 1*. U. S. No. 1 consists of shelled lima beans of similar varietal characteristics which are fairly tender, have a green color and which are free from decay and from injury caused by discoloration, shriveling, sunscald, heating, freezing, disease, insects, or other means.

§ 51.356 *U. S. No. 2*. U. S. No. 2 consists of shelled lima beans which are free from decay, and from damage caused by discoloration, shriveling, sunscald, heating, freezing, disease, insects, or other means.

CULLS; FOREIGN MATERIAL

§ 51.357 *Culls*. Culls are lima beans which fail to meet the requirements of either of the foregoing grades.

§ 51.358 *Foreign material*. Thistle buds, weed seeds, pods or other foreign material are not incorporated in the standards since their presence is not a factor of quality for the purpose of these grades. However, the amount of such foreign material permitted in a lot may be fixed by agreement between grower and processor.

DEFINITIONS

§ 51.359 *Fairly tender*. "Fairly tender" means that the lima beans are not hard, tough, or rubbery.

§ 51.360 *Green color*. "Green color" means that the cotyledons of each bean shall have a green color characteristic of a tender or fairly tender bean for the variety.

§ 51.361 *Injury*. "Injury" means any defect which more than slightly affects the canning or freezing quality. Split or

RULES AND REGULATIONS

broken beans incident to proper harvesting and vining operations shall not be considered as injury.

§ 51.362 *Damage*. "Damage" means any defect which materially affects the canning or freezing quality. Split or broken beans incident to proper harvesting and vining operations shall not be considered as damage.

SUBPART—UNITED STATES STANDARDS FOR BUNCHED BEETS

GRADES

§ 51.375 *U. S. No. 1*. U. S. No. 1 consists of beets of similar varietal characteristics which are firm, fairly smooth, fairly well shaped, fairly clean, free from soft rot and from damage caused by growth cracks, disease, rodents, insects or mechanical or other means.

(a) Bunches shall have tops which are fresh, and free from damage by any cause. The tops shall be either full size or cut back to not less than 6 inches.

(b) Unless otherwise specified, the minimum diameter of the beets shall be 1½ inches and the maximum diameter shall be 3 inches.

(c) In order to allow for variations incident to proper grading and handling, not more than 5 percent, by count, of the beets in any lot may be smaller than the specified minimum diameter and not more than 10 percent may be larger than the specified maximum diameter. In addition, when the tops are cut back, not more than 15 percent of the bunches may have tops less than 6 inches. In addition, not more than a total of 10 percent of the beet roots may fail to meet the remaining requirements of this grade, but not to exceed 5 percent shall be allowed for defects causing serious damage, including not more than 1 percent for beet roots affected by soft rot. (See § 51.377.)

UNCLASSIFIED

§ 51.376 *Unclassified*. Unclassified consists of bunched beets which have not been classified in accordance with the foregoing grade. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

APPLICATION OF TOLERANCES

§ 51.377 *Application of tolerances*. (a) The contents of individual containers in the lot, based on sample inspection, are subject to the following limitations, provided the averages for the entire lot are within the tolerances specified:

(1) When a tolerance is 10 percent or more, individual containers in any lot shall have not more than one and one-half times the tolerance specified, except that at least one defective and one off-size specimen may be permitted in a container.

(2) When a tolerance is less than 10 percent, individual containers in any lot shall have not more than double the tolerance specified, except that at least one defective and one off-size specimen may be permitted in a container.

SIZE TERMS

§ 51.378 *Size terms*. The following terms are provided for describing the

diameters of beets in any lot: Small means less than 2 inches; medium means 2 to 3 inches inclusive; large means over 3 inches.

BUNCHING

§ 51.379 *Bunching*. Bunches shall be fairly uniform in size.

DEFINITIONS

§ 51.380 *Firm*. "Firm" means that the beet is not soft, flabby, or shriveled.

§ 51.381 *Fairly smooth*. "Fairly smooth" means that the appearance of the beet is not more than slightly injured by roughness or by the presence of secondary rootlets. Very slight roughness over the crown or very slight pitting caused by the shedding of dead leaves shall not be considered as injury to the appearance.

§ 51.382 *Fairly well shaped*. "Fairly well shaped" means that the beet is not misshapen to such an extent as to materially injure its appearance.

§ 51.383 *Fairly clean*. "Fairly clean" means that individual beets are reasonably free from dirt, stain and other foreign matter and that the general appearance of the beets in the lot is not more than slightly affected by these causes.

§ 51.384 *Soft rot*. "Soft rot" means any soft, mushy or leaky condition of the tissue.

§ 51.385 *Damage*. "Damage" means any injury or defect which materially affects the appearance, or the edible or shipping quality of the individual beet, bunch or lot; or which cannot be removed without a loss of more than 5 percent of the total weight of the beet. Growth cracks which are not healed, and healed growth cracks which are not shallow and not smooth or which materially affect the appearance of the beet shall be considered as damage.

§ 51.386 *Tops which are fresh and free from damage by any cause*. "Tops which are fresh and free from damage by any cause" means that the tops are not badly wilted and that not more than 10 percent, by count, of the bunches in any lot may have any injury which materially affects the appearance of the tops. The appearance of individual bunches shall be considered materially affected when the tops are trimmed to the extent that only a few leaves or leaf-stems remain. The appearance of bunches with tops having a few slightly discolored leaves shall not be considered materially affected if the tops as a whole show a predominately normal color.

§ 51.387 *Full size*. "Full size" means that the tops have not been cut back, but dried or damaged leaves or leaf-stems may have been removed.

§ 51.388 *Diameter*. "Diameter" means the greatest dimension taken at right angles to a straight line from the center of the crown to the base of the root.

§ 51.389 *Serious damage*. "Serious damage" means any injury or defect which seriously affects the appearance, or the edible or shipping quality of the

individual beet, bunch, or lot; or which cannot be removed without a loss of more than 20 percent of the total weight of the beet.

SUBPART—UNITED STATES CONSUMER STANDARDS FOR ITALIAN SPROUTING BROCCOLI

GRADES

§ 51.400 *U. S. Grade A*. U. S. Grade A consists of stalks, or parts of stalks of Italian sprouting broccoli which are well trimmed, and have good characteristic color, and fairly compact bud clusters; and which are fresh, tender, and clean, and are free from decay and from damage caused by discoloration, freezing, hollow stem or pithiness, scars, disease, insects, or mechanical or other means. Broccoli stalks on the shown face shall be reasonably representative in size and quality of the contents of the container.

(a) The length of the stalks or parts thereof shall be not more than 6 inches nor less than 3 inches, and the diameter of the stem shall be not less than ¼ inch.

(b) Incident to proper grading and handling, not more than 5 percent, by weight, of the broccoli stalks or parts thereof in any lot may fail to meet the size requirements and, in addition, not more than 5 percent, by weight, may fail to meet the remaining requirements of the grade, including not more than 1 percent for decay.

§ 51.401 *U. S. Grade B*. U. S. Grade B consists of stalks or parts of stalks of Italian sprouting broccoli which meet the requirements of U. S. Grade A except as to compactness of bud clusters and except for the increased tolerances specified below.

(a) Stalks or parts of stalks of broccoli of this grade shall have reasonably compact bud clusters.

(b) Incident to proper grading and handling, not more than 10 percent, by weight, of the broccoli stalks or parts thereof in any lot may fail to meet the size requirements and in addition, not more than 10 percent, by weight, may fail to meet the remaining requirements of the grade, including not more than 1 percent for decay.

OFF-GRADE

§ 51.402 *Off-Grade Italian sprouting broccoli*. Italian sprouting broccoli which fails to meet the requirements of either of the foregoing grades shall be Off-Grade Italian sprouting broccoli.

DEFINITIONS

§ 51.403 *Stalk*. "Stalk" means a portion of the broccoli plant including the stem, bud clusters and leaves.

§ 51.404 *Well trimmed*. "Well trimmed" means that all coarse, damaged, and discolored leaves and leaves extending more than 1½ inches above the top of the head have been removed, and that cross cuts on butts and lengthwise cuts on split stalks are smooth.

§ 51.405 *Good characteristic color*. "Good characteristic color" means that the stem and external portion of the head or part thereof has a light green or darker shade of green color except that purplish color shall be allowed on the external portion of the head or part thereof.

§ 51.406 *Fairly compact bud clusters.* "Fairly compact bud clusters" means that the individual florets of bud clusters are relatively small and fairly tightly crowded together and that the bud clusters on the stalk or part of a stalk are generally close together.

§ 51.407 *Fresh.* "Fresh" means that the broccoli is not flabby or more than slightly wilted.

§ 51.408 *Tender.* "Tender" means that the broccoli is succulent, and that the stems are not fibrous, tough or stringy.

§ 51.409 *Clean.* "Clean" means that the broccoli is practically free from sand, dirt, silt, muck, and other water-insoluble inorganic material.

§ 51.410 *Damage.* "Damage" means any defect which more than slightly affects the appearance, of the edible, shipping, or keeping quality of the individual stalks or parts thereof, or the lot as a whole. The following defects or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect shall be considered as damage:

(a) Discoloration, when more than very slight.

(b) Freezing, when causing more than slight discoloration of the individual unit.

(c) Hollow stem or pithiness, when discolored, or when more than slightly affecting the appearance of the individual unit.

(d) Scars, when discolored, or when more than slight or superficial.

(e) Disease, when showing discoloration, or when more than slightly affecting the appearance of the individual unit.

(f) Insects, when worms or worm frass are present or when there is more than slight infestation by other insects.

§ 51.411 *Diameter.* "Diameter" means the greatest thickness of the stem measured at the base.

§ 51.412 *Reasonably compact bud clusters.* "Reasonably compact bud clusters" means that the individual florets of bud clusters are not on the verge of opening, but that pedicels on florets may be moderately elongated and bud clusters may be moderately open and spreading.

SUBPART—UNITED STATES STANDARDS FOR BROCCOLI FOR PROCESSING

GENERAL

§ 51.425 *General.* (a) The accompanying grades for broccoli are intended to facilitate transactions between growers and processors who may wish to use a purchasing system based upon the quality of broccoli delivered. These grades are an outgrowth of the widely accepted principle that price should be directly proportional to quality. The grower who delivers high quality deserves a premium price, because such broccoli enables the processor to pack a better quality finished product.

(b) In the application of these standards, it is assumed that sellers will not sort their broccoli into separate lots of

U. S. No. 1 and U. S. No. 2 grades before delivery to the buyer, and that the buyer will pay a certain price for the percentage of each grade in the lot as determined by inspection. Upon delivery, the inspector will simply sort representative samples taken from each lot and determine the percentage of each grade. Final settlement would then be made by applying the percentage of each grade to the total weight of the lot, and then applying the contract prices established for each grade. Under such a procedure, there is no need for tolerances.

GRADES

§ 51.426 *U. S. No. 1.* U. S. No. 1 consists of stalks of broccoli which are fresh, tender, and have good characteristic color, and compact heads; which are free from decay and cull material, and are free from damage caused by discoloration, freezing, hollow stem or pithiness, scars, dirt or other foreign material, disease, insects, and mechanical or other means. (See § 51.430.)

(a) Unless otherwise specified, the length shall be not more than 6 inches nor less than 4 inches, and the diameter of the stem shall be not less than three-eighths inch. (See § 51.436.)

§ 51.427 *U. S. No. 2.* U. S. No. 2 consists of stalks of broccoli which are fresh, tender, and have good characteristic color, and fairly compact heads; which are free from decay and cull material, and are free from damage caused by scars, dirt or other foreign material, disease, insects; and are free from serious damage caused by discoloration, freezing, hollow stem or pithiness, and mechanical or other means. (See § 51.430.)

(a) Unless otherwise specified, the length shall be not more than 6 inches nor less than 3 inches, and the diameter of the stem shall be not less than one-fourth inch. (See § 51.436.)

CULLS AND TRIMMING

§ 51.428 *Culls.* Culls are stalks of broccoli which fail to meet the requirements of either of the foregoing grades.

§ 51.429 *Cull material.* (See § 51.436.)

§ 51.430 *Trimming requirements.* Unless otherwise specified, all coarse, damaged, and discolored leaves and leaves extending more than one and one-half inches above the top of the head shall be removed. In making grade determinations, all coarse, damaged and discolored leaves, and leaves extending more than one and one-half inches above the top of the head shall be removed and scored as cull material.

DEFINITIONS

§ 51.431 *Stalk.* "Stalk" means a portion of the broccoli plant including the stem, bud cluster and leaves.

§ 51.432 *Fresh.* "Fresh" means that the broccoli is not badly wilted or excessively flabby.

§ 51.433 *Tender.* "Tender" means that the broccoli is succulent, and reasonably free from fibrous material and is not tough, or stringy.

§ 51.434 *Good characteristic color.* "Good characteristic color" means that

the stem and external portion of the head has a light green or darker shade of green color, except that purplish color shall also be allowed on the external portion of the head.

§ 51.435 *Compact head.* "Compact head" means that the individual head is closely formed, not open or spread to the extent that it has a loose appearance, and that the individual florets are fairly tightly formed and not more than moderately elongated.

§ 51.436 *Cull material.* "Cull material" means all foreign material, any portion of the stem in excess of the maximum length specified, all stalks under the minimum length specified for the U. S. No. 2 grade, and all coarse, damaged and discolored leaves, and leaves extending more than one and one-half inches above the top of the head.

§ 51.437 *Damage.* "Damage" means any defect which more than slightly affects the appearance, or the processing or edible quality of the head, or any portion of the stem within 5 inches from the top of the head. Any one of the following defects, or any combination of defects the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

(a) Discoloration, when more than very slight, or which will not change to light green or darker shade of green color in the ordinary process of blanching.

(b) Freezing, when causing more than slight discoloration of the individual unit.

(c) Hollow stem or pithiness, when discolored, or when more than slightly affecting the appearance of the individual unit.

(d) Scars, when discolored, or when more than slight or superficial.

(e) Dirt or other foreign material, when more than slight, or which cannot be removed in the ordinary washing process.

(f) Disease, when showing discoloration, or when more than slightly affecting the appearance, or the processing or edible quality.

(g) Insects, when worms or worm frass are present, or when there is more than slight infestation by other insects.

§ 51.438 *Diameter.* "Diameter" means the greatest thickness of the stem measured at a point 6 inches from the top of the head, except that stems which are less than 6 inches in length shall be measured at the base of the stem.

§ 51.439 *Fairly compact head.* "Fairly compact head" means that the individual head is fairly closely formed and not excessively spread and that the florets are not on the verge of opening and will not open in the ordinary process of blanching.

§ 51.440 *Serious damage.* "Serious damage" means any defect which materially affects the appearance, or the processing or edible quality of the head, or any portion of the stem within 5 inches from the top of the head. Any one of the following defects, or any com-

RULES AND REGULATIONS

UNCLASSIFIED

bination of defects the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as serious damage:

(a) Discoloration, when the appearance of the individual unit is materially affected.

(b) Freezing, when causing discoloration which materially affects the appearance of the individual unit.

(c) Hollow stem or pithiness, when discolored, or when materially affecting the appearance of the individual unit. Units which show a ragged appearance or deep holes shall be considered as serious damage.

SUBPART—UNITED STATES STANDARDS FOR
CABBAGE
GRADES

§ 51.450 *U. S. No. 1. U. S. No. 1* shall consist of heads of cabbage of one variety or similar varietal characteristics, which are of reasonable solidity, and are not withered, puffy, or burst and which are free from soft rot, seedstems, and from damage caused by discoloration, freezing, disease, insects or mechanical or other means. Stems shall be cut so that they do not extend more than one-half inch beyond the point of attachment of the outermost leaves.

(a) Unless otherwise specified, each head shall be well trimmed. However, cabbage which has fairly good green color and is specified as "U. S. No. 1 Green," and red cabbage which is specified as "U. S. No. 1 New Red" need be only fairly well trimmed.

(b) In order to allow for variations, other than excess number of wrapper leaves, incident to proper grading and handling, not more than a total of 10 percent, by weight, of the heads in any lot may fail to meet the requirements of this grade, but not more than one-fifth of this amount, or 2 percent, shall be allowed for soft decay. In addition, not more than 10 percent, by weight, may not meet the requirements as to number of wrapper leaves. (See § 51.454.)

§ 51.451 *U. S. Commercial. U. S. Commercial* shall consist of heads of cabbage which meet the requirements for U. S. No. 1 grade except for the increased tolerance for defects specified below, and except that the heads shall be reasonably firm.

(a) Unless otherwise specified, each head shall be well trimmed. However, cabbage which has fairly good green color and is specified as "U. S. Commercial Green," and red cabbage which is specified as "U. S. Commercial New Red" need be only fairly well trimmed.

(b) In order to allow for variations, other than excess number of wrapper leaves, incident to proper grading and handling, not more than a total of 25 percent, by weight, of the heads in any lot may fail to meet the requirements of this grade, but not more than two-fifths of this amount, or a total of 10 percent, shall be allowed for defects causing serious damage, but not more than 2 percent shall be allowed for soft decay. In addition, not more than 10 percent, by weight, may not meet the requirements as to number of wrapper leaves. (See § 51.454.)

§ 51.452 *Unclassified. Unclassified* shall consist of cabbage which has not been classified in accordance with the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

SIZE

§ 51.453 *Size. The minimum size or minimum and maximum sizes may be specified in connection with the grades as "U. S. No. 1, 1 pound min.," or "U. S. No. 1, 2 to 4 pounds," or any lot may be classified as Small, Medium, Large, Small to Medium, or Medium to Large in accordance with the facts.*

Small	Medium	Large
Pointed, under 1½ lbs. Danish and domestic, under 2 lbs.	1½ to 3 lbs. 2 to 5 lbs.	Over 3 lbs. Over 5 lbs.

(a) In order to allow for variations incident to proper sizing, not more than a total of 15 percent, by weight, of the heads in any lot may vary from the size specifications, but not more than 10 percent may be either above or below the size specified. This tolerance is in addition to the tolerance for grade defects. (See § 51.454.)

APPLICATION OF TOLERANCES

§ 51.454 *Application of tolerances. The contents of individual containers in the lot, based on sample inspection, are subject to the following limitations, provided the averages for the entire lot are within the tolerances specified:*

(a) When a tolerance is 10 percent or more, individual containers in any lot shall have not more than one and one-half times the tolerance specified, except that at least one defective and one off-sized cabbage may be permitted in a container.

(b) When a tolerance is less than 10 percent individual containers in any lot shall have not more than double the tolerance specified, except that at least one defective and one off-sized cabbage may be permitted in a container.

DEFINITIONS

§ 51.455 *Similar varietal characteristics. "Similar varietal characteristics"* means that the cabbage in each container shall have the same general characteristics.

§ 51.456 *Reasonable solidity. "Reasonable solidity"* means fairly firm for pointed type cabbage and southern Domestic type cabbage and Northern Domestic type cabbage and Danish or Hollander type cabbage shall be firm. "Reasonable solidity" as applied to Savoy cabbage means not soft or puffy; Savoy type cabbage is characteristically loosely formed and rather light in weight.

§ 51.457 *Puffy. "Puffy"* means that the heads are very light in weight in comparison to size, or have excessive air spaces in the central portion. They normally feel firm at time of harvesting but often soften quickly. They are

known as "Balloon Heads" in certain sections.

§ 51.458 *Seedstems. "Seedstems"* means those heads which have seed stalks showing or in which the formation of seed stalks has plainly begun.

§ 51.459 *Damage. "Damage"* means any injury or defect which materially affects the appearance, or the edible or shipping quality. Worm injury on the outer head leaves or wrapper leaves which materially affects the appearance of the head or worm holes which extend deeply into the compact portion of the head shall be considered as damage.

§ 51.460 *Well trimmed. "Well trimmed"* means that the head shall not have more than four wrapper leaves.

§ 51.461 *Fairly well trimmed. "Fairly well trimmed"* means that the head shall not have more than seven wrapper leaves.

§ 51.462 *Wrapper leaves. "Wrapper leaves"* means leaves which do not unfold the head fairly tightly more than two-thirds the distance from the base to the top.

§ 51.463 *Reasonably firm. "Reasonably firm"* means that the head is not soft and is of reasonable weight for its size but may have considerable open spaces between the leaves in the lower portion of the head.

§ 51.464 *Serious damage. "Serious damage"* means any injury or defect which seriously affects the appearance, or the edible or shipping quality. Cabbage which is affected by soft rot or which is seriously puffy, badly burst, or seriously injured by seedstems, discoloration, freezing, disease, insects, mechanical or other means shall be considered as seriously damaged. Worm injury on the outer head leaves or wrapper leaves which seriously affects the appearance of the heads, or worm holes which seriously affect the compact portion of the head shall be regarded as serious damage.

SUBPART—UNITED STATES STANDARDS FOR
CANTALOUPS
GRADES

§ 51.475 *U. S. No. 1. U. S. No. 1* shall consist of cantaloups of one type which are well formed, well netted, mature but not overripe, soft, or wilted; and which are free from sunscald and decay, and free from damage caused by aphids, honey dew, bruises, cracks, loose seeds, dirt, hail, insects, scars, sunburn, or mechanical or other means.

(a) In order to allow for variations incident to proper grading and handling, not more than a total of 10 percent, by count, of the cantaloups in any lot may fail to meet the requirements of this grade, but not more than one-half of this amount, or 5 percent, shall be allowed for defects causing serious damage, including not more than 1 percent for cantaloups affected by soft rot.

§ 51.476 *U. S. Commercial. U. S. Commercial* shall consist of cantaloups which meet the requirements of U. S. No. 1 grade except that the cantaloups need

be only fairly well netted and except for the increased tolerance for defects specified below:

(a) In order to allow for variations incident to proper grading and handling, not more than a total of 20 percent, by count, of the cantaloups, in any lot may fail to meet the requirements of this grade, but not more than one-fourth of this amount, or 5 percent, shall be allowed for defects causing serious damage, including not more than 1 percent for cantaloups affected by soft rot.

UNCLASSIFIED

§ 51.477 *Unclassified.* Unclassified shall consist of cantaloups which have not been classified in accordance with either of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

APPLICATION OF TOLERANCES

§ 51.478 *Application of tolerances to individual packages.* (a) The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations, provided the averages for the entire lot are within the tolerances specified for the grade:

(b) For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified, except that when the package contains 15 specimens or less, individual packages may contain not more than double the tolerance specified.

(c) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified, provided at least one specimen which does not meet the requirements shall be allowed in any one package.

DEFINITIONS

§ 51.479 *One type.* "One type" means that the cantaloups in any container are similar in shape and color of flesh.

§ 51.480 *Well formed.* "Well formed" means that the cantaloup has the shape characteristic of the variety.

§ 51.481 *Well netted.* "Well netted" means that the cantaloup has good netting characteristic of the variety.

§ 51.482 *Mature.* "Mature" means that the cantaloup has reached the stage of maturity which will insure the proper completion of the normal ripening process.

§ 51.483 *Damage.* "Damage" means any injury or defect which materially affects the appearance, or edible or shipping quality of the cantaloup. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect shall be considered as damage:

(a) Aphid honey dew, when more than slightly sticky, or when showing discoloration which more than slightly affects the appearance of the cantaloup.

(b) Cracks or wounds, when unhealed or deep, or when materially affecting the

appearance of the cantaloup. Slight healed cracks around the ends or in the sutures of the cantaloup shall not be considered as damage.

(c) Hail injury, when unhealed or deep, or when materially affecting the appearance of the cantaloup.

(d) Scars which are healed, shallow, smooth and light colored and aggregate more than 1½ inches in diameter. Healed scars which are deep, rough or dark colored are considered as damage if their appearance is more objectionable than the amount of healed, shallow, smooth and light colored scars permitted.

(e) Sunburn, when the appearance of the cantaloup is materially affected by dark yellow or brownish discoloration, or when it causes the rind to be flattened, thin or hard.

§ 51.484 *Serious damage.* "Serious damage" means any injury or defect which seriously affects the appearance, or edible or shipping quality of the cantaloup. Cantaloups which are over-ripe, wilted, immature or have unhealed cracks shall be considered as being seriously damaged.

§ 51.485 *Fairly well netted.* "Fairly well netted" means that the cantaloup has fairly good netting characteristic of the variety.

SUBPART—UNITED STATES CONSUMER STANDARDS FOR FRESH CARROTS

STYLES

§ 51.495 *Bunched carrots.* "Bunched carrots" means untopped carrots which are tied in bunches.

§ 51.496 *Carrots with short-trimmed tops.* "Carrots with short-trimmed tops" means carrots which have attached leafstems ranging up to 4 inches in length.

§ 51.497 *Topped carrots.* "Topped carrots" means carrots which have practically all of the tops clipped off.

GRADES

§ 51.498 *U. S. Grade A.* U. S. Grade A shall consist of carrots of similar varietal characteristics, the roots of which are firm, clean, fairly well colored, fairly well formed and fairly smooth; which are free from soft rot, and from damage caused by freezing, growth cracks, sunburn, pithiness, woodiness, internal discoloration, oil spray, dry rot, other disease, insects or mechanical or other means. Carrots on the shown face shall be reasonably representative in size and quality of the contents of the container.

(a) Unless otherwise specified, the diameter of each carrot shall be not less than ¾ inch nor more than 1½ inches.

(b) Bunched carrots shall be free from damage caused by seedstems and shall have tops which are fresh and free from damage by any cause. Tops may be full or clipped back but shall be not less than 12 inches nor more than 20 inches in length. Each bunch shall weigh not less than one pound, including the tops, and contain at least 4 carrots.

(c) Carrots with short-trimmed tops shall be free from damage caused by seedstems and shall have leafstems

which are free from damage by any cause and which are cut back to not more than 4 inches in length.

(d) Topped carrots shall be well trimmed.

(e) Incident to proper grading and handling, not more than 5 percent, by count, of the carrots in any lot may be smaller than the specified minimum diameter and not more than 10 percent may be larger than the specified maximum diameter. In addition, not more than 5 percent, by count, of the carrots in any lot may fail to meet the root requirements of the grade including not more than 1 percent for carrot roots affected by soft rot. In addition, for bunched carrots, not more than 10 percent, by count, of the bunches in any lot may have tops which vary from the specified length; and for carrots with short-trimmed tops not more than 5 percent by count, of the carrots in any lot may fail to meet the requirement for length of leafstem.

OFF-GRADE

§ 51.499 *Off-Grade carrots.* Carrots which fail to meet the requirements of the foregoing grade shall be Off-Grade carrots.

DEFINITIONS

§ 51.500 *Similar varietal characteristics.* "Similar varietal characteristics" means that the carrots in the lot are of the same general type. For example, carrots with a short, blunt growth like the Oxheart variety shall not be mixed with long or half-long carrots like the Emperor or Danvers varieties.

§ 51.501 *Firm.* "Firm" means that the carrot root is not soft, flabby or shriveled.

§ 51.502 *Clean.* "Clean" means that the individual carrots are practically free from stain, dirt, and other foreign matter.

§ 51.503 *Fairly well colored.* "Fairly well colored" means that the carrot root has an orange, orange red, or orange scarlet color, but not a pale orange or distinct yellow color.

§ 51.504 *Fairly well formed.* "Fairly well formed" means that the carrot root is not so forked or misshapen as to materially affect its appearance or cause a loss of more than 3 percent, by weight, in the ordinary preparation for use.

§ 51.505 *Fairly smooth.* "Fairly smooth" means that the carrot root is not rough, ridged, or covered with secondary rootlets to an extent which materially affects its appearance or causes a loss of more than 3 percent, by weight, in the ordinary preparation for use.

§ 51.506 *Damage.* "Damage" means any injury or defect which materially affects the appearance, or edible or shipping quality of the individual carrot or carrots in the lot, or causes a loss of more than 3 percent, by weight, in the ordinary preparation for use. Any one of the following defects or combination of defects the seriousness of which exceeds the maximum allowed for any one defect shall be considered as damage:

(a) Growth cracks which are unhealed; healed growth cracks which are

not shallow and not smooth or which materially affect the appearance of the carrot root.

(b) Sunburn which causes a loss of more than 3 percent, by weight, in the ordinary preparation for use, except that superficial light green color at the stem end which does not materially affect the appearance of the root shall be permitted.

§ 51.507 *Diameter*. "Diameter means the greatest dimension of the root taken at right angles to the longitudinal axis.

§ 51.508 *Tops*. "Tops which are fresh and free from damage by any cause" means that the tops are not badly wilted and not more than 10 percent, by count, of the bunches in any lot may have any injury which materially affects the appearance of the tops. The appearance of individual bunches shall be considered materially affected when the tops are trimmed to the extent that only a relatively few leaves or leafstems remain. The appearance of bunches with tops having slight discoloration such as yellowing, browning or other abnormal color affecting a few leaflets shall not be considered materially affected if the tops as a whole show a predominantly normal green color.

§ 51.509 *Leafstems which are free from damage by any cause*. "Leafstems which are free from damage by any cause" means that not more than 10 percent, by count, of the carrots in any lot may have leafstems with any injury which materially affects their appearance.

§ 51.510 *Well trimmed*. "Well trimmed" means that the tops shall be cut back to not more than 1 inch in length.

SUBPART—UNITED STATES STANDARDS FOR COLLARD GREENS OR BROCCOLI GREENS

GENERAL

§ 51.520 *General*. These standards are applicable to collard greens or broccoli greens, or mixtures of the two which may consist of leaves, or parts of leaves, plants or mixtures of leaves and plants.

GRADES

§ 51.521 *U. S. No. 1*. U. S. No. 1 consists of collard greens or broccoli greens, of similar varietal characteristics which are fresh, fairly tender, fairly clean, well trimmed, and of characteristic color for the variety or type; which are free from decay and free from damage caused by course stalks and seedstems, discoloration, freezing, foreign material, disease, insects or mechanical or other means.

(a) In order to allow for variations incident to proper grading and handling, not more than a total of 10 percent, by weight, of the units in any lot, may fail to meet the requirements of the grade: *Provided*, That not more than one-half of this amount, or 5 percent, shall be allowed for serious damage by any cause, and including therein not more than 2 percent for decay. (See § 51.524.)

UNCLASSIFIED

§ 51.522 *Unclassified*. Unclassified consists of collard greens or broccoli greens which have not been classified in

accordance with the foregoing grade. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

APPLICATION OF TOLERANCES

§ 51.523 *Application of tolerances*. The contents of individual containers in the lot, based on sample inspection, are subject to the following limitations: *Provided*, That the averages for the entire lot are within the tolerances specified:

(a) When a tolerance is 10 percent or more, individual containers in any lot shall have not more than one and one-half times the tolerance specified.

(b) When a tolerance is less than 10 percent, individual containers in any lot shall have not more than double the tolerance specified: *Provided*, That at least one specimen which does not meet the requirements may be permitted in any container.

§ 51.524 *Basis for calculating percentages*. Percentages shall be calculated on the basis of weight or an equivalent basis. In sorting or grading the sample, the unit shall be the plant, the leaf, or a portion of the leaf or plant exactly as it occurs in the sample. A plant or portion of plant shall not be broken to remove the defective portion, but shall be considered as a unit.

DEFINITIONS

§ 51.525 *Similar varietal characteristics*. "Similar varietal characteristics" means that the collard greens or broccoli greens shall be of the same general color and character of growth. No mixture of varieties or types shall be permitted which materially affects the appearance of the lot.

§ 51.526 *Fresh*. "Fresh" means that the greens are not more than slightly wilted.

§ 51.527 *Fairly tender*. "Fairly tender" means that the greens are not tough, or excessively fibrous.

§ 51.528 *Fairly clean*. "Fairly clean" means that the appearance of the greens is not materially affected by the presence of dirt, dust, or other foreign material.

§ 51.529 *Well trimmed*. "Well trimmed", as applied to plants, means that the main stem shall not extend more than one inch below the point of attachment of the first leaf.

§ 51.530 *Damage*. "Damage" means any defect which materially affects the appearance, or the edible or shipping quality of the individual unit, or the lot as a whole. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

(a) Coarse stalks or seedstems when they are woody and tough and more than 3½ inches in length, or when they are fairly tender or tender and are more than one-third the length of the entire plant. The length of the plant shall be measured from the base of the main stem to the tip of the leaf extending the

greatest distance from the base of the main stem;

(b) Discoloration when the appearance of the unit is materially affected by yellowing or any other type of discoloration; and,

(c) Mechanical damage when the unit is badly crushed, torn, or broken.

§ 51.531 *Serious damage*. "Serious damage" means any defect which seriously affects the appearance, or the edible or shipping quality of the individual unit, or the lot as a whole. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as serious damage:

(a) Insects when the unit is noticeably infested, or when it is seriously damaged by them;

(b) Discoloration when the unit is badly discolored; and,

(c) Decay.

SUBPART—UNITED STATES STANDARDS FOR CAULIFLOWER

GRADES

§ 51.540 *U. S. No. 1*. U. S. No. 1 consists of compact heads of cauliflower which are not discolored, or over-mature, and which are free from soft or wet decay and are free from damage caused by wilting, fuzziness, riciness, enlarged bracts, bruises, hollow stems, dirt or other foreign matter, disease, insects, or mechanical or other means. Unless otherwise specified, the heads shall be not less than 4 inches in diameter. Jacket leaves shall be fresh, green, and free from damage caused by disease and free from serious damage by any other cause. Unless otherwise specified, jacket leaves shall be well trimmed.

(a) In order to allow for variations, other than for size, incident to proper grading and handling, not more than a total of 10 percent, by count, of the cauliflower in any lot may fail to meet the requirements of this grade but not more than one-tenth of this amount, or 1 percent, may be affected by soft rot or wet decay affecting the curd. In addition, not more than 5 percent, by count, of the heads in any lot may be smaller than the specified minimum size.

UNCLASSIFIED

§ 51.541 *Unclassified*. Unclassified consists of cauliflower which has not been classified in accordance with the foregoing grade. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

APPLICATION OF TOLERANCES

§ 51.542 *Application of tolerances*. The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations: *Provided*, That the averages for the entire lot are within the tolerances specified for the grade.

(a) For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified, ex-

cept that when the package contains 15 specimens or less, individual packages may contain not more than double the tolerance specified.

(b) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified, except that at least one defective and two off-sized specimens may be permitted in any package.

DEFINITIONS

§ 51.543 *Compact*. "Compact" means that the flower clusters are closely united and the head feels solid.

§ 51.544 *Discolored*. "Discolored" means that the head is of some abnormal color.

§ 51.545 *Over-mature*. "Over-mature" means a stage of growth which is beyond that of a compact, properly developed head. An over-mature head usually is loose or open and ordinarily is turning yellow.

§ 51.546 *Damage*. "Damage" means any defect which materially affects the appearance, or the edible or shipping quality of the curd, or any disease which materially affects the appearance, or the shipping quality of the jacket leaves. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

(a) Fuzziness which gives the head a distinctly fuzzy appearance on more than one-half of the head;

(b) Riciness, when the appearance of the head is materially injured by a very abnormal rough or granular surface on the curd;

(c) Enlarged bracts, when the appearance of the head is materially injured by leaves (bracts) growing up through and extending above the curd; and

(d) Mold which causes the flesh of the curd to disintegrate or which exceeds $\frac{3}{8}$ inch in diameter in the aggregate, or any single spot of mold which exceeds $\frac{1}{8}$ inch in diameter.

§ 51.547 *Diameter*. "Diameter" means the average diameter of the head exclusive of the jacket leaves.

§ 51.548 *Serious damage*. "Serious damage" means any injury to the jacket leaves which seriously affects their appearance.

§ 51.549 *Well trimmed*. "Well trimmed" means that the jacket leaves shall be limited to the number and length necessary to protect the head. No jacket leaves are required on heads which are individually wrapped, or packed with cushions, partitions or other means which protect the head from bruising.

SUBPART—UNITED STATES STANDARDS FOR CELERY

GRADES

§ 51.560 *U. S. Extra No. 1*. U. S. Extra No. 1 shall consist of stalks of celery of similar varietal characteristics which are well developed and have good heart formation, which are clean, well trimmed, fairly compact, and are free

from blackheart, brown stem, decay (except dry type crater rot), doubles, and from damage caused by crater rot, wilting, cutworms, freezing, suckers, growth cracks, hollow crown, pithy branches, seedstems, disease, insects or mechanical or other means. Unless otherwise specified, stalks shall be fairly well blanched. However, any lot of celery which meets all the requirements of this grade, except as to blanching, may be designated as "U. S. Extra No. 1 Well Blanched" or "U. S. Extra No. 1 Mixed Blanch": *Provided*, That any lot of celery which has a medium to dark green appearance shall be designated as "U. S. Extra No. 1 Green."

(a) The average midrib length of the outer whorl of branches on stalks in this grade shall be not less than 7 inches.

(b) Unless otherwise specified in connection with the grade, stalks shall be of such length as to extend from one side of the container to within $1\frac{1}{2}$ inches of the opposite side when packed in accordance with the usual commercial practice. Such measurements shall not include the bulge. When stalks fail to meet such requirements, the length shall be specified in terms of even inches only, as "U. S. Extra No. 1—14 inches," or "U. S. Extra No. 1—18 inches," etc., in accordance with the facts.

(c) In order to allow for variations, other than lengths, incident to proper grading and handling, not more than 10 percent, by count, of the stalks in any lot may be below the requirements of this grade, but not more than two-fifths of this amount, or 4 percent, shall be allowed for decay: *Provided*, That not more than one-half of this decay, or 2 percent, may be in the branches or in an advanced stage in the roots. In addition, not more than 5 percent, by count, of the stalks in any lot may not meet the requirements relating to stalk length, and not more than 5 percent shall be allowed for stalks having an average midrib length shorter than that specified.

§ 51.561 *U. S. No. 1*. U. S. No. 1 shall consist of stalks of celery of similar varietal characteristics which are fairly well developed and have fairly good heart formation; which are well trimmed, which are not badly spread and are free from blackheart, decay (except dry type crater rot), and from damage caused by crater rot, brown stem, wilting, cutworms, freezing, suckers, growth cracks, hollow crown, pithy branches, seedstems, dirt, doubles, disease, insects or mechanical or other means. Unless otherwise specified, stalks shall be fairly well blanched. However, any lot of celery which meets all the requirements of this grade, except as to blanching, may be designated as "U. S. No. 1 Well Blanched," or "U. S. No. 1 Mixed Blanch": *Provided*, That any lot of celery which has a medium to dark green appearance shall be designated as "U. S. No. 1 Green."

(a) Unless otherwise specified, the average midrib length of the outer whorl of branches on stalks in this grade shall be not less than 5 inches.

(b) Unless otherwise specified in connection with the grade, stalks shall be of

such length as to extend from one side of the container to within $1\frac{1}{2}$ inches of the opposite side when packed in accordance with the usual commercial practice. Such measurements shall not include the bulge. When stalks fail to meet such requirements, the length shall be specified in terms of even inches only, as "U. S. No. 1—14 inches" or "U. S. No. 1—18 inches," etc., in accordance with the facts.

(c) In order to allow for variations, other than lengths, incident to proper grading and handling, not more than a total of 15 percent, by count, of the stalks in any lot may be below the requirements of this grade: *Provided*, That not more than two-thirds of this amount, or 10 percent, shall be allowed for defects other than pith but not more than 4 percent shall be allowed for decay: *Provided*, That not more than one-half of this decay, or 2 percent, may be in the branches, or in an advanced stage in the roots. In addition, not more than 5 percent, by count, of the stalks in any lot may not meet the requirements relating to stalk length, and not more than 5 percent, shall be allowed for stalks having an average midrib length shorter than that specified.

§ 51.562 *U. S. Combination grade*. Any lot of celery may be designated "U. S. Combination" when not less than 60 percent, by count, of the stalks in each lot meet the requirements of U. S. No. 1 grade and the remainder U. S. No. 2 grade. Any lot of celery which meets all the requirements of this grade except as to blanching may be designated as "U. S. Combination Well Blanched" or "U. S. Combination Mixed Blanch": *Provided*, That any lot of celery which has a medium to dark green appearance shall be designated as "U. S. Combination Green."

(a) In order to allow for variations other than lengths, incident to proper grading and handling, not more than 10 percent, by count, of the stalks in any lot may be below the requirements of U. S. No. 2 grade, but not more than two-fifths of this amount, or 4 percent, shall be allowed for decay: *Provided*, That not more than one-half of this decay, or 2 percent, may be in the branches, or in an advanced stage in the roots. In addition, not more than 5 percent, by count, of the stalks in any lot may not meet the requirements relating to stalk length and not more than 5 percent shall be allowed for stalks having an average midrib length shorter than that specified. No part of any tolerance shall be allowed to reduce, for the lot as a whole, the percentage of U. S. No. 1 required in the combination, but individual containers may have not more than 10 percent less than the percentage of U. S. No. 1 stalks required.

§ 51.563 *U. S. No. 2 grade*. U. S. No. 2 grade shall consist of stalks of celery of similar varietal characteristics which are fairly well developed, which are well trimmed and free from blackheart, decay (except dry type crater rot), and from serious damage caused by crater rot, brown stem, wilting, cutworms, freezing, suckers, growth cracks, hollow

crown, pithy branches, seedstems, dirt, doubles, disease, insects or mechanical or other means. Unless otherwise specified, stalks shall be fairly well blanched. However, any lot of celery which meets all the requirements of this grade except as to blanching may be designated as "U. S. No. 2 Well Blanched," or "U. S. No. 2 Mixed Blanch": *Provided*, That any lot of celery which has a medium to dark green appearance shall be designated as "U. S. No. 2 Green."

(a) Unless otherwise specified, the average midrib length of the outer whorl of branches on stalks in this grade shall be not less than 4 inches.

(b) Unless otherwise specified in connection with the grade, stalks shall be of such length as to extend from one side of the container to within 1½ inches of the opposite side when packed in accordance with the usual commercial practice. Such measurements shall not include the bulge. When stalks fail to meet such requirements, the length shall be specified in terms of even inches only, as "U. S. No. 2—14 inches" or "U. S. No. 2—18 inches," etc., in accordance with the facts.

(c) In order to allow for variations other than lengths, incident to proper grading and handling, not more than 10 percent, by count, of the stalks in any lot may be below the requirements of this grade, but not more than two-fifths of this amount, or 4 percent, shall be allowed for decay: *Provided*, That not more than one-half of this decay, or 2 percent, may be in the branches or in an advanced stage in the roots. In addition, not more than 5 percent, by count, of the stalks in any lot may not meet the requirements relating to stalk length and not more than 5 percent shall be allowed for stalks having an average midrib length shorter than that specified.

UNCLASSIFIED

§ 51.564 *Unclassified*. Unclassified shall consist of stalks of celery which have not been classified in accordance with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

COUNT

§ 51.565 *Requirements as to count*. The number of stalks in the container shall be specified by numerical count or in terms of dozens or half dozens. Variations from the number specified shall be allowed as follows: *Provided*, That the lot averages not more than 1 stalk less than the number specified.

Less than 50 stalks.....	3 stalk variation.
50 to 70 stalks, incl.....	4 stalk variation.
More than 70 stalks.....	5 stalk variation.

APPLICATION OF TOLERANCES

§ 51.566 *Application of tolerances*. (a) The contents of individual containers in the lot, based on sample inspection, are subject to the following limitations, provided the averages for the entire lot are within the tolerances specified:

(1) When a tolerance is 10 percent of more, individual containers in any lot shall have not more than one and one-

half times the tolerance specified, except that at least one defective and one off-sized specimen may be permitted in any container.

(2) When a tolerance is less than 10 percent, individual containers in any lot shall have not more than double the tolerance specified, except that at least one defective and one off-sized specimen may be permitted in any container.

DEFINITIONS

§ 51.567 *Stalk*. "Stalk" means an individual plant.

§ 51.568 *Similar varietal characteristics*. "Similar varietal characteristics" means that the stalks in any container have the same color and character of growth. For example, celery of Giant Pascal and Golden Self Blanching types must not be mixed.

§ 51.569 *Well developed*. "Well developed" means that the outer branches are of good width in relation to the length of midribs and type of celery.

§ 51.570 *Good heart formation*. "Good heart formation" means that the stalk has a reasonable number of stocky inner heart branches that are not longer than one-half the overall length of the stalk.

§ 51.571 *Clean*. "Clean" means that the stalk is practically free from dirt or other foreign materials. Stalks shall be permitted to have a small amount of dirt on the inside of the branches or in the heart branches which cannot be removed by good commercial methods of washing. All celery which is washed may not be sufficiently free from dirt or other foreign materials to be considered clean, while other lots which have not been washed may meet this requirement.

§ 51.572 *Well trimmed*. "Well trimmed" means that the outside coarse and damaged branches have been removed and the root or roots have been so trimmed that the remaining portion of the root or roots does not extend a distance of more than 3 inches below the point of attachment of the outer branches. The actual length of the root or roots shall not be measured but the distance through which they extend below the base of the branches shall be measured when the stalk is resting in an upright position on a solid surface.

§ 51.573 *Fairly compact*. "Fairly compact" means that the branches are fairly close together on the stalk.

§ 51.574 *Damage*. "Damage" means any injury or defect which materially affects the appearance, or the edible or shipping quality. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

(a) Crater rot, when moist or occurring on more than 2 branches, or when aggregating more than two-thirds of a square inch on the branch or branches.

(b) Cutworms, when the worms are present, or when worm injury occurs on the heart branches, or when occurring on the midrib portion of more than two branches, or when aggregating more

than two-thirds of a square inch on the midrib portion of the branch or branches.

(c) Growth cracks, when the stalk has more than two branches affected by growth cracks each of which is more than one-half inch long. Growth cracks of any length affecting not more than two branches shall be permitted.

(d) Pithy branches, when the midribs of more than two branches are pithy. Pithy branches means those which have a distinctly open texture with air spaces in the central portion.

(e) Seedstems, when the stalk has a seedstem the length of which is more than one and one-half times the greatest diameter of the stalk. The greatest diameter of the stalk shall be measured at a point 2 inches above the point of attachment of the outer branches to the root. The length of the seedstems shall be measured from the point of attachment of the outer branches at the base of the seedstem to the top of the actual seedstem, exclusive of any leaves or leaf stems attached to the top of the seedstem.

(f) Dirt, when the stalk is caked with dirt.

(g) Doubles, when not separated and the appearance is seriously affected, or if separated and either of the stalks is badly curved, or when the heart branches are not fairly well protected.

§ 51.575 *Fairly well blanched*. "Fairly well blanched" means that the midrib portions of the branches on the stalks are generally of a light greenish to creamy white color.

§ 51.576 *Well blanched*. "Well blanched" means that the midrib portions of the branches on the stalks are generally of a creamy white color.

§ 51.577 *Midrib length*. "Midrib length" of a branch means the distance between the point of attachment to the root and the first node.

§ 51.578 *Length of stalk*. "Length of stalk" means the distance from where the main root is cut off to a point which represents the average length of the longest branches and leaves.

§ 51.579 *Fairly well developed*. "Fairly well developed" means that the outer branches are not spindly or abnormally short and thin.

§ 51.580 *Fairly good heart formation*. "Fairly good heart formation" means that the inner heart branches are of reasonable number, length, and stockiness.

§ 51.581 *Serious damage*. "Serious damage" means any injury or defect which severely affects the appearance, or the edible or shipping quality. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as serious damage:

(a) Crater rot, when moist or occurring on more than 3 branches, or when aggregating more than one square inch on the branch or branches.

(b) Cutworms, when the worms are present, or when worm injury occurs on the heart branches, or when occurring

on the midrib portion of more than three branches, or when aggregating more than one square inch on the midrib portion of the branch or branches.

(c) Growth cracks, when the stalk has more than four branches affected by growth cracks each of which is more than $\frac{1}{2}$ inch long.

(d) Pithy branches, when the midribs of more than four branches are pithy, or when the midribs of more than one-half of the outer branches (other than heart branches) are pithy. Pithy branches means those which have a distinctly open texture with air spaces in the central portion.

(e) Seedstems, when the stalk has a seedstem the length of which is more than 3 times the greatest diameter of the stalk. The greatest diameter of the stalk shall be measured at a point 2 inches above the point of attachment of the outer branches to the root. The length of the seedstem shall be measured from the point of attachment of the outer branches at the base of the seedstem to the top of the actual seedstem, exclusive of any leaves or leafstems attached to the top of the seedstem.

(f) Dirt, when the stalk is badly caked with dirt.

(g) Doubles, when the heart branches are not fairly well protected.

SUBPART—UNITED STATES CONSUMER STANDARDS FOR CELERY STALKS

GENERAL

§ 51.595 *General*. These standards do not apply to celery hearts.

GRADES

§ 51.596 *U. S. Grade AA*. U. S. Grade AA shall consist of stalks of celery of similar varietal characteristics, which are well developed, and have good heart formation; which are clean, well trimmed, fairly compact, and are free from blackheart, brown stem, decay (except dry type crater rot), doubles, and from damage caused by crater rot, wilting, cutworms, freezing, suckers, growth cracks, hollow crown, pithy branches, seedstems, rust, cracked stem, other diseases, insects or mechanical or other means.

(a) The average midrib length of the outer whorl of branches on stalks in this grade shall be not less than 7 inches. (See §§ 51.599 and 51.600.)

(b) Incident to proper grading and handling other than for average midrib length of branches not more than 5 percent, by count, of the stalks in any lot may fail to meet the requirements of the grade including not more than 1 percent for stalks affected by moist type decay. In addition, not more than 3 percent, by count, of the stalks in any lot may fail to meet the requirements as to average midrib length of the stalks.

§ 51.597 *U. S. Grade A*. U. S. Grade A shall consist of stalks of celery of similar varietal characteristics which are fairly well developed and have fairly good heart formation; which are clean, well trimmed, and not badly spread, and which are free from blackheart, decay (except dry type crater rot), doubles, and from damage caused by crater rot, brown stem, wilting, cutworms, freezing,

suckers, growth cracks, hollow crown, pithy branches, seedstems, rust, cracked stem, other diseases, insects, or mechanical or other means.

(a) The average midrib length of the outer whorl of branches on stalks in this grade shall be not less than 5 inches. (See §§ 51.599 and 51.600.)

(b) Incident to proper grading and handling other than for average midrib length of branches, not more than 5 percent, by count, of the stalks in any lot may fail to meet the requirements of the grade including not more than 1 percent for stalks affected by moist type decay. In addition, not more than 3 percent, by count, of the stalks in any lot may fail to meet the requirements as to average midrib length of the stalks.

§ 51.598 *U. S. Grade B*. U. S. Grade B shall consist of stalks of celery of similar varietal characteristics which are fairly well developed, which are clean, well trimmed and free from blackheart, decay (except dry type crater rot), doubles, and from serious damage caused by crater rot, brown stem, wilting, cutworms, freezing, suckers, growth cracks, hollow crown, pithy branches, seedstems, rust, cracked stem, other diseases, insects, or mechanical or other means.

(a) The average midrib length of the outer whorl of branches on stalks in this grade shall be not less than 4 inches. (See §§ 51.599 and 51.600.)

(b) Incident to proper grading and handling other than for average midrib length of branches, not more than 5 percent, by count, of the stalks in any lot may fail to meet the requirements of this grade including not more than 1 percent for stalks affected by moist type decay. In addition not more than 3 percent, by count, of the stalks in any lot may fail to meet the requirements as to average midrib length of the stalks.

BLANCHING; LENGTH OF STALKS

§ 51.599 *Blanching*. There are no requirements in the grades as to blanching. However, celery stalks may be classed as "green" when they have a medium to dark green appearance, fairly "well blanched" when the midrib portions of the branches on the stalks are generally of a light greenish to creamy white color, or "well blanched" when the midrib portions of the branches on the stalks are generally of a creamy white color. Not more than 5 percent of the stalks in any lot may fail to meet the requirements of any of the above classes.

§ 51.600 *Length of stalks*. There are no requirements in the grades as to stalk length. However, when the stalk length is specified it shall be determined by measuring the distance from where the main root is cut off, to a point which represents the average length of the longest branches and leaves expressed in terms of the nearest whole inch. Incident to proper sizing, not more than 5 percent, by count, of the stalks in any lot may fail to meet any specified stalk length.

OFF-GRADE

§ 51.601 *Off-Grade celery*. Celery stalks which fail to meet the requirements of any of the foregoing grades shall be Off-Grade celery stalks.

DEFINITIONS

§ 51.602 *Stalk*. "Stalk" means an individual plant.

§ 51.603 *Similar varietal characteristics*. "Similar varietal characteristics" means that the stalks in any container have the same character of growth. For example, celery of Giant Pascal and Golden Self Blanching types must not be mixed.

§ 51.604 *Well developed*. "Well developed" means that the outer branches are of good width in relation to the length of midribs and type of celery.

§ 51.605 *Good heart formation*. "Good heart formation" means that the stalk has a reasonable number of stocky inner heart branches for its size.

§ 51.606 *Clean*. "Clean" means that the stalk is practically free from dirt or other foreign materials. Stalks shall be permitted to have a small amount of dirt on the inside of the branches or in the heart branches which cannot be removed by good commercial methods of washing.

§ 51.607 *Well trimmed*. "Well trimmed" means that the outside coarse and damaged branches have been removed and that the root or roots have been neatly trimmed to a reasonable length for the size of the stalk.

§ 51.608 *Fairly compact*. "Fairly compact" means that the branches are fairly close together on the stalk.

§ 51.609 *Damage*. "Damage" means any injury or defect which materially affects the appearance, or edible or shipping quality. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

(a) Crater rot, when moist, or when occurring on more than 2 branches, or when aggregating more than two-thirds of a square inch on the branch or branches.

(b) Cutworms, when the worms are present, or when worm injury occurs on the heart branches, or when occurring on the midrib portion of more than two branches, or when aggregating more than one-half of a square inch on the midrib portion of the branch or branches.

(c) Growth cracks, when the stalk has more than one branch affected by growth cracks any of which are more than one-half inch long.

(d) Pithy branches, when the midribs of more than one branch are pithy. Pithy branches means those which have a distinctly open texture with air spaces in the central portion.

(e) Seedstems, when the stalk has a seedstem the length of which is more than one and one-half times the greatest diameter of the stalk. The greatest diameter of the stalk shall be measured at a point two inches above the point of attachment of the outer branches to the root. The length of the seedstem shall be measured from the point of attachment of the outer branches at the base of the seedstem to the top of the actual seedstem, exclusive of any leaves or leaf stems attached to the top of the seedstem.

(f) Rust, when there are more than five hair-like lines of any length on one or more heart branches, or when there is more than one square inch in the aggregate on branches other than heart branches.

(g) Cracked stem, when there is more than one-half of a square inch in the aggregate on any or all branches.

§ 51.610 *Midrib length*. "Midrib length" of a branch means the distance between the point of attachment to the root and the first node.

§ 51.611 *Fairly well developed*. "Fairly well developed" means that the outer branches are not spindly or abnormally short and thin.

§ 51.612 *Fairly good heart formation*. "Fairly good heart formation" means that the stalk has a moderate number of fairly stocky inner heart branches for its size.

§ 51.613 *Serious damage*. "Serious damage" means any injury or defect which seriously affects the appearance, or edible or shipping quality. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as serious damage:

(a) Crater rot, when moist, or when occurring on more than three branches, or when aggregating more than one square inch on the branch or branches.

(b) Cutworms, when the worms are present, or when worm injury occurs on the heart branches, or when occurring on the midrib portion of more than three branches, or when aggregating more than one square inch on the midrib portion of the branch or branches.

(c) Growth cracks, when the stalk has more than two branches affected by growth cracks any of which are more than one-half inch long.

(d) Pithy branches, when the midribs of more than two branches are pithy. Pithy branches means those which have a distinctly open texture with air spaces in the central portion.

(e) Seedstems, when the stalk has a seedstem the length of which is more than three times the greatest diameter of the stalk. The greatest diameter of the stalk shall be measured at a point two inches above the point of attachment of the outer branches to the root. The length of the seedstem shall be measured from the point of attachment of the outer branches at the base of the seedstem to the top of the actual seedstem, exclusive of any leaves or leafstems attached to the top of the seedstem.

(f) Rust, when there are more than fifteen hair-like lines of any length on one or more heart branches, or when there are more than one and one-half square inches in the aggregate on branches other than heart branches.

(g) Cracked stem, when there is more than one square inch in the aggregate on any or all branches.

SUBPART—UNITED STATES STANDARDS FOR GRAPEFRUIT

GENERAL

§ 51.620 *General*. These standards do not apply to Florida, or to California and

Arizona grapefruit for which separate United States Standards are issued.

GRADES

§ 51.621 *U. S. Fancy*. U. S. Fancy shall consist of grapefruit of similar varietal characteristics which are well colored, firm, well formed, mature, and of smooth texture; free from ammoniation, bird pecks, bruises, buckskin, cuts which are not healed, decay, growth cracks, scab, sprayburn, and from injury by green spots or oil spots, pitting, scale, scars, thorn scratches, and from damage caused by dirt or other foreign materials, dryness or mushy condition, sprouting, sunburn, disease, insects, or mechanical or other means.

In this grade not more than one-tenth of the surface in the aggregate may be affected with discoloration. (See § 51.634.)

§ 51.622 *U. S. No. 1*. U. S. No. 1 shall consist of grapefruit of similar varietal characteristics which are fairly well colored, firm, fairly well formed, mature, and of fairly smooth texture; free from bruises, cuts which are not healed, decay, growth cracks, sprayburn, and from damage caused by ammoniation, bird pecks, buckskin, dirt or other foreign materials, dryness or mushy condition, green spots or oil spots, pitting, scab, scale, scars, sprouting, sunburn, thorn scratches, disease, insects or mechanical or other means.

In this grade not more than one-half of the surface in the aggregate, may be affected with discoloration. (See § 51.635.)

§ 51.623 *U. S. No. 1 Bright*. The requirements for this grade are the same as for U. S. No. 1 except that no fruit may have more than one-tenth of its surface in the aggregate affected with discoloration. (See § 51.635.)

§ 51.624 *U. S. No. 1 Golden*. The requirements for this grade are the same as for U. S. No. 1 except that not more than 30 percent, by count, of the fruits shall have in excess of one-third of the surface in the aggregate affected with discoloration. (See § 51.636.)

§ 51.625 *U. S. No. 1 Bronze*. The requirements for this grade are the same as for U. S. No. 1 except that more than 30 percent but not more than 75 percent, by count, of the fruits shall have in excess of one-third of the surface in the aggregate affected with discoloration: *Provided*, That when the predominating discoloration on each of 75 percent or more, by count, of the fruits is caused by rust mite, all fruits may have in excess of one-third of the surface affected with discoloration. (See § 51.636.)

§ 51.626 *U. S. No. 1 Russet*. The requirements for this grade are the same as for U. S. No. 1 except that more than 75 percent, by count, of the fruits shall have in excess of one-third of the surface in the aggregate affected with discoloration. (See § 51.637.)

§ 51.627 *U. S. No. 2*. U. S. No. 2 shall consist of grapefruit of similar varietal characteristics, which are mature, fairly firm, not more than slightly misshapen or slightly rough, and which are free from bruises, cuts which are not healed,

decay, growth cracks, and are free from serious damage caused by ammoniation, bird pecks, buckskin, dirt or other foreign materials, dryness or mushy condition, green spots or oil spots, pitting, scab, scale, scars, sprayburn, sprouting, sunburn, thorn scratches, disease, insects, mechanical or other means.

(a) Each grapefruit may be only slightly colored.

(b) Not more than two-thirds of the surface in the aggregate, may be affected with discoloration. (See § 51.638.)

§ 51.628 *U. S. No. 2 Bright*. The requirements for this grade are the same as for U. S. No. 2 except that no fruit may have more than one-tenth of its surface in the aggregate affected with discoloration. (See § 51.635.)

§ 51.629 *U. S. No. 2 Russet*. The requirements for this grade are the same as for U. S. No. 2 except that more than 10 percent, by count, of the fruits shall have in excess of two-thirds of the surface in the aggregate affected with discoloration. (See § 51.639.)

§ 51.630 *U. S. Combination grade*. Any lot of grapefruit may be designated "U. S. Combination" when not less than 40 percent, by count, of the fruits in each container meet the requirements of U. S. No. 1 grade and the remainder U. S. No. 2 grade. (See § 51.640.)

§ 51.631 *U. S. Combination Russet grade*. Any lot of grapefruit may be designated "U. S. Combination Russet" when not less than 40 percent, by count, of the fruits in each container meet the requirements of U. S. No. 1 grade and the remainder U. S. No. 2 grade except that in this combination grade each fruit shall have in excess of one-third of the surface in the aggregate affected with discoloration. (See § 51.641.)

UNCLASSIFIED

§ 51.632 *Unclassified*. "Unclassified" shall consist of grapefruit which has not been classified in accordance with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

TOLERANCES

§ 51.633 *Tolerances*. In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the tolerances set forth in §§ 51.634 to 51.641 are provided as specified.

§ 51.634 *U. S. Fancy*. Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of this grade, but not more than one-half of this tolerance, or 5 percent, shall be allowed for very serious damage, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That a total tolerance of not more than 3 percent shall be allowed for decay en route or at destination. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.635 *U. S. No. 1, U. S. No. 1 Bright, U. S. No. 2 Bright grades*. Not more

than 10 percent, by count, of the fruits in any lot may be below the requirements of the grade other than for discoloration but not more than one-half of this tolerance, or 5 percent, shall be allowed for very serious damage, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That a total tolerance of not more than 3 percent shall be allowed for decay en route or at destination. In addition, not more than 10 percent, by count, of the fruits in any lot may not meet the requirements relating to discoloration. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.636 U. S. No. 1 Golden and U. S. No. 1 Bronze grades. Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of the grade, but not more than one-half of this tolerance, or 5 percent, shall be allowed for very serious damage, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That a total tolerance of not more than 3 percent shall be allowed for decay en route or at destination. No part of any tolerance shall be allowed to reduce or to increase the percentage of fruits having in excess of one-third of the surface in the aggregate affected with discoloration which is required in the grade, but individual containers may vary not more than 10 percent from the percentage required: *Provided*, That the entire lot averages within the percentage specified. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.637 U. S. No. 1 Russet. Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of the grade but not more than one-half of this tolerance, or 5 percent, shall be allowed for very serious damage, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That a total tolerance of not more than 3 percent shall be allowed for decay en route or at destination. No part of any tolerance shall be allowed to reduce the percentage of fruits having in excess of one-third of the surface in the aggregate affected with discoloration which is required in this grade, but individual containers may have not more than 10 percent less than the percentage required: *Provided*, That the entire lot averages within the percentage specified. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.638 U. S. No. 2. Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of this grade other than for discoloration but not more than one-half of this tolerance, or 5 percent, shall be allowed for very serious damage other than by dryness or mushy condition, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That a total tolerance of not more than 3 percent shall be allowed for decay en route or at destination. In addition, not more than 10 percent, by count, of the

fruits in any lot may not meet the requirements relating to discoloration. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.639 U. S. No. 2 Russet. Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of this grade but not more than one-half of this tolerance, or 5 percent, shall be allowed for very serious damage other than by dryness or mushy condition, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That a total tolerance of not more than 3 percent shall be allowed for decay en route or at destination. No part of any tolerance shall be allowed to reduce the percentage of fruits having in excess of two-thirds of the surface in the aggregate affected with discoloration which is required in this grade, but individual containers may have not more than 10 percent less than the percentage required: *Provided*, That the entire lot averages within the percentage specified. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.640 U. S. Combination grade. Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of this grade other than for discoloration but not more than one-half of this tolerance, or 5 percent, shall be allowed for very serious damage other than by dryness or mushy condition, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That a total tolerance of not more than 3 percent shall be allowed for decay en route or at destination. In addition, not more than 10 percent, by count, of the fruits in any lot may have more than the amount of discoloration specified. No part of any tolerance shall be allowed to reduce for the lot as a whole the percentage of U. S. No. 1 required in the combination, but individual containers may have not more than a total of 10 percent less than the percentage of U. S. No. 1 required or specified: *Provided*, That the entire lot averages within the percentage specified. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.641 U. S. Combination Russet grade. Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of this grade other than for discoloration but not more than one-half of this tolerance, or 5 percent, shall be allowed for very serious damage other than by dryness or mushy condition, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That a total tolerance of not more than 3 percent shall be allowed for decay en route or at destination. In addition, not more than 20 percent, by count, of the fruits in any lot may have less than one-third discoloration. No part of any tolerance shall be allowed to reduce, for the lot as a whole, the percentage of U. S. No. 1 except for discoloration required in the combination, but individual containers

may have not more than a total of 10 percent less than the percentage of U. S. No. 1 except for discoloration required or specified: *Provided*, That the entire lot averages within the percentage specified. None of the foregoing tolerances shall apply to wormy fruit.

APPLICATION OF TOLERANCES

§ 51.642 Application of tolerances to individual packages. (a) The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations: *Provided*, That the averages for the entire lot are within the tolerances specified for the grade.

(b) For packages which contain more than 25 pounds, and a tolerance of 10 percent or more is provided, individual packages in any lot shall have not more than one and one-half times the tolerance specified. For packages which contain more than 25 pounds and a tolerance of less than 10 percent is provided, individual packages in any lot shall have not more than double the tolerance specified, except that at least one decayed or very seriously damaged fruit may be permitted in any package.

(c) For packages which contain 25 pounds or less, individual packages in any lot are not restricted as to the percentage of defects: *Provided*, That not more than one grapefruit which is seriously damaged by dryness or mushy condition or very seriously damaged by other means may be permitted in any package and in addition, en route or at destination not more than 10 percent of the packages may have more than one decayed fruit.

STANDARD PACK

§ 51.643 Standard pack for grapefruit. (a) Fruits shall be fairly uniform in size, unless specified as uniform in size, and when packed in boxes, shall be arranged according to the approved and recognized methods. Each wrapped fruit shall be fairly well wrapped.

(b) All packages shall be tightly packed and well filled but the contents shall not show excessive or unnecessary bruising because of overfilled packages.

(c) When packed in standard nailed boxes, each container shall show a minimum bulge of 2 inches, except that boxes packed with grapefruit of a size 80 or smaller need only show a bulge of 1½ inches.

(d) "Fairly uniform in size" means that not more than a total of 10 percent, by count, of the fruits in any container is outside the range given below for various packs:

[Diameter in Inches]		
Pack	Minimum	Maximum
36's	5	5½
40's	4½	5½
44's	4½	5½
48's	4½	5½
52's	4½	5½
56's	4½	5½
60's	4½	5½
64's	4½	5½
68's	4½	5½
72's	4½	5½
76's	4½	5½
80's	4½	5½
84's	4½	5½
88's	4½	5½
92's	4½	5½
96's	4½	5½
100's	4½	5½
104's	4½	5½
108's	4½	5½
112's	4½	5½
116's	4½	5½
120's	4½	5½

(e) "Uniform in size" means that not more than 10 percent, by count, of the fruits in any container vary more than the following amounts:

64 size and smaller—not more than 6/16 inch in diameter.

54 size and larger—not more than 9/16 inch in diameter.

(f) In order to allow for variations, other than sizing, incident to proper packing, not more than 5 percent of the packages in any lot may not meet the requirements of standard pack.

DEFINITIONS

§ 51.644 *Similar varietal characteristics*. "Similar varietal characteristics" means that the fruits in any container are similar in color and shape.

§ 51.645 *Well colored*. "Well colored" means that the fruit is yellow in color with practically no trace of green color.

§ 51.646 *Firm*. "Firm" means that the fruit is not soft, or noticeably wilted or flabby, and the skin is not spongy or puffy.

§ 51.647 *Well formed*. "Well formed" means that the fruit has the shape characteristic of the variety.

§ 51.648 *Smooth texture*. "Smooth texture" means that the skin is thin and smooth for the variety and size of the fruit.

§ 51.649 *Injury*. "Injury" means any defect or blemish which more than slightly affects the appearance, or edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect shall be considered as injury.

(a) Green spots or oil spots, when appreciably affecting the appearance of the individual fruit.

(b) Scale, when more than a few adjacent to the "button" at stem end, or when more than 6 scattered on the other portions of the fruit.

(c) Scars which are depressed, not smooth, or which detract from the appearance of the fruit to a greater extent than the maximum amount of discoloration allowed in the grade.

(d) Thorn scratches, when the injury is not slight, not well healed, or more unsightly than discoloration allowed in the grade.

§ 51.650 *Discoloration*. "Discoloration" means russetting of a light shade of golden brown caused by rust mite or other means. Lighter shades of discoloration caused by scars or other means may be allowed on a greater area, or darker shades may be allowed on a lesser area, provided no discoloration caused by melanose or other means may affect the appearance of the fruit to a greater extent than the shade and amount of discoloration allowed for the grade.

§ 51.651 *Fairly well colored*. "Fairly well colored" means that except for one inch in the aggregate of green color, the yellow color predominates over the green color on that part of the fruit which is not discolored.

§ 51.652 *Fairly well formed*. "Fairly well formed" means that the fruit may not have the shape characteristic of the

variety but is not elongated or pointed, or otherwise deformed.

§ 51.653 *Fairly smooth texture*. "Fairly smooth texture" means that the skin is fairly thin and not coarse for the variety and size of the fruit.

§ 51.654 *Damage*. "Damage" means any defect or injury which materially affects the appearance, or edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect shall be considered as damage:

(a) Ammoniation, when not occurring as light speck type similar to melanose.

(b) Dryness or mushy condition when affecting all segments more than one-fourth inch at the stem end, or more than the equivalent of this amount, by volume, when occurring in other portions of the fruit.

(c) Green spots or oil spots, when materially affecting the appearance of the individual fruit.

(d) Scab, when it cannot be classed as discoloration, or appreciably affects shape or texture.

(e) Scale, when it materially affects the appearance of the fruit.

(f) Scars which are deep.

(g) Scars which are shallow or fairly shallow and detract from the appearance of the fruit to a greater extent than the amount of discoloration allowed in the grade.

(h) Scars which are not smooth.

(i) Sunburn, when the area affected exceeds 25 percent of the fruit surface, or when the skin is appreciably flattened, dry, darkened, or hard.

(j) Thorn scratches, when the injury is not well healed, or concentrated light colored thorn injury which has caused an area of more than an average of one-fourth inch in diameter of the skin to become hard, or slight scratches when light colored and concentrated and averaging more than 1 inch in diameter, or dark or scattered thorn injury which detracts from the appearance of the fruit to a greater extent than the amounts specified above.

§ 51.655 *Fairly firm*. "Fairly firm" means that the fruit may be slightly soft, but not bruised, and the skin is not spongy or puffy.

§ 51.656 *Slightly misshapen*. "Slightly misshapen" means that the fruit is not of the shape characteristic of the variety but is not appreciably elongated or pointed, or otherwise deformed.

§ 51.657 *Slightly rough texture*. "Slightly rough texture" means that the skin is not of smooth texture but is not excessively thick or materially ridged, grooved, or wrinkled.

§ 51.658 *Serious damage*. "Serious damage" means any defect or injury which seriously affects the appearance, or edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect shall be considered as serious damage:

(a) Ammoniation, when scars are cracked, or when dark and aggregating more than three-fourths inch in diameter, or when light colored and aggregating more than 1 1/4 inches in diameter.

(b) Buckskin, when aggregating more than 25 percent of the fruit surface or the fruit texture is seriously affected.

(c) Dryness or mushy condition, when affecting all segments more than one-half inch at the stem end, or more than the equivalent of this amount, by volume, when occurring in other portions of the fruit.

(d) Green spots or oil spots, when seriously affecting the appearance of the individual fruit.

(e) Scab, when it cannot be classed as discoloration, or when materially affecting shape or texture.

(f) Scale, when it seriously affects the appearance of the individual fruit.

(g) Scars which are very deep.

(h) Scars which are not very deep but which detract from the appearance of the fruit to a greater extent than the amount of discoloration allowed in the grade.

(i) Scars which are not fairly smooth.

(j) Sprayburn which seriously affects the appearance of the fruit or is hard, or when more than 1 1/4 inches in diameter in the aggregate has a light brown discoloration.

(k) Sunburn which affects more than one-third of the fruit surface, or is hard, or the fruit is decidedly one-sided, or when more than 1 1/4 inches in diameter in the aggregate has a light brown discoloration.

(l) Thorn scratches, when the injury is not well healed, or concentrated light colored thorn injury which has caused an area of more than an average of one-half inch in diameter of the skin to become hard, or slight scratches when light colored and concentrated, averaging more than 1 1/2 inches in diameter, or dark or scattered thorn injury which detracts from the appearance of the fruit to a greater extent than the amounts specified above.

§ 51.659 *Slightly colored*. "Slightly colored" means that except for two inches in the aggregate of green color, the portion of the fruit surface which is not discolored shows some yellow color.

§ 51.660 *Very serious damage*. "Very serious damage" means any defect or injury which very seriously affects the appearance, or edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect shall be considered as very serious damage:

(a) Growth cracks that are seriously weakened, gummy or not healed.

(b) Ammoniation, when aggregating more than 2 inches in diameter, or which has caused serious cracks.

(c) Bird pecks, when not healed.

(d) Caked melanose, when more than 25 percent in the aggregate of the surface of the fruit is caked.

(e) Buckskin, when rough and aggregating more than 50 percent of the surface of the fruit.

(f) Dryness or mushy condition, when affecting all segments more than one-half inch at the stem end, or more than the equivalent of this amount, by volume, when occurring in other portions of the fruit.

(g) Scab, when aggregating more than 25 percent of the surface of the fruit.

(h) Scale, when covering more than 20 percent of the surface of the fruit.

(i) Sprayburn, when seriously affecting more than one-third of the fruit surface.

(j) Sunburn, when seriously affecting more than one-third of the fruit surface.

(k) Thorn punctures, when not healed or the fruit is seriously weakened.

SUBPART—UNITED STATES STANDARDS FOR ORANGES

GENERAL

§ 51.680 *General*. These standards apply only to the common or sweet orange group and varieties belonging to the Mandarin Group, except tangerines. These standards do not apply to tangerines or to Florida, or to California and Arizona oranges for which separate U. S. Standards are issued.

GRADES

§ 51.681 *U. S. Fancy*. U. S. Fancy shall consist of oranges or similar varietal characteristics which are well colored, firm, well formed, mature, and of smooth texture; free from ammoniation, bird pecks, bruises, buckskin, creasing, cuts which are not healed, decay, growth cracks, scabs, split navels, sprayburn, and undeveloped or sunken segments, from injury by green spots or oil spots, pitting, rough and excessively wide or protruding navels, scale, scars, thorn scratches, and from damage caused by dirt or other foreign materials, dryness or mushy condition, sprouting, sunburn, riciness or woodiness of the flesh, disease, insects, or mechanical or other means.

(a) In this grade not more than one-tenth of the surface, in the aggregate, may be affected with discoloration.

(b) See § 51.695.

(c) If any lot of U. S. Fancy fruit also meets the internal specifications of "U. S. Grade AA Juice (Double A)" or "U. S. Grade A Juice" it may be so specified in accordance with the facts. (See §§ 51.725–51.728.)

§ 51.682 *U. S. No. 1*. U. S. No. 1 shall consist of oranges of similar varietal characteristics which are firm, well formed, mature, and of fairly smooth texture; free from bruises, cuts which are not healed, decay, growth cracks, sprayburn, undeveloped or sunken segments, and from damage caused by ammoniation, bird pecks, buckskin, creasing, dirt or other foreign materials, dryness or mushy condition, green spots or oil spots, pitting, scab, scale, scars, split or rough or protruding navels, sprouting, sunburn, thorn scratches, riciness or woodiness of the flesh, disease, insects or mechanical or other means.

(a) Oranges of the early and midseason varieties shall be fairly well colored.

(b) With respect to Valencia and other late varieties, not less than 50 per-

cent, by count, of the oranges shall be fairly well colored and the remainder reasonably well colored.

(c) In this grade not more than one-third of the surface, in the aggregate, may be affected with discoloration.

(d) See tolerances for defects (§ 51.696).

(e) If any lot of U. S. No. 1 fruit also meets the internal specifications of "U. S. Grade AA Juice (Double A)" or "U. S. Grade A Juice" it may be so specified in accordance with the facts. (See §§ 51.725–51.728.)

§ 51.683 *U. S. No. 1 Bright*. The requirements for this grade are the same as for U. S. No. 1 except that no fruit may have more than one-tenth of its surface, in the aggregate, affected with discoloration.

(a) See tolerances for defects (§ 51.697).

(b) If any lot of U. S. No. 1 Bright fruit also meets the internal specifications of "U. S. Grade AA Juice (Double A)" or "U. S. Grade A Juice" it may be so specified in accordance with the facts. (See §§ 51.725–51.728.)

§ 51.684 *U. S. No. 1 Golden*. The requirements for this grade are the same as for U. S. No. 1 except that not more than 30 percent, by count, of the fruit shall have in excess of one-third of the surface, in the aggregate, affected with discoloration.

(a) See tolerances for defects (§ 51.698).

(b) If any lot of U. S. No. 1 Golden fruit also meets the internal specifications of "U. S. Grade AA Juice (Double A)" or "U. S. Grade A Juice" it may be so specified in accordance with the facts. (See §§ 51.725–51.728.)

§ 51.685 *U. S. No. 1 Bronze*. The requirements for this grade are the same as for U. S. No. 1 except that more than 30 percent but not more than 75 percent, by count, of the fruit shall have in excess of one-third of the surface, in the aggregate, affected with discoloration: *Provided*, That when the predominating discoloration on each of 75 percent or more, by count, of the fruit is caused by rust mite, all fruit may have in excess of one-third of the surface affected with discoloration.

(a) See tolerances for defects (§ 51.698).

(b) If any lot of U. S. No. 1 Bronze fruit also meets the internal specifications of "U. S. Grade AA Juice (Double A)" or "U. S. Grade A Juice" it may be so specified in accordance with the facts. (See §§ 51.725–51.728.)

§ 51.686 *U. S. No. 1 Russet*. The requirements for this grade are the same as for U. S. No. 1 except that more than 75 percent, by count, of the fruit shall have in excess of one-third of the surface, in the aggregate, affected with discoloration.

(a) See tolerances for defects (§ 51.699).

(b) If any lot of U. S. No. 1 Russet fruit also meets the internal specifications of "U. S. Grade AA Juice (Double A)" or "U. S. Grade A Juice" it may be so specified in accordance with the facts. (See §§ 51.725–51.728.)

§ 51.687 *U. S. No. 2*. U. S. No. 2 shall consist of oranges of similar varietal characteristics which are mature, fairly firm, not more than slightly misshapen, not more than slightly rough, and which are free from bruises, cuts which are not healed, decay, growth cracks, and are free from serious damage caused by ammoniation, bird pecks, buckskin, creasing, dirt or other foreign materials, dryness or mushy condition, green spots or oil spots, pitting, scab, scale, scars, split or rough or protruding navels, sprayburn, sprouting, sunburn, thorn scratches, undeveloped or sunken segments, riciness or woodiness of the flesh, disease, insects, mechanical or other means.

(a) Each orange of this grade shall be reasonably well colored.

(b) In this grade not more than one-half of the surface, in the aggregate, may be affected with discoloration.

(c) See tolerances for defects (§ 51.700).

(d) If any lot of U. S. No. 2 fruit also meets the internal specifications of "U. S. Grade AA Juice (Double A)" or "U. S. Grade A Juice" it may be so specified in accordance with the facts. (See §§ 51.725–51.728.)

§ 51.688 *U. S. No. 2 Bright*. The requirements for this grade are the same as for U. S. No. 2 except that no fruit may have more than one-tenth of its surface, in the aggregate, affected with discoloration.

(a) See tolerances for defects (§ 51.697).

(b) If any lot of U. S. No. 2 Bright fruit also meets the internal specifications of "U. S. Grade AA Juice (Double A)" or "U. S. Grade A Juice" it may be so specified in accordance with the facts. (See §§ 51.725–51.728.)

§ 51.689 *U. S. No. 2 Russet*. The requirements for this grade are the same as for U. S. No. 2 except that more than 10 percent, by count, of the fruit shall have in excess of one-half of the surface, in the aggregate, affected with discoloration.

(a) See tolerances for defects (§ 51.701).

(b) If any lot of U. S. No. 2 Russet fruit also meets the internal specifications of "U. S. Grade AA Juice (Double A)" or "U. S. Grade A Juice" it may be so specified in accordance with the facts. (See §§ 51.725–51.728.)

§ 51.690 *U. S. No. 3*. U. S. No. 3 shall consist of oranges of similar varietal characteristics which are mature; which may be misshapen, slightly spongy, rough but not seriously lumpy for the variety or seriously cracked; which are free from cuts which are not healed and from decay; and from very serious damage caused by bruises, growth cracks, ammoniation, bird pecks, caked melanose, buckskin, creasing, dryness or mushy condition, pitting, scab, scale, split navels, sprayburn, sprouting, sunburn, thorn punctures, riciness or woodiness of the flesh, disease, insects, mechanical or other means.

(a) Each fruit may be poorly colored but not more than 25 percent of the sur-

face of each fruit may be of a solid dark green color.

(b) See tolerances for defects (§ 51.702).

(c) If any lot of U. S. No. 3 fruit also meets the internal specification of "U. S. Grade AA Juice (Double A)" or "U. S. Grade A Juice" it may be so specified in accordance with the facts. (See §§ 51.725-51.728.)

§ 51.691 *U. S. Combination*. Any lot of oranges may be designated "U. S. Combination" when not less than 50 percent, by count, of the fruit in each container meets the requirements of U. S. No. 1 grade, and each of the remainder of the oranges meets the requirements of U. S. No. 2 grade, except that the fruit shall meet the following requirements for color: In this grade, the U. S. No. 1 oranges shall be fairly well colored and the U. S. No. 2 oranges shall be reasonably well colored.

(a) See tolerances for defects (§ 51.703).

(b) If any lot of U. S. Combination fruit also meets the internal specifications of "U. S. Grade AA Juice (Double A)" or "U. S. Grade A Juice" it may be so specified in accordance with the facts. (See §§ 51.725-51.728.)

§ 51.692 *U. S. Combination Russet*. Any lot of oranges may be designated "U. S. Combination Russet" when not less than 50 percent, by count, of the fruit in each container meets the requirements of U. S. No. 1 grade and each of the remainder of the oranges meets the requirements of the U. S. No. 2 grade: *Provided*, That all oranges in the lot shall have in excess of one-third of the surface, in the aggregate, affected with discoloration, and meet the following requirements for color: In this grade, the U. S. No. 1 oranges shall be fairly well colored and the U. S. No. 2 oranges shall be reasonably well colored.

(a) See tolerances for defects (§ 51.704).

(b) If any lot of U. S. Combination Russet fruit also meets the internal specifications of "U. S. Grade AA Juice (Double A)" or "U. S. Grade A Juice" it may be so specified in accordance with the facts. (See §§ 51.725-51.728.)

UNCLASSIFIED

§ 51.693 *Unclassified*. "Unclassified" shall consist of oranges which have not been classified in accordance with any of the foregoing grades. The term "Unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

TOLERANCES

§ 51.694 *Tolerances for defects*. In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the tolerances set forth in §§ 51.695 to 51.704 are provided as specified.

§ 51.695 *U. S. Fancy grade*. Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of this grade, but not more than one-half of this tolerance, or 5 percent, shall be allowed for very serious damage, and

not more than one-twentieth of the tolerance, or one-half of 1 percent, shall be allowed for decay at shipping point: *Provided*, That a total tolerance of not more than 3 percent shall be allowed for decay en route or at destination. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.696 *U. S. No. 1 grade*. Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of this grade other than for discoloration but not more than one-half of this tolerance, or 5 percent, shall be allowed for very serious damage, and not more than one-twentieth of the tolerance, or one-half of 1 percent, shall be allowed for decay at shipping point: *Provided*, That a total tolerance of not more than 3 percent shall be allowed for decay en route or at destination. In addition, not more than 20 percent, by count, of the fruits in any lot may have discoloration in excess of one-third of the fruit surface, but not more than one-fourth of this tolerance, or 5 percent, shall be allowed for discoloration in excess of one-half of the fruit surface. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.697 *U. S. No. 1 Bright and U. S. No. 2 Bright grades*. Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of the grade other than for discoloration but not more than one-half of this tolerance, or 5 percent, shall be allowed for very serious damage, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That a total tolerance of not more than 3 percent shall be allowed for decay en route or at destination. In addition, not more than 10 percent, by count, of the fruits in any lot may not meet the requirements relating to discoloration. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.698 *U. S. No. 1 Golden and U. S. No. 1 Bronze grades*. Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of the grade, but not more than one-half of this tolerance, or 5 percent, shall be allowed for very serious damage, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That a total tolerance of not more than 3 percent shall be allowed for decay, enroute or at destination. No part of any tolerance shall be allowed to reduce or to increase the percentage of fruits having in excess of one-third of the surface, in the aggregate, affected with discoloration which is required in the grade, but individual containers may vary not more than 10 percent from the percentage required: *Provided*, That the entire lot averages within the percentage specified. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.699 *U. S. No. 1 Russet grade*. Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of this grade but not more than one-half of this tolerance, or 5 percent, shall be allowed for very serious damage, and not more than one-

twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That a total tolerance of not more than 3 percent shall be allowed for decay en route or at destination. No part of any tolerance shall be allowed to reduce the percentage of fruits having in excess of one-third of the surface, in the aggregate, affected with discoloration which is required in this grade, but individual containers may have not more than 10 percent less than the percentage required: *Provided*, That the entire lot averages within the percentage specified. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.700 *U. S. No. 2 grade*. Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of this grade other than for discoloration but not more than one-half of this tolerance, or 5 percent, shall be allowed for very serious damage other than by dryness or mushy condition, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That a total tolerance of not more than 3 percent shall be allowed for decay en route or at destination. In addition, not more than 10 percent, by count, of the fruits in any lot may not meet the requirements relating to discoloration. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.701 *U. S. No. 2 Russet grade*. Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of this grade but not more than one-half of this tolerance, or 5 percent, shall be allowed for very serious damage other than by dryness or mushy condition, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That a total tolerance of not more than 3 percent shall be allowed for decay en route or at destination. No part of any tolerance shall be allowed to reduce the percentage of fruits having in excess of one-half of the surface, in the aggregate, affected with discoloration which is required in this grade, but individual containers may have not more than 10 percent less than the percentage required: *Provided*, That the entire lot averages within the percentage specified. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.702 *U. S. No. 3 grade*. Not more than 15 percent, by count, of the fruits in any lot may be below the requirements of this grade but not more than one-third of this tolerance, or 5 percent, shall be allowed for defects other than dryness or mushy condition, and not more than one-fifth of this amount, or 1 percent, shall be allowed for decay at shipping point: *Provided*, That a total tolerance of not more than 3 percent shall be allowed for decay en route or at destination. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.703 *U. S. Combination grade*. Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of this grade other than for discoloration but not more than one-half of this tolerance, or 5 percent, shall be

allowed for very serious damage other than by dryness or mushy condition, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That a total tolerance of not more than 3 percent shall be allowed for decay en route or at destination. In addition, not more than 10 percent, by count, of the fruits in any lot may have more than the amount of discoloration specified. No part of any tolerance shall be allowed to reduce for the lot as a whole the percentage of U. S. No. 1 required in the combination, but the individual containers may have not more than a total of 10 percent less than the percentage of U. S. No. 1 required or specified: *Provided*, That the entire lot averages within the percentage specified. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.704 *U. S. Combination Russet grade*. Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of this grade other than for discoloration but not more than one-half of this tolerance, or 5 percent, shall be allowed for very serious damage other than by dryness or mushy condition, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That a total tolerance of not more than 3 percent shall be allowed for decay en route or at destination. In addition, not more than 20 percent, by count, of the fruits in any lot may have less than one-third discoloration. No part of any tolerance shall be allowed to reduce for the lot as a whole, the percentage of U. S. No. 1 except for discoloration required in the combination, but individual containers may have not more than a total of 10 percent less than the percentage of U. S. No. 1 except for discoloration required or specified: *Provided*, That the entire lot averages within the percentage specified. None of the foregoing tolerances shall apply to wormy fruit.

APPLICATION OF TOLERANCES

§ 51.705 *Application of tolerances to individual packages*. (a) The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations: *Provided*, That the averages for the entire lot are within the tolerances specified for the grade.

(1) For packages which contain more than 25 pounds, and a tolerance of 10 percent or more is provided, individual packages in any lot shall have not more than one and one-half times the tolerance specified. For packages which contain more than 25 pounds and a tolerance of less than 10 percent is provided individual packages in any lot shall have not more than double the tolerance specified, except that at least one decayed or very seriously damaged fruit may be permitted in any package.

(2) For packages which contain 25 pounds or less, individual packages in any lot are not restricted as to the percentage of defects: *Provided*, That not more than one orange which is seriously damaged by dryness or mushy condition or very seriously damaged by other

means may be permitted in any package and in addition, en route or at destination not more than 10 percent of the packages may have more than one decayed fruit.

STANDARD PACK

§ 51.706 *Standard pack for oranges except Temple variety*. (a) Fruit shall be fairly uniform in size, unless specified as uniform in size, and when packed in boxes, shall be arranged according to the approved and recognized methods. Each wrapped fruit shall be fairly well wrapped.

(b) All packages shall be tightly packed and well filled but the contents shall not show excessive or unnecessary bruising because of overfilled packages.

(c) When packed in standard nailed boxes, each container shall show a minimum bulge of 1 1/4 inches.

(d) "Fairly uniform in size" means that not more than a total of 10 percent, by count, of the fruit in any container is outside the range given below for various packs:

[Diameter in inches]

Pack	Minimum	Maximum
96's	3 1/16	3 13/16
125's or 126's	3 1/16	3 13/16
150's	3	3 1/16
175's or 176's	2 11/16	3 1/16
200's	2 13/16	3 1/16
216's	2 15/16	3
252's	2 3/4	2 11/16
288's or 294's	2 3/4	2 13/16
324's	2 3/4	2 15/16

(e) "Uniform in size" means that not more than 10 percent, by count, of the fruits in any container vary more than the following amounts:

150 size and smaller—not more than 1/16 inch in diameter.

126 size and larger—not more than 5/16 inch in diameter.

(f) In order to allow for variations, other than sizing, incident to proper packing, not more than 5 percent of the packages in any lot may not meet the requirements of standard pack.

DEFINITIONS

§ 51.707 *Similar varietal characteristics*. "Similar varietal characteristics" means that the fruits in any container are similar in color and shape.

§ 51.708 *Well colored*. "Well colored" means that the fruit is yellow or orange in color with practically no trace of green color.

§ 51.709 *Firm*. "Firm" as applied to common oranges, means that the fruit is not soft, or noticeably wilted or flabby; as applied to oranges of the Mandarin Group (Satumas, King, Mandarin), means that the fruit is not extremely puffy, although the skin may be slightly loose.

§ 51.710 *Well formed*. "Well formed" means that the fruit has the shape characteristic of the variety.

§ 51.711 *Smooth texture*. "Smooth texture" means that the skin is thin and smooth for the variety and size of the fruit.

§ 51.712 *Injury*. "Injury" means any defect or blemish which more than slightly affects the appearance, or edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect shall be considered as injury:

(a) Green spots or oil spots, when appreciably affecting the appearance of the individual fruit.

(b) Rough and excessively wide or protruding navels, when protruding beyond the general contour of the orange; or when flush with the general contour but with the opening so wide, considering the size of the fruit, and the navel growth so folded and ridged that it detracts noticeably from the appearance of the orange.

(c) Scale, when more than a few adjacent to the "button" at the stem end, or when more than 6 scattered on other portions of the fruit.

(d) Scars which are depressed, not smooth, or which detract from the appearance of the fruit to a greater extent than the maximum amount of discoloration allowed in the grade.

(e) Thorn scratches, when the injury is not slight, not well healed, or more unsightly than discoloration allowed in the grade.

§ 51.713 *Discoloration*. "Discoloration" means russetting of a light shade of golden brown caused by rust mite or other means. Lighter shades of discoloration caused by superficial scars or other means may be allowed on a greater area, or darker shades may be allowed on a lesser area, provided no discoloration caused by melanose or other means may affect the appearance of the fruit to a greater extent than the shade and amount of discoloration allowed for the grade.

§ 51.714 *Fairly smooth texture*. "Fairly smooth texture" means that the skin is fairly thin and not coarse for the variety and size of the fruit.

§ 51.715 *Damage*. "Damage" means any defect or injury which materially affects the appearance, or edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect shall be considered as damage:

(a) Ammoniation, when not occurring as light speck type similar to melanose.

(b) Creasing, when causing the skin to be materially weakened.

(c) Dryness or mushy condition, when affecting all segments of common oranges more than one-fourth inch at the stem end, or all segments of varieties of the Mandarin Group more than one-eighth inch at the stem end, or more than the equivalent of these respective amounts, by volume, when occurring in other portions of the fruit.

(d) Green spots or oil spots, when materially affecting the appearance of the individual fruit.

(e) Scab, when it cannot be classed as discoloration, or appreciably affects shape or texture.

(f) Scale, when it materially affects the appearance of the fruit.

(g) Scars which are deep.
 (h) Scars which are shallow or fairly shallow and detract from the appearance of the fruit to a greater extent than the amount of discoloration allowed in the grade.

(i) Scars which are not smooth.
 (j) Split or rough or protruding navels, when any split is unhealed, or more than three well-healed splits at the navel, or any split which is more than one-fourth inch in length, or three-cornered, star-shaped, or other irregular navels when the opening is so wide considering the size of the orange, and the navel growth so folded and ridged that it detracts materially from the appearance of the orange; or navels which flare, bulge, or protrude beyond the general contour of the orange to the extent that they are subject to mechanical injury in the process of proper grading, or handling, or packing.

(k) Sunburn, when the area affected exceeds 25 percent of the fruit surface, or when the skin is appreciably flattened, dry, darkened, or hard.

(l) Thorn scratches, when the injury is not well healed, or concentrated light colored thorn injury which has caused an area of more than an average of one-fourth inch in diameter of the skin to become hard, or slight scratches when light colored and concentrated and averaging more than 1 inch in diameter, or dark or scattered thorn injury which detracts from the appearance of the fruit to a greater extent than the amounts specified above.

(m) Riciness or woodiness, when the flesh of the fruit is so ricey or woody that excessive pressure by hand is required to extract the juice.

§ 51.716 *Fairly well colored.* "Fairly well colored" means that except for one inch in the aggregate of green color, the yellow or orange color predominates over the green color on that part of the fruit which is not discolored.

§ 51.717 *Reasonably well colored.* "Reasonably well colored" means that the yellow or orange color predominates over the green color on at least two-thirds of the fruit surface, in the aggregate, which is not discolored.

§ 51.718 *Fairly firm.* "Fairly firm" as applied to common oranges, means that the fruit may be slightly soft, but not bruised; as applied to oranges of the Mandarin Group (Satsumas, King, Mandarin), means that the skin of the fruit is not extremely puffy or extremely loose.

§ 51.719 *Slightly misshapen.* "Slightly misshapen" means that the fruit is not of the shape characteristic of the variety but is not appreciably elongated or pointed or otherwise deformed.

§ 51.720 *Slightly rough texture.* "Slightly rough texture" means that the skin is not of smooth texture but is not materially ridged, grooved, or wrinkled.

§ 51.721 *Serious damage.* "Serious damage" means any defect or injury which seriously affects the appearance, or edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed

for any one defect shall be considered as serious damage:

(a) Ammoniation, when scars are cracked, or when dark and aggregating more than three-fourths inch in diameter, or when light colored and aggregating more than 1¼ inches in diameter.

(b) Buckskin, when aggregating more than 25 percent of the fruit surface, or the fruit texture is seriously affected.

(c) Creasing, when so deep or extensive that the skin is seriously weakened.

(d) Dryness or mushy condition, when affecting all segments of common oranges more than one-half inch at the stem end, or all segments of varieties of the Mandarin Group more than one-fourth inch at the stem end, or more than the equivalent of these respective amounts, by volume, when occurring in other portions of the fruit.

(e) Green spots or oil spots, when seriously affecting the appearance of the individual fruit.

(f) Scab, when it cannot be classed as discoloration, or when materially affecting shape or texture.

(g) Scale, when it seriously affects the appearance of the individual fruit.

(h) Scars which are very deep.

(i) Scars which are not very deep but which detract from the appearance of the fruit to a greater extent than the amount of discoloration allowed in the grade.

(j) Scars which are not fairly smooth.

(k) Split or rough or protruding navels, when any split is unhealed, or one well healed split at each corner of irregular navels when any one is more than one-half inch in length, or when aggregating more than 1 inch in length, or when more than four in number; or navels which protrude beyond the general contour of the orange to the extent that they are subject to mechanical injury during the process of proper grading, or handling, or packing; or irregular navels when the opening is so wide, considering the size of the orange, and the navel growth is so badly folded and ridged that it detracts seriously from the appearance of the orange.

(l) Sprayburn which seriously affects the appearance of the fruit or is hard, or when more than 1¼ inches in diameter in the aggregate has a light brown discoloration.

(m) Sunburn, which affects more than one-third of the fruit surface, or is hard, or the fruit is decidedly one-sided, or when more than 1¼ inches in diameter in the aggregate has a light brown discoloration.

(n) Thorn scratches, when the injury is not well healed, or concentrated light colored thorn injury which has caused an area of more than an average of one-half inch in diameter of the skin to become hard, or slight scratches when light colored and concentrated, averaging more than 1½ inches in diameter, or dark or scattered thorn injury which detracts from the appearance of the fruit to a greater extent than the amounts specified above.

(o) Undeveloped or sunken segments, in navel oranges, when such segments are so sunken or undeveloped that they are readily noticeable.

(p) Riciness or woodiness, when the flesh of the fruit is so ricey or woody that excessive pressure by hand is required to extract the juice.

§ 51.722 *Misshapen.* "Misshapen" means that the fruit is decidedly elongated, pointed or flat-sided.

§ 51.723 *Slightly spongy.* "Slightly spongy" means that the fruit is puffy or slightly wilted but not flabby.

§ 51.724 *Very serious damage.* "Very serious damage" means any defect or injury which very seriously affects the appearance, or edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect shall be considered as very serious damage:

(a) Growth cracks that are seriously weakened, gummy, or not healed.

(b) Ammoniation, when aggregating more than 2 inches in diameter, or which has caused serious cracks.

(c) Bird pecks, when not healed.

(d) Caked melanose, when more than 25 percent in the aggregate of the surface of the fruit is caked.

(e) Buckskin, when rough and aggregating more than 50 percent of the surface of the fruit.

(f) Creasing, when so deep or extensive that the skin is very seriously weakened.

(g) Dryness or mushy condition, when affecting all segments of common oranges more than one-half inch at the stem end, or all segments of varieties of the Mandarin Group more than one-fourth inch at the stem end, or more than the equivalent of these respective amounts, by volume, when occurring in other portions of the fruit.

(h) Scab, when aggregating more than 25 percent of the surface of the fruit.

(i) Scale, when covering more than 20 percent of the surface of the fruit.

(j) Split navels, when not healed or the fruit is seriously weakened.

(k) Sprayburn, when seriously affecting more than one-third of the fruit surface.

(l) Sunburn, when seriously affecting more than one-third of the fruit surface.

(m) Thorn punctures, when not healed or the fruit is seriously weakened.

(n) Riciness or woodiness, when the flesh of the fruit is so ricey or woody that excessive pressure by hand is required to extract the juice.

STANDARDS FOR INTERNAL QUALITY OF COMMON SWEET ORANGES (CITRUS SINENSIS) (L) OSBECK)

§ 51.725 *U. S. Grade AA Juice (Double A).* Any lot of oranges, the juice content of which meets the following requirements, may be designated "U. S. Grade AA Juice (Double A)":

(a) Each lot of fruit shall contain an average of not less than 5 gallons of juice per standard packed box of one and three-fifths bushels.

(b) The average juice content for any lot of fruit shall have not less than 10 percent total soluble solids, and not less than one-half of 1 percent anhydrous citric acid, or more than the maximum acid specified in Table I of § 51.727.

§ 51.726 *U. S. Grade A Juice.* Any lot of oranges, the juice content of which meets the following requirements, may be designated "U. S. Grade A Juice."

(a) Each lot of fruit shall contain an average of not less than four and one-half gallons of juice per standard packed box of one and three-fifths bushels.

(b) The average juice content for any lot of fruit shall have not less than 9 percent total soluble solids, and not less than one-half of 1 percent anhydrous citric acid, or more than the maximum acid specified in Table I of § 51.727.

§ 51.727 *Maximum anhydrous citric acid permissible for corresponding total soluble solids.* For determining the grade of juice, the maximum permissible anhydrous citric acid content in relation to corresponding total soluble solids in the fruit is set forth in the following table together with the minimum ratio of total soluble solids to anhydrous citric acid:

TABLE I

Total soluble solids average percent	Maximum anhydrous citric acid average percent	Minimum ratio of total soluble solids to anhydrous citric acid
9.0	0.947	9.50-1
9.1	.963	9.45-1
9.2	.979	9.40-1
9.3	.995	9.35-1
9.4	1.011	9.30-1
9.5	1.027	9.25-1
9.6	1.043	9.20-1
9.7	1.060	9.15-1
9.8	1.077	9.10-1
9.9	1.094	9.05-1
10.0	1.111	9.00-1
10.1	1.128	8.95-1
10.2	1.146	8.90-1
10.3	1.164	8.85-1
10.4	1.182	8.80-1
10.5	1.200	8.75-1
10.6	1.218	8.70-1
10.7	1.237	8.65-1
10.8	1.256	8.60-1
10.9	1.275	8.55-1
11.0	1.294	8.50-1
11.1	1.306	8.50-1
11.2	1.318	8.50-1
11.3	1.329	8.50-1
11.4	1.341	8.50-1
11.5	1.353	8.50-1
11.6	1.365	8.50-1
11.7	1.378	8.50-1
11.8	1.388	8.50-1
11.9	1.400	8.50-1
12.0	1.412	8.50-1
12.1	1.424	8.50-1
12.2	1.435	8.50-1
12.3	1.447	8.50-1
12.4	1.459	8.50-1
12.5	1.471	8.50-1
12.6	1.482	8.50-1
12.7	1.494	8.50-1
12.8	1.506	8.50-1
12.9	1.517	8.50-1
13.0	1.530	8.50-1
13.1	1.541	8.50-1
13.2	1.553	8.50-1
13.3	1.565	8.50-1
13.4	1.576	8.50-1
13.5	1.588	8.50-1
13.6	1.600	8.50-1
13.7	1.612	8.50-1
13.8	1.624	8.50-1
13.9	1.635	8.50-1
14.0	1.647	8.50-1
14.1	1.659	8.50-1
14.2	1.671	8.50-1
14.3	1.682	8.50-1
14.4	1.694	8.50-1
14.5	1.705	8.50-1
14.6	1.718	8.50-1
14.7	1.729	8.50-1
14.8	1.741	8.50-1
14.9	1.753	8.50-1
15.0	1.765	8.50-1
15.1	1.776	8.50-1
15.2	1.788	8.50-1
15.3	1.800	8.50-1
15.4	1.812	8.50-1
15.5	1.824	8.50-1
15.6 or more		8.50-1

§ 51.728 *Method of juice extraction.* The juice used in the determination of solids, acid, and juice content shall be extracted from representative samples as thoroughly as possible with a reamer or by hand, and shall be strained through a double thickness of gauze having 44 x 40 threads per square inch, and shall not be extracted or strained in any other manner.

SUBPART—UNITED STATES STANDARDS FOR FLORIDA GRAPEFRUIT

GRADES

§ 51.750 *U. S. Fancy.* U. S. Fancy consists of grapefruit of similar varietal characteristics which are well colored, firm, well formed, mature, and of smooth texture, and which are free from ammoniation, bird pecks, bruises, buckskin, cuts which are not healed, decay, growth cracks, scab, sprayburn, and free from injury caused by green spots or oil spots, pitting, scale, scars, thorn scratches, and from damage caused by dirt or other foreign materials, dryness or mushy condition, sprouting, sunburn, disease, insects, or mechanical or other means.

(a) In this grade not more than one-tenth of the surface in the aggregate may be affected with discoloration. (See § 51.762.)

§ 51.751 *U. S. No. 1.* U. S. No. 1 consists of grapefruit of similar varietal characteristics which are fairly well colored, firm, well formed, mature, and of fairly smooth texture, and which are free from bruises, cuts which are not healed, buckskin or similar type of discoloration, decay, growth cracks, sprayburn, and free from damage caused by ammoniation, bird pecks, dirt or other foreign materials, dryness or mushy condition, green spots or oil spots, pitting, scab, scale, scars, sprouting, sunburn, thorn scratches, disease, insects, or mechanical or other means.

(a) In this grade not more than one-third of the surface in the aggregate may be affected with discoloration. (See § 51.763.)

§ 51.752 *U. S. No. 1 Bright.* The requirements for this grade are the same as for U. S. No. 1 except that no fruit may have more than one-tenth of its surface in the aggregate affected with discoloration. (See § 51.763.)

§ 51.753 *U. S. No. 1 Golden.* The requirements for this grade are the same as for U. S. No. 1 except that not more than 30 percent, by count, of the fruits shall have in excess of one-third of their surface in the aggregate affected with discoloration. (See § 51.764.)

§ 51.754 *U. S. No. 1 Bronze.* The requirements for this grade are the same as for U. S. No. 1 except that more than 30 percent but not more than 75 percent, by count, of the fruits shall have in excess of one-third of their surface in the aggregate affected with discoloration: *Provided*, That when the predominating discoloration on each of 75 percent or more, by count, of the fruits is caused by rust mite, all fruits may have in excess of one-third of their surface affected with discoloration. (See § 51.764.)

§ 51.755 *U. S. No. 1 Russet.* The requirements for this grade are the same as for U. S. No. 1 except that more than 75 percent, by count, of the fruits shall have in excess of one-third of their surface in the aggregate affected with discoloration. (See § 51.765.)

§ 51.756 *U. S. No. 2.* U. S. No. 2 consists of grapefruit of similar varietal characteristics which are mature, fairly firm, not more than slightly misshapen or of slightly rough texture, and which are free from bruises, cuts which are not healed, decay, growth cracks, and free from serious damage, caused by ammoniation, bird pecks, buckskin, dirt or other foreign materials, dryness or mushy condition, green spots or oil spots, pitting, scab, scale, scars, sprayburn, sprouting, sunburn, thorn scratches, disease, insects, mechanical or other means.

(a) Each grapefruit may be only slightly colored.

(b) Not more than one-half of the surface in the aggregate, may be affected with discoloration. (See § 51.766.)

§ 51.757 *U. S. No. 2 Bright.* The requirements for this grade are the same as for U. S. No. 2 except that no fruit may have more than one-tenth of its surface in the aggregate affected with discoloration. (See § 51.763.)

§ 51.758 *U. S. No. 2 Russet.* The requirements for this grade are the same as for U. S. No. 2 except that more than 10 percent, by count, of the fruits shall have in excess of one-half of their surface in the aggregate affected with discoloration. (See § 51.767.)

§ 51.759 *U. S. No. 3.* U. S. No. 3 consists of grapefruit of similar varietal characteristics which are mature, which may be misshapen, slightly spongy, rough but not seriously lumpy for the variety or seriously cracked, which are free from cuts which are not healed, and from decay, and from very serious damage caused by bruises, growth cracks, ammoniation, bird pecks, caked melanose, buckskin, dryness or mushy condition, pitting, scab, scale, sprayburn, sprouting, sunburn, thorn punctures, disease, insects, mechanical or other means. The fruit may be poorly colored but not more than 25 percent of the surface of each fruit may be of a solid dark green color. (See § 51.768.)

UNCLASSIFIED

§ 51.760 *Unclassified.* Unclassified consists of grapefruit which has not been classified in accordance with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

TOLERANCES

§ 51.761 *Tolerances.* In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the tolerances set forth in §§ 51.762 to 51.768 are provided as specified.

§ 51.762 *U. S. Fancy.* Not more than 10 percent, by count, of the fruits in

any lot may be below the requirements of this grade, but not more than one-half of this amount, or 5 percent, shall be allowed for very serious damage, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of $2\frac{1}{2}$ percent, or a total of not more than 3 percent, shall be allowed for decay en route or at destination. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.763 U. S. No. 1, U. S. No. 1 Bright, and U. S. No. 2 Bright grades. Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of the grade other than for discoloration but not more than one-half of this amount, or 5 percent, shall be allowed for very serious damage, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of $2\frac{1}{2}$ percent, or a total of not more than 3 percent, shall be allowed for decay en route or at destination. In addition, not more than 10 percent, by count, of the fruits in any lot may not meet the requirements relating to discoloration. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.764 U. S. No. 1 Golden and U. S. No. 1 Bronze grades. Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of the grade, but not more than one-half of this amount, or 5 percent, shall be allowed for very serious damage, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of $2\frac{1}{2}$ percent, or a total of not more than 3 percent, shall be allowed for decay en route or at destination. No part of any tolerance shall be allowed to reduce or to increase the percentage of fruits having in excess of one-third of their surface in the aggregate affected with discoloration which is required in the grade, but individual containers may vary not more than 10 percent from the percentage required: *Provided*, That the entire lot averages within the percentage specified. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.765 U. S. No. 1 Russet. Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of the grade but not more than one-half of this amount, or 5 percent, shall be allowed for very serious damage, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of $2\frac{1}{2}$ percent, or a total of not more than 3 percent, shall be allowed for decay en route or at destination. No part of any tolerance shall be allowed to reduce the percentage of fruits having in excess of one-third of their surface in the aggregate affected with discoloration which is required in this grade, but individual containers may have not more than 10 percent less than the percentage required: *Provided*, That the entire lot

averages within the percentage specified. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.766 U. S. No. 2. Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of this grade other than for discoloration but not more than one-half of this amount, or 5 percent, shall be allowed for very serious damage other than that caused by dryness or mushy condition, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of $2\frac{1}{2}$ percent, or a total of not more than 3 percent, shall be allowed for decay en route or at destination. In addition, not more than 10 percent, by count, of the fruits in any lot may not meet the requirements relating to discoloration. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.767 U. S. No. 2 Russet. Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of this grade but not more than one-half of this amount, or 5 percent, shall be allowed for very serious damage other than that caused by dryness or mushy condition, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of $2\frac{1}{2}$ percent, or a total of not more than 3 percent, shall be allowed for decay en route or at destination. No part of any tolerance shall be allowed to reduce the percentage of fruits having in excess of one-half of their surface in the aggregate affected with discoloration which is required in this grade, but individual containers may have not more than 10 percent less than the percentage required: *Provided*, That the entire lot averages within the percentage specified. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.768 U. S. No. 3 grade. Not more than 15 percent, by count, of the fruit in any container may be below the requirements of this grade but not more than one-third of this amount, or 5 percent, shall be allowed for defects other than dryness or mushy condition, and not more than one-fifth of this amount, or 1 percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of $2\frac{1}{2}$ percent or a total of not more than 3 percent shall be allowed for decay en route or at destination. None of the foregoing tolerances shall apply to wormy fruit.

APPLICATION OF TOLERANCES

§ 51.769 Application of tolerances to individual packages. (a) The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations: *Provided*, That the averages for the entire lot are within the tolerances specified for the grade.

(1) For packages which contain more than 10 pounds, and a tolerance of 10 percent or more is provided, individual packages in any lot shall have not more than one and one-half times the tolerance specified. For packages which

contain more than 10 pounds and a tolerance of less than 10 percent is provided, individual packages in any lot shall have not more than double the tolerance specified, except that at least one decayed or very seriously damaged fruit may be permitted in any package.

(2) For packages which contain 10 pounds or less, individual packages in any lot are not restricted as to the percentage of defects: *Provided*, That not more than one grapefruit which is seriously damaged by dryness or mushy condition or very seriously damaged by other means may be permitted in any package and in addition en route or at destination not more than 10 percent of the packages may have more than one decayed fruit.

STANDARD PACK

§ 51.770 Standard pack for grapefruit. (a) Fruits shall be fairly uniform in size, unless specified as uniform in size, and when packed in boxes, shall be arranged according to the approved and recognized methods. Each wrapped fruit shall be fairly well wrapped.

(b) All packages shall be tightly packed and well filled but the contents shall not show excessive or unnecessary bruising because of overfilled packages.

(c) When packed in standard nailed boxes, each container shall show a minimum bulge of 2 inches, except that boxes packed with grapefruit of a size 80 or smaller need only show a bulge of $1\frac{1}{2}$ inches.

(d) "Fairly uniform in size" means that not more than a total of 10 percent, by count, of the fruits in any container is outside the range of diameters given in the following table for various packs:

TABLE I
(Diameter in inches)

Pack	Minimum	Maximum
36's.....	5	5 $\frac{1}{2}$
45's or 46's.....	4 $\frac{1}{4}$	5 $\frac{1}{4}$
54's or 55's.....	4 $\frac{1}{2}$	4 $\frac{3}{4}$
64's.....	4 $\frac{3}{4}$	4 $\frac{1}{2}$
70's or 72's.....	3 $\frac{1}{2}$	4 $\frac{1}{2}$
80's.....	3 $\frac{1}{2}$	4 $\frac{1}{2}$
96's.....	3 $\frac{1}{2}$	4 $\frac{1}{2}$
112's.....	3 $\frac{1}{2}$	4
125's or 126's.....	3 $\frac{1}{2}$	3 $\frac{1}{4}$

(e) "Uniform in size" means that not more than 10 percent, by count, of the fruits in any container vary more than the following amounts:

64 size and smaller—not more than $\frac{1}{16}$ inch in diameter.

54 size and larger—not more than $\frac{1}{16}$ inch in diameter.

(f) In order to allow for variations, other than sizing, incident to proper packing, not more than 5 percent of the packages in any lot may not meet the requirements of standard pack.

DEFINITIONS

§ 51.771 Similar varietal characteristics. "Similar varietal characteristics" means that the fruits in any container are similar in color and shape.

§ 51.772 Well colored. "Well colored" means that the fruit is yellow in color with practically no trace of green color.

§ 51.773 *Firm*. "Firm" means that the fruit is not soft, or noticeably wilted or flabby, and the skin is not spongy or puffy.

§ 51.774 *Well formed*. "Well formed" means that the fruit has the shape characteristic of the variety.

§ 51.775 *Mature*. "Mature" means the same as that term is set forth in section 601.16 Florida Statutes, Chapter 26492, known as the Florida Citrus Code of 1949, as amended.

§ 51.776 *Smooth texture*. "Smooth texture" means that the skin is thin and smooth for the variety and size of the fruit.

§ 51.777 *Injury*. "Injury" means any defect which more than slightly affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as injury:

(a) Green spots or oil spots, when appreciably affecting appearance of the individual fruit;

(b) Scale, when more than a few adjacent to the "button" at the stem end, or when more than 6 scattered on the other portions of the fruit;

(c) Scars which are depressed, not smooth, or which detract from the appearance of the fruit to a greater extent than the maximum amount of discoloration allowed in the grade; and,

(d) Thorn scratches, when the injury is not slight, not well healed, or more unsightly than discoloration allowed in the grade.

§ 51.778 *Discoloration*. "Discoloration" means russetting of a light shade of golden brown caused by rust mite or other means. Lighter shades of discoloration caused by scars or other means may be allowed on a greater area, or darker shades may be allowed on a lesser area, provided no discoloration caused by melanose or other means may affect the appearance of the fruit to a greater extent than the shade and amount of discoloration allowed for the grade.

§ 51.779 *Fairly well colored*. "Fairly well colored" means that except for one inch in the aggregate of green color, the yellow color predominates over the green color on that part of the fruit which is not discolored.

§ 51.780 *Fairly smooth texture*. "Fairly smooth texture" means that the skin is fairly thin and not coarse for the variety and size of the fruit.

§ 51.781 *Damage*. "Damage" means any defect which materially affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

(a) Ammoniation, when not occurring as light speck type similar to melanose;

(b) Dryness or mushy condition when affecting all segments more than one-fourth inch at the stem end, or more than the equivalent of this amount, by

volume, when occurring in other portions of the fruit;

(c) Green spots or oil spots, when materially affecting the appearance of the individual fruit;

(d) Scab, when it cannot be classed as discoloration or appreciably affects shape or texture;

(e) Scale, when occurring as a blotch and its size exceeds the area of a circle $\frac{3}{4}$ inch in diameter, or when occurring as a ring and its size exceeds the area of a circle $1\frac{1}{4}$ inches in diameter on a grapefruit of 70-size. Smaller sizes shall have lesser areas of scale and larger sizes may have greater areas: *Provided*, That no scale shall be permitted which affects the appearance to a greater extent than a blotch $\frac{3}{4}$ inch in diameter or a ring $1\frac{1}{4}$ inches in diameter on a 70-size grapefruit;

(f) Scars which are not smooth, or scars which are deep, or scars which are shallow or fairly shallow and detract from the appearance of the fruit to a greater extent than the amount of discoloration allowed in the grade;

(g) Sunburn, when the area affected exceeds 25 percent of the fruit surface, or when the skin is appreciably flattened, dry, darkened, or hard; and,

(h) Thorn scratches, when the injury is not well healed, or concentrated light colored thorn injury which has caused the skin to become hard and the aggregate area exceeds the area of a circle one-fourth inch in diameter, or slight scratches when light colored and concentrated and the aggregate area exceeds the area of a circle 1 inch in diameter, or dark or scattered thorn injury which detracts from the appearance of the fruit to a greater extent than the amounts specified above.

§ 51.782 *Fairly firm*. "Fairly firm" means that the fruit may be slightly soft, but not bruised, and the skin is not spongy or puffy.

§ 51.783 *Slightly misshapen*. "Slightly misshapen" means that the fruit is not of the shape characteristic of the variety but is not appreciably elongated or pointed, or otherwise deformed.

§ 51.784 *Slightly rough texture*. "Slightly rough texture" means that the skin is not of smooth texture but is not excessively thick or materially ridged, grooved, or wrinkled.

§ 51.785 *Serious damage*. "Serious damage" means any defect which seriously affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as serious damage:

(a) Ammoniation, when scars are cracked, or when dark and aggregating more than one-half inch in diameter, or when light colored and aggregating more than one inch in diameter;

(b) Buckskin, when affecting the appearance of the fruit to a greater extent than the amount of discoloration allowed;

(c) Dryness or mushy condition, when affecting all segments more than one-half inch at the stem end, or more than

the equivalent of this amount, by volume, when occurring in other portions of the fruit;

(d) Green spots or oil spots, when the aggregate area exceeds the area of a circle one inch in diameter on a grapefruit of 70-size. Smaller sizes shall have lesser areas of green spots or oil spots and larger sizes may have greater areas: *Provided*, That the appearance of the grapefruit is not affected to a greater extent than the area permitted on a 70-size grapefruit;

(e) Scab, when it cannot be classed as discoloration, or when materially affecting shape or texture;

(f) Scale, when occurring as a blotch and its size exceeds the area of a circle one inch in diameter, or when occurring as a ring and its size exceeds the area of a circle $1\frac{1}{2}$ inches in diameter on a grapefruit of 70-size. Smaller sizes shall have lesser areas of scale and larger sizes may have greater areas: *Provided*, That no scale shall be permitted which affects the appearance to a greater extent than a blotch one inch in diameter or a ring $1\frac{1}{2}$ inches in diameter on a 70-size grapefruit;

(g) Scars which are not fairly smooth, or scars which are very deep, or scars which are not very deep but which detract from the appearance of the fruit to a greater extent than the amount of discoloration allowed in the grade;

(h) Sprayburn which seriously affects the appearance of the fruit or is hard, or when more than $1\frac{1}{4}$ inches in diameter in the aggregate has a light brown discoloration;

(i) Sunburn which affects more than one-third of the fruit surface, or is hard, or the fruit is decidedly one-sided, or when more than $1\frac{1}{4}$ inches in diameter in the aggregate has a light brown discoloration; and,

(j) Thorn scratches, when the injury is not well healed, or concentrated light colored thorn injury which has caused the skin to become hard and the aggregate area exceeds the area of a circle one-half inch in diameter, or slight scratches when light colored and concentrated and the aggregate area exceeds the area of a circle $1\frac{1}{2}$ inches in diameter, or dark or scattered thorn injury which detracts from the appearance of the fruit to a greater extent than the amounts specified above.

§ 51.786 *Slightly colored*. "Slightly colored" means that except for two inches in the aggregate of green color, the portion of the fruit surface which is not discolored shows some yellow color.

§ 51.787 *Misshapen*. "Misshapen" means that the fruit is decidedly elongated, pointed or flat sided.

§ 51.788 *Slightly spongy*. "Slightly spongy" means that the fruit is puffy or slightly wilted but not flabby.

§ 51.789 *Very serious damage*. "Very serious damage" means any defect which very seriously affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as very serious damage:

RULES AND REGULATIONS

(a) Growth cracks that are seriously weakened, gummy or not healed;

(b) Ammoniation, when aggregating more than 2 inches in diameter, or which has caused serious cracks;

(c) Bird pecks, when not healed;

(d) Caked melanose, when more than 25 percent in the aggregate of the surface of the fruit is caked;

(e) Buckskin, when rough and aggregating more than 50 percent of the surface of the fruit;

(f) Dryness or mushy condition, when affecting all segments more than one-half inch at the stem end, or more than the equivalent of this amount, by volume, when occurring in other portions of the fruit;

(g) Scab, when aggregating more than 25 percent of the surface of the fruit;

(h) Scale, when covering more than 20 percent of the surface of the fruit;

(i) Sprayburn, when seriously affecting more than one-third of the fruit surface;

(j) Sunburn, when seriously affecting more than one-third of the fruit surface; and,

(k) Thorn punctures, when not healed or the fruit is seriously weakened.

§ 51.790 *Diameter*. "Diameter" means the greatest dimension measured at right angles to a line from stem to blossom end of the fruit.

SUBPART—UNITED STATES CONSUMER STANDARDS FOR HUSKED CORN ON THE COB

GRADES

§ 51.810 *U. S. Grade A*. U. S. Grade A shall consist of husked ears or portions of ears of corn on the cob of similar varietal characteristics which are well trimmed, well formed, clean, free from decay and insect injury, and free from damage caused by bruising, mechanical or other means. Cobs shall be well filled with tender, plump and milky kernels. Each ear may be clipped at one or both ends but the length of each unit, clipped or unclipped, shall be not less than 3 inches. Each clipped ear shall be properly clipped. Units on the shown face shall be reasonably representative of the size and quality of the contents of the package.

(a) Incident to proper grading and handling, not more than 10 percent, by count, of the units of corn in any lot may fail to meet the requirements of this grade, including not more than 5 percent for defects other than damage caused by bruising: *Provided*, That not more than one-fifth of this amount, or 1 percent, shall be allowed for units affected by decay.

§ 51.811 *U. S. Grade B*. U. S. Grade B shall consist of husked ears or portions of ears of corn on the cob which meet the requirements of U. S. Grade A except for the increased tolerance specified below.

(a) Incident to proper grading and handling, not more than 20 percent, by count, of the units of corn in any lot may fail to meet the requirements of this grade, including not more than 5 percent for units having insect injury and not

more than 1 percent for units affected by decay.

OFF-GRADE

§ 51.812 *Off-Grade husked corn on the cob*. Husked ears or portions of ears of corn on the cob which fail to meet the requirements of the foregoing grades shall be Off-Grade husked corn on the cob.

DEFINITIONS

§ 51.813 *Similar varietal characteristics*. "Similar varietal characteristics" means that the units in any package are of similar color and character of growth. Units of white and yellow corn shall not be mixed in the same package.

§ 51.814 *Well trimmed*. "Well trimmed" means that the unit is practically free from husks and silk and that the shank does not extend more than $\frac{1}{2}$ inch from the base of the cob.

§ 51.815 *Well formed*. "Well formed" means that the unit is not stunted. Nubbins shall not be considered well formed units.

§ 51.816 *Clean*. "Clean" means that the unit is practically free from dirt or other foreign material.

§ 51.817 *Damage*. "Damage" means any injury or defect which materially affects the appearance, or the edible, shipping or keeping quality of the unit.

§ 51.818 *Well filled*. "Well filled" means that the rows of kernels show fairly uniform development, and that the appearance of the unit is not materially affected by poorly developed rows.

§ 51.819 *Tender*. "Tender" means that the kernels break with only moderate pressure from the thumbnail.

§ 51.820 *Plump and milky*. "Plump and milky" means that the kernels are well developed but are not over-mature or shriveled.

§ 51.821 *Units*. "Units", as used in these standards, means whole ears or portions of ears of husked corn on the cob.

§ 51.822 *Properly clipped*. "Properly clipped" means that the end or ends of the ear have been neatly cut off at approximately a right angle to the longitudinal axis.

SUBPART—UNITED STATES STANDARDS FOR GREEN CORN

GRADES

§ 51.835 *U. S. No. 1*. U. S. No. 1 shall consist of ears of green corn of similar varietal characteristics which are well trimmed, well formed, and free from smut, decay and from damage caused by other disease, insects, birds, mechanical or other means. Cobs shall be well filled, with plump and milky kernels and well covered with fresh, green husks.

(a) Each ear may be clipped but unless otherwise specified, the length of each cob, clipped or unclipped, shall be not less than 5 inches. Each clipped ear shall be properly clipped.

(b) In order to allow for variations other than length of cob incident to

proper grading and handling, not more than 10 percent, by count, of the ears of corn in any lot may fail to meet the requirements of this grade, including not more than 2 percent for ears affected by decay. In addition, not more than 5 percent, by count, of the ears in any lot may fail to meet the requirements as to length of cob.

§ 51.836 *U. S. Fancy*. U. S. Fancy shall consist of ears of green corn which meet the requirements of U. S. No. 1 grade, except that the ears shall be free from worms and insect injury, and the length of the cob shall be not less than 6 inches and the ears shall not be clipped.

(a) In order to allow for variations, other than length of cob, incident to proper grading and handling, not more than 10 percent, by count, of the ears of corn in any lot may fail to meet the requirements of this grade, including not more than 2 percent for ears affected by decay. In addition, not more than 5 percent, by count, of the ears in any lot may fail to meet the requirements as to length of cob.

UNCLASSIFIED

§ 51.837 *Unclassified*. Unclassified shall consist of corn which fails to meet the requirements of either of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards, but is provided as a designation to show that no definite grade has been applied to the lot.

COUNT

§ 51.838 *Count*. The number of ears in the container may be specified by numerical count or in terms of dozens or half dozens. Variation from the number specified shall be as follows: *Provided*, That the lot averages not more than one ear less than the number specified:

60 ears or less, 3 ear variation.
More than 60 ears, 4 ear variation.

APPLICATION OF TOLERANCES

§ 51.839 *Application of tolerances*. (a) The contents of individual containers in the lot, based on sample inspection, are subject to the following limitations, provided the averages for the entire lot are within the tolerances specified:

(1) When a tolerance is 10 percent or more, individual containers in any lot shall have not more than one and one-half times the tolerance specified, except that at least one defective and one off-sized specimen may be permitted in any container.

(2) When a tolerance is less than 10 percent, individual containers in any lot shall have not more than double the tolerance specified, except that at least one defective and one off-sized specimen may be permitted in any container.

DEFINITIONS

§ 51.840 *Similar varietal characteristics*. "Similar varietal characteristics" means that the ears in any container are of similar color and character of growth. Ears of field and sweet corn or white and yellow corn shall not be mixed in the same container.

§ 51.841 *Well trimmed*. "Well trimmed" means that the ears are practically free from loose husks and that the shank shall be not more than 6 inches in length and not extend more than 1 inch beyond the point of attachment of the outside husk.

§ 51.842 *Well formed*. "Well formed" means that the ears are not stunted. Nubbins are not well formed ears.

§ 51.843 *Damage*. "Damage" means injury from any cause which materially affects the appearance, or the edible or shipping quality of the ear. Unclipped ears showing worm injury extending not more than one and one-half inches from the tip of the cob shall not be regarded as damaged, but worm injury affecting kernels on other parts of the cob shall be considered as damage. When ears are clipped, any worm injury remaining shall be regarded as damage.

§ 51.844 *Well filled*. "Well filled" means that the rows of kernels show fairly uniform development, and that the appearance and quality of the edible portion of the ear are not materially affected by poorly developed rows. When the ear has not been clipped, not more than one-fourth of the length of the cob may have poorly developed or missing kernels at the tip. When the ear has been clipped it shall have practically no poorly developed kernels at the tip of the cob. Missing or poorly developed kernels on other parts of the ear shall not aggregate more than one square inch on a cob 6 inches in length, and a proportionally greater area shall be permitted on a longer cob and a proportionally lesser area on a shorter cob.

§ 51.845 *Plump and milky*. "Plump and milky" means that the kernels are well developed but are not overmature or shriveled.

§ 51.846 *Fresh*. "Fresh" means that the husks are not badly wilted, dried, or turning yellow or brown.

§ 51.847 *Properly clipped*. "Properly clipped" means that either the end of the cob, or the end of the cob and husk have been neatly removed at approximately a right angle to the longitudinal axis.

SUBPART—UNITED STATES STANDARDS FOR BERRIES FOR PROCESSING¹

GRADES

§ 51.860 *U. S. No. 1*. U. S. No. 1 shall consist of berries of similar varietal characteristics which are free from caps (calyxes), mold or decay, and from dried, undeveloped and distinctly immature berries and from damage caused by overmaturity, crushing, shriveling, dirt, or other foreign matter, hail, sunscald, moisture, birds, disease, insects, mechanical or other means. At least 85 percent, by weight, of the berries in the lot shall be well colored. (See § 51.863.)

(a) In order to allow for variations in-

¹ These standards apply to berries of the genus *Rubus*, such as blackberries, dewberries, Boysenberries, Loganberries, Youngberries and similar types of berries, but not raspberries.

cident to proper handling, not more than 10 percent, by weight, of the berries in any lot may fail to meet the requirements of this grade, including not more than 3 percent for distinctly immature berries. No part of any tolerance shall be allowed to reduce the percentage of well colored berries required in the grade, and no part of any tolerance shall be allowed for berries infested with worms.

§ 51.861 *U. S. No. 2*. U. S. No. 2 shall consist of berries which meet the requirements for U. S. No. 1 grade except for color and except for the increased tolerance for defects specified below. At least 75 percent, by weight, of the berries in the lot shall be well colored. (See § 51.863.)

(a) In order to allow for variations incident to proper handling, not more than 20 percent, by weight, of the berries in any lot may fail to meet the requirements of this grade, including not more than 5 percent for distinctly immature berries. No part of any tolerance shall be allowed to reduce the percentage of well colored berries required in the grade, and no part of any tolerance shall be allowed for berries infested with worms.

UNCLASSIFIED

§ 51.862 *Unclassified*. Unclassified shall consist of berries which fail to meet the requirements of either of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

SIZE

§ 51.863 *Size*. In view of the size variations in different producing sections and size variations of different types and varieties of berries, no size requirements are specified in these standards. However, the size may be specified in terms of minimum diameter or length.

(a) In order to allow for variations incident to proper sizing, not more than 5 percent, by weight, of the berries in any lot may fail to meet the size specified.

DEFINITIONS

§ 51.864 *Dried*. "Dried" means appreciably lacking in juice. Dried berries are excessively seedy and often shriveled.

§ 51.865 *Undeveloped*. "Undeveloped" means lack of development, due to frost or insect injury, lack of pollination or other means, which causes the berry to be dwarfed or badly misshapen.

§ 51.866 *Distinctly immature*. "Distinctly immature" means that the berries are light red, whitish, or green in the case of types or varieties which are characteristically blue or black when well ripened; and that the berries are whitish or green in the case of types or varieties which are characteristically red when well ripened.

§ 51.867 *Damage*. "Damage" means any injury or defect which materially affects the berries for processing purposes. The following shall be considered as damage:

(a) Overmaturity, when the drupelets of the berry have lost their luster and are excessively soft. Such berries usually

disintegrate when washed under pressure.

(b) *Crushing*, when more than one-fourth of the drupelets of the berry have been crushed.

(c) *Shriveling*, when the berry is materially shriveled as evidenced by drying or undevelopment of more than one-fourth of the drupelets of the berry.

(d) *Dirt*, when it cannot be removed from the berry in the ordinary washing process.

§ 51.868 *Well colored*. "Well colored" means that the berry has the color characteristic for a well ripened berry of the type or variety.

§ 51.869 *Diameter*. "Diameter" means the greatest dimension of the berry measured at right angles to a line running from the stem end to the blossom end.

SUBPART—UNITED STATES STANDARDS FOR TABLE GRAPES (EUROPEAN OR VINIFERA TYPE)

GRADES

§ 51.880 *U. S. Fancy Table Grapes*. U. S. Fancy Table Grapes consists of bunches of well developed grapes of one variety (except when designated as assorted varieties) which are well matured, fairly uniform in appearance and well colored. The berries shall be firm, firmly attached to capstems and shall not be weak, shriveled at capstems, shattered, split, crushed or wet, and shall be free from decay, waterberry, sunburn and Almeria Spot, and shall be free from damage caused by scarring, discoloration, heat, mildew, other diseases, freezing, insects, or mechanical or other means.

(a) *Bunches*. The bunches shall be fairly well filled but not excessively tight. They shall also be free from injury caused by shot berries, dried berries or other defective berries or by the trimming away of defective berries and they shall weigh not less than one-half pound.

(b) *Stems*. The stems shall be well developed and strong, shall not be dry and brittle and shall be free from mold and free from damage caused by mildew or freezing. The Almeria variety shall have stems which are mature. The Emperor variety shall have stems which are mature and distinctly yellowish-green or yellow at time of packing.

(c) *Size of berries*. Not less than 90 percent, by count, of the berries, exclusive of shot berries and dried berries, on each bunch shall have a minimum diameter as indicated for varieties as follows:

Ribier and Cardinal, $\frac{1}{16}$ of an inch.
Tokay, $\frac{1}{16}$ of an inch.
Almeria, $\frac{1}{16}$ of an inch.
Thompson Seedless and Black Monukka, $\frac{1}{16}$ of an inch.
Other varieties, $\frac{1}{16}$ of an inch.

(d) *Tolerances*. In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) 5 percent for bunches which fail to meet the requirements for minimum diameter of berries;

(2) 5 percent for bunches which weigh less than one-half pound;

(3) 10 percent for bunches which fail to meet the color requirements;

(4) 5 percent for bunches of the Almeria and Emperor varieties which fail to meet the requirements for maturity of stems and color of stems;

(5) 5 percent for bunches and berries which fail to meet the remaining requirements of this grade, other than for maturity and uniformity of appearance, including not more than 3 percent for shattered berries and including not more than 2 percent for berries which are seriously damaged: *Provided*, That not more than one-fourth of the latter amount, or one-half of 1 percent, may be permitted for berries affected by decay.

(6) There is no tolerance specified in this grade for grapes which fail to meet the maturity requirements. However, no lot shall be considered as failing to meet these requirements because the sample of grapes from one container tests below the required percentage of soluble solids.

§ 51.881 *U. S. Extra No. 1 Table Grapes.* U. S. Extra No. 1 Table Grapes consists of bunches of well developed grapes of one variety (except when designated as assorted varieties) which are mature, fairly uniform in appearance and fairly well colored, except that grapes of the red varieties shall be reasonably well colored. The berries shall be firm, firmly attached to capstems and shall not be weak, shriveled at capstems, shattered, split, crushed or wet, and shall be free from decay, waterberry, sunburn and Almeria Spot, and free from damage caused by scarring, discoloration, heat, mildew, other diseases, freezing, insects or mechanical or other means.

(a) *Bunches.* The bunches shall be fairly well filled but not excessively tight. They shall also be free from damage caused by shot berries, dried berries or other defective berries or by the trimming away of defective berries and they shall weigh not less than one-fourth pound.

(b) *Stems.* The stems shall be well developed and strong, shall not be dry and brittle and shall be free from mold and free from damage caused by mildew or freezing. The Almeria variety shall have not less than 50 percent of the bunches with stems which are mature. The Emperor variety shall have not less than 50 percent of the bunches with stems which are mature and distinctly yellowish-green or yellow at time of packing.

(c) *Size of berries.* Not less than 90 percent, by count, of the berries, exclusive of shot berries and dried berries, on each bunch shall have a minimum diameter as indicated for varieties as follows:

Ribier and Cardinal, 12/16 of an inch.
Tokay, 11/16 of an inch.
Almeria, 9/16 of an inch.
Thompson Seedless and Black Monukka, 7/16 of an inch.
Other varieties, 10/16 of an inch.

(d) *Tolerances.* In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) 5 percent for bunches which fail to meet the requirements for minimum diameter of berries;

(2) 10 percent for bunches which fail to meet the color requirements;

(3) For the Almeria and Emperor varieties, individual containers may have not more than a total of 10 percent less than the required percentage of bunches which meet the requirements for maturity of stems and color of stems: *Provided*, That the entire lot averages within the required percentage.

(4) 8 percent for bunches which weigh less than one-fourth pound and bunches and berries which fail to meet the remaining requirements of this grade, other than for maturity and uniformity of appearance, including not more than 5 percent for shattered berries and including not more than 2 percent for berries which are seriously damaged: *Provided*, That not more than one-fourth of the latter amount, or one-half of 1 percent, may be permitted for berries affected by decay.

(5) There is no tolerance specified in this grade for grapes which fail to meet the maturity requirements. However, no lot shall be considered as failing to meet these requirements because the sample of grapes from one container tests below the required percentage of soluble solids.

§ 51.882 *U. S. No. 1 Table Grapes.* U. S. No. 1 Table Grapes consists of bunches of well developed grapes of one variety (except when designated as assorted varieties) which are mature and fairly well colored. The berries shall be firm, firmly attached to capstems and shall not be weak, more than slightly shriveled at capstems, shattered, split, crushed or wet, and shall be free from decay, waterberry, and sunburn, and free from damage caused by scarring, discoloration, heat, Almeria Spot, mildew, other diseases, freezing, insects or mechanical or other means.

(a) *Bunches.* The bunches shall not be straggly. They shall be free from damage caused by shot berries, dried berries or other defective berries or by the trimming away of defective berries and they shall weigh not less than one-fourth pound.

(b) *Stems.* The stems shall not be weak or dry and brittle and shall be free from mold and free from damage caused by mildew or freezing.

(c) *Tolerances.* In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) 10 percent for bunches which fail to meet the color requirements;

(2) 10 percent for bunches which weigh less than one-fourth pound and bunches and berries which fail to meet the remaining requirements of this grade, other than for maturity, including not more than 5 percent for shattered berries and including not more than 2 percent for berries which are seriously damaged: *Provided*, That not more than one-fourth of the latter amount, or one-half of 1 percent, may be permitted for berries affected by decay.

(3) There is no tolerance specified in this grade for grapes which fail to meet

the maturity requirements. However, no lot shall be considered as failing to meet these requirements because the sample of grapes from one container tests below the required percentage of soluble solids.

UNCLASSIFIED

§ 51.883 *Unclassified.* Unclassified consists of grapes which have not been classified in accordance with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards, but is provided as a designation to show that no definite grade has been applied to the lot.

APPLICATION OF TOLERANCES

§ 51.884 *Application of tolerances to individual packages.* (a) The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations, provided the averages for the entire lot are within the tolerances specified for the grade:

(1) For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified.

(2) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified, except that for shattered berries and wet berries not more than one-tenth of the packages may contain more than double the tolerance specified.

DEFINITIONS

§ 51.885 *Well developed grapes.* "Well developed grapes" means grapes which are not abnormally small for the variety.

§ 51.886 *One variety.* "One variety" means that the grapes show similar varietal characteristics. However, grapes in special packs of two or more varieties, when designated as "assorted varieties," need not meet this requirement.

§ 51.887 *Well matured.* "Well matured" means that the juice from 10 percent, by weight, of whole bunches of grapes in the container, which appear to be least mature, shall test not less than 17 percent soluble solids, as determined by the Balling or Brix scale hydrometer, except that the Tokay variety shall test not less than 18 percent, the Thompson Seedless variety shall test not less than 19 percent, the Malaga and Muscat varieties shall test not less than 20 percent.

§ 51.888 *Fairly uniform in appearance.* "Fairly uniform in appearance" means that not more than one-tenth of the containers in any lot may show sufficient variation in color or size of berries to materially detract from the appearance of the contents of the individual container.

§ 51.889 *Well colored.* "Well colored" means in the case of:

(a) Black varieties that each bunch shall have not less than 95 percent, by count, of berries showing characteristic color. Purple to black shall be considered characteristic color for the varieties Malvoise, Rose of Peru, Black Prince and Black Hamburg; reddish-purple to black shall be considered characteristic color for Cornichon and Black Monukka. Ri-

bier grape berries shall be considered as showing characteristic color when at least 60 percent of the surface is purple to black color, not reddish-purple.

(b) Red varieties that each bunch of the Tokay variety shall have not less than 60 percent, by count, and other red varieties shall have not less than 75 percent, by count, of berries which show at least 60 percent of the surface with good characteristic color: *Provided*, That the appearance of the bunch shall not be appreciably injured by very dark berries. Light or cherry red and dark red, but not light pink or very dark or purplish-red, are considered good characteristic color for the red varieties, excepting that any color ranging from light red through purple shall be considered good characteristic color for the Cardinal variety.

(c) White varieties. There are no color requirements for the white varieties.

§ 51.890 *Firm*. "Firm" means that the berry is reasonably turgid and does not yield more than slightly to moderate pressure.

§ 51.891 *Weak*. "Weak" means that the berry is relatively low in sugar content, has inferior flavor and usually is watery, translucent and somewhat soft to the touch.

§ 51.892 *Shriveled at capstems*. "Shriveled at capstems" means that the berry shows more than slight wrinkling of the skin surrounding the capstem.

§ 51.893 *Shattered*. "Shattered" means that the berry is separated from the bunch, and may or may not have the capstem attached.

§ 51.894 *Wet*. "Wet" means that the grapes are wet from moisture from crushed, leaking or decayed berries or from rain. Grapes which are moist from dew or other moisture condensation such as that resulting from removing grapes from a refrigerator car or cold storage to a warmer location shall not be considered as wet.

§ 51.895 *Decay*. "Decay" means any soft breakdown of the flesh or skin of the berry resulting from bacterial or fungus infection. Slight surface development of green mold (*Cladosporium*) shall not be considered decay.

§ 51.896 *Waterberry*. "Waterberry" means a watery, soft or flabby condition of the berries. Affected berries are low in sugar content, have tender skins and are easily crushed. This is an advanced or more pronounced stage of the condition referred to as "weak."

§ 51.897 *Sunburn*. "Sunburn" means injury to the berry caused by direct exposure to the sun, including "sulphur burn," occurring as a sunken, and usually discolored and dried area on the exposed surface.

§ 51.898 *Damage*. "Damage" means any defect which materially affects the appearance, or the edible or shipping quality of the individual berry, the appearance of the bunch as a whole, or the shipping quality of the stems.

(a) Any one of the following defects, or any combination of defects, the seri-

ousness of which exceeds the maximum allowed for any one defect, shall be considered as damage to the individual berry:

(1) Scarring such as that caused by thrip, mildew, rubs and similar injuries when materially affecting the appearance of the berry.

(2) Discoloration, when any light brown, tan or darker discoloration of the skin materially affects the appearance of the berry: *Provided*, That "sunkissed" berries of the white Malaga variety which show discoloration of amber or light brown color shall not be considered as damaged. "Buckskin" berries of the Tokay variety, and similar injury to other varieties, shall be considered as damaged by discoloration.

(3) Heat, when the flesh of the berry is affected.

(4) Almeria Spot, when any spot is distinctly sunken or dark in color.

(5) Mildew, when active powdery mildew is present.

(6) Freezing, when the berry is frozen or when the flesh of the berry is affected by freezing.

(7) Insects, when any insect is present or there is visible evidence of insect injury; when mealybug residue or aphid honeydew are present; or when the appearance is materially affected by the presence of leafhopper residue.

(b) The following shall be considered as damage to stems:

(1) Mildew, when active powdery mildew is present on the stems, or when scars caused by this disease constrict or weaken any part of the main or lateral stems.

(2) Freezing, when the stems are frozen or the capstems are swollen or dried, or when the main or lateral stems are water-soaked and limp, or dried, as a result of freezing.

§ 51.899 *Fairly well filled*. "Fairly well filled" means that the berries are reasonably closely spaced on main and lateral stems and that the bunch is not very loose or stringy.

§ 51.900 *Excessively tight*. "Excessively tight" means that the berries are so closely wedged together that, when the stem is fresh, the bunch is solid and the appearance is materially affected by berries on the lower portions being distinctly distorted from normal shape.

§ 51.901 *Injury to the bunch*. "Injury to the bunch" means any defect which more than slightly affects the appearance of the bunch.

§ 51.902 *Shot berries*. "Shot berries" means very small berries resulting from insufficient pollination, usually seedless in those varieties which normally develop seeds. These berries may be entirely green and hard and are designated as "immature shot berries." They may mature and color uniformly with the normal berries on the bunch and are then designated as "mature shot berries."

§ 51.903 *Dried berries*. "Dried berries" means berries which are dry and shriveled to the extent that practically no moisture is present.

§ 51.904 *Well developed and strong*. "Well developed and strong" means that the main and lateral stems are firm, fibrous, and pliable; not distinctly immature or spindly or threadlike at time of packing.

§ 51.905 *Diameter*. "Diameter" means the greatest dimension of the berry taken at right angles to a line running from the stem to the blossom end.

§ 51.906 *Serious damage*. "Serious damage" means any defect which seriously affects the appearance, or the edible or shipping quality of the grapes and includes berries which are split, crushed, wet, affected by decay or water-berry, or damaged by heat or freezing, except that raising grapes that are cracked or split, and grapes which show healed cracks at the blossom end, shall not be considered as seriously damaged.

§ 51.907 *Mature*. "Mature" means that the juice from 10 percent, by weight, of whole bunches of grapes in the container, which appear to be least mature, shall test not less than 17 percent soluble solids, as determined by the Balling or Brix scale hydrometer, except that the varieties Emperor, Gros Colman, Pierce Isabella, Olivette Blanche, Rish Baba, Red Malaga, Cardinal, Ribier, Khalili, Dizmar and varieties similar to or synonymous with the above, shall test not less than 16 percent, and except that Muscat varieties shall test not less than 18 percent.

§ 51.908 *Fairly well colored*. "Fairly well colored" means in the case of:

(a) Black varieties that each bunch shall have not less than 85 percent, by count, of berries showing characteristic color, except that in the varieties Ribier, Rose of Peru, Black Prince, Black Hamburg and Black Monukka each bunch shall have not less than 75 percent, by count, of berries showing characteristic color. Purple to black shall be considered characteristic color for the varieties Malvoise, Rose of Peru, Black Prince and Black Hamburg; reddish-purple to black shall be considered characteristic color for Cornichon and Black Monukka. Ribier grape berries shall be considered as showing characteristic color when at least 60 percent of the surface is purple to black color, not reddish-purple.

(b) Red varieties that each bunch of the Tokay variety shall have not less than 45 percent, by count, and other red varieties shall have not less than 60 percent, by count, of berries which show at least 60 percent of the surface with characteristic color. Light pink, red, dark red or purple are considered characteristic color for the red varieties. (There are no color requirements for the Pink Thompson Seedless variety, Sultanina Rose.)

(c) White varieties. There are no color requirements for the white varieties.

§ 51.909 *Reasonably well colored*. "Reasonably well colored" applies to the red varieties and means that each bunch of the Tokay variety shall have not less than 55 percent, by count, and other varieties shall have not less than 60

percent, by count, of berries which show at least 60 percent of the surface light pink, red or dark red, but not very dark or purplish-red: *Provided*, That the appearance of the bunch shall not be appreciably injured by very dark berries, except that any color ranging from light pink through purple shall be permitted for the Cardinal variety.

§ 51.910 *Slightly shriveled at capstems*. "Slightly shriveled at capstems" means that the skin of the berry is definitely wrinkled adjacent to the capstem and the surface is materially sunken.

§ 51.911 *Straggly*. "Straggly" means that the berries are so widely spaced on main and lateral stems that the bunch is distinctly open or very stemmy or stringy in structure.

SUBPART—UNITED STATES STANDARDS FOR GRAPEFRUIT (CALIFORNIA AND ARIZONA)

GRADES

§ 51.925 *U. S. Fancy*. U. S. Fancy shall consist of grapefruit of similar varietal characteristics which are mature, well colored, firm, well formed, of smooth texture for the variety, and fairly thin skinned; free from decay, broken skins which are not healed, hard or dry skins, bruises (except those incident to proper handling and packing), dryness or mushy condition, and from injury caused by sprayburn, fumigation, exanthema, scars, green spots, scale, sunburn, sprouting, dirt or other foreign materials, disease, insects or mechanical or other means. Stems shall be properly clipped. (See § 51.932.)

§ 51.926 *U. S. No. 1*. U. S. No. 1 shall consist of grapefruit of similar varietal characteristics which are mature, fairly well colored, firm, well formed, of fairly smooth texture for the variety, and not excessively thick skinned; free from decay, broken skins which are not healed, hard or dry skins, bruises (except those incident to proper handling and packing), and from damage caused by dryness or mushy condition, sprayburn, fumigation, exanthema, scars, green spots, scale, sunburn, sprouting, dirt or other foreign materials, disease, insects, or mechanical or other means. Stems shall be properly clipped. (See § 51.932.)

§ 51.927 *U. S. No. 2*. U. S. No. 2 shall consist of grapefruit of similar varietal characteristics which are mature, slightly colored, fairly firm, fairly well formed, and not decidedly rough; free from decay, broken skins which are not healed, hard or dry skins, and from serious damage caused by bruises, dryness or mushy condition, sprayburn, fumigation, exanthema, scars, green spots, scale, sunburn, sprouting, dirt or other foreign materials, disease, insects, or mechanical or other means. Stems shall be properly clipped. (See § 51.932.)

§ 51.928 *U. S. Combination grade*. Any lot of grapefruit may be designated "U. S. Combination" when not less than 40 percent, by count, of the fruits in each container meet the requirements of U. S. No. 1 grade and the remainder U. S. No. 2 grade. (See § 51.933.)

§ 51.929 *U. S. No. 3*. U. S. No. 3 shall consist of grapefruit of similar varietal

characteristics which are mature, slightly colored, which may be slightly spongy, misshapen, and rough but not seriously lumpy; which are free from decay, broken skins which are not healed, hard or dry skins, and from serious damage caused by bruises, dryness or mushy condition, and from very serious damage caused by sprayburn, fumigation, exanthema, scars, green spots, scale, sunburn, sprouting, dirt or other foreign materials, disease, insects or mechanical or other means. Stems shall be properly clipped. (See § 51.932.)

UNCLASSIFIED

§ 51.930 *Unclassified*. Unclassified shall consist of grapefruit which have not been classified in accordance with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

TOLERANCES

§ 51.931 *Tolerances*. In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the tolerances set forth in §§ 51.932 and 51.933 are provided as specified.

§ 51.932 *U. S. Fancy, U. S. No. 1, U. S. No. 2 and U. S. No. 3 grades*. Not more than 10 percent, by count, of the fruit in any lot may fail to meet the requirements of the specified grade, other than for color, but not more than one-twentieth of this amount, or one-half of 1 percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of 2½ percent, or a total of not more than 3 percent, shall be allowed for decay en route or at destination. In addition, not more than 10 percent, by count, of the fruit in any lot may not meet the requirements relating to color.

§ 51.933 *U. S. Combination grade*. Not more than 10 percent, by count, of the fruit in any lot may fail to meet the requirements of this grade, other than for color, but not more than one-twentieth of this amount, or one-half of 1 percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of 2½ percent, or a total of not more than 3 percent, shall be allowed for decay en route or at destination. This 3 percent tolerance may be used to reduce the percentage of U. S. No. 1 grade required in the combination, provided the affected fruits meet the requirements of U. S. No. 1 grade in other respects. In addition, not more than 10 percent, by count, of the fruit in any lot may not meet the requirements of the U. S. No. 2 grade for color. No part of any tolerance, other than that for decay, shall be allowed to reduce for the lot as a whole the percentage of U. S. No. 1 in the combination, but individual containers may have not more than a total of 10 percent less than the percentage of U. S. No. 1 specified: *Provided*, That the entire lot averages within the percentage specified.

APPLICATION OF TOLERANCES

§ 51.934 *Application of tolerances to individual packages*. (a) The contents of individual packages in the lot, based

on sample inspection, are subject to the following limitations: *Provided*, That the averages for the entire lot are within the tolerances specified for the grade.

(1) For packages which contain more than 25 pounds, and a tolerance of 10 percent or more is provided, individual packages in any lot shall have not more than one and one-half times the tolerance specified. For packages which contain more than 25 pounds and a tolerance of less than 10 percent is provided, individual packages in any lot shall have not more than double the tolerance specified, except that at least one decayed or very seriously damaged fruit may be permitted in any package.

(2) For packages which contain 25 pounds or less, individual packages in any lot are not restricted as to the percentage of defects: *Provided*, That not more than one grapefruit which is seriously damaged by dryness or mushy condition or very seriously damaged by other means may be permitted in any package and, in addition, en route or at destination not more than 10 percent of the packages may have more than one decayed fruit.

STANDARD PACK

§ 51.935 *Standard pack*. (a) Grapefruit shall be fairly uniform in size, and, when packed in boxes, shall be arranged according to the approved and recognized methods. Each wrapped fruit shall be fairly well wrapped.

(b) All packages shall be tightly packed and well filled but the contents shall not show excessive or unnecessary bruising because of overfilled packages.

(c) When packed in standard nailed boxes, grapefruit shall show a minimum bulge of 2 inches, except that grapefruit of a size 80 or smaller need only show a bulge of 1½ inches.

(d) "Fairly uniform in size" means that not more than 5 percent, by count, of the fruit in any container may be more than one standard size larger or smaller than the standard size for the count packed.

(e) Example of standard size grapefruit: The standard size grapefruit for a 64 count is that size grapefruit which will pack tightly 64 grapefruit of uniform size when packed according to the approved and recognized method.

(f) In order to allow for variations, incident to proper packing, not more than 5 percent of the packages in any lot may not meet the requirements of standard pack.

STANDARDS FOR EXPORT

§ 51.936 *Standards for export*. (a) Not more than a total of 10 percent, by count, of the grapefruit in any container may be soft, affected by decay, damaged by skin breakdown, have broken skins which are not healed, or be seriously damaged by dryness or mushy condition, except that:

(1) Not more than one-half of 1 percent shall be allowed for grapefruit affected by decay.

(2) Not more than 3 percent shall have broken skins which are not healed.

(3) Not more than 5 percent shall be soft.

(4) Not more than 5 percent shall be seriously damaged by dryness or mushy condition.

(5) Not more than 5 percent shall be damaged by skin breakdown.

(b) Any lot of grapefruit shall be considered as meeting the standards for export if the entire lot averages within the requirements specified: *Provided*, That no sample from the containers in any lot shall have more than double the percentage specified for any one defect, and that not more than a total of 10 percent, by count, of the grapefruit in any container has any of the defects enumerated in the standards for export.

DEFINITIONS

§ 51.937 *Similar varietal characteristics*. "Similar varietal characteristics" means that the fruits in any container are similar in color and type.

§ 51.938 *Well colored*. "Well colored" means that the fruit is yellow in color, with not more than a trace of green.

§ 51.939 *Firm*. "Firm" means that the fruit is not soft or noticeably wilted or flabby. The skin may feel slightly springy or spongy.

§ 51.940 *Well formed*. "Well formed" means that the fruit shows the normal shape characteristic of the variety.

§ 51.941 *Smooth*. "Smooth" means that the skin is of fairly fine grain, the "pebbling" is not pronounced, and any furrows radiating from the stem end are short and shallow.

§ 51.942 *Fairly thin skinned*. "Fairly thin skinned" means that the skin thickness does not average more than three-eighths of an inch, on a central cross section, in sizes 100 or smaller, or more than seven-sixteenths of an inch in sizes larger than 100.

§ 51.943 *Injury*. "Injury" means any defect which more than slightly affects the appearance, or edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as injury:

(a) Sprayburn which changes the color to such an extent that the appearance of the fruit is noticeably injured, or which causes scarring that aggregates more than one-half inch in diameter.

(b) Fumigation injury which noticeably detracts from the appearance of the fruit, or which occurs as small, thinly scattered spots over more than 10 percent of the fruit surface, or as solid or depressed scarring which aggregates more than one-half of an inch in diameter.

(c) Exanthema which noticeably detracts from the appearance of the fruit, or which occurs as small, thinly scattered spots over more than 10 percent of the fruit surface, or as solid scarring which aggregates more than one-half of an inch in diameter.

(d) Scars which are very rough or very deep; or scars which are very dark when more than one-fourth of an inch in diameter.

(e) Scars which are dark, rough, or deep and aggregate more than one-half of an inch in diameter.

(f) Scars which are fairly light in color, slightly rough, or of slight depth and aggregate more than 5 percent of the fruit surface.

(g) Scars which are light colored, fairly smooth, with no depth and aggregate more than 10 percent of the fruit surface.

(h) Green spots which are depressed or soft, or more than four in number, or which aggregate more than one inch in diameter.

(i) Scale, when more than 5 medium to large California red or purple scale are adjacent to the "button" at the stem end, or scattered over the fruit, or any scale which affects the appearance of the fruit to a greater extent.

(j) Sunburn which appreciably changes the normal color or shape of the fruit, or affects more than 10 percent of the fruit surface.

§ 51.944 *Fairly well colored*. "Fairly well colored" means that yellow color predominates on the fruit and that the fruit is free from distinctly green streaks and distinctly green blotches.

§ 51.945 *Fairly smooth*. "Fairly smooth" means that the skin does not feel noticeably rough or coarse. The size of the fruit should be considered in judging the texture, as large fruit is not usually as smooth as the small. It is common for the fruit to show larger and coarser "pebbling" on the stem end portion than on the blossom end. Slight furrows or grooves which may be present on the stem end portion of the fruit shall not be considered as slightly rough unless they are of sufficient depth, length, and number to materially affect the appearance and smoothness of the grapefruit.

§ 51.946 *Excessively thick skinned*. "Excessively thick skinned" means that the skin thickness averages more than seven-sixteenths of an inch, on a central cross section, in sizes 100 or smaller, or more than one-half of an inch in sizes larger than 100.

§ 51.947 *Damage*. "Damage" means any injury which materially affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

(a) Dryness or mushy condition, when affecting all segments more than one-fourth of an inch at the stem end, or the equivalent of this amount by volume, when occurring in other portions of the fruit.

(b) Sprayburn which changes the color to such an extent that the appearance of the fruit is materially injured, or which causes scarring that aggregates more than three-fourths of an inch in diameter.

(c) Fumigation injury which materially detracts from the appearance of the fruit, or which occurs as small, thinly scattered spots over more than 25 percent of the fruit surface, or as solid scarring or depressions which aggregate

more than three-fourths of an inch in diameter.

(d) Exanthema which materially detracts from the appearance of the fruit, or which occurs as small, thinly scattered spots over more than 25 percent of the fruit surface, or as solid scarring, that is not cracked, which aggregates more than three-fourths of an inch in diameter.

(e) Scars which are very deep; or scars which are very rough or very dark and aggregate more than one-half of an inch in diameter.

(f) Scars which are dark, rough or deep and aggregate more than three-fourths of an inch in diameter.

(g) Scars which are fairly light in color, slightly rough, or of slight depth and aggregate more than 10 percent of the fruit surface.

(h) Scars which are light colored, fairly smooth, with no depth and aggregate more than 15 percent of the fruit surface.

(i) Green spots which are depressed or soft, or more than seven in number, or which aggregate more than 5 percent of the fruit surface.

(j) Scale, when more than 10 medium to large California red or purple scale are adjacent to the "button" at the stem end, or scattered over the fruit, or any scale which affects the appearance of the fruit to a greater extent.

(k) Sunburn which causes appreciable flattening of the fruit, drying or darkening of the skin, or affects more than 25 percent of the fruit surface.

§ 51.948 *Slightly colored*. "Slightly colored" means that sufficient yellow color is distributed over the fruit surface and, when blended with the green color present, is equivalent to 25 percent of full yellow color characteristic of the variety.

§ 51.949 *Fairly firm*. "Fairly firm" means that the fruit may be slightly soft but is not decidedly flabby. The skin may be thick and slightly puffy.

§ 51.950 *Fairly well formed*. "Fairly well formed" means that the fruit is not materially flattened, materially pointed, extremely elongated, or otherwise decidedly deformed.

§ 51.951 *Decidedly rough*. "Decidedly rough" means that the skin is materially rough, materially lumpy, decidedly folded, or decidedly ridged.

§ 51.952 *Serious damage*. "Serious damage" means any injury which seriously affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as serious damage:

(a) Dryness or mushy condition, when affecting all segments more than one-half of an inch at the stem end, or the equivalent of this amount by volume, when occurring in other portions of the fruit.

(b) Sprayburn which changes the color to such an extent that the appearance of the fruit is seriously injured, or which causes scarring that aggregates

more than 10 percent of the fruit surface.

(c) Fumigation injury which occurs as small, thinly scattered spots over more than one-half of the fruit surface, or solid scarring or depressions which aggregate more than 5 percent of the fruit surface.

(d) Exanthema which occurs as small, thinly scattered spots over more than one-half of the fruit surface, or solid scarring that is not cracked, which aggregates more than 5 percent of the fruit surface.

(e) Scars which are very deep; or scars which are very rough or very dark and aggregate more than one inch in diameter.

(f) Scars which are dark, rough or deep and aggregate more than 5 percent of the fruit surface.

(g) Scars which are fairly light in color, slightly rough or of slight depth and aggregate more than 15 percent of the fruit surface.

(h) Scars which are light colored, fairly smooth, with no depth and aggregate more than 25 percent of the fruit surface.

(i) Green spots which are soft or aggregate more than 2 inches in diameter.

(j) Scale, when California red or purple scale is concentrated as a ring or blotch, or which is more than thinly scattered over the fruit surface, or any scale which affects the appearance of the fruit to a greater extent.

(k) Sunburn which causes decided flattening of the fruit, drying or dark discoloration of the skin, or which affects more than one-third of the fruit surface.

§ 51.953 *Slightly spongy*. "Slightly spongy" mean that the fruit is puffy or slightly wilted but not decidedly flabby.

§ 51.954 *Misshapen*. "Misshapen" means that the fruit is materially flattened, materially pointed, extremely elongated or otherwise decidedly deformed.

§ 51.955 *Very serious damage*. "Very serious damage" means any injury which very seriously affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as very serious damage:

(a) Sprayburn which seriously affects more than 25 percent of the fruit surface.

(b) Fumigation injury which causes deep, rough, or dark scarring which aggregates more than 25 percent of the fruit surface.

(c) Exanthema which aggregates more than 10 percent of the fruit surface, or causes serious cracks.

(d) Scars which are very dark, very rough, or very deep and aggregate more than 10 percent of the fruit surface.

(e) Scars which are dark, rough or deep and aggregate more than 25 percent of the fruit surface.

(f) Green spots which are badly sunken or soft.

(g) Scale so numerous or large that the appearance of the fruit is very seriously affected.

(h) Sunburn which seriously affects more than one-third of the fruit surface.

SUBPART—UNITED STATES CONSUMER STANDARDS FOR FRESH KALE

GRADES

§ 51.975 *U. S. Grade A*. U. S. Grade A shall consist of leaves or parts of leaves of kale of one type which are fresh, fairly tender, clean, well trimmed and of characteristic color for the type; which are free from decay, small pieces of leaves, and leaf stems without blades, and are free from damage caused by discoloration, seedstems, bud burn, freezing, foreign material, disease, insects or mechanical or other means. Leaves or parts of leaves of kale on the shown face shall be reasonably representative in size and quality of the contents of the container.

(a) Incident to proper grading and handling, not more than 3 percent, by weight, of the kale in any lot may be small pieces of leaves, and not more than 5 percent may fail to meet the remaining requirements of the grade, including not more than 2 percent for leaves or parts of leaves which are seriously damaged.

§ 51.976 *U. S. Grade B*. U. S. Grade B shall consist of leaves or parts of leaves of kale which meet the requirements of U. S. Grade A, except that they need be only reasonably clean; and except that those with only the edges affected with bronze or slight yellowish color, but not dried, shall be permitted in this grade; and except for the increased tolerances for defects specified below:

(a) Incident to proper grading and handling, not more than 5 percent, by weight, of the kale in any lot may be small pieces of leaves, and not more than 10 percent may fail to meet the remaining requirements of the grade, including not more than 4 percent for leaves or parts of leaves which are seriously damaged.

OFF-GRADE

§ 51.977 *Off-Grade kale*. Leaves or parts of leaves of kale which fail to meet the requirements of either of the foregoing grades shall be Off-Grade kale.

DEFINITIONS

§ 51.978 *One type*. "One type" means that the kale is generally of the same color and character of growth. No mixture of types shall be permitted which materially affects the appearance of the lot.

§ 51.979 *Fresh*. "Fresh" means that the leaves or parts of leaves are not more than slightly wilted.

§ 51.980 *Fairly tender*. "Fairly tender" means that leaves and parts of leaves are not tough or excessively fibrous.

§ 51.981 *Clean*. "Clean" means that the kale does not show more than a trace of grit, sand, dirt, silt, muck or other water insoluble inorganic material.

§ 51.982 *Well trimmed*. "Well trimmed" means that the leaf stems (petioles) have been cut or broken off within $\frac{1}{2}$ inch of the blade.

§ 51.983 *Small pieces of leaves*. "Small pieces of leaves" means parts of leaves which are smaller in area than a circle one inch in diameter.

§ 51.984 *Damage*. "Damage" means any injury or defect which materially affects the appearance, or the edible, shipping or keeping quality of the individual leaves or parts of leaves or the lot as a whole. The following defects or any combination of defects the seriousness of which exceeds the amount allowed for any one defect shall be considered as damage:

(a) Discoloration, when the appearance of the leaf or part of a leaf is materially affected.

(b) Mechanical damage, when the leaf or part of a leaf is very badly crushed, torn or broken.

§ 51.985 *Serious damage*. "Serious damage" means any injury or defect which seriously affects the appearance, or the edible, shipping or keeping quality of the individual leaves or parts of leaves or the lot as a whole. The following defects or any combination of defects the seriousness of which exceeds the amount allowed for any one defect shall be considered as serious damage:

(a) Leaves or parts of leaves which are badly discolored.

(b) Leaves or parts of leaves on which worms or worm frass are present, or leaves or parts of leaves on which there is more than slight infestation by other insects.

(c) Leaves which are affected by soft rot.

(d) Weeds, grass or pieces thereof, and other extraneous matter.

§ 51.986 *Reasonably clean*. "Reasonably clean" means that the kale is reasonably free from grit, sand, dirt, silt, muck and other water insoluble inorganic material.

SUBPART—UNITED STATES STANDARDS FOR PERSIAN (TAHITI) LIMES

GRADES

§ 51.1000 *U. S. No. 1*. U. S. No. 1 consists of Persian Limes which are firm, fairly well formed, of fairly smooth texture, which are free from decay, stylar end breakdown or other internal discoloration, broken skins which are not healed, bruises (except those incident to proper handling and packing), hard or dry skins, and free from damage caused by freezing, dryness or mushy condition, sprayburn, exanthema (ammoniation), scars, thorn scratches, scale, sunburn, scab, blanching, discoloration, buckskin, dirt or other foreign material, disease, insects or mechanical or other means.

(a) The limes shall have a good green color: *Provided*, That lots of limes which meet all the requirements of this grade except as to color shall be designated as "U. S. No. 1 Turning" if the limes in each container have started to show yellow color, or as "U. S. No. 1 Mixed Color" if the limes in each container fail to meet the color requirements of either U. S. No. 1 or U. S. No. 1 Turning.

(b) The fruit shall have a juice content of not less than 42 percent, by volume.

(c) In order to allow for variations incident to proper grading and handling, not more than 10 percent, by count, of the fruit in any lot may fail to meet the color requirements. In addition, not more than 10 percent, by count, of the fruit in any lot may be below the remaining requirements of this grade, but not more than one-half of this amount, or 5 percent, shall be allowed for decay, stylar end breakdown, broken skins which are not healed, or defects causing serious damage, including not more than one-half of 1 percent for decay at shipping point: *Provided*, That an additional tolerance of 2½ percent, or a total of not more than 3 percent, shall be allowed for decay en route or at destination.

§ 51.1001 *U. S. No. 2*. *U. S. No. 2* consists of Persian Limes which are fairly firm, which are not badly deformed, and not of excessively rough texture, which are free from decay, stylar end breakdown or other internal discoloration, broken skins which are not healed, bruises (except those incident to proper handling and packing), and hard or dry skins, and free from serious damage caused by freezing, dryness or mushy condition, sprayburn, exanthema (ammoniation), scars, thorn scratches, scale, sunburn, scab, discoloration, buckskin, dirt or other foreign material, disease, insects or mechanical or other means.

(a) The limes shall have good green color: *Provided*, That lots of limes which meet all the requirements of this grade except as to color shall be designated as "U. S. No. 2 Turning" if the limes in each container have started to show yellow color, or as "U. S. No. 2 Mixed Color" if the limes in each container fail to meet the color requirements of either U. S. No. 2 or U. S. No. 2 Turning.

(b) The fruit shall have a juice content of not less than 42 percent, by volume.

(c) In order to allow for variations incident to proper grading and handling, not more than 10 percent, by count, of the fruit in any lot may fail to meet the color requirements. In addition, not more than 10 percent, by count, of the fruit in any lot may be below the remaining requirements of this grade, but not more than one-half of this amount, or 5 percent, shall be allowed for decay, stylar end breakdown, and broken skins which are not healed, including not more than one-half of 1 percent for decay at shipping point: *Provided*, That an additional tolerance of 2½ percent, or a total of not more than 3 percent, shall be allowed for decay en route or at destination.

§ 51.1002 *U. S. Combination grade*. A lot of limes may be designated "U. S. Combination" when not less than 75 percent, by count, of the limes in each container meet the requirements of U. S. No. 1 grade and the remainder U. S. No. 2 grade.

(a) The limes shall have good green color: *Provided*, That lots of limes which meet all the requirements of this grade except as to color shall be designated as "U. S. Combination Turning" if the limes

in each container have started to show yellow color, or as "U. S. Combination Mixed Color" if the limes in each container fail to meet the color requirements of either U. S. Combination or U. S. Combination Turning.

(b) In order to allow for variations incident to proper grading and handling, not more than 10 percent, by count, of the fruit in any lot may fail to meet the color requirements. In addition, not more than 10 percent, by count, of the fruit in any lot may be below the remaining requirements of the lower grade in the combination, but not more than one-half of this amount, or 5 percent, shall be allowed for limes affected by decay, stylar end breakdown, and broken skins which are not healed, including not more than one-half of 1 percent for decay at shipping point: *Provided*, That an additional tolerance of 2½ percent, or a total of not more than 3 percent, shall be allowed for decay en route or at destination.

(c) No part of the above tolerances shall be allowed to reduce for the lot as a whole, the 75 percent of U. S. No. 1 limes required in the U. S. Combination Grade, but individual containers may have not less than 65 percent of the higher grade.

UNCLASSIFIED

§ 51.1003 *Unclassified*. *Unclassified* consists of Persian Limes which have not been classified in accordance with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

APPLICATION OF TOLERANCES

§ 51.1004 *Application of tolerances to individual packages*. (a) The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations: *Provided*, That the averages for the entire lot are within the tolerances specified for the grade.

(1) For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified, except that when the package contains 15 specimens or less, individual packages may contain not more than double the tolerance specified.

(2) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified, provided at least one specimen which does not meet the requirements shall be allowed in any one package.

DEFINITIONS

§ 51.1005 *Firm*. "Firm" means that the fruit is not soft or flabby.

§ 51.1006 *Fairly well formed*. "Fairly well formed" means that the fruit shows normal characteristic shape for the Persian variety and is not materially flattened on one side.

§ 51.1007 *Fairly smooth texture*. "Fairly smooth texture" means that the fruit is comparatively free from lumpiness and that pebbling is not abnormally coarse. Coarse pebbling is not objection-

able as it is indicative of good keeping quality and is characteristic of the fruit, especially that from young trees.

§ 51.1008 *Stylar end breakdown*. "Stylar end breakdown" is a physiological breakdown starting as a sunken area at the base of the nipple. A brownish discoloration develops in the rind. As it progresses the color of the affected area becomes light drab to drab but the area remains firm unless infected with secondary organisms that cause soft decay.

§ 51.1009 *Damage*. "Damage" means any defect that materially affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

(a) Dryness or mushy condition which extends into all segments more than one-eighth of an inch at the stem end, or more than the equivalent of this amount, by volume, when occurring in other portions of the fruit;

(b) Sprayburn which changes the color to such an extent that the appearance of the fruit is materially affected, or which causes scarring that in the aggregate exceeds the area of a circle one-fourth inch in diameter;

(c) Exanthema (ammoniation) which materially detracts from the appearance of the fruit, or which occurs as small, thinly scattered spots over more than 10 percent of the fruit surface, or as solid scarring (not cracked), or depressions which in the aggregate exceed the area of a circle one-half inch in diameter;

(d) Scars which are dark, rough, or deep and in the aggregate exceed the area of a circle one-fourth inch in diameter, or scars which are fairly light in color, slightly rough, or of slight depth and in the aggregate exceed the area of a circle one-half inch in diameter, or scars which are light colored, fairly smooth, with no depth and aggregate more than 10 percent of the fruit surface;

(e) Thorn scratches, when the injury is not well healed, or when dark colored, rough or deep and in the aggregate exceeds the area of a circle one-fourth inch in diameter, or when light colored, fairly smooth and concentrated and in the aggregate exceeds the area of a circle one-half inch in diameter, or light colored and scattered thorn injury which detracts from the appearance of the fruit to a greater extent than the aggregate area of one-half inch permitted for light colored concentrated injury;

(f) Scale, when more than ten medium to large California red or purple scale adjacent to button at stem end, or scattered over the fruit, or any scale which affects the appearance of the fruit to a greater extent;

(g) Sunburn which causes appreciable flattening of the fruit, drying of the skin, material change in the color of the skin, appreciable drying of the flesh underneath the affected area or affects more than 5 percent of the fruit surface;

(h) Scab which materially affects the shape or texture;

(i) Blanching, when more than 10 percent of the surface of the fruit shows a

RULES AND REGULATIONS

whitish area owing to shading, resting on the surface of the ground, or contact with other fruits on the tree. These whitish areas are not to be confused with fruit that is turning, the color of which is more of a greenish yellow;

(j) Discoloration caused by rust mite, melanose or other means, when fairly smooth and more than 10 percent of the fruit surface is affected, or when slightly rough and in the aggregate exceeds the area of a circle one-half inch in diameter; and,

(k) Buckskin, when more unsightly than the maximum of discoloration allowed, or the fruit texture is materially affected.

§ 51.1010 *Good green color.* "Good green color" means that the skin of that part of the lime free from permissible injury shall be of a good green color characteristic of the Persian variety.

§ 51.1011 *Fairly firm.* "Fairly firm" means that the fruit is not soft or excessively flabby.

§ 51.1012 *Badly deformed.* "Badly deformed" means that the fruit is seriously misshapen from any cause.

§ 51.1013 *Excessively rough texture.* "Excessively rough texture" means that the skin is badly ridged or very decidedly lumpy.

§ 51.1014 *Serious damage.* "Serious damage" means any defect which seriously affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as serious damage:

(a) Dryness or mushy condition which extends into all segments more than one-fourth of an inch at the stem end, or more than the equivalent of this amount, by volume, when occurring in other portions of the fruit;

(b) Sprayburn which changes the color to such an extent that the appearance of the fruit is seriously injured or which causes scarring that in the aggregate exceeds the area of a circle one-half inch in diameter;

(c) Exanthema (ammoniation) which occurs as small spots over more than 25 percent of the fruit surface, or as solid scarring (not cracked), or depressions which aggregate more than 10 percent of the fruit surface;

(d) Scars which are dark, rough, or deep and aggregate more than 5 percent of the fruit surface, or scars which are fairly light in color, slightly rough, or of slight depth and aggregate more than 10 percent of the fruit surface, or scars which are light colored, fairly smooth, with no depth and aggregate more than 25 percent of the fruit surface;

(e) Thorn scratches, when the injury is not well healed, or when dark colored, rough or deep and aggregates more than 5 percent of the fruit surface, or when light colored, fairly smooth and concentrated and aggregates more than 10 percent of the fruit surface, or light colored and scattered thorn injury which detracts from the appearance of

the fruit to a greater extent than the 10 percent light colored concentrated injury;

(f) Scale, California red or purple scale concentrated as a ring or blotch when the average outside diameter exceeds one-half inch, or more than the equivalent of this amount when scattered over the fruit surface;

(g) Sunburn which causes decided flattening of the fruit, marked drying or dark discoloration of the skin, material drying of the flesh underneath the affected area, or which affects more than 10 percent of the fruit surface;

(h) Scab which seriously affects shape or texture;

(i) Discoloration caused by rust mite, melanose or other means, when fairly smooth and more than 50 percent of the fruit surface is affected, or when slightly rough and more than 25 percent of the fruit surface is affected and,

(j) Buckskin, when more unsightly than the maximum of discoloration allowed or the fruit texture is seriously affected.

SUBPART—UNITED STATES STANDARDS FOR MUSTARD GREENS AND TURNIP GREENS

GENERAL

§ 51.1030 *General.* These standards are applicable to either mustard greens or turnip greens consisting of either plants (crown or root attached), or cut leaves but they shall not be applicable to mixtures of plants and cut leaves or mixtures of mustard greens and turnip greens in the same container.

GRADES

§ 51.1031 *U. S. No. 1.* U. S. No. 1 consists of mustard greens or turnip greens of similar varietal characteristics which are fresh, fairly tender, fairly clean, and which are free from decay and free from damage caused by seedstems, discoloration, freezing, foreign material, disease, insects or mechanical or other means.

(a) *Specifications for roots.* In the case of turnip greens with roots attached, the roots shall be firm and free from damage by any cause and unless otherwise specified, the maximum diameter of the root shall be 1½ inches.

(b) *Tolerance for defects.* In order to allow for variations incident to proper grading and handling, other than for size of roots and mixtures of plants and leaves, not more than a total of 10 percent, by weight, of the units in any lot, may fail to meet the requirements of the grade: *Provided*, That not more than one-half of this amount, or 5 percent, shall be allowed for serious damage by any cause and including therein not more than 2 percent of decay. (See § 51.1034.)

(c) *Tolerance for mixtures of whole plants and leaves.* Not more than 5 percent, by weight, of the mustard or turnip greens may consist of cut leaves in a lot consisting of plants, or of plants in a lot consisting of cut leaves. (See § 51.1034.)

(d) *Tolerance for size.* Turnip greens with roots attached shall have not more than 10 percent, by weight, of roots which are larger than the specified maximum size. (See § 51.1034.)

UNCLASSIFIED

§ 51.1032 *Unclassified.* Unclassified consists of mustard greens or turnip greens which have not been classified in accordance with the foregoing grade. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

APPLICATION OF TOLERANCES

§ 51.1033 *Application of tolerances.* (a) The contents of individual containers in the lot, based on sample inspection, are subject to the following limitation: *Provided*, That the averages for the entire lot are within the tolerances specified.

(1) When a tolerance is 10 percent or more, individual containers in any lot shall have not more than one and one-half times the tolerance specified.

(2) When a tolerance is less than 10 percent, individual containers in any lot shall have not more than double the tolerance specified.

§ 51.1034 *Basis for calculating percentages.* Percentages shall be calculated on the basis of weight or an equivalent basis. When mustard greens or turnip greens are packed as plants, each plant shall be considered as a unit. When packed as cut leaves, the individual leaf shall be considered as a unit.

DEFINITIONS

§ 51.1035 *Similar varietal characteristics.* "Similar varietal characteristics" means that the mustard or turnip greens shall be of one type (such as, crinkly leaf type or smooth leaf type in the case of mustard greens). No mixture of types shall be permitted which materially affects the appearance of the lot.

§ 51.1036 *Fresh.* "Fresh" means that the mustard or turnip leaves are not more than slightly wilted.

§ 51.1037 *Fairly tender.* "Fairly tender" means that the mustard or turnip greens are not old, tough, or excessively fibrous.

§ 51.1038 *Fairly clean.* "Fairly clean" means that the appearance of the mustard or turnip greens is not materially affected by the presence of mud, dirt, or other foreign material.

§ 51.1039 *Damage.* "Damage" means any defect which materially affects the appearance, or the edible or shipping quality of the individual plant (with or without roots), the individual cut leaf, or the lot as a whole. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

(a) Seedstems when more than one-fourth the length of the longest leaf;

(b) Discoloration when the appearance of the individual unit is materially affected by yellowing or any other type of discoloration; and,

(c) Mechanical damage when the individual unit is badly crushed, torn, or broken.

§ 51.1040 *Firm*. "Firm" means that the root is not soft, flabby, or shriveled.

§ 51.1041 *Diameter*. "Diameter" means the greatest dimension measured at right angles to a line from the center of the crown to the base of the root.

§ 51.1042 *Serious damage*. "Serious damage" means any defect which seriously affects the appearance, or the edible or shipping quality of the individual plant (with or without roots), the individual cut leaf, or the lot as a whole. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as serious damage:

(a) Insects when the unit is noticeably infested or when seriously damaged by them;

(b) Discoloration when the unit is badly discolored; and,

(c) Decay.

SUBPART—UNITED STATES STANDARDS FOR COMMON GREEN ONIONS¹

GRADES

§ 51.1055 *U. S. No. 1*. U. S. No. 1 shall consist of green onions which are fairly well-formed, firm, young and tender, fairly clean, free from decay, and from damage caused by seedstems, roots, foreign material, disease, insects, mechanical or other means. The bulbs shall be well trimmed. The tops shall be fresh, of good green color, free from damage caused by broken or bruised leaves, or by clipping. When all the tops of the onions have been evenly clipped back in accordance with good commercial practice, they shall be specified as "Clipped Tops" in connection with the grade.

(a) *Over-all length*. Unless otherwise specified, the over-all length (roots excepted) of the onions shall be not more than 24 inches nor less than 8 inches and the onions shall be not less than one-fourth of an inch or more than one inch in diameter.

(b) *Tolerance for defects*. In order to allow for variations, other than size, incident to proper grading and handling, not more than a total of 10 percent, by count, of the onions in any lot may fail to meet the requirements of this grade, but not more than 5 percent shall be allowed for defects causing serious damage, including not more than 2 percent for onions affected by decay.

(c) *Tolerance for size*. Not more than a total of 10 percent, by count, of the onions in any lot may fail to meet the requirements as to the specified length, minimum diameter or maximum diameter, but not more than 5 percent shall be allowed for any one of the requirements for size.

§ 51.1056 *U. S. No. 2*. U. S. No. 2 shall consist of green onions which are not badly misshapen, and which are fairly firm, fairly young and tender, fairly clean, free from decay and from serious damage caused by seedstems, roots, for-

sign material, disease, insects, mechanical or other means. The bulbs shall be fairly well trimmed. The tops shall be fresh, of fairly good green color, and free from serious damage caused by broken or bruised leaves, or by clipping. When all the tops of the onions have been evenly clipped back in accordance with good commercial practice, they shall be specified as "Clipped Tops" in connection with the grade.

(a) *Over-all length*. Unless otherwise specified, the over-all length (roots excepted) of the onions shall be not less than 8 inches and the onions shall be not less than one-fourth of an inch or more than one and one-half inches in diameter.

(b) *Tolerance for defects*. In order to allow for variations, other than size, incident to proper grading and handling, not more than a total of 10 percent, by count, of the onions in any lot may fail to meet the requirements of this grade, including not more than 2 percent for onions affected by decay.

(c) *Tolerance for size*. Not more than a total of 10 percent, by count, of the onions in any lot may fail to meet the requirements of the specified length, minimum or maximum diameter, but not more than 5 percent shall be allowed for any one of the requirements for size.

UNCLASSIFIED

§ 51.1057 *Unclassified*. Unclassified shall consist of onions which are not graded in conformity with either of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

SIZE

§ 51.1058 *Size*. The following terms and definitions are provided for describing the diameters of any lot:

"Small" means less than 1/2 inch.

"Medium" means 1/2 to 1 inch, inclusive.

"Large" means over 1 inch.

APPLICATION OF TOLERANCES

§ 51.1059 *Application of tolerances*. (a) The contents of individual containers in the lot, based on sample inspection, are subject to the following limitations, provided the averages for the entire lot are within the tolerances specified:

(1) When a tolerance is 10 percent or more, individual containers in any lot shall have not more than one and one-half times the tolerance specified, except that at least one defective and one off-size specimen may be permitted in any container.

(2) When a tolerance is less than 10 percent, individual containers in any lot shall have not more than double the tolerance specified, except that at least one defective and one off-size specimen may be permitted in any container.

DEFINITIONS

§ 51.1060 *Fairly well formed*. "Fairly well formed" means that the onion is not more than slightly curved, angular, crooked, lopsided or otherwise slightly misshapen.

§ 51.1061 *Fairly clean*. "Fairly clean" means that the appearance of the onion is not materially injured by dirt.

§ 51.1062 *Damage*. "Damage" means any injury or defect which materially affects the appearance, or the edible or shipping quality.

(a) *Seedstems*. An onion with a seedstem shall be considered as damaged if the seedstem has been broken at a point other than at the top, or is coarse, fibrous, hollow or soft, or has separated naturally from the sheath or skin. Onions often show flower buds while the seedstem is still tender. Such onions are not objectionable if the flower buds have been removed, or if present, are not noticeably protruding; however, an onion with a seedstem which, after the flower bud has been removed, exceeds the length of the longest leaves of the plant, shall be considered as damaged.

(b) *Clipping*. The tops of onions are sometimes clipped or pinched back to remove discolored or otherwise injured leaves. An individual plant shall not be considered as damaged when not more than the tips of all the leaves have been clipped or pinched back; or when not more than half the leaves have been clipped or pinched back to a greater extent but not to the extent that the appearance is materially injured; or when the tops of all the onions have been evenly clipped back in accordance with good commercial practice and the designation "Clipped Tops" is specified in connection with the grade.

§ 51.1063 *Well-trimmed*. "Well-trimmed" means that the bulb is not broken above the point of root attachment and is practically free from dead, discolored or slick outer skins. Fresh, clean, loose skins which do not materially affect the appearance of the individual onion or the bunch are permitted.

§ 51.1064 *Fresh*. "Fresh" means that the tops are not withered or badly wilted.

§ 51.1065 *Good green color*. "Good green color" means that the tops have a normal green color characteristic of healthy plants. A slight discoloration of the extreme tips and slight scarring caused by thrips are not objectionable.

§ 51.1066 *Diameter*. "Diameter" means the greatest dimension of the onion taken at right angles to the longitudinal axis.

§ 51.1067 *Not badly misshapen*. "Not badly misshapen" means that the onion is not badly curved or crooked.

§ 51.1068 *Fairly young and tender*. "Fairly young and tender" means that the onion is not tough, stringy, or advanced to the stage where the neck is flabby.

§ 51.1069 *Serious damage*. "Serious damage" means any injury or defect which seriously affects the appearance, or the edible or shipping quality.

(a) Seedstems which are excessively coarse or fibrous shall be considered as serious damage.

(b) Badly broken or badly bruised tops shall be considered as serious damage.

¹ These standards apply only to commonly cultivated green onions (*Allium cepa*) and not to leeks (*Allium porrum*), Welsh or Japanese multiplier onions (*Allium fistulosum*), and shallots (*Allium ascalonicum*).

(c) Clipping. The tops of onions are sometimes clipped or pinched back to remove discolored or otherwise injured leaves. An individual plant shall not be considered as seriously damaged when not more than the tips of all the leaves have been clipped or pinched back; or when not more than half the leaves have been clipped or pinched back to a greater extent but not to the extent that the appearance is seriously injured; or when the tops of all the onions have been evenly clipped back in accordance with good commercial practice and the designation "Clipped Tops" is specified in connection with the grade.

§ 51.1070 *Fairly well-trimmed.* "Fairly well-trimmed" means that the bulb is not broken above the point of root attachment and is reasonably free from dead, discolored or slick outer skins. Fresh, fairly clean, loose skins which do not seriously affect the appearance of the individual onion or the bunch are permitted.

§ 51.1071 *Fairly good green color.* "Fairly good green color" means that the tops are pale or yellowish green or otherwise slightly discolored.

SUBPART—UNITED STATES STANDARDS FOR ORANGES (CALIFORNIA AND ARIZONA)

GRADES

§ 51.1085 *U. S. Fancy.* U. S. Fancy consists of oranges of similar varietal characteristics which are mature, well colored, firm, well formed, of smooth texture for the variety, and which are free from decay, broken skins which are not healed, hard or dry skins, exanthema, growth cracks, bruises (except those incident to proper handling and packing), dryness or mushy condition, and free from injury caused by split, rough, wide or protruding navels, creasing, scars, oil spots, scale, sunburn, dirt or other foreign material, disease, insects or mechanical or other means. (See § 51.1092.)

§ 51.1086 *U. S. No. 1.* U. S. No. 1 consists of oranges of similar varietal characteristics which are mature, firm, well formed, of fairly smooth texture for the variety, and which are free from decay, broken skins which are not healed, hard or dry skins, exanthema, growth cracks, bruises (except those incident to proper handling and packing), and free from damage caused by dryness or mushy condition, split, rough, excessively wide or protruding navels, creasing, scars, oil spots, scale, sunburn, dirt or other foreign material, disease, insects or mechanical or other means. Each fruit shall be well colored except Valencia oranges which shall be at least fairly well colored: *Provided*, That navel oranges in any lot which is destined for export and which is certified as meeting the Standards for Export need be only fairly well colored. (See § 51.1092.)

§ 51.1087 *U. S. No. 2.* U. S. No. 2 consists of oranges of similar varietal characteristics which are mature, fairly well colored, fairly firm, fairly well formed but not excessively rough, and which are free from decay, broken skins which are not healed, hard or dry skins, exanthema,

growth cracks, and free from serious damage caused by bruises, dryness or mushy condition, split or protruding navels, creasing, scars, oil spots, scale, sunburn, dirt or other foreign material, disease, insects or mechanical or other means. (See § 51.1092.)

§ 51.1088 *U. S. Combination grade.* Any lot of oranges may be designated "U. S. Combination" when not less than 40 percent, by count, of the oranges in each container meet the requirements of U. S. No. 1 grade and the remainder U. S. No. 2 grade. (See § 51.1093.)

§ 51.1089 *U. S. No. 3.* U. S. No. 3 consists of oranges of similar varietal characteristics which are mature, which may be slightly spongy, misshapen, rough but not seriously lumpy, and which are free from decay, broken skins which are not healed, hard or dry skins, exanthema, and free from serious damage caused by growth cracks, bruises, dryness or mushy condition, and from very serious damage caused by split navels, creasing, scars, oil spots, scale, sunburn, dirt or other foreign material, disease, insects or mechanical or other means. (See § 51.1092.)

UNCLASSIFIED

§ 51.1090 *Unclassified.* Unclassified consists of oranges which have not been classified in accordance with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

TOLERANCES

§ 51.1091 *Tolerances.* In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the tolerances set forth in §§ 51.1092 and 51.1093 are provided as specified.

§ 51.1092 *U. S. Fancy, U. S. No. 1, U. S. No. 2 and U. S. No. 3 grades.* Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of the specified grade, other than for color, but not more than one-twentieth of this amount, or one-half of 1 percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of 2½ percent, or a total of not more than 3 percent, shall be allowed for decay en route or at destination. In addition, not more than 10 percent, by count, of the fruits in any lot may not meet the requirements relating to color.

§ 51.1093 *U. S. Combination grade.* Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of this grade, other than for color, but not more than one-twentieth of this amount, or one-half of 1 percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of 2½ percent, or a total of not more than 3 percent, shall be allowed for decay en route or at destination. This 3 percent tolerance may be used to reduce the percentage of U. S. No. 1 grade required in the combination, provided the affected fruits meet the requirements of U. S. No. 1 grade in other respects. In addition, not more than 10 percent, by

count, of the fruits in any lot may not meet the requirements of the U. S. No. 2 grade for color.

(a) No part of any tolerance, other than that for decay, shall be allowed to reduce for the lot as a whole the percentage of U. S. No. 1 in the combination, but individual containers may have not more than a total of 10 percent less than the percentage of U. S. No. 1 specified: *Provided*, That the entire lot averages within the percentage specified.

APPLICATION OF TOLERANCES

§ 51.1094 *Application of tolerances to individual packages.* (a) The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations: *Provided*, That the averages for the entire lot are within the tolerances specified for the grade.

(1) For packages which contain more than 10 pounds, and a tolerance of 10 percent or more is provided, individual packages in any lot shall have not more than one and one-half times the tolerance specified. For packages which contain more than 10 pounds and a tolerance of less than 10 percent is provided, individual packages in any lot shall have not more than double the tolerance specified, except that at least one decayed or very seriously damaged fruit may be permitted in any package.

(2) For packages which contain 10 pounds or less, individual packages in any lot are not restricted as to the percentage of defects: *Provided*, That not more than one orange which is seriously damaged by dryness or mushy condition or very seriously damaged by other means may be permitted in any package and, in addition, en route or at destination not more than 10 percent of the packages may have more than one decayed fruit.

STANDARD PACK

§ 51.1095 *Standard pack.* (a) Oranges shall be uniform in size and, when packed in boxes, shall be arranged according to the approved and recognized methods. Each wrapped fruit shall be fairly well enclosed by its individual wrapper.

(b) All packages shall be well filled, but the contents shall not show excessive or unnecessary bruising because of over-filled packages. The fruit shall be tightly packed.

(c) When oranges are packed in standard nailed boxes, each box shall show a minimum bulge of 1¼ inches.

(d) "Uniform in size" means that not more than 10 percent, by count, of the oranges in any container may be one standard size larger or smaller than the standard size orange for the count packed.

(e) Example of standard size orange: The standard size orange for a 200 count is that size orange which will pack tightly 200 oranges of uniform size when packed according to the approved and recognized method.

(f) In order to allow for variations incident to proper packing, when fruit is wrapped not more than 10 percent of the oranges in any container may fail to meet the requirements pertaining to wrapping, and, in addition, not more

than 5 percent of the containers in any lot may fail to meet the requirements for standard pack.

STANDARDS FOR EXPORT

§ 51.1096 *Standards for export.* (a) Not more than a total of 10 percent, by count, of the oranges in any container may be soft, affected by decay, have broken skins which are not healed, growth cracks, or be damaged by creasing or skin breakdown, or seriously damaged by split or protruding navels, or by dryness or mushy condition, except that:

(1) Not more than one-half of 1 percent shall be allowed for oranges affected by decay;

(2) Not more than 3 percent shall have broken skins which are not healed;

(3) Not more than 3 percent shall have growth cracks;

(4) Not more than 5 percent shall be soft;

(5) Not more than 5 percent shall be damaged by creasing;

(6) Not more than 5 percent shall be seriously damaged by split or protruding navels;

(7) Not more than 5 percent shall be seriously damaged by dryness or mushy condition; and,

(8) Not more than 5 percent shall be damaged by skin breakdown.

(b) Any lot of oranges shall be considered as meeting the standards for export if the entire lot averages within the requirements specified: *Provided*, That no sample from the containers in any lot shall have more than double the percentage specified for any one defect, and that not more than a total of 10 percent, by count, of the oranges in any container has any of the defects enumerated in the standards for export.

DEFINITIONS

§ 51.1097 *Similar varietal characteristics.* "Similar varietal characteristics" means that the fruits in any container are similar in color and type.

§ 51.1098 *Well colored.* "Well colored" means that the fruit is at least light orange in color, with not more than a trace of green at the stem end, and not more than 15 percent of the remainder of the surface of the fruit shows green color.

§ 51.1099 *Firm.* "Firm" means that the fruit is not soft or noticeably wilted or flabby.

§ 51.1100 *Well formed.* "Well formed" means that the fruit shows the normal shape characteristic of the variety.

§ 51.1101 *Smooth.* "Smooth" means that the skin is of fairly fine grain, the "pebbling" is not pronounced, and any furrows radiating from the stem end are shallow.

§ 51.1102 *Injury.* "Injury" means any defect which more than slightly affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as injury:

(a) Split, rough, wide or protruding navels, when a split is unhealed or is

more than one-eighth inch in length; or when the navel protrudes beyond the general contour of the fruit; or when flush with the contour but with the opening so wide, considering the size of the fruit, or the navel growth so folded and ridged, that it detracts noticeably from the appearance of the fruit;

(b) Slight creasing which is more than barely visible, or which extends over more than 20 percent of the fruit surface;

(c) Scarring (including sprayburn and fumigation injury) which exceeds the following aggregate areas of different types of scars, or a combination of two or more types of scars, the seriousness of which exceeds the maximum allowed for any one type:

(1) Scars which are very dark and which have an aggregate area exceeding that of a circle one-eighth inch in diameter;

(2) Scars which are dark or rough, or deep and which have an aggregate area exceeding that of a circle one-fourth inch in diameter;

(3) Scars which are fairly light in color, slightly rough, or with slight depth and which have an aggregate area exceeding that of a circle one-half inch in diameter; and,

(4) Scars which are light in color, fairly smooth, and with no depth and which have an aggregate area of more than 5 percent of the fruit surface;

(d) Oil spots (oleocellosis or similar injuries) which are depressed or soft, or which have an aggregate area of more than 2½ percent of the fruit surface, or which are green and more than 4 in number;

(e) Scale, when medium or large and more than 5 are present; and,

(f) Sunburn which appreciably changes the normal color or shape of the fruit, or which affects more than 10 percent of the fruit surface.

§ 51.1103 *Fairly smooth.* "Fairly smooth" means that the skin does not feel noticeably rough or coarse. The size of the fruit should be considered in judging texture, as large fruit is not usually as smooth as smaller fruit. It is common for the fruit to show larger and coarser "pebbling" on the stem end portion than on the blossom end. The presence of furrows or grooves on the stem end portion of the fruit is a common condition in certain varieties, and the fruit shall not be considered as slightly rough unless the furrows or grooves are of sufficient depth, length, and number as to materially affect the appearance and smoothness of the orange.

§ 51.1104 *Damage.* "Damage" means any defect which materially affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

(a) Dryness or mushy condition, when affecting all segments more than one-fourth inch at the stem end, or the equivalent of this amount, by volume, when occurring in other portions of the fruit;

(b) Split, rough, excessively wide or protruding navels, when more than 3 splits, or when any split is unhealed or is more than one-fourth inch in length; or navels which flare, bulge, or protrude materially beyond the general contour of the fruit; or when the navel opening is so wide, considering the size of the fruit, or the navel growth is so folded and ridged, that it detracts materially from the appearance of the fruit;

(c) Creasing which materially weakens the skin, or which extends over more than one-third of the fruit surface;

(d) Scarring (including sprayburn and fumigation injury) which exceeds the following aggregate areas of different types of scars, or a combination of two or more types of scars, the seriousness of which exceeds the maximum allowed for any one type:

(1) Scars which are very dark and with slight depth and which have an aggregate area exceeding that of a circle one-fourth inch in diameter;

(2) Scars which are very dark, with no depth, and which have an aggregate area exceeding that of a circle one-half inch in diameter;

(3) Scars which are dark and rough or deep and which have an aggregate area exceeding that of a circle one-half inch in diameter;

(4) Scars which are dark and slightly rough, or with slight depth, and which have an aggregate area exceeding that of a circle three-fourths inch in diameter;

(5) Scars which are fairly light in color, slightly rough, or with slight depth and which have an aggregate area of more than 5 percent of the fruit surface; and,

(6) Scars which are light in color, fairly smooth, with no depth and which have an aggregate area of more than 10 percent of the fruit surface;

(e) Oil spots (oleocellosis or similar injuries) which are depressed or soft, or which have an aggregate area of more than 5 percent of the fruit surface, or which are green and more than 7 in number;

(f) Scale, when medium or large and more than 3 scales are present in each of 3 circular areas 1 inch in diameter, selected as the worst infested areas, or when more than 7 scales are present in one of these areas: *Provided*, That scale within a circle five-eighths inch in diameter centered at the stem button or button socket shall not be considered in determining whether an orange is damaged; and,

(g) Sunburn which causes appreciable flattening of the fruit, drying or darkening of the skin, or affects more than 25 percent of the fruit surface.

§ 51.1105 *Fairly well colored.* "Fairly well colored" means that the yellow or orange color predominates on the fruit.

§ 51.1106 *Fairly firm.* "Fairly firm" means that the fruit may be slightly soft but is not decidedly flabby.

§ 51.1107 *Fairly well formed.* "Fairly well formed" means that the fruit is not of the shape characteristic of the variety but is not decidedly flattened,

pointed, extremely elongated, or otherwise badly deformed.

§ 51.1108 *Excessively rough.* "Excessively rough" means that the skin is decidedly rough, badly folded, badly ridged, or decidedly lumpy. Heavily "pebbled" skin shall not be considered as excessively rough.

§ 51.1109 *Serious damage.* "Serious damage" means any defect which seriously affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as serious damage:

(a) Dryness or mushy condition, when affecting all segments more than one-half inch at the stem end, or the equivalent of this amount, by volume, when occurring in other portions of the fruit;

(b) Split or protruding navels, when any split is unhealed or is more than one-half inch in length, or when two or more splits aggregate more than 1 inch in length; or navels which protrude seriously beyond the general contour of the fruit; or when the navel opening is so wide, considering the size of the fruit, or the navel growth is so badly folded and ridged, that it detracts seriously from the appearance of the fruit;

(c) Creasing which seriously weakens the skin, or which is distributed over practically the entire fruit surface;

(d) Scarring (including sprayburn and fumigation injury) which exceeds the following aggregate areas of different types of scars, or a combination of two or more types of scars, the seriousness of which exceeds the maximum allowed for any one type:

(1) Scars which are very dark or very rough, or very deep, and which have an aggregate area of more than 5 percent of the fruit surface;

(2) Scars which are dark or rough, or deep and which have an aggregate area of more than 10 percent of the fruit surface;

(3) Scars which are fairly light in color, slightly rough or of slight depth and which have an aggregate area of more than 15 percent of the fruit surface; and,

(4) Scars which are light in color, fairly smooth, and with no depth and which have an aggregate area of more than 25 percent of the fruit surface;

(e) Oil spots (oleocellosis or similar injuries) which are depressed or soft, or which have an aggregate area of more than 10 percent of the fruit surface;

(f) Scale, when medium or large and more than 9 scales are present in each of 3 circular areas 1 inch in diameter, selected as the worst infested areas, or if more than 19 scales are present in one of these areas;

(g) Sunburn which causes decided flattening of the fruit, drying or dark discoloration of the skin, or which affects more than one-third of the fruit surface; and,

(h) Growth cracks which are leaking, gummy, or not well healed.

§ 51.1110 *Slightly spongy.* "Slightly spongy" means that the fruit is puffy or slightly wilted but not flabby.

§ 51.1111 *Misshapen.* "Misshapen" means that the fruit is decidedly flattened, pointed, extremely elongated or otherwise deformed.

§ 51.1112 *Very serious damage.* "Very serious damage" means any defect which very seriously affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as very serious damage:

(a) Split navels which are leaking, gummy, or not well healed;

(b) Creasing which is so deep or extensive that the skin is very seriously weakened;

(c) Scarring (including sprayburn and fumigation injury) which exceeds the following aggregate areas of different types of scars, or a combination of both types of scars, the seriousness of which exceeds the maximum allowed for one type:

(1) Scars which are very dark, or very rough, or very deep and which have an aggregate area of more than 10 percent of the fruit surface; and,

(2) Scars which are dark, or rough, or deep and which have an aggregate area of more than 25 percent of the fruit surface;

(d) Oil spots which are badly sunken, or soft;

(e) Scale which are so numerous or large that the appearance of the fruit is very seriously affected; and,

(f) Sunburn which seriously affects more than one-third of the fruit surface, or causes dark discoloration aggregating more than 5 percent of the fruit surface.

SUBPART—UNITED STATES STANDARDS FOR FLORIDA ORANGES

GENERAL

§ 51.1140 *General.* The standards in this section apply only to the common or sweet orange group and varieties belonging to the Mandarin group, except tangerines. The standards in this section do not apply to tangerines for which separate U. S. Standards are issued.

GRADES

§ 51.1141 *U. S. Fancy.* U. S. Fancy consists of oranges of similar varietal characteristics which are well colored, firm, well formed, mature, and of smooth texture, and which are free from ammoniation, bird pecks, bruises, buckskin, creasing, cuts which are not healed, decay, growth cracks, scab, split navels, sprayburn, and undeveloped or sunken segments, and free from injury caused by green spots or oil spots, pitting, rough and excessively wide or protruding navels, scale, scars, thorn scratches, and from damage caused by dirt or other foreign materials, dryness or mushy condition, sprouting, sunburn, riciness or woodiness of the flesh, disease, insects, or mechanical or other means.

(a) In this grade not more than one-tenth of the surface, in the aggregate, may be affected with discoloration. (See § 51.1153.)

(b) If any lot of U. S. Fancy Fruit also meets the internal specifications of "U. S. Grade AA Juice (Double A)" or

"U. S. Grade A Juice" it may be so specified in accordance with the facts. (See §§ 51.1183–51.1186.)

§ 51.1142 *U. S. No. 1.* U. S. No. 1 consists of oranges of similar varietal characteristics which are firm, well formed, mature, and of fairly smooth texture, and which are free from bruises, cuts which are not healed, buckskin or similar type of discoloration, decay, growth cracks, sprayburn, undeveloped or sunken segments, and free from damage caused by ammoniation, bird pecks, creasing, dirt or other foreign materials, dryness or mushy condition, green spots or oil spots, pitting, scab, scale, scars, split or rough or protruding navels, sprouting, sunburn, thorn scratches, riciness or woodiness of the flesh, disease, insects, or mechanical or other means.

(a) Oranges of the early and mid-season varieties shall be fairly well colored.

(b) With respect to Valencia and other late varieties, not less than 50 percent, by count, of the oranges shall be fairly well colored and the remainder reasonably well colored.

(c) In this grade not more than one-third of the surface, in the aggregate, may be affected with discoloration. (See § 51.1154.)

(d) If any lot of U. S. No. 1 fruit also meets the internal specifications of "U. S. Grade AA Juice (Double A)" or "U. S. Grade A Juice" it may be so specified in accordance with the facts. (See §§ 51.1183–51.1186.)

§ 51.1143 *U. S. No. 1 Bright.* The requirements for this grade are the same as for U. S. No. 1 except that no fruit may have more than one-tenth of its surface, in the aggregate, affected with discoloration. (See § 51.1155.)

(a) If any lot of U. S. No. 1 Bright fruit also meets the internal specifications of "U. S. Grade AA Juice (Double A)" or "U. S. Grade A Juice" it may be so specified in accordance with the facts. (See §§ 51.1183–51.1186.)

§ 51.1144 *U. S. No. 1 Golden.* The requirements for this grade are the same as for U. S. No. 1 except that not more than 30 percent, by count, of the fruits shall have in excess of one-third of their surface, in the aggregate, affected with discoloration. (See § 51.1156.)

(a) If any lot of U. S. No. 1 Golden fruit also meets the internal specifications of "U. S. Grade AA Juice (Double A)" or "U. S. Grade A Juice" it may be so specified in accordance with the facts. (See §§ 51.1183–51.1186.)

§ 51.1145 *U. S. No. 1 Bronze.* The requirements for this grade are the same as for U. S. No. 1 except that more than 30 percent but not more than 75 percent, by count, of the fruits shall have in excess of one-third of their surface, in the aggregate, affected with discoloration: *Provided*, That when the predominating discoloration on each of 75 percent or more, by count, of the fruits is caused by rust mite, all fruits may have in excess of one-third of their surface affected with discoloration. (See § 51.1156.)

(a) If any lot of U. S. No. 1 Bronze fruit also meets the internal specifications of "U. S. Grade AA Juice (Double

A)" or "U. S. Grade A Juice" it may be so specified in accordance with the facts. (See §§ 51.1183-51.1186.)

§ 51.1146 *U. S. No. 1 Russet.* The requirements for this grade are the same as for U. S. No. 1 except that more than 75 percent, by count, of the fruits shall have in excess of one-third of their surface, in the aggregate, affected with discoloration. (See § 51.1157.)

(a) If any lot of U. S. No. 1 Russet fruit also meets the internal specifications of "U. S. Grade AA Juice (Double A)" or "U. S. Grade A Juice" it may be so specified in accordance with the facts. (See §§ 51.1183-51.1186.)

§ 51.1147 *U. S. No. 2.* U. S. No. 2 consists of oranges of similar varietal characteristics which are mature, fairly firm, not more than slightly misshapen, of not more than slightly rough texture, and which are free from bruises, cuts which are not healed, decay, growth cracks, and are free from serious damage caused by ammoniation, bird pecks, buckskin, creasing, dirt or other foreign materials, dryness or mushy condition, green spots or oil spots, pitting, scab, scale, scars, split or rough or protruding navels, sprayburn, sprouting, sunburn, thorn scratches, undeveloped or sunken segments, riciness or woodiness of the flesh, disease, insects, or mechanical or other means.

(a) Each orange of this grade shall be reasonably well colored.

(b) In this grade not more than one-half of the surface, in the aggregate, may be affected with discoloration. (See § 51.1158.)

(c) If any lot of U. S. No. 2 fruit also meets the internal specifications of "U. S. Grade AA Juice (Double A)" or "U. S. Grade A Juice" it may be so specified in accordance with the facts. (See §§ 51.1183-51.1186.)

§ 51.1148 *U. S. No. 2 Bright.* The requirements for this grade are the same as for U. S. No. 2 except that no fruit may have more than one-tenth of its surface, in the aggregate, affected with discoloration. (See § 51.1155.)

(a) If any lot of U. S. No. 2 Bright fruit also meets the internal specifications of "U. S. Grade AA Juice (Double A)" or "U. S. Grade A Juice" it may be so specified in accordance with the facts. (See §§ 51.1183-51.1186.)

§ 51.1149 *U. S. No. 2 Russet.* The requirements for this grade are the same as for U. S. No. 2 except that more than 10 percent, by count, of the fruits shall have in excess of one-half of their surface, in the aggregate, affected with discoloration. (See § 51.1159.)

(a) If any lot of U. S. No. 2 Russet fruit also meets the internal specifications of "U. S. Grade AA Juice (Double A)" or "U. S. Grade A Juice" it may be so specified in accordance with the facts. (See §§ 51.1183-51.1186.)

§ 51.1150 *U. S. No. 3.* U. S. No. 3 consists of oranges of similar varietal characteristics which are mature, which may be misshapen, slightly spongy, rough but not seriously lumpy for the variety or seriously cracked, which are free from cuts which are not healed, and from de-

cay, and from very serious damage caused by bruises, growth cracks, ammoniation, bird pecks, caked melanose, buckskin, creasing, dryness or mushy condition, pitting, scab, scale, split navels, sprayburn, sprouting, sunburn, thorn punctures, riciness or woodiness of the flesh, disease, insects, or mechanical or other means.

(a) Each fruit may be poorly colored but not more than 25 percent of the surface of each fruit may be of a solid dark green color. (See § 51.1160.)

(b) If any lot of U. S. No. 3 fruit also meets the internal specifications of "U. S. Grade AA Juice (Double A)" or "U. S. Grade A Juice" it may be so specified in accordance with the facts. (See §§ 51.1183-51.1186.)

UNCLASSIFIED

§ 51.1151 *Unclassified.* Unclassified consists of oranges which have not been classified in accordance with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

TOLERANCES

§ 51.1152 *Tolerances.* In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the tolerances set forth in §§ 51.1153 to 51.1160 are provided as specified.

§ 51.1153 *U. S. Fancy grade.* Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of this grade, but not more than one-half of this amount, or 5 percent, shall be allowed for very serious damage, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of 2½ percent, or a total of not more than 3 percent, shall be allowed for decay en route or at destination. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.1154 *U. S. No. 1 grade.* Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of this grade, other than for discoloration, but not more than one-half of this amount, or 5 percent, shall be allowed for very serious damage, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of 2½ percent, or a total of not more than 3 percent, shall be allowed for decay en route or at destination. In addition, not more than 10 percent, by count, of the fruits in any lot may have discoloration in excess of one-third of the fruit surface. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.1155 *U. S. No. 1 Bright and U. S. No. 2 Bright grades.* Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of the grade, other than for discoloration, but not more than one-half of this amount, or 5 percent, shall be allowed for very serious damage, and not more than one-

twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of 2½ percent, or a total of not more than 3 percent, shall be allowed for decay en route or at destination. In addition, not more than 10 percent, by count, of the fruits in any lot may not meet the requirements relating to discoloration. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.1156 *U. S. No. 1 Golden and U. S. No. 1 Bronze grades.* Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of the grade, but not more than one-half of this amount, or 5 percent, shall be allowed for very serious damage, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of 2½ percent, or a total of not more than 3 percent, shall be allowed for decay en route or at destination. No part of any tolerance shall be allowed to reduce or to increase the percentage of fruits having in excess of one-third of their surface, in the aggregate, affected with discoloration which is required in the grade, but individual containers may vary not more than 10 percent from the percentage required: *Provided*, That the entire lot averages within the percentage specified. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.1157 *U. S. No. 1 Russet grade.* Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of this grade, but not more than one-half of this amount, or 5 percent, shall be allowed for very serious damage, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of 2½ percent, or a total of not more than 3 percent, shall be allowed for decay en route or at destination. No part of any tolerance shall be allowed to reduce the percentage of fruits having in excess of one-third of their surface, in the aggregate, affected with discoloration which is required in this grade, but individual containers may have not more than 10 percent less than the percentage required: *Provided*, That the entire lot averages within the percentage specified. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.1158 *U. S. No. 2 grade.* Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of this grade, other than for discoloration, but not more than one-half of this amount, or 5 percent, shall be allowed for very serious damage other than that caused by dryness or mushy condition, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of 2½ percent, or a total of not more than 3 percent, shall be allowed for decay en route or at destination. In addition, not more than 10 percent, by count, of the fruits in any lot

may not meet the requirements relating to discoloration. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.1159 *U. S. No. 2 Russet grade.* Not more than 10 percent, by count, of the fruits in any lot may be below the requirements of this grade, but not more than one-half of this amount, or 5 percent, shall be allowed for very serious damage other than that caused by dryness or mushy condition, and not more than one-twentieth of the tolerance, or one-half of one percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of 2½ percent, or a total of not more than 3 percent, shall be allowed for decay en route or at destination. No part of any tolerance shall be allowed to reduce the percentage of fruits having in excess of one-half of their surface, in the aggregate, affected with discoloration which is required in this grade, but individual containers may have not more than 10 percent less than the percentage required: *Provided*, That the entire lot averages within the percentage specified. None of the foregoing tolerances shall apply to wormy fruit.

§ 51.1160 *U. S. No. 3 grade.* Not more than 15 percent, by count, of the fruits in any lot may be below the requirements of this grade, but not more than one-third of this amount, or 5 percent, shall be allowed for defects other than that caused by dryness or mushy condition, and not more than one-fifth of this amount, or 1 percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of 2 percent, or a total of not more than 3 percent, shall be allowed for decay en route or at destination. None of the foregoing tolerances shall apply to wormy fruit.

APPLICATION OF TOLERANCES

§ 51.1161 *Application of tolerances to individual packages.* (a) The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations: *Provided*, That the averages for the entire lot are within the tolerances specified for the grade.

(1) For packages which contain more than 10 pounds, and a tolerance of 10 percent or more is provided, individual packages in any lot shall have not more than one and one-half times the tolerance specified. For packages which contain more than 10 pounds and a tolerance of less than 10 percent is provided, individual packages in any lot shall have not more than double the tolerance specified, except that at least one decayed or very seriously damaged fruit may be permitted in any package.

(2) For packages which contain 10 pounds or less, individual packages in any lot are not restricted as to the percentage of defects: *Provided*, That not more than one orange which is seriously damaged by dryness or mushy condition or very seriously damaged by other means may be permitted in any package, and in addition, enroute or at destination not more than 10 percent of the packages may have more than one decayed fruit.

STANDARD PACK

§ 51.1162 *Standard pack for oranges except Temple variety.* (a) Fruit shall be fairly uniform in size, unless specified as uniform in size, and when packed in boxes shall be arranged according to the approved and recognized methods. Each wrapped fruit shall be fairly well wrapped.

(b) All packages shall be tightly packed and well filled but the contents shall not show excessive or unnecessary bruising because of overfilled packages.

(c) When packed in standard nailed boxes, each container shall show a minimum bulge of 1¼ inches.

(d) "Fairly uniform in size" means that not more than a total of 10 percent, by count, of the fruits in any container are outside the range of diameters given in the following table for various packs:

TABLE I
(Diameter in inches)

Pack	Minimum	Maximum
96's.....	3½	3¾
120's.....	3½	3¾
150's.....	3	3¾
170's.....	2½	3¾
200's.....	2½	3¾
210's.....	2½	3
250's.....	2½	2¾
288's.....	2½	2¾
324's.....	2½	2¾

(e) "Uniform in size" means that not more than 10 percent, by count, of the fruits in any container vary more than the following amounts:

150 size and smaller—not more than ⅙ inch in diameter.

126 size and larger—not more than ⅙ inch in diameter.

(f) In order to allow for variations, other than sizing, incident to proper packing, not more than 5 percent of the packages in any lot may not meet the requirements of standard pack.

DEFINITIONS

§ 51.1163 *Similar varietal characteristics.* "Similar varietal characteristics" means that the fruits in any container are similar in color and shape.

§ 51.1164 *Well colored.* "Well colored" means that the fruit is yellow or orange in color with practically no trace of green color.

§ 51.1165 *Firm.* "Firm" as applied to common oranges, means that the fruit is not soft, or noticeably wilted or flabby; as applied to oranges of the Mandarin group (Satsumas, King, Mandarin), means that the fruit is not extremely puffy, although the skin may be slightly loose.

§ 51.1166 *Well formed.* "Well formed" means that the fruit has the shape characteristic of the variety.

§ 51.1167 *Mature.* "Mature" means the same as that term is set forth for oranges other than Temple oranges in sections 19 and 20, chapter 25149 and for Temple oranges, in sections 601.21 and 601.22, chapter 26492; Florida Statutes, known as the Florida Citrus Code of 1949.

§ 51.1168 *Smooth texture.* "Smooth texture" means that the skin is thin and smooth for the variety and size of the fruit.

§ 51.1169 *Injury.* "Injury" means any defect which more than slightly affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as injury:

(a) Green spots or oil spots, when appreciably affecting the appearance of the individual fruit;

(b) Rough and excessively wide or protruding navels, when protruding beyond the general contour of the orange; or when flush with the general contour but with the opening so wide, considering the size of the fruit, and the navel growth so folded and ridged that it detracts noticeably from the appearance of the orange;

(c) Scale, when more than a few adjacent to the "button" at the stem end, or when more than 6 scattered on other portions of the fruit;

(d) Scars which are depressed, not smooth, or which detract from the appearance of the fruit to a greater extent than the maximum amount of discoloration allowed in the grade; and,

(e) Thorn scratches, when the injury is not slight, not well healed, or more unsightly than discoloration allowed in the grade.

§ 51.1170 *Discoloration.* "Discoloration" means russetting of a light shade of golden brown caused by rust mite or other means. Lighter shades of discoloration caused by superficial scars or other means may be allowed on a greater area, or darker shades may be allowed on a lesser area, provided no discoloration caused by melanose or other means may affect the appearance of the fruit to a greater extent than the shade and amount of discoloration allowed for the grade.

§ 51.1171 *Fairly smooth texture.* "Fairly smooth texture" means that the skin is fairly thin and not coarse for the variety and size of the fruit.

§ 51.1172 *Damage.* "Damage" means any defect which materially affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

(a) Ammoniation, when not occurring as light speck type similar to melanose;

(b) Creasing, when causing the skin to be materially weakened;

(c) Dryness or mushy condition, when affecting all segments of common oranges more than one-fourth inch at the stem end, or all segments of varieties of the Mandarin group more than one-eighth inch at the stem end, or more than the equivalent of these respective amounts, by volume, when occurring in other portions of the fruit;

(d) Green spots or oil spots, when more than 5 in number, or when the aggregate area of all spots exceeds the

area of a circle three-fourths inch in diameter on an orange of 200-size. Smaller sizes shall have a lesser number or lesser areas of green spots or oil spots and larger sizes may have a larger number or greater areas: *Provided*, That the appearance of the orange is not affected to a greater extent than the number or area permitted on a 200-size orange;

(e) Scab, when it cannot be classed as discoloration, or appreciably affects shape or texture;

(f) Scale, when occurring as a blotch and its size exceeds the area of a circle five-eighths inch in diameter on an orange of 200-size. Smaller sizes shall have lesser areas of scale and larger sizes may have greater areas: *Provided*, That no scale shall be permitted which affects the appearance to a greater extent than a blotch five-eighths inch in diameter on a 200-size orange;

(g) Scars which are not smooth, or scars which are deep, or scars which are shallow or fairly shallow and detract from the appearance of the fruit to a greater extent than the amount of discoloration allowed in the grade;

(h) Split or rough or protruding navels, when any split is unhealed, or more than three well-healed splits at the navel, or any split which is more than one-fourth inch in length, or three-cornered, star-shaped, or other irregular navels when the opening is so wide, considering the size of the orange, and the navel growth so folded and ridged that it detracts materially from the appearance of the orange; or navels which flare, bulge, or protrude beyond the general contour of the orange to the extent that they are subject to mechanical injury in the process of proper grading, or handling, or packing;

(i) Sunburn, when the area affected exceeds 25 percent of the fruit surface, or when the skin is appreciably flattened, dry, darkened, or hard;

(j) Thorn scratches, when the injury is not well healed, or concentrated light colored thorn injury which has caused the skin to become hard and the aggregate area exceeds the area of a circle one-fourth inch in diameter, or slight scratches when light colored and concentrated and the aggregate area exceeds the area of a circle 1 inch in diameter, or dark or scattered thorn injury which detracts from the appearance of the fruit to a greater extent than the amounts specified above; and,

(k) Riciness or woodiness, when the flesh of the fruit is so ricey or woody that excessive pressure by hand is required to extract the juice.

§ 51.1173 *Fairly well colored*. "Fairly well colored" means that the yellow or orange color predominates over the green color on that part of the fruit which is not discolored, except for an aggregate area of green color which does not exceed the area of a circle 1 inch in diameter.

§ 51.1174 *Reasonably well colored*. "Reasonably well colored" means that the yellow or orange color predominates over the green color on at least two-thirds of the fruit surface, in the aggregate, which is not discolored.

§ 51.1175 *Fairly firm*. "Fairly firm" as applied to common oranges, means that the fruit may be slightly soft, but not bruised; as applied to oranges of the Mandarin group (Satsumas, King, Mandarin), means that the skin of the fruit is not extremely puffy or extremely loose.

§ 51.1176 *Slightly misshapen*. "Slightly misshapen" means that the fruit is not of the shape characteristic of the variety but is not appreciably elongated or pointed or otherwise deformed.

§ 51.1177 *Slightly rough texture*. "Slightly rough texture" means that the skin is not of smooth texture but is not materially ridged, grooved, or wrinkled.

§ 51.1178 *Serious damage*. "Serious damage" means any defect which seriously affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as serious damage:

(a) Ammoniation, when scars are cracked, or when dark and the aggregate area exceeds the area of a circle three-fourths inch in diameter, or when light colored and the aggregate area exceeds the area of a circle 1 1/4 inches in diameter;

(b) Buckskin, when aggregating more than 25 percent of the fruit surface, or the fruit texture is seriously affected;

(c) Creasing, when so deep or extensive that the skin is seriously weakened;

(d) Dryness or mushy condition, when affecting all segments of common oranges more than one-half inch at the stem end, or all segments of varieties of the Mandarin group more than one-fourth inch at the stem end, or more than the equivalent of these respective amounts, by volume, when occurring in other portions of the fruit;

(e) Green spots or oil spots, when seriously affecting the appearance of the individual fruit;

(f) Scab, when it cannot be classed as discoloration, or when materially affecting shape or texture;

(g) Scale, when it seriously affects the appearance of the individual fruit;

(h) Scars which are not fairly smooth, or scars which are very deep, or scars which are not very deep but which detract from the appearance of the fruit to a greater extent than the amount of discoloration allowed in the grade;

(i) Split or rough or protruding navels, when any split is unhealed, or one well healed split at each corner of irregular navels when any one is more than one-half inch in length, or when aggregating more than 1 inch in length, or when more than four in number; or navels which protrude beyond the general contour of the orange to the extent that they are subject to mechanical injury during the process of proper grading, or handling, or packing; or irregular navels when the opening is so wide, considering the size of the orange, and the navel growth so badly folded and ridged that it detracts seriously from the appearance of the orange;

(j) Sprayburn which seriously affects the appearance of the fruit, or is hard, or when light brown in color and the aggregate area exceeds the area of a circle 1 1/4 inches in diameter;

(k) Sunburn which affects more than one-third of the fruit surface, or is hard, or the fruit is decidedly one-sided, or when light brown in color and the aggregate area exceeds the area of a circle 1 1/4 inches in diameter;

(l) Thorn scratches, when the injury is not well healed, or concentrated light colored thorn injury which has caused the skin to become hard and the aggregate area exceeds the area of a circle one-half inch in diameter, or slight scratches when light colored and concentrated and the aggregate area exceeds the area of a circle 1 1/2 inches in diameter, or dark or scattered thorn injury which detracts from the appearance of the fruit to a greater extent than the amounts specified above;

(m) Undeveloped or sunken segments, in navel oranges, when such segments are so sunken or undeveloped that they are readily noticeable; and,

(n) Riciness or woodiness, when the flesh of the fruit is so ricey or woody that excessive pressure by hand is required to extract the juice.

§ 51.1179 *Misshapen*. "Misshapen" means that the fruit is decidedly elongated, pointed or flatsided.

§ 51.1180 *Slightly spongy*. "Slightly spongy" means that the fruit is puffy or slightly wilted but not flabby.

§ 51.1181 *Very serious damage*. "Very serious damage" means any defect which very seriously affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as very serious damage:

(a) Growth cracks that are seriously weakened, gummy or not healed;

(b) Ammoniation, when aggregating more than 2 inches in diameter, or which has caused serious cracks;

(c) Bird pecks, when not healed;

(d) Caked melanose, when more than 25 percent, in the aggregate, of the surface of the fruit is caked;

(e) Buckskin, when rough and aggregating more than 50 percent of the surface of the fruit;

(f) Creasing, when so deep or extensive that the skin is very seriously weakened;

(g) Dryness or mushy condition, when affecting all segments of common oranges more than one-half inch at the stem end, or all segments of varieties of the Mandarin group more than one-fourth inch at the stem end, or more than the equivalent of these respective amounts, by volume, when occurring in other portions of the fruit;

(h) Scab, when aggregating more than 25 percent of the surface of the fruit;

(i) Scale, when covering more than 20 percent of the surface of the fruit;

(j) Split navels, when not healed or the fruit is seriously weakened;

TABLE II—Continued

(k) Sprayburn, when seriously affecting more than one-third of the fruit surface;

(l) Sunburn, when seriously affecting more than one-third of the fruit surface;

(m) Thorn punctures, when not healed or the fruit is seriously weakened; and

(n) Riciness or woodiness, when the flesh of the fruit is so ricey or woody that excessive pressure by hand is required to extract the juice.

§ 51.1182 *Diameter.* "Diameter" means the greatest dimension measured at right angles to a line from stem to blossom end of the fruit.

STANDARDS FOR INTERNAL QUALITY OF COMMON SWEET ORANGES (CITRUS SINENSIS) (l) OSBECK)

§ 51.1183 *U. S. Grade AA Juice (Double A).* Any lot of oranges, the juice content of which meets the following requirements, may be designated "U. S. Grade AA Juice (Double A)":

(a) Each lot of fruit shall contain an average of not less than 5 gallons of juice per standard packed box of one and three-fifths bushels.

(b) The average juice content for any lot of fruit shall have not less than 10 percent total soluble solids, and not less than one-half of 1 percent anhydrous citric acid, or more than the maximum acid specified in Table II of § 51.1185.

§ 51.1184 *U. S. Grade A Juice.* Any lot of oranges, the juice content of which meets the following requirements, may be designated "U. S. Grade A Juice":

(a) Each lot of fruit shall contain an average of not less than four and one-half gallons of juice per standard packed box of one and three-fifths bushels.

(b) The average juice content for any lot of fruit shall have not less than 9 percent total soluble solids, and not less than one-half of 1 percent anhydrous citric acid, or more than the maximum acid specified in Table II of § 51.1185.

§ 51.1185 *Maximum anhydrous citric acid permissible for corresponding total soluble solids.* For determining the grade of juice, the maximum permissible anhydrous citric acid content in relation to corresponding total soluble solids in the fruit is set forth in the following Table II together with the minimum ratio of total soluble solids to anhydrous citric acid:

TABLE II

Total soluble solids average percent	Maximum anhydrous citric acid average percent	Minimum ratio of total soluble solids to anhydrous citric acid
9.0	0.947	9.50-1
9.1	.963	9.45-1
9.2	.979	9.40-1
9.3	.995	9.35-1
9.4	1.011	9.30-1
9.5	1.027	9.25-1
9.6	1.043	9.20-1
9.7	1.060	9.15-1
9.8	1.077	9.10-1
9.9	1.094	9.05-1
10.0	1.111	9.00-1
10.1	1.128	8.95-1
10.2	1.146	8.90-1
10.3	1.164	8.85-1
10.4	1.182	8.80-1
10.5	1.200	8.75-1
10.6	1.218	8.70-1

Total soluble solids average percent	Maximum anhydrous citric acid average percent	Minimum ratio of total soluble solids to anhydrous citric acid
10.7	1.237	8.65-1
10.8	1.256	8.60-1
10.9	1.275	8.55-1
11.0	1.294	8.50-1
11.1	1.306	8.50-1
11.2	1.318	8.50-1
11.3	1.329	8.50-1
11.4	1.341	8.50-1
11.5	1.353	8.50-1
11.6	1.365	8.50-1
11.7	1.376	8.50-1
11.8	1.388	8.50-1
11.9	1.400	8.50-1
12.0	1.412	8.50-1
12.1	1.424	8.50-1
12.2	1.435	8.50-1
12.3	1.447	8.50-1
12.4	1.459	8.50-1
12.5	1.471	8.50-1
12.6	1.482	8.50-1
12.7	1.494	8.50-1
12.8	1.506	8.50-1
12.9	1.517	8.50-1
13.0	1.530	8.50-1
13.1	1.541	8.50-1
13.2	1.553	8.50-1
13.3	1.565	8.50-1
13.4	1.576	8.50-1
13.5	1.588	8.50-1
13.6	1.600	8.50-1
13.7	1.612	8.50-1
13.8	1.624	8.50-1
13.9	1.635	8.50-1
14.0	1.647	8.50-1
14.1	1.659	8.50-1
14.2	1.671	8.50-1
14.3	1.682	8.50-1
14.4	1.694	8.50-1
14.5	1.705	8.50-1
14.6	1.718	8.50-1
14.7	1.729	8.50-1
14.8	1.741	8.50-1
14.9	1.753	8.50-1
15.0	1.765	8.50-1
15.1	1.776	8.50-1
15.2	1.788	8.50-1
15.3	1.800	8.50-1
15.4	1.812	8.50-1
15.5	1.824	8.50-1
15.6 or more		8.50-1

§ 51.1186 *Method of juice extraction.* The juice used in the determination of solids, acid, and juice content shall be extracted from representative samples as thoroughly as possible with a reamer, or by hand, and shall be strained through a double thickness of gauze having 44x40 threads per square inch, and shall not be extracted or strained in any other manner.

SUBPART—UNITED STATES STANDARDS FOR PEACHES

GRADES

§ 51.1210 *U. S. Fancy.* U. S. Fancy consists of peaches of one variety which are mature but not soft or overripe, well formed and which are free from decay, bacterial spot, cuts which are not healed, growth cracks, hail injury, scab, scale, split pits, worms, worm holes, leaf or limb rub injury; and free from damage caused by bruises, dirt or other foreign material, other disease, insects or mechanical or other means.

(a) In addition to the above requirements, each peach shall have not less than one-third of its surface showing blushed, pink or red color.

(b) In order to allow for variations incident to proper grading and handling, not more than 10 percent, by count, of the peaches in any lot may fail to meet the requirements of this grade other than for color, but not more than one-half of this amount, or 5 percent, shall be allowed for defects causing serious

damage, and not more than one-fifth of this amount, or 1 percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of 2 percent shall be allowed for soft, overripe, or decayed peaches en route or at destination. In addition, not more than 10 percent, by count, of the peaches in any lot may be below the specified color requirement.

§ 51.1211 *U. S. Extra No. 1.* Any lot of peaches may be designated "U. S. Extra No. 1" when the peaches meet the requirements of U. S. No. 1 grade: *Provided*, That in addition to these requirements, 50 percent, by count, of the peaches in any lot shall have not less than one-fourth of the surface showing blushed, pink or red color.

(a) In order to allow for variations incident to proper grading and handling, not more than 10 percent, by count, of the peaches in any lot may fail to meet the requirements of U. S. No. 1 grade, but not more than one-half of this amount, or 5 percent, shall be allowed for defects causing serious damage, and not more than one-fifth of this amount, or 1 percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of 2 percent shall be allowed for soft, overripe or decayed peaches en route or at destination. No part of any tolerance shall be used to reduce for the lot as a whole the 50 percent of peaches required to have not less than one-fourth of the surface showing blushed, pink or red color, but individual packages may contain not less than 40 percent of peaches having this amount of color: *Provided*, That the entire lot averages not less than 50 percent.

§ 51.1212 *U. S. No. 1.* U. S. No. 1 consists of peaches of one variety which are mature but not soft or overripe, well formed, and which are free from decay, growth cracks, cuts which are not healed, worms, worm holes, and free from damage caused by bruises, dirt, or other foreign material, bacterial spot, scab, scale, hail injury, leaf or limb rubs, split pits, other disease, insects or mechanical or other means.

(a) In order to allow for variations incident to proper grading and handling, not more than 10 percent, by count, of the peaches in any lot may fail to meet the requirements of this grade, but not more than one-half of this amount, or 5 percent, shall be allowed for defects causing serious damage, and not more than one-fifth of this amount, or 1 percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of 2 percent shall be allowed for soft, overripe, or decayed peaches en route, or at destination.

§ 51.1213 *U. S. No. 2.* U. S. No. 2 consists of peaches of one variety which are mature but not soft or overripe, not badly misshapen, and which are free from decay, cuts which are not healed, worms, worm holes, and free from serious damage caused by bruises, dirt or other foreign material, bacterial spot, scab, scale, growth cracks, hail injury, leaf or limb rubs, split pits, other disease, insects, or mechanical or other means.

(a) In order to allow for variations incident to proper grading and handling, not more than 10 percent, by count, of the peaches in any lot may fail to meet the requirements of this grade, but not more than one-tenth of this amount, or 1 percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of 2 percent shall be allowed for soft, overripe, or decayed peaches en route or at destination.

UNCLASSIFIED

§ 51.1214 *Unclassified*. Unclassified consists of peaches which have not been classified in accordance with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

APPLICATION OF TOLERANCES

§ 51.1215 *Application of tolerances to individual packages*. (a) The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations, provided the averages for the entire lot are within the tolerances specified for the grade:

(1) For packages which contain more than 10 pounds, and a tolerance of 10 percent or more is provided (as in the case of oversize, where a tolerance of 15 percent is provided), individual packages in any lot shall have not more than one and one-half times the tolerance specified. For packages which contain more than 10 pounds and a tolerance of less than 10 percent is provided, individual packages in any lot shall have not more than double the tolerance specified, except that at least one peach which is seriously damaged by insects or affected by decay may be permitted in any package.

(2) For packages which contain 10 pounds or less, individual packages in any lot are not restricted as to the percentage of defects: *Provided*, That not more than one peach which is seriously damaged by insects or affected by decay may be permitted in any package.

SIZE

§ 51.1216 *Size requirements*. (a) The numerical count or the minimum diameter of the peaches packed in a closed container shall be indicated on the container.

(b) When the numerical count is not shown the minimum diameter shall be plainly stamped, stenciled, or otherwise marked on the container in terms of whole inches, whole and half inches, whole and quarter inches, or whole and eighth inches, as 2 inches minimum, 2 1/4 inches minimum, 1 3/4 inches minimum, in accordance with the facts. The minimum and maximum diameters may both be stated, as 1 3/8 to 2 inches, or 2 to 2 1/4 inches, in accordance with the facts.

(c) "Diameter" means the shortest distance measured through the center of the peach at right angles to a line running from the stem to the blossom end.

(d) In order to allow for variations incident to proper sizing, not more than 10 percent, by count, of peaches in any

lot may be below the specified minimum size and not more than 15 percent may be above any specified maximum size.

STANDARD PACK

§ 51.1217 *Standard pack*. (a) Each package shall be packed so that the peaches in the shown face shall be reasonably representative in size, color and quality of the contents of the package.

(b) Peaches packed in U. S. Standard bushel baskets, or half-bushel baskets shall be ring faced and tightly packed with sufficient bulge to prevent any appreciable movement of the peaches within the packages when lidded.

(c) Peaches packed in standard western boxes shall be reasonably uniform in size and arranged in the packages according to the approved and recognized methods. Each wrapped peach shall be fairly well enclosed by its individual wrapper. All packages shall be well filled and tightly packed but the contents shall not show excessive or unnecessary bruising because of over-filled packages. The number of peaches in the box shall not vary more than 4 from the number indicated on the box.

(d) Peaches packed in other type boxes such as wire-bound boxes and fibre-board boxes may be place packed, or jumble packed faced, and all packs shall be well filled.

(e) Peaches packed in boxes equipped with cell compartments or molded trays shall be of the proper size for the cells or the molds in which they are packed.

(f) Peaches placed in individual paper cups and packed in boxes shall be in cups of the proper size for the peaches.

(g) In order to allow for variations incident to proper packing, not more than 10 percent of the packages in any lot may not meet these requirements.

DEFINITIONS

§ 51.1218 *Mature*. "Mature" means that the peach has reached the stage of growth which will insure a proper completion of the ripening process.

§ 51.1219 *Well formed*. "Well formed" means that the shape of the peach may be slightly irregular but not to the extent that its appearance is materially affected.

§ 51.1220 *Leaf or limb rub injury*. "Leaf or limb rub injury" means that the scarring is not smooth, not light colored, or aggregates more than 1/4 inch in diameter.

§ 51.1221 *Damage*. "Damage" means any injury or defect which materially affects the appearance, or the edible or shipping quality of the peach. Any one of the following defects, or any combination thereof, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

(a) Bacterial spot, when cracked, or when aggregating more than 3/8 inch in diameter;

(b) Scab spots, when cracked, or when aggregating more than 3/8 inch in diameter;

(c) Scale, when concentrated, or when scattered and aggregating more than 1/4 inch in diameter;

(d) Hail injury which is unhealed, or deep, or when aggregating more than 1/4 inch in diameter;

(e) Leaf or limb rubs, when not smooth, or when not light colored, or when aggregating more than 1/2 inch in diameter;

(f) Split pit, when causing any unhealed crack, or when causing any crack which is readily apparent, or when affecting shape to the extent that the fruit is not well formed.

§ 51.1222 *Serious damage*. "Serious damage" means any injury or defect which seriously affects the appearance, or the edible or shipping quality of the peach. Any one of the following defects, or any combination thereof, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as serious damage:

(a) Bacterial spot, when any cracks are not well healed, or when aggregating more than 3/4 inch in diameter;

(b) Scab spots, when cracked, or when healed and aggregating more than one inch in diameter;

(c) Scale, when aggregating more than 1/2 inch in diameter;

(d) Growth cracks, when unhealed, or more than 1/2 inch in length;

(e) Hail injury, when unhealed, or shallow hail injury when aggregating more than 3/4 inch in diameter, or deep hail injury which seriously deforms the fruit or which aggregates more than 1/2 inch in diameter;

(f) Leaf or limb rubs, when smooth and light colored and aggregating more than 1 1/2 inches in diameter, or dark or slightly rough and barklike scars aggregating more than 3/4 inch in diameter;

(g) Split pit, when causing any unhealed crack, or when healed and aggregating more than 1/2 inch in length including any part of the crack which may be covered by the stem;

(h) Soft or overripe peaches;

(i) Wormy fruit or worm holes.

§ 51.1223 *Badly misshapen*. "Badly misshapen" means that the peach is so decidedly deformed that its appearance is seriously affected.

SUBPART—UNITED STATES STANDARDS FOR CLEANED VIRGINIA TYPE PEANUTS IN THE SHELL

GRADES

§ 51.1235 *U. S. Jumbo Hand Picked*. U. S. Jumbo Hand Picked shall consist of cleaned Virginia type peanuts in the shell which are mature, dry, and free from loose peanut kernels, dirt or other foreign material, pops, paper ends, and from damage caused by cracked or broken shells, discoloration or other means. The kernels shall be free from damage from any cause. In addition, the peanuts shall not pass through a screen having 37/64 x 3 inch perforations. Unless otherwise specified, the unshelled peanuts in any lot shall not average more than 176 count per pound.

(a) In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) 10.0 percent total for pops, peanuts having paper ends or damaged shells, loose undamaged peanut kernels,

and dirt or other foreign material, but not more than one-twentieth of this amount, or 0.5 percent, shall be allowed for dirt or other foreign material.

(2) 5.0 percent for peanuts which will pass through the prescribed screen, but which are free from pops and from peanuts having paper ends or damaged shells.

(3) 3.5 percent for peanuts with damaged kernels, and damaged loose kernels.

§ 51.1236 *U. S. Fancy Hand Picked*. U. S. Fancy Hand Picked shall consist of cleaned Virginia type peanuts in the shell which are mature, dry, and free from loose peanut kernels, dirt or other foreign material, pops, paper ends, and from damage caused by cracked or broken shells, discoloration or other means. The kernels shall be free from damage from any cause. In addition, the peanuts shall not pass through a screen having $\frac{3}{4}$ x 3 inch perforations. Unless otherwise specified, the unshelled peanuts in any lot shall not average more than 225 count per pound.

(a) In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) 11.0 percent total for pops, peanuts having paper ends or damaged shells, loose undamaged peanut kernels, and dirt or other foreign material, but not more than one twenty-second of this amount, or 0.5 percent, shall be allowed for dirt or other foreign material.

(2) 5.0 percent for peanuts which will pass through the prescribed screen, but which are free from pops and from peanuts having paper ends or damaged shells.

(3) 4.5 percent for peanuts with damaged kernels, and damaged loose kernels.

UNCLASSIFIED

§ 51.1237 *Unclassified*. Unclassified shall consist of cleaned Virginia type peanuts in the shell which fail to meet the requirements of either of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

DEFINITIONS

§ 51.1238 *Mature*. "Mature" means that the shells are firm and well developed.

§ 51.1239 *Pops*. "Pops" means fully developed shells which contain practically no kernels.

§ 51.1240 *Paper ends*. "Paper ends" means peanuts which have very soft and/or very thin ends.

§ 51.1241 *Damage*. "Damage" means any injury or defect which materially affects the appearance, edible or shipping quality of the individual peanut or the lot as a whole. The following shall be considered as damage:

(a) Cracked or broken shells which have been broken to the extent that the kernel within is plainly visible without minute examination and with no application of pressure, or the appearance of the individual peanut is materially affected.

(b) Discolored shells which have dark discoloration caused by mildew, staining or other means affecting one-half or more of the shell surface. Talc powder or other similar material which may have been applied to the shells during the cleaning process shall not be removed to determine the amount of discoloration beneath, but the peanut shall be judged as it appears with the talc.

(c) Kernels which are rancid or decayed.

(d) Moldy kernels.

(e) Kernels showing sprouts extending more than one-eighth inch from the end of the kernel.

(f) Distinctly dirty kernels.

(g) Kernels which are wormy, or have worm frass adhering, or have worm cuts which are more than superficial.

(h) Kernels which have dark yellow color penetrating the flesh, or yellow pitting extending deep into the kernel.

§ 51.1242 *Count per pound*. "Count per pound" means the number of peanuts in a pound. When determining the count per pound, one single kernel peanut shall be counted as one-half peanut.

SUBPART—UNITED STATES STANDARDS FOR PEARS (SUMMER AND FALL)

GENERAL

§ 51.1260 *General*. (a) When the numerical count is marked on the container, percentages shall be calculated on the basis of count.

(b) When the minimum diameter or minimum and maximum diameters are marked on the container, percentages shall be calculated on the basis of weight.

(c) When the pears are in bulk, percentages shall be calculated on the basis of weight.

(d) The tolerances for the standards are on a container basis. However, individual packages in any lot may vary from the specified tolerances as stated below, provided the averages for the entire lot, based on sample inspection, are within the tolerances specified.

(e) For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified, except that when the package contains 15 specimens or less, individual packages may contain not more than double the tolerance specified.

(f) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified, provided at least one specimen which does not meet the requirements shall be allowed in any one package.

GRADES

§ 51.1261 *U. S. No. 1*. "U. S. No. 1" shall consist of pears of one variety which are mature, but not overripe, carefully handpicked, clean, fairly well formed, free from decay, internal breakdown, scald, freezing injury, worm holes, black end, and from damage caused by hard end, bruises, broken skins, russetting, limbrubs, hail, scars, drought spot, sunburn, sprayburn, stings or other insect injury, disease, or mechanical or other means. (See §§ 51.1274 and 51.1275.)

§ 51.1262 *U. S. No. 2*. "U. S. No. 2" shall consist of pears of one variety which are mature, but not overripe, carefully handpicked, clean, not seriously misshapen, free from decay, internal breakdown, scald, freezing injury, worm holes, black end, and from damage caused by hard end, or broken skins. The pears shall also be free from serious damage caused by bruises, russetting, limbrubs, hail, scars, drought spot, sunburn, sprayburn, stings or other insect injury, disease, or mechanical or other means. (See §§ 51.1274 and 51.1275.)

§ 51.1263 *U. S. Combination grade*. A combination of U. S. No. 1 and U. S. No. 2 may be packed. When such a combination is packed, at least 50 percent of the pears in any container shall meet the requirements of U. S. No. 1. (See §§ 51.1274 and 51.1275.)

UNCLASSIFIED

§ 51.1264 *Unclassified*. Unclassified shall consist of pears which have not been classified in accordance with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards, but is provided as a designation to show that no definite grade has been applied to the lot.

DEFINITIONS

§ 51.1265 *Mature*. (a) "Mature" means that the pear has reached the stage of maturity which will insure the proper completion of the ripening process.

(b) Before a mature pear becomes overripe it will show varying degrees of firmness, depending upon the stage of the ripening process. Therefore, a statement of firmness should be given in order to indicate the stage of the ripening process. A description of the ground color should also be given.

(1) The following terms should be used for describing the ground color: "Green," "light green," "yellowish green," and "yellow."

(2) The following terms should be used for describing the firmness of pears:

(i) "Hard" means that the flesh of the pear is solid and does not yield appreciably even to considerable pressure. Such pears are in suitable condition for long storage period for the variety.

(ii) "Firm" means that the flesh of the pear is fairly solid but yields somewhat to moderate pressure. The ripening process in firm pears is further advanced than in hard pears and they cannot be held in storage as long.

(iii) "Firm ripe" means that the flesh of the pear yields readily to moderate pressure. Such a pear is approaching the stage at which it is in prime eating condition but may be held for a brief period.

(iv) "Ripe" means that the pear is at the stage where it is in its most desirable condition for eating.

§ 51.1266 *Overripe*. "Overripe" means dead ripe, very mealy or soft, past commercial utility.

§ 51.1267 *Carefully handpicked*. "Carefully handpicked" means that the pears do not show evidence of rough

handling or of having been on the ground.

§ 51.1268 *Clean*. "Clean" means free from excessive dirt, dust, spray residue or other foreign material.

§ 51.1269 *Black end*. "Black end" is evidenced by an abnormally deep green color around the calyx, or black spots usually occurring on the one-third of the surface nearest to the calyx, or by an abnormally shallow calyx cavity.

§ 51.1270 *Fairly well-formed*. "Fairly well-formed" means that the pear may be slightly abnormal in shape but not to an extent which detracts materially from the appearance of the fruit.

§ 51.1271 *Damage*. "Damage" means any injury or defect which materially affects the appearance, edible or shipping quality.

(a) Hard end, if the pear shows a distinctly constricted protrusion at the blossom end, or an abnormally yellow color at the blossom end, or an abnormally smooth rounded base with little or no depression at the calyx, or if the flesh near the calyx is abnormally dry and tough or woody.

(b) Slight handling bruises and package bruises such as are incident to good commercial handling in the preparation of a tight pack shall not be considered damage.

(c) Any pear with one skin break larger than $\frac{3}{16}$ inch in diameter or depth, or with more than one skin break $\frac{1}{8}$ inch or larger in diameter or depth shall be considered damaged, and scored against the grade tolerance.

(1) Small inconspicuous skin breaks, less than $\frac{1}{8}$ inch in diameter or depth, shall not be considered damage. In addition, not more than 15 percent of the pears in any container may have not more than one skin break from $\frac{1}{8}$ inch to $\frac{3}{16}$ inch, inclusive, in diameter or depth.

(d) Russetting which exceeds the following shall be considered as damage:

(1) On all varieties excessively rough russetting (russetting which shows "frogging" or slight cracking) when the aggregate area exceeds $\frac{1}{2}$ inch in diameter.

(2) On Bartlett and other smooth-skinned varieties, slightly rough russetting, or thick russetting such as is characteristic of frost injury, when the aggregate area exceeds $\frac{3}{4}$ inch in diameter.

(3) On Bartlett and other smooth-skinned varieties, smooth solid or smooth netlike russetting when the aggregate area exceeds 15 percent of the surface.

(4) On Hardy, Sand and other similar varieties, rough or thick russetting such as is characteristic of frost injury, when the aggregate area exceeds $\frac{3}{4}$ inch in diameter. On any of these varieties any amount of characteristic russetting is permitted whether due to natural causes such as weather or stimulated by artificial means; leaf whips or light limbrubs which resemble and blend into russeted areas shall be considered as russet.

(e) Any one of the following defects or any combination thereof, the seriousness of which exceeds the maximum al-

lowed for any one defect shall be considered as damage:

(1) Any limbrubs which are cracked, softened, or more than slightly depressed.

(2) Black discoloration caused by limbrubs, which exceeds an aggregate area of $\frac{3}{8}$ inch in diameter.

(3) Dark brown discoloration or excessive roughness caused by limbrubs which exceeds an aggregate area of $\frac{1}{2}$ inch in diameter.

(4) Slightly rough, light colored discoloration caused by limbrubs which exceeds an aggregate area of $\frac{3}{4}$ inch in diameter.

(5) Smooth, light colored discoloration caused by limbrubs which exceeds an aggregate area of 1 inch in diameter.

(6) Hail marks or other similar depressions or scars which are not shallow or superficial, or where the injury affects an aggregate area of more than $\frac{3}{8}$ inch in diameter.

(7) Drought spot when more than one in number, or when the external injury exceeds an aggregate area of $\frac{3}{8}$ inch in diameter, or when the appearance of the flesh is materially affected by corky tissue or brownish discoloration.

(8) Sunburn or sprayburn where the skin is blistered, cracked, or shows any light tan or brownish color, or the shape of the pear is appreciably flattened, or the flesh is appreciably softened or changed in color, except that sprayburn of a russet character shall be considered under the definition of russetting.

(9) Insects: (i) More than two healed codling moth stings, or any insect sting which is over $\frac{3}{32}$ of an inch in diameter, or other insect stings affecting the appearance to an equal extent.

(ii) Blister mite or canker worm injury which is not shallow or superficial, or where the injury affects an aggregate area of more than $\frac{3}{8}$ inch in diameter.

(10) Disease: (i) Scab spots which are black and which cover an aggregate area of more than $\frac{1}{8}$ inch in diameter except that scab spots of a russet character shall be considered under the definition of russetting.

(ii) Sooty blotch which is thinly scattered over more than 5 percent of the surface, or dark, heavily concentrated spots which affect an area of more than $\frac{3}{8}$ inch in diameter.

§ 51.1272 *Seriously misshapen*. "Seriously misshapen" means that the pear is excessively flattened or elongated for the variety, or is constricted or deformed so it will not cut three fairly uniform good quarters, or is so badly misshapen that the appearance is seriously affected.

§ 51.1273 *Serious damage*. "Serious damage" means any injury or defect which seriously affects the appearance, edible or shipping quality.

(a) Russetting which in the aggregate exceeds the following shall be considered as serious damage:

(1) On all varieties, excessively rough russetting (russetting which shows "frogging" or slight cracking) when the aggregate area exceeds $\frac{3}{4}$ inch in diameter.

(2) On all varieties, thick russetting such as is characteristic of frost injury, 15 percent of the surface.

(b) Any one of the following defects or combination thereof, the seriousness of which exceeds the maximum allowed for any one defect shall be considered as serious damage:

(1) Limbrubs which are more than slightly cracked, or excessively rough limbrubs or dark brown or black discoloration caused by limbrubs which exceeds an aggregate area of $\frac{3}{4}$ inch in diameter. Other limbrubs which affect an aggregate area of more than one-tenth of the surface.

(2) Hail marks or other similar depressions or scars which affect an aggregate area of more than $\frac{3}{4}$ inch in diameter, or which materially deform or disfigure the fruit.

(3) Drought spot when more than two in number, or where the external injury affects an aggregate area of more than $\frac{3}{4}$ inch in diameter, or when the appearance of the flesh is seriously affected by corky tissue or brownish discoloration.

(4) Sunburn or sprayburn where the skin is blistered, cracked or shows any brownish color, or where the shape of the pear is materially flattened, or the flesh is softened or materially changed in color, except that sprayburn of a russet character shall be considered under the definition of russetting.

(5) Insects: (i) Worm holes. More than three healed codling moth stings, of which not more than two may be over $\frac{3}{32}$ inch in diameter, or other insect stings affecting the appearance to an equal extent.

(ii) Blister mite or canker worm injury which affects an aggregate area of more than $\frac{3}{4}$ inch in diameter or which materially deforms or disfigures the fruit.

(6) Scab spots which are black and which cover an aggregate area of more than one-fourth inch in diameter, except that scab spots of a russet character shall be considered under the definition of russetting.

(7) Sooty blotch which is thinly scattered over more than 15 percent of the surface, or dark, heavily concentrated spots which affect an area of more than $\frac{3}{4}$ inch in diameter.

TOLERANCES

§ 51.1274 *Tolerances*. (a) In order to allow for variations incident to proper grading and handling, not more than a total of 10 percent of the pears in any container may be below the requirements of grade: *Provided*, That not more than 5 percent shall be seriously damaged by insects, and not more than 1 percent shall be allowed for decay or internal breakdown.

(b) When applying the foregoing tolerances to the combination grade no part of any tolerance shall be used to reduce the percentage of U. S. No. 1 pears required in the combination, but individual containers may have not more than 10 percent less than the percentage of U. S. No. 1 required: *Provided*, That the entire lot averages within the percentage specified.

CONDITION

§ 51.1275 *Condition after storage or transit*. Decay, scald, or other deterioration which may have developed on pears

after they have been in storage or transit shall be considered as affecting condition and not the grade.

STANDARD PACK

§ 51.1276 *Sizing.* (a) The numerical count, or the minimum size of the pears packed in closed containers shall be indicated on the package. The number of pears in the box shall not vary more than 3 from the number indicated on the box.

(b) When the numerical count is marked on western standard or special pear boxes the pears shall not vary more than $\frac{3}{16}$ inch in their transverse diameter for counts 120 or less; $\frac{1}{4}$ inch for counts 135 to 180 inclusive; and $\frac{3}{16}$ inch for counts 193 or more.

(c) When the numerical count is marked on western standard half boxes or special half boxes packed three tiers deep, the pears shall not vary more than $\frac{1}{4}$ inch for counts 90 or less, and $\frac{3}{16}$ inch for counts 100 or more.

(d) When the numerical count is marked on western standard half boxes or special half boxes packed two tiers deep, the pears shall not vary more than $\frac{3}{8}$ inch for counts 50 or less; $\frac{1}{4}$ inch for counts 55 to 60 inclusive; and $\frac{3}{16}$ inch for counts 65 or more.

(e) When the numerical count is not shown, the minimum size shall be plainly stamped, stenciled or otherwise marked on the container in terms of whole inches, whole and half inches, whole and quarter inches, or whole and eighth inches, as $2\frac{1}{2}$ inches minimum, $2\frac{1}{4}$ inches minimum, or $2\frac{5}{8}$ inches minimum, in accordance with the facts. It is suggested that both minimum and maximum sizes be marked on the container, as $2\frac{1}{4}$ to $2\frac{3}{4}$ inches, $2\frac{1}{2}$ to $2\frac{3}{4}$ inches, as such marking is especially desirable for pears marketed in the export trade.

(f) "Size" means the greatest transverse diameter of the pear taken at right angles to a line running from the stem to the blossom end.

§ 51.1277 *Packing.* (a) Each package shall be packed so that the pears in the shown face shall be reasonably representative in size and quality of the contents of the package.

(b) Pears packed in any container shall be tightly packed. All packages shall be well filled but the contents shall not show excessive or unnecessary bruising because of overfilled packages.

(c) Pears packed in boxes shall be arranged in containers according to the approved and recognized methods with the pears packed lengthwise. A bridge shall not be allowed in any standard pack. When wrapped, each pear shall be fairly well enclosed by its individual wrapper.

(d) Pears packed in round stave bushel baskets, tubs or in barrels shall be ring faced.

§ 51.1278 *Tolerances for standard pack.* (a) In order to allow for variations incident to proper sizing, not more than 5 percent of the pears in any container may not meet the size requirements: *Provided*, That when the maximum and minimum sizes are both stated, an additional 10 percent tolerance shall

be allowed for pears which are larger than the maximum size stated.

(b) In order to allow for variations incident to proper packing, not more than 10 percent of the containers in any lot may not meet these requirements, but no part of this tolerance shall be allowed for bridge packs, or for packs with different sizes and arrangements such as layers of 195 size and arrangement, and layers of 180 size and arrangement packed in the same box.

SUBPART—UNITED STATES STANDARDS FOR WINTER PEARS

GENERAL

§ 51.1300 *General.* (a) These standards apply to varieties such as Anjou, Bosc, Winter Nelis, Comice and other similar varieties.

(b) When the numerical count is marked on the container, percentages shall be calculated on the basis of count.

(c) When the minimum diameter or minimum and maximum diameters are marked on the container, percentages shall be calculated on the basis of weight.

(d) When the pears are in bulk, percentages shall be calculated on the basis of weight.

(e) The tolerances for the standards are on a container basis. However, individual packages in any lot may vary from the specified tolerances as stated below, provided the averages for the entire lot, based on sample inspection, are within the tolerances specified.

(f) For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified, except that when the package contains 15 specimens or less, individual packages may contain not more than double the tolerance specified.

(g) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified, provided at least one specimen which does not meet the requirements shall be allowed in any one package.

GRADES

§ 51.1301 *U. S. Extra No. 1.* U. S. Extra No. 1 shall consist of pears of one variety which are mature, but not overripe, carefully handpicked, clean, well formed, free from decay, internal breakdown, scald, freezing injury, worm holes, black end, hard end, drought spot, and free from injury caused by russetting, limbrubs, hail, scars, cork spot, sunburn, sprayburn, stings or other insect injury, or mechanical or other means, except that they shall be free from damage caused by bruises, broken skins, or disease. (See §§ 51.1317 and 51.1318.)

§ 51.1302 *U. S. No. 1.* U. S. No. 1 shall consist of pears of one variety which are mature, but not overripe, carefully hand-picked, clean, fairly well formed, free from decay, internal breakdown, scald, freezing injury, worm holes, black end, and from damage caused by hard end, bruises, broken skins, russetting, limbrubs, hail, scars, cork spot, drought spot, sunburn, sprayburn, stings or other insect injury, disease, or mechanical or other means. (See §§ 51.1317 and 51.1318.)

§ 51.1303 *U. S. No. 2.* U. S. No. 2 shall consist of pears of one variety which are mature, but not overripe, carefully hand-picked, clean, not seriously misshapen, free from decay, internal breakdown, scald, freezing injury, worm holes, black end, and from damage caused by hard end, or broken skins. The pears shall also be free from serious damage caused by bruises, russetting, limbrubs, hail, scars, cork spot, drought spot, sunburn, sprayburn, stings or other insect injury, disease, or mechanical or other means. (See §§ 51.1317 and 51.1318.)

§ 51.1304 *U. S. Combination.* A Combination of U. S. No. 1 and U. S. No. 2 may be packed. When such a combination is packed, at least 50 percent of the pears in any container shall meet the requirements of U. S. No. 1. (See §§ 51.1317 and 51.1318.)

UNCLASSIFIED

§ 51.1305 *Unclassified.* Unclassified shall consist of pears which have not been classified in accordance with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards, but is provided as a designation to show that no definite grade has been applied to the lot.

DEFINITIONS

§ 51.1306 *Mature.* (a) "Mature" means that the pear has reached the stage of maturity which will insure the proper completion of the ripening process.

(b) Before a mature pear becomes overripe it will show varying degrees of firmness depending upon the stage of the ripening process. Therefore, a statement of firmness should be given in order to indicate the stage of the ripening process. A description of the ground color should also be given.

(1) The following terms should be used for describing the ground color: "Green," "Light Green," "Yellowish Green," and "Yellow."

(2) The following terms should be used for describing the firmness of pears:

(i) "Hard" means that the flesh of the pear is solid and does not yield appreciably even to considerable pressure. Such pears are in suitable condition for long storage period for the variety.

(ii) "Firm" means that the flesh of the pear is fairly solid but yields somewhat to moderate pressure. The ripening process in firm pears is further advanced than in hard pears and they cannot be held in storage as long. Winter varieties at the firm stage may be held longer than the early varieties.

(iii) "Firm Ripe" means that the flesh of the pear yields readily to moderate pressure. Such a pear is approaching the stage at which it is in prime eating condition but may be held for a brief period although winter varieties can be held longer than the early varieties.

(iv) "Ripe" means that the pear is at the stage where it is in its most desirable condition for eating.

§ 51.1307 *Overripe.* "Overripe" means dead ripe, very mealy or soft, past commercial utility.

§ 51.1308 *Carefully handpicked.* "Carefully handpicked" means that the pears do not show evidence of rough handling or of having been on the ground.

§ 51.1309 *Clean.* "Clean" means free from excessive dirt, dust, spray residue or other foreign material.

§ 51.1310 *Well formed.* "Well formed" means having the shape characteristic of the variety. Slight irregularities of shape from type which do not appreciably detract from the general appearance of the fruit shall be considered well formed.

§ 51.1311 *Black end.* "Black end" is evidenced by an abnormally deep green color around the calyx, or black spots usually occurring on the one-third of the surface nearest to the calyx, or by an abnormally shallow calyx cavity.

§ 51.1312 *Injury.* "Injury" means any blemish or defect that more than slightly affects the appearance, or edible or shipping quality. The following shall be considered as injury:

(a) Russeting which exceeds the following shall be considered as injury:

(1) On all varieties any excessively rough russeting (russeting which shows "frogging" or slight cracking).

(2) On Comice, and on Anjou and other smooth-skinned varieties, slightly rough russeting, or thick russeting such as is characteristic of frost injury, when the aggregate area exceeds $\frac{1}{2}$ inch in diameter.

(3) On Anjou and other smooth-skinned varieties, smooth solid russeting when the aggregate area exceeds $\frac{1}{2}$ inch in diameter and smooth netlike russeting when the aggregate area exceeds 15 percent of the surface, and on Comice, smooth solid or smooth netlike russeting when the aggregate area exceeds one-third of the surface, except that, in addition, on these and similar varieties, any amount of characteristic smooth russeting shall be permitted on that portion of the calyx end not visible for more than $\frac{1}{2}$ inch along the contour of the pear, when it is placed calyx end down on a flat surface.

(4) On any of the following and other similar varieties, rough or thick russeting such as is characteristic of frost injury when the aggregate area exceeds $\frac{1}{2}$ inch in diameter. On any of these varieties any amount of characteristic russeting is permitted whether due to natural causes such as weather or stimulated by artificial means; leaf whips or light limbrubs which resemble and blend into russeted areas shall be considered as russet:

Bosc, Clairgeau, Easter Beurre, Flemish Beauty, Kieffer, P. Barry, Pound, Seckel, Sheldon, Winter Nellis, and other similar varieties.

(b) Any one of the following defects or any combination thereof, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as injury:

(1) Limbrubs which are cracked, softened, more than very slightly depressed, not light in color, or exceeding an aggregate area of $\frac{3}{4}$ inch in diameter.

(2) Hail marks or other similar depressions or scars which are not very shallow or superficial, or which affect an aggregate area of more than $\frac{1}{4}$ inch in diameter.

(3) Cork spot, when a pear shows depressions or other external evidence of the disease.

(4) Sunburn or sprayburn if the normal color of the fruit has been materially changed, or if the skin is blistered or cracked, or the flesh softened or discolored.

(5) More than two healed slight stings or depressions, or any stings which materially affect the general appearance of the fruit.

(6) Blister mite or canker worm injury which is not very shallow and superficial or where the injury affects an aggregate area of more than $\frac{1}{4}$ inch.

§ 51.1313 *Fairly well formed.* "Fairly well formed" means that the pear may be slightly abnormal in shape but not to an extent which detracts materially from the appearance of the fruit. Winter Nellis pears with characteristic slight sutures or with slight flattening on one side and/or other slight irregularities which do not materially detract from the general appearance of the pear shall be considered fairly well formed.

§ 51.1314 *Damage.* "Damage" means any injury or defect which materially affects the appearance, or edible or shipping quality.

(a) Hard end, if the pear shows an abnormally yellow color at the blossom end, or an abnormally smooth rounded base with little or no depression at the calyx, or if the flesh near the calyx is abnormally dry and tough or woody.

(b) Slight handling bruises and package bruises such as are incident to good commercial handling in the preparation of a tight pack shall not be considered damage.

(c) Any pear with one skin break larger than $\frac{3}{16}$ inch in diameter or depth, or with more than one skin break $\frac{1}{8}$ inch or larger in diameter or depth, shall be considered damaged, and scored against the grade tolerance.

(1) Small inconspicuous skin breaks, less than $\frac{1}{8}$ inch in diameter or depth, shall not be considered damage. In addition, not more than 15 percent of the pears in any container may have not more than one skin break from $\frac{1}{8}$ inch to $\frac{3}{16}$ inch inclusive, in diameter or depth.

(d) Russeting which exceeds the following shall be considered as damage:

(1) On all varieties excessively rough russeting (russeting which shows "frogging" or slight cracking) when the aggregate area exceeds $\frac{1}{2}$ inch in diameter.

(2) On Anjou and other smooth-skinned varieties, slightly rough russeting, or thick russeting such as is characteristic of frost injury, when the aggregate area exceeds $\frac{3}{4}$ inch in diameter.

(3) On Anjou, smooth solid or smooth netlike russeting when the aggregate exceeds one-third of the surface, and on other smooth-skinned varieties, 15 percent of the surface, except that, in addition, on Anjou and other smooth-skinned varieties, any amount of characteristic

smooth russeting shall be permitted on that portion of the calyx end not visible for more than $\frac{1}{2}$ inch along the contour of the pear, when it is placed calyx end down on a flat surface.

(4) On any of the following and other similar varieties, rough or thick russeting such as is characteristic of frost injury, when the aggregate area exceeds $\frac{3}{4}$ inch in diameter. On any of these varieties any amount of characteristic russeting is permitted whether due to natural causes such as weather or stimulated by artificial means; leaf whips or light limbrubs which resemble and blend into russeted areas shall be considered as russet:

Bosc, Clairgeau, Comice, Eastern Beurre, Flemish Beauty, Kieffer, P. Barry, Pound, Seckel, Sheldon, Winter Nellis, and other similar varieties.

(e) Any one of the following defects or any combination thereof, the seriousness of which exceeds the maximum allowed for any one defect shall be considered as damage:

(1) Any limbrubs which are cracked, softened, or more than slightly depressed.

(2) Black discoloration caused by limbrubs which exceeds an aggregate area of $\frac{3}{8}$ inch in diameter.

(3) Dark brown discoloration or excessive roughness caused by limbrubs which exceeds an aggregate area of $\frac{1}{2}$ inch in diameter.

(4) Slightly rough, light colored discoloration caused by limbrubs which exceeds an aggregate area of $\frac{3}{4}$ inch in diameter.

(5) Smooth, light colored discoloration caused by limbrubs which exceeds an aggregate area of 1 inch in diameter.

(6) Hail marks or other similar depressions or scars which are not shallow or superficial, or where the injury affects an aggregate area of more than $\frac{3}{8}$ inch in diameter.

(7) Cork spot, when more than one in number visible externally, or when the visible external injury affects an area of more than $\frac{3}{8}$ inch in diameter.

(8) Drought spot when more than one in number or when the external injury exceeds an aggregate area of $\frac{3}{8}$ inch in diameter, or when the appearance of the flesh is materially affected by corky tissue or brownish discoloration.

(9) Sunburn or sprayburn where the skin is blistered, cracked, or shows any light tan or brownish color, or the shape of the pear is appreciably flattened, or the flesh is appreciably softened or changed in color, except that sprayburn of a russet character shall be considered under the definition of russeting.

(10) Insects: (i) More than two healed codling moth stings, or any insect sting which is over $\frac{3}{32}$ of an inch in diameter, or other insect stings affecting the appearance to an equal extent.

(ii) Blister mite or canker worm injury which is not shallow or superficial, or where the injury affects an aggregate area of more than $\frac{3}{8}$ inch in diameter.

(11) Disease: (i) Scab spots which are black and which cover an aggregate area of more than $\frac{1}{8}$ inch in diameter, except that scab spots of a russet character, shall be considered under the definition of russeting.

(ii) Sooty blotch which is thinly scattered over more than 5 percent of the surface, or dark, heavily concentrated spots which affect an area of more than $\frac{3}{8}$ inch in diameter.

§ 51.1315 *Seriously misshapen*. "Seriously misshapen" means that the pear is excessively flattened or elongated for the variety, or is constricted or deformed so it will not cut three fairly uniform good quarters, or is so badly misshapen that the appearance is seriously affected.

§ 51.1316 *Serious damage*. "Serious damage" means any injury or defect which seriously affects the appearance, or edible or shipping quality.

(a) Russetting which in the aggregate exceeds the following shall be considered as serious damage:

(1) On all varieties, excessively rough russetting (russetting which shows "frogging" or slight cracking) when the aggregate area exceeds $\frac{3}{4}$ inch in diameter.

(2) On all varieties, thick russetting such as is characteristic of frost injury, 15 percent of the surface.

(3) On Anjou, smooth solid or smooth netlike russetting when the aggregate area exceeds two-thirds of the surface, except that, in addition, any amount of characteristic smooth russetting shall be permitted on that portion of the calyx end not visible for more than $\frac{1}{2}$ inch along the contour of the pear, when it is placed calyx end down on a flat surface. On Flemish Beauty smooth russetting shall be permitted on the entire surface.

(b) Any one of the following defects or combination thereof, the seriousness of which exceeds the maximum allowed for any one defect shall be considered as serious damage:

(1) Limbrubs which are more than slightly cracked, or excessively rough limbrubs or dark brown or black discoloration caused by limbrubs which exceeds an aggregate area of $\frac{3}{4}$ inch in diameter.

(2) Other limbrubs which affect an aggregate area of more than one-tenth of the surface.

(3) Hail marks or other similar depressions or scars which affect an aggregate area of more than $\frac{3}{4}$ inch in diameter, or which materially deform or disfigure the fruit.

(4) Cork spot, when more than two in number visible externally, or when the visible external injury affects an aggregate area of more than $\frac{1}{2}$ inch in diameter.

(5) Drought spot when more than two in number, or where the external injury affects an aggregate area of more than $\frac{3}{4}$ inch in diameter, or when the appearance of the flesh is seriously affected by corky tissue or brownish discoloration.

(6) Sunburn or sprayburn where the skin is blistered, cracked or shows any brownish color, or where the shape of the pear is materially flattened, or the flesh is softened or materially changed in color, except that sprayburn of a russet character shall be considered under the definition of russetting.

(7) Insects: (i) Worm holes. More than three healed codling moth stings, of which not more than two may be over $\frac{3}{32}$ inch in diameter, or other insect

stings affecting the appearance to an equal extent.

(ii) Blister mite or canker worm injury which affects an aggregate area of more than $\frac{3}{4}$ inch in diameter or which materially deforms or disfigures the fruit.

(8) Disease: (i) Scab spots which are black, and which cover an aggregate area of more than $\frac{1}{4}$ inch in diameter, except that scab spots of a russet character shall be considered under the definition of russetting.

(ii) Sooty blotch which is thinly scattered over more than 15 percent of the surface, or dark heavily concentrated spots which affect an area of more than $\frac{3}{4}$ of an inch in diameter.

TOLERANCES

§ 51.1317 *Tolerances*. (a) In order to allow for variations incident to proper grading and handling, not more than a total of 10 percent of the pears in any container may be below the requirements of grade: *Provided*, That not more than 5 percent shall be seriously damaged by insects, and not more than 1 percent shall be allowed for decay or internal breakdown.

(b) When applying the foregoing tolerances to the combination grade no part of any tolerance shall be used to reduce the percentage of U. S. No. 1 pears required in the combination, but individual containers may have not more than 10 percent less than the percentage of U. S. No. 1 required: *Provided*, That the entire lot averages within the percentage specified.

CONDITION

§ 51.1318 *Condition after storage or transit*. Decay, scald or other deterioration which may have developed on pears after they have been in storage or transit shall be considered as affecting condition and not the grade.

STANDARD PACK

§ 51.1319 *Sizing*. (a) The numerical count, or the minimum size of the pears packed in closed containers shall be indicated on the package. The number of pears in the box shall not vary more than 3 from the number indicated on the box.

(b) When the numerical count is marked on western standard or special pear boxes the pears shall not vary more than $\frac{3}{8}$ inch in their transverse diameter for counts 120 or less; $\frac{1}{4}$ inch for counts 135 to 180 inclusive; and $\frac{3}{16}$ inch for counts 193 or more.

(c) When the numerical count is marked on western standard half boxes or special half boxes packed three tiers deep, the pears shall not vary more than $\frac{1}{4}$ inch for counts 90 or less, and $\frac{3}{16}$ inch for counts 100 or more.

(d) When the numerical count is marked on western standard half boxes or special half boxes packed two tiers deep, the pears shall not vary more than $\frac{3}{8}$ inch for counts 50 or less; $\frac{1}{4}$ inch for counts 55 to 60 inclusive; and $\frac{3}{16}$ inch for counts 65 or more.

(e) When the numerical count is not shown, the minimum size shall be plainly stamped, stenciled or otherwise marked on the container in terms of whole inches, whole and half inches, whole and

quarter inches, or whole and eighth inches, as $2\frac{1}{2}$ inches minimum, $2\frac{1}{4}$ inches minimum, or $2\frac{3}{8}$ inches minimum, in accordance with the facts. It is suggested that both minimum and maximum sizes be marked on the container, as $2\frac{1}{4}$ to $2\frac{3}{4}$ inches, $2\frac{1}{2}$ to $2\frac{3}{4}$ inches, as such marking is especially desirable for pears marketed in the export trade.

(f) "Size" means the greatest transverse diameter of the pear taken at right angles to a line running from the stem to the blossom end.

§ 51.1320 *Packing*. (a) Each package shall be packed so that the pears in the shown face shall be reasonably representative in size and quality of the contents of the package.

(b) Pears packed in any container shall be tightly packed. All packages shall be well filled but the contents shall not show excessive or unnecessary bruising because of overfilled packages.

(c) Pears packed in boxes shall be arranged in containers according to the approved and recognized methods with the pears packed lengthwise. A bridge shall not be allowed in any standard pack. When wrapped, each pear shall be fairly well enclosed by its individual wrapper.

(d) Pears packed in round stave bushel baskets, tubs, or in barrels shall be ring faced.

§ 51.1321 *Tolerances for standard pack*. (a) In order to allow for variations incident to proper sizing, not more than 5 percent of the pears in any container may not meet the size requirements: *Provided*, That when the maximum and minimum sizes are both stated, an additional 10 percent tolerance shall be allowed for pears which are larger than the maximum size stated.

(b) In order to allow for variations incident to proper packing, not more than 10 percent of the containers in any lot may not meet these requirements, but no part of this tolerance shall be allowed for bridge packs, or for packs with different sizes and arrangements such as layers of 195 size and arrangement, and layers of 180 size and arrangement packed in the same box.

SUBPART—UNITED STATES STANDARDS FOR PEARS FOR CANNING

GENERAL

§ 51.1345 *General*. All percentages shall be calculated on the basis of weight.

GRADES

§ 51.1346 *U. S. No. 1*. U. S. No. 1 shall consist of pears of one variety which are mature, handpicked, firm, well formed, free from scald, hard end, black end, internal breakdown, decay, worms and worm holes and from damage caused by broken skins, limbrubs, sprayburn, sunburn, scab, russetting, bruises, hail, frost, drought spot, disease, insects, mechanical or other means.

(a) Unless otherwise specified, the pears shall not be further advanced than yellowish green.

(b) Tree-ripened pears and pears grown from late blooms shall not be considered as meeting the requirements of this grade. (See § 51.1349.)

§ 51.1347 U. S. No. 2. U. S. No. 2 shall consist of pears of one variety which are mature, handpicked, firm, not seriously deformed, free from scald, hard end, black end, internal breakdown, decay, worms and worm holes, and from serious damage by any other cause.

(a) Unless otherwise specified, the pears shall not be further advanced than yellowish green.

(b) Tree-ripened pears and pears grown from late blooms shall not be considered as meeting the requirements of this grade. (See § 51.1349.)

CULLS

§ 51.1348 Culls. Culls are pears which do not meet the requirements of either of the grades in §§ 51.1346 and 51.1347.

SIZE

§ 51.1349 Size classification. The diameter size may be fixed by agreement between buyer and seller. If desired, pears may be contracted on the basis of more than one size classification within one of the grades such as U. S. No. 1, 2½ to 2¾ inches, U. S. No. 1, 2¾ inches and larger, or U. S. No. 1, 2¼ to 2½ inches. Specifications also may be made with respect to the ratio of length to diameter such as U. S. No. 1, 2½ to 2¾ inches, length 1¼ times the diameter, U. S. No. 1, 2¾ inches and larger, length 1½ times the diameter. Similar specifications or simply a minimum size may be designated for U. S. No. 2 grade.

DEFINITIONS

§ 51.1350 Mature. "Mature" means that the pear has reached the stage of maturity which will insure the proper completion of the ripening process.

§ 51.1351 Handpicked. "Handpicked" means that the pears do not show evidence of having been on the ground.

§ 51.1352 Firm. "Firm" means that the pear is fairly solid and yields only very slightly to moderate pressure, and is not wilted, shriveled, rubbery or flabby.

§ 51.1353 Well formed. "Well formed" means that the pear has the shape characteristic of the variety, so that after paring, cutting in halves and coring, each half of the pear shall be well formed. Bartlett pears shall have at least a fairly well developed neck.

§ 51.1354 Damage. "Damage" means any injury or defect which materially affects the canning quality of the fruit. After paring, cutting in halves and coring, each half of the pear shall be well formed or the pear is considered damaged. Pears showing surface blemishes shall be considered damaged when the injury cannot be completely removed in the ordinary process of paring for commercial use.

§ 51.1355 Pears grown from late blooms. Such pears often have excessively long stems (commonly termed "rat tails"), or may be misshapen or slightly rough. Such pears do not ripen properly for ordinary canning use.

§ 51.1356 Seriously deformed. "Seriously deformed" means that the pear is so badly misshapen as to cause a loss

during the usual commercial preparation for use of over 20 percent, by weight, of the pear in excess of that which would occur if the pear were well formed. Round or apple-shaped pears shall not be considered seriously deformed.

§ 51.1357 Serious damage. "Serious damage" means any injury or defect which cannot be removed during the usual commercial preparation for use without a loss of over 20 percent, by weight, of the pear in excess of that which would occur if the pear were not defective.

§ 51.1358 Diameter. "Diameter" means the greatest dimension of the pear taken at right angles to a line running from the stem to the blossom end.

SUBPART—UNITED STATES STANDARDS FOR FRESH PEAS

INTRODUCTION

§ 51.1375 Introduction. (a) The tolerances for the standards are on a container basis. However, individual containers in any lot may vary from the specified tolerances as stated below, provided the averages for the entire lot, based on sample inspection, are within the tolerances specified.

(b) For a tolerance of 10 percent, individual containers in any lot may have not more than one and one-half times the tolerance.

(c) For a tolerance of less than 10 percent, individual containers in any lot may have not more than double the tolerance.

GRADES

§ 51.1376 U. S. No. 1. U. S. No. 1 shall consist of pods of peas of similar varietal characteristics which are not over-mature or excessively small, not badly misshapen or watersoaked, and which are fairly well filled, fresh, firm, free from decay, and from damage caused by black calyxes, freezing, splitting, hail, dirt, leaves, or other foreign matter, mildew, or other diseases, insects, or mechanical or other means. The peas shall be at least fairly tender, free from decay, and from damage caused by split skins, disease, insects or mechanical or other means.

(a) Peas may be specified as "U. S. No. 1 Green Calyxes" when they meet the requirements of U. S. No. 1 grade and an average of three-fourths or more, by weight, of the pods in any lot, but not less than one-half of the pods in each container with calyxes which are of a fairly good green color.

§ 51.1377 U. S. Fancy. U. S. Fancy shall consist of pods of peas which are well filled and have an average of three-fourths or more by weight, of the pods in any lot, but not less than one-half of the pods in each container with calyxes which are of a fairly good green color, and which meet the requirements of U. S. No. 1 grade in all other respects.

TOLERANCES

§ 51.1378 Tolerances. In order to allow for variations incident to proper grading and handling, not more than 10 percent, by weight, of the pods of peas in any container may be below the re-

quirements of the grade, but not more than one-half of this tolerance, or 5 percent, shall be allowed for defects causing serious damage, and not more than one-tenth of this tolerance, or 1 percent, shall be allowed for soft decay. When peas are specified as "U. S. No. 1 Green Calyxes" or "U. S. Fancy" no part of any tolerance shall be allowed to reduce for the lot as a whole, or for the individual container the percentage of pods which are required to have calyxes of a fairly good green color.

UNCLASSIFIED

§ 51.1379 Unclassified. Unclassified shall consist of peas which have not been classified in accordance with the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

DEFINITIONS

§ 51.1380 Similar varietal characteristics. "Similar varietal characteristics" means that the pods of peas in any container are of the same general type.

§ 51.1381 Overmature. "Overmature" means that the pod has developed beyond the stage at which it is desirable as a fresh product. The pod is usually wrinkled and the green is faded, having a noticeably whitish or yellowish cast.

§ 51.1382 Excessively small. "Excessively small" means that the pod is so short that there is space for only two peas which are at least fairly well developed.

§ 51.1383 Badly misshapen. "Badly misshapen" means that the pod is badly constricted, crooked, or badly twisted.

§ 51.1384 Fairly well filled. "Fairly well filled" means that more than one-half of the pod contains peas which are at least fairly well developed.

§ 51.1385 Well filled. "Well filled" means that more than two-thirds of the pod contains peas which are at least fairly well developed.

§ 51.1386 Damage. "Damage" means any injury or defect which materially affects the appearance, edible or shipping quality.

§ 51.1387 Serious damage. "Serious damage" means any injury or defect which seriously affects the appearance, edible or shipping quality. Badly misshapen pods or pods seriously affected with downy mildew injury shall be considered as being seriously damaged.

SUBPART—UNITED STATES STANDARDS FOR PECANS IN THE SHELL

GENERAL

§ 51.1400 General. The pecan grading chart¹ to which reference is made

¹ The pecan grading chart was filed with these United States Standards for Pecans in the Shell and it is available for inspection in the Federal Register Division. Copies may be obtained upon request from the Fruit and Vegetable Branch, Production and Marketing Administration, United States Department of Agriculture, South Building, Washington 25, D. C.

RULES AND REGULATIONS

in §§ 51.1408 and 51.1414 is the pecan grading chart which was issued in 1942 by the United States Department of Agriculture.

GRADES

§ 51.1401 U. S. No. 1. U. S. No. 1 consists of pecans in the shell which shells are fairly uniform in color, fairly well shaped and which are free from damage caused by stains or adhering hulls, split or broken shells, loose hulls or other foreign material or other means. The kernels shall be well cured, free from rancidity, mold, decay, insect injury, and from damage caused by shriveling, leanness, hollowness, discoloration, or other means. (See § 51.1404.)

(a) In order to allow for variations incident to proper grading and handling, the following tolerances shall be permitted:

(1) For external defects not more than 10 percent, by count, for pecans which fail to meet the requirements of the grade: *Provided*, That not more than three-tenths of this amount, or 3 percent, shall be allowed for pecans which are seriously damaged by stains or adhering hulls, or by split, broken or punctured shells.

(2) For internal defects (defects of the kernel) not more than 15 percent, by count, for pecans which fail to meet the requirements of the grade: *Provided*, That not more than two-fifths of this amount, or 6 percent, shall be allowed for kernels which are not well cured, rancid, moldy, decayed, injured by insects, or seriously damaged by shriveling, leanness, discoloration or other means.

§ 51.1402 U. S. Commercial. U. S. Commercial consists of pecans in the shell which shells are free from serious damage caused by stains or adhering hulls, split, broken or punctured shells, loose hulls or other foreign material or other means. At least 65 percent, by count, of the pecans in any lot shall have kernels which meet the requirements of U. S. No. 1 grade; and the remainder shall have kernels which are well cured, free from rancidity, mold, decay, insect injury, and from serious damage caused by shriveling, leanness, discoloration or other means. (See § 51.1404.)

(a) In order to allow for variations incident to proper grading and handling, the following tolerances shall be permitted:

(1) For external defects not more than 10 percent, by count, for pecans which fail to meet the requirements of the grade.

(2) For internal defects (defects of the kernel) not more than 15 percent, by count, for pecans which fail to meet the requirements of the grade: *Provided*, That not more than two-thirds of this amount, or 10 percent, shall be allowed for kernels which are very seriously damaged. No part of any tolerance shall be allowed to reduce for the lot the percentage of U. S. No. 1 kernels required in this grade.

UNCLASSIFIED

§ 51.1403 *Unclassified*. Unclassified consists of pecans in the shell which have not been classified in accordance

with either of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

SIZE

§ 51.1404 *Size*. The size of pecans may be designated on the basis of the following table:

Size designation	Number of nuts per pound	The 10 smallest nuts in a representative 100-nut sample must weigh at least: ¹	
		Ounces	Equivalent in grams
Oversize.....	Not more than 52.....	2.50	71
Extra large.....	Not more than 60.....	2.25	64
Large.....	61 to 73.....	1.75	50
Medium.....	74 to 90.....	1.50	43
Small.....	91 to 115.....	1.25	36

¹ When the sample for inspection consists of more than 100 nuts, the 10 percent, by count, which are smallest will be segregated and weighed. For example, if the sample consists of 300 nuts, as will generally be the case when a carload is being inspected, the 30 smallest nuts must weigh at least three times the amount shown for any size designation. In selecting the smallest nuts, those which are by observation the smallest in appearance are segregated. In deciding which is the smallest among two or more nuts which appear to be about equal in size, the lightest in weight shall be used.

(a) In addition to having the requisite count per pound for any size designation shown in this table, the lot must comply with the restrictions as to the smallest nuts as indicated. No tolerance shall be allowed.

(b) In lieu of the size designations in the table in this section, the size of pecans in any lot may be described in accordance with the maximum number per pound or the range in number per pound without restrictions as to the smallest nuts in the lot. When this method of size specification is used, no tolerance shall be allowed. The size may also be described as an exact number per pound as 65, 80, etc. When this method is used, the actual number per pound may not vary by more than 12 percent from the specified number.

(c) The size may also be described in terms of the diameter of the smallest nuts, or range in diameters of the nuts in a lot stated in sixteenths of an inch. When so specified, not more than 12 percent, by count, of the pecans in any lot may be below the minimum diameter specified and not more than 12 percent may be above the maximum diameter specified.

APPLICATION OF TOLERANCES

§ 51.1405 *Application of tolerances*. The tolerances for these grades are on a lot basis and a composite sample customarily is taken for inspection purposes. However, any container or group of containers in which the pecans are found to be materially inferior to those in the majority of the containers shall be considered as a separate lot.

DEFINITIONS

§ 51.1406 *Fairly uniform in color*. "Fairly uniform in color" means that the shells do not show sufficient variation in color to materially detract from

the general appearance of the lot. Natural markings (usually in dark streaks and heaviest near the ends) shall not be considered as detracting from the appearance of the lot.

§ 51.1407 *Fairly well shaped*. "Fairly well shaped" means that the pecan is not crescent-shaped nor otherwise materially misshapen.

§ 51.1408 *Damage*. "Damage" means any defect which materially affects the appearance, or the edible or shipping quality. Any one of the following defects, or any combination thereof, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

(a) Stains or adhering hulls, when stains of dark color or adhering hulls, caused by shuck worms or other means, affect an aggregate area of more than 5 percent of the surface of the shell.

(b) Split or broken shells, when the parts of the shell spread upon application of slight pressure near the split or crack.

(c) Shriveling, when materially affecting more than 5 percent of the kernel including both halves. The shriveling may be on one or both halves. In judging the percentage affected by shriveling the flat or inner sides of the kernel are disregarded. The maximum percentage of shriveling (5 percent including both halves) on two half-kernels not considered damaged is illustrated in the upper left hand corner of the pecan grading chart.

(d) Leanness, when either half of the kernel has more than a moderately lean or undeveloped appearance. A half-kernel and cross-section showing moderately lean or undeveloped appearance not considered damaged is illustrated in the center of the upper row of the pecan grading chart.

(e) Hollowness, when a cross-section of either half of the kernel shows more than a moderate hollowness, or the half-kernel is not fairly firm and "meaty." A half-kernel and cross-section showing moderate hollowness not considered damaged is illustrated in the upper right hand corner of the pecan grading chart.

(f) Discoloration. (1) When either half of the kernel is darker than indicated for undamaged half-kernels in the lower left-hand corner of the pecan grading chart. The inner or flat side of the half-kernel is disregarded in judging color. Natural markings, including dark lines, specks or mottling shall not be considered as damage if the ground color is not too dark according to the chart.

(2) When more than one dark kernel spot is present on either half of the kernel, or one such spot when more than one-eighth inch in greatest dimension.

(3) When there is brownish or grayish material from the inside of the shell adhering to more than one-fourth of the surface, including both halves, which was adjacent to the shell.

(4) When there is reddish or brownish dust, from the inside of the shell, present in sufficient quantity to materially affect the appearance, or the edible quality.

(5) Discoloration which is readily noticeable in the interior of the kernel when it is broken.

§ 51.1409 *Well cured*. "Well cured" means that the kernel separates freely from the shell and from the corky partitions inside the shell, breaks at a definite point without splintering, shattering, or tearing the meat or loosening the skin, and appears to be in good shipping and storage condition as to moisture content.

§ 51.1410 *Rancidity*. "Rancidity" means that the kernel is distinctly rancid to the taste.

§ 51.1411 *Mold*. "Mold" means any mold growth which noticeably affects the exterior or interior of the kernel.

§ 51.1412 *Decay*. "Decay" means that the kernel is putrid or decomposed.

§ 51.1413 *Insect injury*. "Insect injury" means that the insect, web, or frass is present, or that the kernel shows other noticeable evidence of insect injury.

§ 51.1414 *Serious damage*. "Serious damage" means any defect which seriously affects the appearance, or the edible or shipping quality. Any one of the following defects, or any combination thereof, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as serious damage:

(a) Stains or adhering hulls, when stains of dark color or adhering hulls, caused by shuck worms or other means, affect an aggregate area of more than 20 percent of the surface of the shell.

(b) Split, broken, or punctured shells, when a fragment of the shell is broken out, when the kernel is plainly visible through a punctured, split, or cracked shell without the application of any pressure, or when a worm hole penetrates the shell wall.

(c) Shriveling, when materially affecting more than one-third of the kernel including both halves. In judging the percentage affected by shriveling the flat or inner sides of the kernel are disregarded. The maximum percentage of shriveling (one-third of the kernel including both halves) not considered seriously damaged is illustrated in the left side of the middle row of the pecan grading chart.

(d) Leanness, when either half of the kernel has a more lean or undeveloped appearance than shown on the right side of the middle row of the pecan grading chart.

(e) Discoloration. (1) When the color of either half of the kernel is as dark in color, or darker, than indicated as seriously damaged on the kernel in the center of the lower row of the pecan grading chart. The inner or flat side of the half-kernel is disregarded in judging color.

(2) When there are more than three dark kernel spots on either half of the kernel, or when such spots affect an aggregate area of more than 10 percent of the surface of the half-kernel which was adjacent to the shell.

(3) When there is brownish or grayish material from the inside of the shell adhering to more than one-half of the surface, including both halves, which was adjacent to the shell.

(4) When the interior of the kernel is so discolored that it is unacceptable as food.

§ 51.1415 *Very serious damage*. "Very serious damage" means any defect which very seriously affects the appearance, or the edible or shipping quality. Any one of the following defects shall be considered as very serious damage:

(a) Kernels which are distinctly rancid to the taste.

(b) Kernels which are noticeably affected by mold on the exterior or interior.

(c) Kernels which are decayed (putrid or decomposed).

(d) Kernels with insects, web, or frass present, or which show other noticeable evidence of insect injury.

(e) Kernels which are so shriveled that they have virtually no food value.

§ 51.1416 *Diameter*. "Diameter" means the smallest dimension at right angles to the longitudinal axis taken at the point of greatest circumference. The diameter shall be determined by passing, or attempting to pass, the pecan through slotted openings of sufficient length to permit the pecan to pass through in a lengthwise position.

SUBPART—UNITED STATES STANDARDS FOR SHELLED PECANS

GENERAL

§ 51.1430 *General*. The pecan grading chart to which reference is made in §§ 51.1442, 51.1450, 51.1453 is the pecan grading chart issued in 1952 by the United States Department of Agriculture. Such pecan grading chart is annexed hereto and made a part hereof.

GRADES

§ 51.1431 *U. S. No. 1 Halves*. U. S. No. 1 Halves consists of pecan half-kernels which are well dried and clean, and which are free from pieces of shell and center wall, foreign material, chipped halves, broken kernels, particles and dust, noticeable shriveling, rancidity, mold, decay, and insect injury, and are free from damage caused by leanness, hollowness, discoloration, or other means. The pecan halves in any lot shall be fairly uniform in size and fairly uniform in color. (See § 51.1436.)

(a) *Tolerances*. In order to allow for variations incident to proper grading and handling, the following tolerances shall be permitted:

(1) One-fifth of 1 percent (0.20 percent), by weight, for pieces of shell, center wall and foreign material: *Provided*, That not more than one-fourth of this amount, or one-twentieth of 1 percent (0.05 percent), shall be allowed for pieces of shell and foreign material;

(2) 20 percent, by weight, for chipped halves;

(3) 12 percent, by weight, for broken kernels and particles and dust: *Provided*,

¹ The pecan grading chart was filed with these United States Standards for Shelled Pecans and it is available for inspection in the Division of the Federal Register. Copies may be obtained upon request from the Fruit and Vegetable Branch, Production and Marketing Administration, United States Department of Agriculture, South Building, Washington 25, D. C.

That not more than one-fourth of this amount, or 3 percent, shall be allowed for broken kernels which are less than one-half of a complete half-kernel, including not more than one-half of 1 percent for particles and dust; and,

(4) 7 percent, by weight, for portions of kernels which fail to meet the remaining requirements of this grade, including therein not more than 4 percent for damage caused by internal discoloration and not more than 1 percent for rancidity, mold, decay, insect injury, or serious damage caused by shriveling, leanness, external discoloration, internal discoloration, or other means.

§ 51.1432 *U. S. Commercial Halves*. U. S. Commercial Halves consists of pecan half-kernels which are well dried and clean, and which are free from pieces of shell and center wall, foreign material, broken kernels, particles and dust, rancidity, mold, decay, and insect injury, and are free from serious damage caused by shriveling, leanness, external discoloration, internal discoloration, or other means. (See § 51.1436.)

(a) *Tolerances*. In order to allow for variations incident to proper grading and handling, the following tolerances shall be permitted:

(1) One-fifth of 1 percent (0.20 percent), by weight, for pieces of shell, center wall and foreign material: *Provided*, That not more than one-fourth of this amount, or one-twentieth of 1 percent (0.05 percent), shall be allowed for pieces of shell and foreign material;

(2) 15 percent, by weight, for broken kernels and particles and dust: *Provided*, That not more than one-third of this amount, or 5 percent, shall be allowed for broken kernels which are less than one-half of a complete half-kernel, including not more than one-half of 1 percent for particles and dust; and,

(3) 10 percent, by weight, for portions of kernels which fail to meet the remaining requirements of this grade, including therein not more than 3 percent for rancidity, mold, decay, insect injury, serious damage caused by internal discoloration, or those that are so shriveled that they have virtually no food value.

§ 51.1433 *U. S. No. 1 Pieces*. U. S. No. 1 Pieces consists of portions of pecan kernels which are well dried and clean, and which are free from pieces of shell and center wall, foreign material, noticeable shriveling, rancidity, mold, decay, and insect injury, and are free from damage caused by leanness, hollowness, discoloration, or other means. There are no restrictions in this grade in regard to the proportion of pecan halves which may be included in a lot designated as "Pieces" except that the halves shall meet the size requirements specified for the pieces. Unless a larger minimum size is specified, the minimum diameter of pieces specified in connection with this grade shall be two-sixteenths inch. (See § 51.1437.)

(a) *Tolerances*. In order to allow for variations incident to proper grading and handling, the following tolerances shall be permitted:

(1) One-tenth of 1 percent (0.10 percent), by weight, for pieces of shell and center wall, and foreign material; and,

(2) 7 percent, by weight, for portions of kernels which fail to meet the remaining requirements of this grade, including therein not more than 4 percent for damage caused by internal discoloration and not more than 1 percent for rancidity, mold, decay, insect injury, or serious damage caused by shriveling, external discoloration, internal discoloration, or other means.

§ 51.1434 *U. S. Commercial Pieces.* U. S. Commercial Pieces consists of portions of pecan kernels which are well dried and clean, and which are free from pieces of shell and center wall, foreign material, rancidity, mold, decay, insect injury, and are free from serious damage caused by shriveling, leanness, external discoloration, internal discoloration, or other means. There are no restrictions in this grade in regard to the proportion of pecan halves which may be included in a lot designated as "Pieces" except that the halves shall meet the size requirements specified for the pieces. Unless a larger minimum size is specified, the minimum diameter of pieces specified in connection with this grade shall be two-sixteenths inch. (See § 51.1437.)

(a) *Tolerances.* In order to allow for variations incident to proper grading and handling, the following tolerances shall be permitted:

(1) One-tenth of 1 percent (0.10 percent), by weight, for pieces of shell and center wall, and foreign material; and,

(2) 10 percent, by weight, for portions of kernels which fail to meet the remaining requirements of this grade, including therein not more than 3 percent for rancidity, mold, decay, insect injury, serious damage caused by internal discoloration, or those that are so shriveled that they have virtually no food value.

UNCLASSIFIED

§ 51.1435 *Unclassified.* Unclassified consists of shelled pecans which have not been classified in accordance with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

SIZE

§ 51.1436 *Size requirements for halves.* The size of pecan halves may be specified in accordance with the size designations shown in Table I:

TABLE I

Size designation	Number of halves per pound ¹
Mammoth.....	200-250
Junior Mammoth.....	251-300
Jumbo.....	301-350
Extra Large.....	351-450
Large.....	451-550
Medium.....	551-650
Topper.....	651-750
Large Amber ²	400 or less
Regular Amber ²	More than 400

¹ The number of halves per pound shall be determined on the basis of the weight of the pecan halves after the broken kernels, particles and dust, and foreign material have been removed.

² This designation is provided for use only in connection with the U. S. Commercial Grade.

(a) In lieu of the size designations specified in Table I, the size of pecan

halves may be specified in terms of the number of halves per pound, as, for example, "400", or a range may be stated, as, for example, "600-700".

(b) Tolerance for counts per pound. In order to allow for variations incident to proper sizing, the following tolerance shall be permitted:

(1) When an exact number of halves per pound is specified, as, for example, "400", the actual number may vary from the specified number by not more than 5 percent.

(2) When the size designation shown in Table I are used to specify size, or when a range is specified, as, for example, "600-700", no tolerance for counts above or below those specified shall be allowed.

§ 51.1437 *Size requirements for pieces.* The size of pecan pieces may be specified in accordance with the size designations shown in Table II:

TABLE II

Size designations	Maximum diameter (will pass through a sieve with round openings of the following diameters)	Minimum diameter (will not pass through a sieve with round openings of the following diameters)
	Inch	Inch
Extra Large.....		3/16
Large.....	3/16	3/16
Medium.....	3/16	3/16
Small.....	3/16	3/16
Midget.....	3/16	3/16
Regular Amber ¹		3/16
Small Amber ¹	3/16	3/16

¹ This designation is provided for use only in connection with the U. S. Commercial Grade.

(a) In lieu of the size designations in Table II, the size of pieces may be specified in terms of minimum diameter, or as a range in terms of minimum and maximum diameters, expressed in sixteenths of an inch.

(b) Tolerances for size of pieces. In order to allow for variations incident to proper sizing, the following tolerances shall be permitted:

(1) When the size designations "Extra Large", "Large", "Medium", "Small" and "Regular Amber" are used to specify size, not more than 15 percent, by weight, of the pieces may fail to meet the size requirements specified in Table II, including therein not more than 2 percent for pieces which are less than two-sixteenths inch in diameter;

(2) When the size designations "Midget" or "Small Amber" are used to specify size, not more than 15 percent, by weight, of the pieces may fail to meet the size requirements specified in Table II, including therein not more than 5 percent for pieces which are less than two-sixteenths inch in diameter; and,

(3) When minimum diameters or ranges of diameters, other than those shown in Table II, are used to specify size, not more than 15 percent, by weight, of the pieces may fail to meet the size specified, including therein not more than 2 percent for pieces which are less than two-sixteenths inch in diameter: *Provided*, That when a minimum diameter of two-sixteenths inch is specified, not more than 5 percent of the pieces

may be less than two-sixteenths inch in diameter.

APPLICATION OF TOLERANCES

§ 51.1438 *Application of tolerances.* The tolerances in these standards are on a lot basis, and a composite sample should be taken for inspection purposes. However, any container or group of containers, in which the pecans are found to be materially inferior to those in the majority of the containers, shall be considered a separate lot.

DEFINITIONS

§ 51.1439 *Well dried.* "Well dried" means that the portion of kernel is firm and crisp, not pliable or leathery.

§ 51.1440 *Clean.* "Clean" means that the appearance of the individual portion of kernel, or of the lot as a whole, is not materially affected by adhering dust or dirt.

§ 51.1441 *Pieces of shell and center wall.* "Pieces of shell and center wall" means pieces of pecan shell, center wall and any other part of the pecan except the kernel. "Shell" means the hard outer covering of the nut exclusive of the softer, corky or papery material which occurs between the halves and within the grooves of the kernel.

§ 51.1442 *Chipped half.* "Chipped half" means a pecan half-kernel which shows more than slight chipping or skinning of the outer, curved surface or the edge, but which does not have more than one-eighth of the original half-kernel missing. The presence or absence of the portion joining both halves of the complete kernel should be disregarded. Two chipped halves, each of which has one-eighth chipped or broken off, are illustrated in the lower right-hand corner of the pecan grading chart referred to in § 51.1430.

§ 51.1443 *Broken kernels.* "Broken kernels" means portions of half-kernels each of which is less than seven-eighths of a complete half-kernel, but which will not pass through a round opening two-sixteenths inch in diameter.

§ 51.1444 *Particles and dust.* "Particles and dust" means fragments of kernels which will pass through a round opening two-sixteenths inch in diameter.

§ 51.1445 *Noticeable shriveling.* "Noticeable shriveling" means any shriveling which more than slightly affects the appearance of the individual portion of kernel. (Shriveling affecting the flat or inner side of the half-kernel shall be disregarded.)

§ 51.1446 *Rancidity.* "Rancidity" means that the portion of kernel is distinctly rancid to the taste.

§ 51.1447 *Mold.* "Mold" means any mold growth which noticeably affects the exterior or interior of the portion of kernel.

§ 51.1448 *Decay.* "Decay" means that the portion of kernel is putrid or decomposed.

§ 51.1449 *Insect injury.* "Insect injury" means that the insect, web, or frass is present or that the portion of kernel

shows other noticeable evidence of insect injury.

§ 51.1450 *Damage*. "Damage" means any defect which materially affects the appearance, or the edible or shipping quality of the portion of kernel. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

(a) Leanness, when a portion of kernel has more than a moderately lean or undeveloped appearance. A half-kernel and cross-section showing moderately lean or undeveloped appearance not considered damaged are illustrated in the center of the upper row of the pecan grading chart referred to in § 51.1430;

(b) Hollowness, when a cross-section of the portion of kernel shows more than a moderate hollowness, or the portion of kernel is not fairly firm and meaty. A half-kernel and cross-section showing moderate hollowness not considered damaged are illustrated in the upper right-hand corner of the pecan grading chart referred to in § 51.1430; and,

(c) Discoloration, when in excess of the maximum permitted for any of the following types (external discoloration affecting the flat or inner side of the half-kernel shall be disregarded):

(1) When the portion of kernel is darker than indicated for undamaged half-kernels in the lower left-hand corner of the pecan grading chart referred to in § 51.1430. Natural markings, including dark lines, specks, or mottling, shall not be considered as damage if the ground color is not too dark according to the chart;

(2) When there is more than one dark kernel spot on a portion of the kernel, or when any spot is more than one-eighth inch in greatest dimension;

(3) When there is brownish or grayish material from the inside of the shell adhering to more than 5 percent of the surface; and,

(4) When internal discoloration is readily noticeable.

§ 51.1451 *Fairly uniform in size*. "Fairly uniform in size" means that in a representative sample of 100 halves, from which broken kernels and particles and dust have been removed, the weight of the 10 largest halves shall not be greater than twice the weight of the 10 smallest halves.

§ 51.1452 *Fairly uniform in color*. "Fairly uniform in color" means that the variation in color of the pecan halves in a lot shall not be sufficient to materially detract from the appearance of the lot.

§ 51.1453 *Serious damage*. "Serious damage" means any defect which seriously affects the appearance, or the edible or shipping quality of the portion of kernel. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as serious damage:

(a) Shriveling, when materially affecting more than one-third of the portion of kernel. The maximum percentage of shriveling (one-third of the half-

kernel) not considered seriously damaged is illustrated in the left side of the middle row of the pecan grading chart, referred to in § 51.1430. (Shriveling affecting the flat or inner side of the half-kernel shall be disregarded);

(b) Leanness, when a portion of kernel has a more lean or undeveloped appearance than shown on the right side of the middle row of the pecan grading chart referred to in § 51.1430;

(c) External discoloration, when in excess of the maximum permitted for any of the following types (external discoloration affecting the flat or inner side of the half-kernel shall be disregarded):

(1) When the portion of kernel is as dark in color, or darker, than indicated as seriously damaged on the kernel in the center of the lower row of the pecan grading chart referred to in § 51.1430;

(2) When there are more than three dark kernel spots on a portion of kernel, or when such spots affect an aggregate area of more than 10 percent of the surface of the half-kernel or piece of kernel;

(3) When there is brownish or grayish material from the inside of the shell adhering to more than one-fourth of the surface; and,

(d) Internal discoloration, when dark discoloration extends more than one-third the length of the center ridge of the portion of kernel or more than one-third the length of a piece of kernel which is detached from the center ridge.

SUBPART—UNITED STATES STANDARDS FOR SWEET PEPPERS FOR PROCESSING

GRADES

§ 51.1465 *U. S. No. 1*. U. S. No. 1 shall consist of sweet peppers of one variety or similar varietal characteristics, which are fairly firm, fairly well shaped, well colored, free from mold, soft rot, worm holes, or other holes which penetrate through the wall of the pepper, except small, fresh holes or splits incident to proper handling. The peppers shall also be free from damage by any other cause.

§ 51.1466 *U. S. No. 2*. U. S. No. 2 shall consist of sweet peppers of one variety or similar varietal characteristics which are fairly well colored and free from serious damage by any cause.

CULLS

§ 51.1467 *Culls*. Sweet peppers which fail to meet the requirements of either of the foregoing grades shall be designated as culls.

SIZE

§ 51.1468 *Size*. There are no size requirements specified for the various grades. However, the minimum size may be fixed by agreement between buyer and seller and may be expressed in terms of diameter in whole inches, or in whole inches and fractions thereof.

DEFINITIONS

§ 51.1469 *Fairly firm*. "Fairly firm" means that the pepper is not soft, limp or excessively shriveled.

§ 51.1470 *Fairly well-shaped*. "Fairly well-shaped" means that the pepper is

not of the type commonly known as "button" or is not decidedly crooked, constricted, or otherwise seriously deformed.

§ 51.1471 *Well colored*. "Well colored" means that at least 90 percent of the surface of the pepper has a characteristic medium or dark red color, and that green color does not predominate on the remainder of the surface of the pepper.

§ 51.1472 *Damage*. "Damage" means any injury or defect which materially affects the processing or edible quality of the pepper, or which cannot be removed in the ordinary process of trimming without a loss of more than 5 percent, by weight, of the pepper in excess of that which would occur if the pepper were perfect.

§ 51.1473 *Diameter*. "Diameter" means the greatest dimension of the pepper measured at right angles to a line running from the stem to the apex.

§ 51.1474 *Fairly well-colored*. "Fairly well-colored" means that at least three-fourths of the surface of the pepper has a characteristic medium or dark red color.

§ 51.1475 *Serious damage*. "Serious damage" means any injury or defect which seriously affects the processing or edible quality of the pepper, or which cannot be removed in the ordinary process of trimming without a loss of more than 20 percent, by weight, of the pepper in excess of that which would occur if the pepper were perfect.

SUBPART—UNITED STATES STANDARDS FOR PINEAPPLES

GRADES

§ 51.1485 *U. S. Fancy*. U. S. Fancy consists of pineapples of similar varietal characteristics, which are mature, firm, dry and well formed, which have well developed eyes, and which are free from decay and sunscald, and free from injury caused by bruising, sunburn, and gummosis, and free from damage caused by disease, insects, rodents or mechanical or other means. The butts shall be well trimmed, well cured, and free from damage caused by cracks. The tops shall be of characteristic color, single, straight, well attached to the fruit and free from crown slips. The length of the tops shall be not less than 5 inches nor more than 1½ times the length of the fruit. (See § 51.1490.)

(a) In order to allow for variations incident to proper grading and handling, other than for size and marking, not more than a total of 10 percent, by count, of the pineapples in any lot may fail to meet the requirements of the grade: *Provided*, That not more than one-half of this amount, or 5 percent, shall be allowed for pineapples which are seriously damaged, including therein not more than 1 percent for pineapples affected by decay.

§ 51.1486 *U. S. No. 1*. U. S. No. 1 consists of pineapples of similar varietal characteristics, which are mature, firm, dry and well formed, which have well developed eyes, and which are free from

decay and sunscald, and free from damage caused by bruising, sunburn, gummosis, disease, insects, rodents or mechanical or other means. The butts shall be well trimmed, fairly well cured and shall not be badly cracked. The tops shall be of characteristic color, single, reasonably straight, well attached to the fruit, and shall have not more than 5 crown slips, not more than 2 of which may be more than $2\frac{3}{4}$ inches in length. The length of the tops shall be not less than 4 inches nor more than twice the length of the fruit. (See § 51.1490.)

(a) In order to allow for variations incident to proper grading and handling, other than for size and marking, not more than a total of 10 percent, by count, of the pineapples in any lot may fail to meet the requirements of the grade: *Provided*, That not more than one-half of this amount, or 5 percent, shall be allowed for pineapples which are seriously damaged, including therein not more than 1 percent for pineapples affected by decay.

§ 51.1487 *U. S. No. 2*. U. S. No. 2 consists of pineapples of similar varietal characteristics, which are mature, firm and fairly well formed, which have fairly well developed eyes, and which are free from decay and sunscald, and free from serious damage caused by bruising, sunburn, gummosis, disease, insects, rodents or mechanical or other means. The butts shall be fairly well cured. The tops shall be of characteristic color, well attached to the fruit, not completely curved over and shall consist of not more than 2 fairly well developed stems but may have any number of crown slips. (See § 51.1490.)

(a) In order to allow for variations incident to proper grading and handling, other than for size and marking, not more than a total of 10 percent, by count, of the pineapples in any lot may fail to meet the requirements of the grade: *Provided*, That not more than one-tenth of this amount, or 1 percent, shall be allowed for pineapples affected by decay.

UNCLASSIFIED

§ 51.1488 *Unclassified*. Unclassified consists of pineapples which have not been classified in accordance with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

APPLICATION OF TOLERANCES

§ 51.1489 *Application of tolerances*. (a) The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations: *Provided*, That the averages for the entire lot are within the tolerances specified for the grade.

(1) For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified.

(2) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified, except that at least one decayed or otherwise defective fruit may be permitted in any package.

SIZE AND MARKING REQUIREMENTS

§ 51.1490 *Size and marking requirements*. (a) The pineapples in each container shall be fairly uniform in size and the count shall be plainly stamped, stenciled or otherwise marked on the container.

(b) In order to allow for variations incident to proper packing not more than 5 percent of the packages in any lot may fail to meet the requirements pertaining to size and marking.

DEFINITIONS

§ 51.1491 *Similar varietal characteristics*. "Similar varietal characteristics" means that the pineapples in any lot are similar in type and character of growth.

§ 51.1492 *Mature*. "Mature" means that the pineapple has reached the stage of development which will insure a proper completion of the ripening process.

§ 51.1493 *Firm*. "Firm" means that the fruit does not yield to slight pressure.

§ 51.1494 *Dry*. "Dry" means that the surface of the fruit is free from moisture other than that resulting from condensation.

§ 51.1495 *Well-formed*. "Well-formed" means that the fruit shows good shoulder development and is not lopsided or distinctly pointed, and that the sides are not noticeably flattened.

§ 51.1496 *Well-developed eyes*. "Well-developed eyes" means eyes which have developed normally.

§ 51.1497 *Injury*. "Injury" means any defect which more than slightly affects the appearance or the edible or shipping quality of the fruit. Sunburn which will not more than slightly affect the appearance of the fruit when ripe, or gummosis which is very slight shall not be considered as injury.

§ 51.1498 *Damage*. "Damage" means any defect which materially affects the appearance, or the edible or shipping quality of the fruit. Sunburn which will not materially affect the appearance of the fruit when ripe, or gummosis which is slight or does not materially discolor the eyes shall not be considered as damage.

§ 51.1499 *Well-trimmed*. "Well-trimmed" means that the bracts on the stem next to the base of the fruit have been removed and the stem has been cut off so that the fruit will stand straight when placed butt end down on a flat surface.

§ 51.1500 *Well cured*. "Well cured" means that the cut portion of the butt has completely calloused over.

§ 51.1501 *Characteristic color*. "Characteristic color" means that at shipping points the tops are of good green color characteristic of well-grown pineapples, and in the receiving markets, are fairly good green color and relatively free from dryness and discoloration.

§ 51.1502 *Single top*. "Single top" means that the fruit does not have more than one prominent main stem at the crown of the fruit.

§ 51.1503 *Crown slips*. "Crown slips" means the small, secondary top growths at the crown of the fruit.

§ 51.1504 *Fairly well-cured*. "Fairly well-cured" means that the cut portion of the butt is free from bleeding.

§ 51.1505 *Fairly well-formed*. "Fairly well-formed" means that the fruit is not excessively lopsided or excessively flattened at the shoulders or sides.

§ 51.1506 *Fairly well-developed eyes*. "Fairly well-developed eyes" means eyes which show fairly normal development and are not badly misshapen.

§ 51.1507 *Serious damage*. "Serious damage" means any defect which seriously affects the appearance, or the edible or shipping quality of the fruit.

§ 51.1508 *Fairly uniform in size*. "Fairly uniform in size" means that for counts 18 or less in standard southeastern pineapple crates, the pineapples do not vary more than $\frac{5}{8}$ inch in diameter, and for counts over 18 in number the pineapples do not vary more than $\frac{1}{2}$ inch in diameter. Diameter shall be the greatest dimension measured at right angles to a line from top to butt.

SUBPART—UNITED STATES STANDARDS FOR PLUMS AND PRUNES (FRESH)

GRADES

§ 51.1520 *U. S. Fancy*. "U. S. Fancy" shall consist of plums or prunes of one variety which are well formed, mature but not overripe or soft or shriveled, and which are free from decay, sunscald, heat injury, sunburn, split pits and hail marks; and free from damage caused by broken skins, growth cracks, drought spots, gum spots, russeting, scars, dirt or other foreign material, disease, insects or mechanical or other means. Italian type prunes shall be well colored and, unless otherwise specified, the minimum size of such prunes shall be not less than $1\frac{1}{8}$ inches in diameter.

(a) In order to allow for variations incident to proper grading and packing, not more than a total of 10 percent, by count, of the fruit in any lot may fail to meet the requirements of this grade for defects other than color and size of Italian type prunes, but not more than 5 percent, by count, may be allowed for defects causing serious damage, and not more than one-fifth of the latter amount, or 1 percent, may be allowed for decay. In addition, not more than 10 percent, by count, of the Italian type prunes in any lot may fail to meet the color requirements, and not more than 10 percent, by count, may fail to meet the size specification, but the combined tolerances for size, color and other defects shall not exceed 15 percent. (See § 51.1525.)

§ 51.1521 *U. S. No. 1*. "U. S. No. 1" shall consist of plums and prunes of one variety which are well formed, mature but not overripe or soft or shriveled, and which are free from decay and sunscald, and from damage caused by broken skins, heat injury, growth cracks, sunburn, split pits, hail marks, drought spots, gum spots, russeting, scars, dirt or other foreign material, disease, in-

sects or mechanical or other means. Italian type prunes shall be fairly well colored, and unless otherwise specified, the minimum size of such prunes shall be not less than 1½ inches in diameter.

(a) In order to allow for variations incident to proper grading and packing, not more than a total of 10 percent, by count, of the fruit in any lot may fail to meet the requirements of this grade for defects other than color and size of Italian type prunes, but not more than 5 percent, by count, may be allowed for defects causing serious damage, and not more than one-fifth of the latter amount, or 1 percent, may be allowed for decay. In addition, not more than 10 percent, by count, of the Italian type prunes in any lot may fail to meet the color requirements, and not more than 10 percent, by count, may fail to meet the size specification, but the combined tolerance for size, color and other defects shall not exceed 15 percent. (See § 51.1525.)

§ 51.1522 *U. S. No. 2*. "U. S. No. 2" shall consist of plums or prunes of one variety which are not badly misshapen, and which are mature but not overripe or soft or shriveled; and which are free from decay, sunscald, and from serious damage caused by broken skins, heat injury, growth cracks, sunburn, split pits, hail marks, drought spots, gum spots, russetting, scars, dirt or other foreign material, disease, insects or mechanical or other means.

(a) There are no requirements in this grade for color or size.

(b) In order to allow for variations incident to proper grading and packing, not more than a total of 10 percent, by count, of the fruit in any lot may fail to meet the requirements of this grade. Of this tolerance, not more than one-half, or a total of 5 percent, by count, may be allowed for sunscald, decay or serious damage by insects or heat injury, but not more than one-fifth of the latter amount, or 1 percent, may be allowed for decay. If a minimum size is specified, not more than 10 percent, by count, of the fruit in any lot may fail to meet the size specified. (See § 51.1525.)

§ 51.1523 *U. S. Combination*. "U. S. Combination" shall consist of a combination of U. S. No. 1 and U. S. No. 2 plums or prunes: *Provided*, That at least 75 percent, by count, meet the requirements of U. S. No. 1 grade.

(a) In order to allow for variations incident to proper grading and packing, not more than a total of 10 percent, by count, of the fruit in any lot may fail to meet the requirements of this grade. Of this tolerance, not more than one-half, or a total of 5 percent, by count, may be allowed for sunscald, decay or serious damage by insects or heat injury, but not more than one-fifth of the latter amount, or 1 percent, may be allowed for decay. No part of any tolerance shall be allowed to reduce, for the lot as a whole, the percentage of U. S. No. 1 in the combination, but individual containers may have not more than a total of 10 percent less than the percentage of U. S. No. 1 specified: *Provided*, That the entire lot averages within the percentage specified. (See § 51.1525.)

UNCLASSIFIED

§ 51.1524 *Unclassified*. Unclassified shall consist of plums or prunes which have not been classified in accordance with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

APPLICATION OF TOLERANCES

§ 51.1525 *Application of tolerances*. (a) The contents of individual containers in the lot, based on sample inspection, are subject to the following limitations: *Provided*, The averages for the entire lot are within the tolerances specified:

(1) When a tolerance is 10 percent or more, individual containers in any lot shall have not more than one and one-half times the tolerance specified, except that at least one defective and one undersized fruit may be permitted in a container.

(2) When a tolerance is less than 10 percent, individual containers in any lot shall have not more than double the tolerance specified, except that at least one defective and one undersized fruit may be permitted in a container.

STANDARD PACK

§ 51.1526 *Standard pack*. The plums or prunes shall be of fairly uniform size and tightly packed according to the approved and recognized methods. The fruits in the top layer shall not be noticeably superior in quality or size to those in the remainder of the package.

(a) The size of plums or prunes packed in 4-basket crates shall be indicated as follows: 4 x 4, 4 x 5, 5 x 5, etc. in accordance with the arrangement in the top layer of the basket. These packs shall not be more than 3 layers deep. Arrangements such as 4-3 x 5 and 5-4 x 5 shall not be considered standard packs.

(b) The arrangement of the bottom layer shall be one row less one way, and may be one row less each way than the arrangement of the top layer. The arrangement of the middle layer may be the same as the top layer, or may be one row less one way than the arrangement of the top layer. Straight, offset, and diagonal packs in the layers are permitted. For example, a pack with 5 x 5 in the top layer may have 5 x 5 in the middle layer, and shall have 4 x 5 or 4-3 x 5 in the bottom layer; or it may have 4 x 5 or 4-3 x 5 in the middle layer, and shall have 4 x 5, 4-3 x 5, or 4 x 4 in the bottom layer.

(c) In layer-packed California peach or lug boxes, the count in the entire container shall be marked on the package.

(d) In double-faced and filled special lugs the number of rows, lengthwise of the lugs, shall be marked on the package to indicate size, as "nine row."

(e) In order to allow for variations incident to proper packing, not more than 10 percent, by count, of the containers in any lot may fail to meet the requirements for the Standard Pack.

DEFINITIONS

§ 51.1527 *Well-formed*. "Well-formed" means that the fruit has the

shape characteristic of the variety. Doubles shall not be considered well-formed.

§ 51.1528 *Mature*. "Mature" means that the fruit has reached the stage of maturity which will insure a proper completion of the ripening process.

§ 51.1529 *Sunscald*. "Sunscald" means injury caused by the sun in which softening or collapse of the flesh is apparent.

§ 51.1530 *Damage*. "Damage" means any injury or defect which materially affects the appearance, or edible or shipping quality of the fruit. Internal growth cracks, cavities or gum spots are not considered as damage. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage.

(a) Broken skins which are unhealed; except those caused by pulled stems where the skin is not torn beyond the stem basin. (Healed skin breaks shall be handled as scars.)

(b) Heat injury which is extensive or not light in color.

(c) External growth cracks, when there are more than one on a fruit, or when any growth crack is deep, not well healed, or more than one-fourth inch in length.

(d) Sunburn which has materially changed the normal color of the fruit, or has caused the skin to blister or crack.

(e) Split pit which causes a readily apparent crack at the stem end, or which affects the shape to the extent that the fruit is not well-formed.

(f) Hail marks, or other similar depressions or scars, which are not shallow or superficial, or which aggregate more than three-eighths inch in diameter, or when the skin has been broken.

(g) Drought spots or external gum spots which are more than one-fourth of an inch in diameter.

(h) Russetting which is not excessively rough, when aggregating more than 10 percent of the fruit surface; or excessively rough russetting when aggregating more than one-fourth inch in diameter.

SUBPART—UNITED STATES STANDARDS FOR POTATOES

GENERAL

§ 51.1540 *General*. (a) All percentages shall be calculated on the basis of weight.

(b) The tolerances for the standards are on a container basis. However, individual packages in any lot may vary from the specified tolerances as stated below, provided the averages for the entire lot, based on sample inspection, are within the tolerances specified.

(c) When the tolerance specified is 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified, except that at least one defective and one off-size specimen shall be permitted in a package.

(d) When the tolerance specified is less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified, except

that for frozen potatoes or those affected by soft rot or wet breakdown, not more than one-tenth of the packages may contain more than double the tolerance but not more than four times the tolerance specified, and except that at least one defective and one off-sized specimen shall be permitted in a package.

GRADES

§ 51.1541 *U. S. Fancy.* *U. S. Fancy* shall consist of potatoes of one variety or similar varietal characteristics which are firm, mature, bright, well shaped, not frozen; which are free from freezing injury, blackheart, late blight, southern bacterial wilt, ring rot, shriveling, sprouting, soft rot or wet breakdown, hollow heart and internal discoloration, and free from injury caused by dirt or other foreign matter, sunburn, second growth, growth cracks, air cracks, cuts, external discoloration, scab, dry rot, rhizoctonia, other disease, wireworm, other insects or mechanical or other means.

(a) The diameter of each potato shall be not less than 2 inches.

(b) For long varieties such as Burbank, Russet Burbank, Early Ohio, White Rose, or other similar varieties, not less than 40 percent of the potatoes in any lot shall be 6 ounces or more in weight.

(c) For round or intermediate shaped varieties such as Irish Cobbler, Katahdin, Bliss Triumph, Green Mountain, or other similar varieties, not less than 60 percent of the potatoes in any lot shall be 2½ inches or larger in diameter.

(d) The size of the potatoes may be stated in terms of minimum diameter or minimum weight, or of range in diameter or weight, or of a certain percentage over a certain size, following the grade name, but in no case shall potatoes be below the sizes specified for this grade. (See § 51.1546 (f).)

(e) Tolerance for defects: In order to allow for variations other than size, incident to proper grading and handling, not more than a total of 6 percent of the potatoes in any lot may fail to meet the requirements of the grade, but not more than 3 percent shall be allowed for potatoes affected by southern bacterial wilt, ring rot, or late blight, and including not more than 1 percent for potatoes which are frozen, or affected by soft rot or wet breakdown.

§ 51.1542 *U. S. Extra No. 1.* *U. S. Extra No. 1* shall consist of potatoes of one variety or similar varietal characteristics which are fairly well shaped, fairly clean, not frozen; which are free from freezing injury, blackheart, late blight, southern bacterial wilt, ring rot, and soft rot or wet breakdown, and from damage caused by sunburn, second growth, growth cracks, air cracks, hollow heart, internal discoloration, external discoloration, cuts, shriveling, sprouting, scab, dry rot, rhizoctonia, other disease, wireworm, other insects or mechanical or other means. (See § 51.1547.)

(a) Unless otherwise specified, size of potatoes (see § 51.1546) shall be as follows:

(1) The diameter of each potato shall be not less than 1½ inches.

(2) For long varieties such as Burbank, Russet Burbank, Early Ohio, White Rose, or other similar varieties, not less than 60 percent of the potatoes in the lot shall be 6 ounces or larger, of which not less than one-half, or 30 percent, shall be 10 ounces or more in weight.

(3) For round or intermediate shaped varieties, such as Irish Cobbler, Katahdin, Bliss Triumph, Green Mountain or other similar varieties, not less than 60 percent of the potatoes in the lot shall be 2½ inches or larger, of which not less than one-half, or 30 percent, shall be 2½ inches, or larger in diameter.

(4) Tolerance for defects: In order to allow for variations other than size, hollow heart, and internal discoloration, incident to proper grading and handling, not more than a total of 6 percent of the potatoes in any lot may fail to meet the requirements of the grade, but not more than 3 percent shall be allowed for potatoes affected by southern bacterial wilt, ring rot, or late blight, and including not more than 1 percent for potatoes which are frozen, or affected by soft rot or wet breakdown. In addition, not more than 5 percent may be damaged by hollow heart, and internal discoloration.

§ 51.1543 *U. S. No. 1.* *U. S. No. 1* shall consist of potatoes of one variety or similar varietal characteristics which are fairly well shaped, not frozen; which are free from freezing injury, blackheart, late blight, southern bacterial wilt, ring rot, and soft rot or wet breakdown, and from damage caused by dirt or other foreign matter, sunburn, second growth, growth cracks, air cracks, hollow heart, internal discoloration, external discoloration, cuts, shriveling, sprouting, scab, dry rot, rhizoctonia, other disease, wireworm, other insects or mechanical or other means. (See § 51.1547.)

(a) Unless otherwise specified the diameter of each potato shall be not less than 1½ inches. (See § 51.1546.)

(b) Tolerance for defects: In order to allow for variations other than size, hollow heart, and internal discoloration, incident to proper grading and handling, not more than a total of 6 percent of the potatoes in any lot may fail to meet the requirements of the grade, but not more than 3 percent shall be allowed for potatoes affected by southern bacterial wilt, ring rot, or late blight, and including not more than 1 percent for potatoes which are frozen, or affected by soft rot or wet breakdown. In addition, not more than 5 percent may be damaged by hollow heart and internal discoloration.

§ 51.1544 *U. S. Commercial.* *U. S. Commercial* shall consist of potatoes which meet the requirements for *U. S. No. 1* grade except that they shall be free from serious damage by dirt and except for the increased tolerance for defects specified below. (See § 51.1547.)

(a) Unless otherwise specified, the diameter of each potato shall be not less than 1½ inches. (See § 51.1546.)

(b) Tolerance for defects: In order to allow for variations other than size and sprouting, incident to proper grading and handling, not more than a total of 20 percent of the potatoes in any lot may fail to meet the requirements of the

grade, but not more than 5 percent may be seriously damaged by hollow heart and internal discoloration and not more than 6 percent may fail to meet the remaining requirements of *U. S. No. 2* grade, but not more than one-half of this amount, or 3 percent, shall be allowed for potatoes affected by southern bacterial wilt, ring rot, or late blight and including not more than 1 percent for potatoes which are frozen, or affected by soft rot or wet breakdown. In addition, not more than 10 percent of the potatoes may have sprouts over ¼ inch long, but which are not seriously damaged by shriveling, provided, that if all of the 20 percent tolerance is not used for other defects, the unused part of the tolerance may also be used for potatoes having sprouts over ¼ inch long but which are not seriously damaged by shriveling.

§ 51.1545 *U. S. No. 2.* *U. S. No. 2* shall consist of potatoes of one variety or similar varietal characteristics which are not seriously misshapen, or frozen; which are free from freezing injury, blackheart, late blight, southern bacterial wilt, ring rot, and soft rot or wet breakdown, and from serious damage caused by dirt or other foreign matter, sunburn, second growth, growth cracks, air cracks, hollow heart, internal discoloration, external discoloration, cuts, shriveling, scab, dry rot, other disease, wireworm, other insects or mechanical or other means. (See § 51.1547.)

(a) Unless otherwise specified the diameter of each potato shall be not less than 1½ inches. (See § 51.1546.)

(b) Tolerance for defects: In order to allow for variations other than size, hollow heart, and internal discoloration, incident to proper grading and handling, not more than a total of 6 percent of the potatoes in any lot may fail to meet the requirements of the grade, but not more than 3 percent shall be allowed for potatoes affected by southern bacterial wilt, ring rot, or late blight, and including not more than 1 percent for potatoes which are frozen, or affected by soft rot or wet breakdown. In addition, not more than 5 percent may be seriously damaged by hollow heart and internal discoloration.

SIZE AND SKINNING CLASSIFICATION

§ 51.1546 *Size classification for all grades except U. S. Fancy.* (a) When the potatoes are designated as "*U. S. No. 1*," "*U. S. Commercial*," or "*U. S. No. 2*" without specifying a size classification, it is understood that the potatoes meet the minimum size specified in the grade but that no definite percentage of the potatoes is required to be larger than this minimum size.

(b) When potatoes meet the requirements of Size A or Size B as described in paragraphs (c) and (d) of this section, the size classification may be specified in connection with any of the *U. S.* grades except *U. S. Fancy*, as: "*U. S. No. 1, Size A*"; "*U. S. Extra No. 1, Size A*"; "*U. S. Commercial, Size B*"; "*U. S. No. 1, Size B*"; "*U. S. No. 2, Size A*"; or "*U. S. No. 2, Size B*"; in accordance with the facts. When Size A or Size B is used in connection with the grade, it is not permissible to specify any smaller sizes than those specified under these designations.

(c) Size A: (1) For long varieties such as Burbank, Russet Burbank, Early Ohio, White Rose, or other similar varieties, the diameter of each potato shall be not less than $1\frac{1}{8}$ inches and not less than 40 percent of the potatoes in the lot shall be 6 ounces or more in weight.

(2) For round or intermediate shaped varieties such as Irish Cobbler, Katahdin, Bliss Triumph, Green Mountain, or other similar varieties, the diameter of each potato shall be not less than $1\frac{1}{8}$ inches and not less than 60 percent of the potatoes in the lot shall be $2\frac{1}{4}$ inches or larger in diameter.

(d) Size B: For all varieties the size shall be from $1\frac{1}{2}$ inches to not more than 2 inches in diameter.

(e) Other sizes: When any of the above size designations are not used in connection with U. S. Extra No. 1, U. S. No. 1, U. S. Commercial, or U. S. No. 2 grades, it is permissible to specify any other minimum size such as "1½ inches minimum," "2 inches minimum"; or both a minimum and a maximum size as "1½ inches to 3 inches," "6 to 10 ounces"; or to specify a certain percentage over a certain size as "25 percent or more $2\frac{1}{4}$ inches and larger," "50 percent or more 6 ounces and larger."

(f) Tolerance for size: (1) In order to allow for variations incident to proper sizing, not more than 3 percent of the potatoes in any lot may fail to meet the specified minimum size except that a tolerance of 5 percent shall be allowed for potatoes packed to meet a minimum size of $2\frac{1}{4}$ inches or more in diameter, or 6 ounces or larger in weight. In addition, not more than 15 percent may fail to meet any specified maximum size.

(2) When a percentage of the potatoes is specified to be of a certain size and larger, no part of any tolerance shall be used to reduce such a percentage for the lot as a whole, but individual containers may have not more than 15 percent less than the percentage required or specified, provided that the entire lot averages within the percentage specified. For example, a lot specified as 25 percent $2\frac{1}{2}$ inches and larger may have containers with not less than 10 percent $2\frac{1}{2}$ inches and larger provided the lot as a whole averages 25 percent $2\frac{1}{2}$ inches and larger.

§ 51.1547 *Skinning classification.* (a) "Practically no skinning" means that not more than 5 percent of the potatoes in any lot have more than one-tenth of the skin missing or "feathered."

(b) "Slightly skinned" means that not more than 10 percent of the potatoes in any lot have more than one-fourth of the skin missing or "feathered."

(c) "Moderately skinned" means that not more than 10 percent of the potatoes in any lot have more than one-half of the skin missing or "feathered."

(d) "Badly skinned" means that more than 10 percent of the potatoes in any lot have more than one-half of the skin missing or "feathered."

UNCLASSIFIED

§ 51.1548 *Unclassified.* Unclassified shall consist of potatoes which have not been classified in accordance with any of the foregoing grades. The term "un-

classified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

DEFINITIONS

§ 51.1549 *Mature.* "Mature" means that the outer skin (epidermis) does not loosen or "feather" readily during ordinary handling and that practically no skin has been removed from the potatoes.

§ 51.1550 *Bright.* "Bright" means practically free from dirt or other foreign matter, and that the outer skin (epidermis) has the attractive color normal for the variety.

§ 51.1551 *Well shaped.* "Well shaped" means the normal shape for the variety and that the potato is not pointed, dumbbell-shaped, excessively elongated, or otherwise ill-formed.

§ 51.1552 *Soft rot or wet breakdown.* "Soft rot or wet breakdown" means any soft, mushy, or leaky condition of the tissue such as slimy soft rot, leak, or wet breakdown following freezing injury or sunscald.

§ 51.1553 *Internal discoloration.* "Internal discoloration" means discoloration such as is caused by net necrosis or any other type of necrosis, stem-end browning, internal brown spot, or other similar types of discoloration not visible externally, except blackheart.

§ 51.1554 *Injury.* "Injury" means any defect which more than slightly affects the edible or shipping quality, or the appearance of the individual potato or the general appearance of the potatoes in the container or which cannot be removed without a loss of more than 2 percent of the total weight of the potato including peel covering defective area.

§ 51.1555 *Diameter.* "Diameter" means the greatest dimension at right angles to the longitudinal axis. The long axis shall be used without regard to the position of the stem (rhizome).

§ 51.1556 *Fairly well shaped.* "Fairly well shaped" means that the appearance of the individual potato or the general appearance of the potatoes in the container is not materially injured by pointed, dumbbell-shaped or otherwise ill-formed potatoes.

§ 51.1557 *Fairly clean.* "Fairly clean" means that from the viewpoint of general appearance, the potatoes in the container are reasonably free from dirt or other foreign matter and that individual potatoes are not materially caked with dirt or materially stained.

§ 51.1558 *Damage.* "Damage" means any injury or defect which materially injures the edible or shipping quality, or the appearance of the individual potato or the general appearance of the potatoes in the container, or which cannot be removed without a loss of more than 5 percent of the total weight of the potato including peel covering defective area. Any one of the following defects or any combination of defects the seriousness of which exceeds the maximum

allowed for any one defect, shall be considered as damage:

(a) Second growth or growth cracks which have developed to such an extent as to materially injure the appearance of the individual potato or the general appearance of the potatoes in the container.

(b) Air cracks which are deep, or shallow air cracks which materially injure the appearance of the individual potato or the general appearance of the potatoes in the container.

(c) External discoloration, when skinned areas on individual potatoes are materially affected by dark discoloration, or when the general appearance of the lot is materially affected by discoloration.

(d) Shriveling, when the potato is more than moderately shriveled, spongy, or flabby.

(e) Sprouting, when more than 10 percent of the potatoes have sprouts over three-fourths of an inch long.

(f) Surface scab which covers an area of more than 5 percent of the surface of the potato in the aggregate.

(g) Pitted scab which affects the appearance of the potato to a greater extent than the amount of surface scab permitted or causes a loss of more than 5 percent of the total weight of the potato including peel covering defective area.

(h) Rhizoctonia, when the general appearance of the potatoes in the container is materially injured or when individual potatoes are badly infected.

(i) Wireworm, grass root or similar injury, when any hole, on potatoes ranging in size from 6 to 8 ounces, is longer than $\frac{3}{4}$ inch or when the aggregate length of all holes is more than $1\frac{1}{4}$ inches. Smaller potatoes shall have lesser amounts and larger potatoes may have greater amounts, provided that the removal of the injury by proper trimming does not cause the appearance of such potatoes to be injured to a greater extent than that caused by the proper trimming of such injury permitted on a 6 to 8 ounce potato.

(j) Dirt, when the general appearance of the potatoes in the container is more than slightly dirty or stained, or when individual potatoes are badly caked with dirt or badly stained; or other foreign matter which materially affects the appearance of the potatoes.

§ 51.1559 *Serious damage.* "Serious damage" means any injury or defect which seriously injures the edible or shipping quality, or the appearance of the individual potato or the general appearance of the potatoes in the container, or which cannot be removed without a loss of more than 10 percent of the total weight of the potato including peel covering defective area. Any one of the following defects or any combination of defects the seriousness of which exceeds the maximum allowed for any one defect shall be considered as serious damage:

(a) Dirt, when the general appearance of the potatoes in the container is seriously affected by tubers badly caked with dirt; or other foreign matter which seriously affects the appearance of the potatoes.

(b) External discoloration, when skinned areas on individual potatoes are seriously affected by very dark discoloration, or when the general appearance of the lot is seriously affected by discoloration.

(c) Fairly smooth cuts such as are made by the digger or by a knife to remove injury, when both ends are clipped, or when more than an estimated one-fourth of the potato is cut away, or, in the case of long varieties, when the remaining portion of the clipped potato weighs less than 6 ounces. Irregular types of cuts which seriously affect the appearance of the individual potato, or which cannot be removed without a loss of more than 10 percent of the total weight of the potato including peel covering defective area.

(d) Shriveling, when the potato is excessively shriveled, spongy or flabby.

(e) Surface scab which covers an area of more than 50 percent of the surface of the potato in the aggregate.

(f) Pitted scab which affects the appearance of the potato to a greater extent than the amount of surface scab permitted or causes a loss of more than 10 percent of the total weight of the potato including peel covering defective area.

(g) Wireworm, grass root or similar injury, when any hole, on potatoes ranging in size from 6 to 8 ounces, is longer than 1½ inches or when the aggregate length of all holes is more than 2 inches. Smaller potatoes shall have lesser amounts and larger potatoes may have greater amounts, provided that the removal of the injury by proper trimming does not cause the appearance of such potatoes to be injured to a greater extent than that caused by the proper trimming of such injury permitted on a 6 to 8 ounce potato.

SUBPART—UNITED STATES CONSUMER STANDARDS FOR POTATOES

GRADES

§ 51.1575 *U. S. Grade A Small; U. S. Grade A Medium; U. S. Grade A Medium to Large; U. S. Grade A Large.* Potatoes of each of these grades shall be of one variety or similar varietal characteristics which are fairly well shaped, fairly clean, free from freezing injury, blackheart, late blight, and soft rot or wet breakdown, and from damage caused by sunburn, second growth, growth cracks, air cracks, hollow heart, internal discoloration, cuts, shriveling, sprouting, scab, dry rot, Rhizoctonia, other diseases, wireworm, other insects, or mechanical or other means. Potatoes of these grades shall also be mature: *Provided*, That potatoes which are not mature and the outer skin loosens or "feathers" readily under the usual handling practices need not meet this requirement if they are firm and are further designated as "Early" in connection with the grade, as for example "U. S. Grade A Medium-Early." Potatoes on the shown face shall be reasonably representative in size and quality of the contents of the container. (See § 51.1577.)

(a) *Tolerances.* Incident to proper grading and handling, except for the

tolerances for size, not more than a total of 5 percent, by weight, of the potatoes in any lot may fail to meet the requirements of the grade, including not more than 1 percent for potatoes affected by soft rot or wet breakdown. (See § 51.1579.)

§ 51.1576 *U. S. Grade B Small; U. S. Grade B Medium; U. S. Grade B Medium to Large; U. S. Grade B Large.* Potatoes of each of these grades shall meet the requirements for U. S. Grade A Small; U. S. Grade A Medium; U. S. Grade A Medium to Large; and U. S. Grade A Large, except for the increased tolerance for defects specified below. (See § 51.1577.)

(a) *Tolerances.* Incident to proper grading and handling, except for the tolerances for size, not more than a total of 20 percent, by weight, of the potatoes in any lot may fail to meet the requirements of the grade, but not more than 5 percent shall be allowed for potatoes which are seriously damaged by any cause, including not more than 1 percent

for potatoes affected by soft rot or wet breakdown. (See § 51.1579.)

SIZE

§ 51.1577 *Size range requirements.* In addition to the quality requirements specified for the above grades, potatoes shall also meet the requirements for minimum and maximum diameter or weight, and the tolerances as specified for the various grades in the table appearing in this section. Potatoes specified as meeting one of the grades may be of any size within its size range requirement, except that it is not permissible to specify a lot as "U. S. Grade A Medium to Large," or "U. S. Grade B Medium to Large," unless more than 15 percent, by weight, of the potatoes are larger than the maximum size required for U. S. Grade A Medium, or U. S. Grade B Medium, respectively. For example, a lot of round or intermediate-shaped potatoes to be specified as "U. S. Grade A Medium to Large" must have more than 15 percent, by weight, of potatoes from 3 to 4 inches in diameter.

Grades	Size range requirements, round or intermediate shaped varieties		Size range requirements, long varieties		Tolerance for size	
	Minimum diameter	Maximum diameter	Minimum diam. or wt.	Maximum weight	Under-size	Over-size
U. S. Grades A & B small.....	Inches 1½	Inches 2¼	1½ inches	Ounces 4	Percent 3	Percent 15
U. S. Grades A & B medium.....	2½	3	4 ounces	10	5	15
U. S. Grades A & B medium to large.....	2½	4	4 ounces	16	5	15
U. S. Grades A & B large.....	3	4	10 ounces	16	5	15

OFF-GRADE

§ 51.1578 *Off-Grade potatoes.* Potatoes which fail to meet the requirements of any of the foregoing grades shall be Off-Grade potatoes.

APPLICATION OF TOLERANCES

§ 51.1579 *Application of tolerances to individual containers.* (a) Based on sample inspection, the contents of individual containers in the lot are subject to the following limitations: *Provided*, That the averages for the entire lot are within the tolerances specified for the grade:

(1) When a tolerance is 10 percent or more, not more than one-tenth of the individual containers in any lot may contain more than one and one-half times the tolerance specified, except that at least one defective and one off-sized specimen may be permitted in a container.

(2) When a tolerance is less than 10 percent, not more than one-tenth of the individual containers in any lot may contain more than double the tolerance specified, but no package may contain more than four times the tolerance for soft rot or wet breakdown, except that at least one defective and one off-sized specimen may be permitted in a container.

DEFINITIONS

§ 51.1580 *Fairly well shaped.* "Fairly well shaped" means that the appearance of the individual potato or the general appearance of the potatoes in the con-

tainer is not materially injured by pointed, dumbbell-shaped or otherwise ill-formed potatoes.

§ 51.1581 *Fairly clean.* "Fairly clean" means that from the viewpoint of general appearance, the potatoes in the container are reasonably free from dirt or other foreign matter, and that individual potatoes are not materially caked with dirt or materially stained.

§ 51.1582 *Soft rot or wet breakdown.* "Soft rot or wet breakdown" means any soft, mushy, or leaky condition of the tissue such as slimy soft rot, leak, or wet breakdown following freezing injury, scald, or other injury.

§ 51.1583 *Damage.* "Damage" means any injury or defect which materially injures the edible or shipping quality, or the appearance of the individual potato or the general appearance of the potatoes in the container, or which cannot be removed without a loss of more than 5 percent of the total weight of the potato including peel covering defective area. Loss of outer skin (epidermis) shall not be considered as damage when the potatoes are designated as "Early" unless the skinned surface is materially affected by dark discoloration. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

(a) Second growth or growth cracks which have developed to such an extent as to materially injure the appearance of the individual potato or the general ap-

pearance of the potatoes in the container.

(b) Air cracks which are deep, or shallow air cracks which materially injure the appearance of the individual potato or the general appearance of the potatoes in the container.

(c) Shriveling, when the potato is more than moderately shriveled, spongy, or flabby.

(d) Sprouting, when the sprouts are not dried and are more than one-half inch long.

(e) Surface scab which covers an area of more than 5 percent of the surface of the potato in the aggregate.

(f) Pitted scab which affects the appearance of the potato to a greater extent than the amount of surface scab permitted or causes a loss of more than 5 percent of the total weight of the potato including peel covering defective area.

(g) Rhizoctonia, when the general appearance of the potatoes in the container is materially injured or when individual potatoes are badly infected.

(h) Wireworm, grass root or similar injury, when any hole on potatoes ranging in size from 6 to 8 ounces is longer than three-fourths inch, or when the aggregate length of all holes is more than one and one-fourth inches; smaller potatoes shall have lesser amounts and larger potatoes may have greater amounts, provided, that the removal of the injury by proper trimming does not cause the appearance of such potatoes to be injured to a greater extent than that caused by the proper trimming of such injury permitted on a 6 to 8 ounce potato.

§ 51.1584 *Internal discoloration*. "Internal discoloration" means discoloration such as is caused by net necrosis or any other type of necrosis, stem-end browning, internal brown spot, or other similar types of discoloration not visible externally.

§ 51.1585 *Mature*. "Mature" means that the outer skin (epidermis) does not loosen or "feather" readily during the ordinary methods of handling.

§ 51.1586 *Serious damage*. "Serious damage" means any injury or defect which seriously injures the edible or shipping quality, or the appearance of the individual potato or the general appearance of the potatoes in the container, or which cannot be removed without a loss of more than 10 percent of the total weight of the potato including peel covering defective area. Any one of the following defects or any combination of defects the seriousness of which exceeds the maximum allowed for any one defect shall be considered as serious damage:

(a) Fairly smooth cuts such as are made by the digger, or by a knife to remove injury when both ends are clipped, or when more than an estimated one-fourth of the potato is cut away, or, in the case of long varieties, when the remaining portion of the clipped potato weighs less than 6 ounces; irregular types of cuts which seriously affect the appearance of the individual potato, or which cannot be removed without a loss of more than 10 percent of the total weight

of the potato including peel covering defective area.

(b) Shriveling, when the potato is excessively shriveled, spongy, or flabby.

(c) Surface scab which covers an area of more than 50 percent of the surface of the potato in the aggregate.

(d) Pitted scab which affects the appearance of the potato to a greater extent than the amount of surface scab permitted or causes a loss of more than 10 percent of the total weight of the potato including peel covering defective area.

(e) Wireworm, grass root or similar injury, when any hole on potatoes ranging in size from 6 to 8 ounces is longer than one and one-fourth inches, or when the aggregate length of all holes is more than two inches; smaller potatoes shall have lesser amounts and larger potatoes may have greater amounts: *Provided*, That the removal of the injury by proper trimming, does not cause the appearance of such potatoes to be injured to a greater extent than that caused by the proper trimming of such injury permitted on a 6 to 8 ounce potato.

§ 51.1587 *Diameter*. "Diameter" means the greatest dimension at right angles to the longitudinal axis. The long axis shall be used without regard to the position of the stem (rhizome).

SUBPART—UNITED STATES STANDARDS FOR SWEETPOTATOES

GRADES

§ 51.1600 *U. S. Extra No. 1*. U. S. Extra No. 1 shall consist of sweetpotatoes of similar varietal characteristics which are firm, smooth, fairly clean, fairly well shaped, free from freezing injury, internal breakdown, black rot, other decay or wet breakdown except soil rot, and from damage caused by secondary rootlets, sprouts, cuts, bruises, scars, growth cracks, scurf, soil rot, or other diseases, wireworms, weevils or other insects, mechanical or other means.

(a) Unless otherwise specified, each sweetpotato shall be not less than 1½ inches in diameter. In no case shall the sweetpotato be less than 3 inches or more than 10 inches in length, more than 3¼ inches in diameter, or weigh more than 18 ounces. (See § 51.1604.)

(b) Tolerance for defects: In order to allow for variations other than size, incident to proper grading and handling, not more than a total of 10 percent, by weight, of the sweetpotatoes in any lot may fail to meet the requirements of this grade, but not to exceed a total of 5 percent shall be allowed for defects causing serious damage, including not more than 2 percent for sweetpotatoes affected by soft rot or wet breakdown except soil rot.

§ 51.1601 *U. S. No. 1*. U. S. No. 1 shall consist of sweetpotatoes of one type which are firm, fairly smooth, fairly clean, not more than slightly misshapen, which are free from freezing injury, internal breakdown, black rot, other decay or wet breakdown except soil rot, and from damage caused by secondary rootlets, sprouts, cuts, bruises, scars, growth cracks, scurf, soil rot, or other diseases, wireworms, weevils or other insects, mechanical or other means.

(a) Unless otherwise specified, each sweetpotato shall be not less than 3 inches in length and 1¼ inches in diameter, and shall not exceed 10 inches in length. In no case shall the sweetpotato be more than 3¼ inches in diameter or weigh more than 20 ounces. (See § 51.1604.)

(b) Tolerance for defects: In order to allow for variations other than size, incident to proper grading and handling, not more than a total of 10 percent, by weight, of the sweetpotatoes in any lot may fail to meet the requirements of this grade, but not to exceed a total of 5 percent shall be allowed for defects causing serious damage, including not more than 2 percent for sweetpotatoes affected by soft rot or wet breakdown except soil rot.

§ 51.1602 *U. S. Commercial*. U. S. Commercial shall consist of sweetpotatoes which meet the requirements for U. S. No. 1 grade except for the increased tolerance for defects.

(a) Tolerance for defects: Not more than 25 percent, by weight, of the sweetpotatoes in any lot may fail to meet the requirements for U. S. No. 1 sweetpotatoes, other than for size, but not more than 5 percent shall be allowed for defects causing serious damage, including not more than 2 percent for sweetpotatoes affected by soft rot or wet breakdown except soil rot. (See § 51.1604.)

§ 51.1603 *U. S. No. 2*. U. S. No. 2 shall consist of sweetpotatoes of one type which are firm, and which are free from freezing injury, internal breakdown, black rot, other decay or wet breakdown except soil rot, and from serious damage caused by dirt or other foreign matter, cuts, bruises, scars, growth cracks, soil rot, or other diseases, wireworm, weevils or other insects, mechanical or other means.

(a) Unless otherwise specified, each sweetpotato shall be not less than 1½ inches in diameter and shall weigh not more than 36 ounces. (See § 51.1604.)

(b) Tolerance for defects: In order to allow for variations other than size, incident to proper grading and handling, not more than a total of 10 percent, by weight, of the sweetpotatoes in any lot may fail to meet the requirements of this grade, including not more than 2 percent for sweetpotatoes affected by soft rot or wet breakdown except soil rot.

§ 51.1604 *Tolerance for size*. In order to allow for variations incident to proper sizing, not more than a total of 10 percent, by weight, of the sweetpotatoes in any lot may not meet the specified size requirements but not more than one-half of this amount, or 5 percent, shall be allowed for sweetpotatoes which are smaller than the minimum diameter and minimum length specified.

UNCLASSIFIED

§ 51.1605 *Unclassified*. Unclassified shall consist of sweetpotatoes which have not been classified in accordance with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no

definite grade has been applied to the lot.

APPLICATION OF TOLERANCES

§ 51.1606 *Application of tolerances.* (a) The contents of individual containers in the lot, based on sample inspection, are subject to the following limitations, provided the averages for the entire lot are within the tolerances specified:

(1) When a tolerance is 10 percent or more, individual containers in any lot shall have not more than one and one-half times the tolerance specified, except that at least one defective and one off-sized specimen may be permitted in any container.

(2) When a tolerance is less than 10 percent, individual containers in any lot shall have not more than double the tolerance specified, except that at least one defective and one off-sized specimen may be permitted in any container.

DEFINITIONS

§ 51.1607 *Similar varietal characteristics.* "Similar varietal characteristics" means that the sweetpotatoes in the container have the same type of flesh and practically the same color of skins. For example, dry type sweetpotatoes shall not be mixed with those of the semimoist or moist type in the same container.

§ 51.1608 *Firm.* "Firm" means not flabby or shriveled.

§ 51.1609 *Smooth.* "Smooth" means that the sweetpotato is free from coarse veining or other defects which cause roughness to such an extent as to appreciably injure the appearance of the individual sweetpotato or the general appearance of the sweetpotatoes in the container.

§ 51.1610 *Fairly clean.* "Fairly clean" means that in general appearance the sweetpotatoes in the container are reasonably free from dirt or other foreign matter and that the individual sweetpotatoes are not materially caked with dirt.

§ 51.1611 *Fairly well shaped.* "Fairly well shaped" means that the sweetpotatoes are not so curved, crooked, constricted or otherwise misshapen that the appearance of the individual sweetpotato or the general appearance of the sweetpotatoes in the container is materially affected.

§ 51.1612 *Damage.* "Damage" means any injury or defect, not including misshapen sweetpotatoes, which materially affects the appearance, or the edible or keeping quality of the individual sweetpotato or the general appearance of the sweetpotatoes in the container, or which cannot be removed without a loss of more than 5 percent of the total weight of the sweetpotato including peel covering the defective area. Any one of the following defects or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

(a) Secondary rootlets, when the general appearance of the sweetpotatoes in the container is materially injured or when individual sweetpotatoes are badly affected.

(b) Sprouts, when more than 10 percent of the sweetpotatoes have sprouts more than three-fourths of an inch long.

(c) Cuts, bruises, or scars which materially affect the appearance or keeping quality of the individual sweetpotato or the general appearance of the sweetpotatoes in the container, or which cannot be removed without a loss of more than 5 percent of the total weight of the sweetpotato including the peel covering the defective area.

(d) Growth cracks which are unhealed, or those which have developed to such an extent as to materially affect the appearance or keeping quality of the individual sweetpotato or the general appearance of the sweetpotatoes in the container.

(e) Scurf (soil stain), when the general appearance of the sweetpotatoes in the container is materially injured or the individual sweetpotato is badly stained. An individual sweetpotato is badly stained when more than 25 percent in the aggregate of the surface is affected by solid light brown discoloration. Speckled types of scurf, or lighter or darker shades of discoloration caused by scurf may be allowed over a greater or lesser area provided that no discoloration caused by scurf may affect the appearance of the sweetpotato to a greater extent than the 25 percent mentioned above.

(f) Soil rot or pox, when it materially affects the appearance of the individual sweetpotato.

(g) Wireworm, grass root or similar injury when any hole, or sweetpotatoes ranging in size from 6 to 8 ounces, is longer than $\frac{3}{4}$ inch or when the aggregate length of all holes is more than $1\frac{1}{4}$ inches. Smaller sweetpotatoes shall have lesser amounts and larger sweetpotatoes may have greater amounts: *Provided*, That the removal of the injury by proper trimming does not cause the appearance of such sweetpotatoes to be injured to a greater extent than that caused by the proper trimming of such injury permitted on a 6 to 8 ounce sweetpotato.

§ 51.1613 *Diameter.* "Diameter" means the greatest dimension of the sweetpotato measured at right angles to the longitudinal axis.

§ 51.1614 *One type.* "One type" means that the sweetpotatoes in the container have the same type of flesh, and do not show an extreme range in color of the skin. For example, dry type sweetpotatoes shall not be mixed with those of the semimoist or moist type in the same container and deep red or purple skinned sweetpotatoes shall not be mixed with those of a yellow or reddish copper color in the same container.

§ 51.1615 *Fairly smooth.* "Fairly smooth" means that the sweetpotato is not prominently veined and is reasonably free from defects which cause roughness to such an extent as to materially injure the appearance of the individual sweetpotato or the general appearance of the sweetpotatoes in the container.

§ 51.1616 *Slightly misshapen.* "Slightly misshapen" means that the sweetpotatoes are so curved, crooked,

constricted or otherwise misshapen that the appearance of the individual sweetpotato or the general appearance of the sweetpotatoes in the container is materially but not seriously affected.

§ 51.1617 *Serious damage.* "Serious damage" means any injury or defect, not including badly misshapen sweetpotatoes, which seriously affects the appearance, or the edible or keeping quality of the individual sweetpotato or the general appearance of the sweetpotatoes in the container, or which cannot be removed without a loss of more than 10 percent of the total weight of the sweetpotato including peel covering the defective area. Any black rot or other decay, except soil rot, shall be considered as serious damage (see paragraph (d) of this section). Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as serious damage:

(a) Dirt, when the general appearance of the sweetpotatoes in the container is seriously affected by dirt or other foreign matter.

(b) Cuts, bruises, or scars which seriously affect the appearance or keeping quality of the individual sweetpotato or the general appearance of the sweetpotatoes in the container, or which cannot be removed without a loss of more than 10 percent of the total weight of the sweetpotato including the peel covering the defective area.

(c) Growth cracks which are unhealed, or those which have developed to such an extent as to seriously affect the appearance or keeping quality of the individual sweetpotato or the general appearance of the sweetpotatoes in the container.

(d) Soil rot or pox, when it seriously affects the appearance of the sweetpotato or causes a loss of more than 10 percent, by weight, of the sweetpotato including the peel covering the defective area.

(e) Wireworm, grass root or similar injury when any hole, on sweetpotatoes ranging in size from 6 to 8 ounces, is longer than $1\frac{1}{4}$ inches or when the aggregate length of all holes is more than 2 inches. Smaller sweetpotatoes shall have lesser amounts and larger sweetpotatoes may have greater amounts: *Provided*, That the removal of the injury by proper trimming, does not cause the appearance of such sweetpotatoes to be injured to a greater extent than that caused by proper trimming of such injury permitted on a 6 to 8 ounce sweetpotato.

SUBPART—UNITED STATES STANDARDS FOR SHALLOTS (BUNCHED)

GRADES

§ 51.1630 *U. S. No. 1.* U. S. No. 1 shall consist of shallots of similar varietal characteristics, which are fairly well formed, firm, young and tender, well trimmed, fairly clean, free from decay, and from damage caused by seedstems, foreign material, disease, insects, mechanical or other means. The tops shall be fresh, of good green color, and free

from damage caused by broken or bruised leaves.

(a) Unless otherwise specified, the overall length (roots excepted) of the shallots shall not exceed 22 inches and the shallots shall be not less than one-fourth of an inch or more than three-fourths of an inch in diameter.

(b) Tolerance for defects: In order to allow for variations, other than size, incident to proper grading and handling, not more than a total of 10 percent, by count, of the shallots in any lot may fail to meet the requirements of this grade, but not more than 5 percent shall be allowed for defects causing serious damage, including not more than 2 percent for shallots affected by decay.

(c) Tolerance for size: Not more than a total of 10 percent, by count, of the shallots in any lot may fail to meet the requirements as to the specified length, minimum diameter, or maximum diameter, but not more than 5 percent shall be allowed for any one of the requirements for size.

§ 51.1631 *U. S. No. 2. U. S. No. 2* shall consist of shallots which are not badly misshapen, and which are fairly firm, fairly young and tender, fairly well trimmed, fairly clean, free from decay and from serious damage caused by seedstems, foreign material, disease, insects, mechanical or other means. The tops shall be fresh, of fairly good green color, and free from serious damage caused by broken or bruised leaves.

(a) Unless otherwise specified, the minimum size of the shallots shall be not less than one-fourth of an inch in diameter.

(b) Tolerance for defects: In order to allow for variations, other than size, incident to proper grading and handling, not more than a total of 10 percent, by count, of the shallots in any lot may fail to meet the requirements of this grade, including not more than 2 percent for shallots affected by decay.

(c) Tolerance for size: Not more than a total of 10 percent, by count, of the shallots in any lot may fail to meet the requirements of the specified minimum or maximum diameter, but not more than 5 percent shall be allowed for either of the requirements for size.

UNCLASSIFIED

§ 51.1632 *Unclassified.* Unclassified shall consist of shallots which are not graded in conformity with either of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

SIZE; BUNCHES

§ 51.1633 *Size.* The following terms and definitions are provided for describing the diameters of any lot:

"Small" means less than $\frac{3}{8}$ inch.

"Medium" means $\frac{3}{8}$ to $\frac{1}{2}$ inch, inclusive.

"Large" means over $\frac{1}{2}$ inch.

§ 51.1634 *Standard bunches.* (a) Bunches shall be fairly uniform in size and the shallots in the individual bunches shall also be of fairly uniform size. The weight of the bunches shall

be not less than 4 pounds per dozen bunches. The weight of the bunched shallots shall be determined after they have been wet and shaken or drained to remove excess water.

(b) In order to allow for variations incident to proper bunching, not more than 10 percent, by count, of the bunches in any lot may fail to meet the requirements for standard bunches.

APPLICATION OF TOLERANCES

§ 51.1635 *Application of tolerances.* (a) The contents of individual containers in the lot, based on sample inspection, are subject to the following limitations, provided the averages for the entire lot are within the tolerances specified:

(1) When a tolerance is 10 percent or more, individual containers in any lot shall have not more than one and one-half times the tolerance specified, except that at least one defective and one off-size specimen may be permitted in any container.

(2) When a tolerance is less than 10 percent, individual containers in any lot shall have not more than double the tolerance specified, except that at least one defective and one off-size specimen may be permitted in any container.

DEFINITIONS

§ 51.1636 *Similar varietal characteristics.* "Similar varietal characteristics" means that the shallots shall be generally of one type, as stiff-leaved or broad-leaved type.

§ 51.1637 *Fairly well formed.* "Fairly well formed" means that the shallot is not more than slightly curved, crooked, or otherwise slightly misshapen and does not show more than slight bulb formation.

§ 51.1638 *Firm.* "Firm" means that the edible portion of the shallot is not soft.

§ 51.1639 *Well trimmed.* "Well trimmed" means that the shallots are separated so that not more than two are attached together; that the individual bulbs are not broken above the point of root attachment and are practically free from dead, discolored or slick outer skins. Fresh, clean, loose skins which do not materially affect the appearance of the individual shallot or the bunch are permitted. The tops of shallots are sometimes clipped (pinched) back to remove discolored or otherwise injured leaves. An individual plant shall be considered as well trimmed when only the tips of the leaves have been clipped back. However, a plant or a lot shall not be considered as well trimmed when more than half of the leaves have been clipped back to the extent that the appearance of the plant, or the lot as a whole is materially injured.

§ 51.1640 *Fairly clean.* "Fairly clean" means that the appearance of the shallot is not materially injured by dirt.

§ 51.1641 *Damage.* "Damage" means any injury or defect which materially affects the appearance or edible or shipping quality.

(a) Seedstems. A shallot with a seedstem shall be considered as damaged if the seedstem has been broken at a point other than at the top, or is coarse, fibrous, hollow or soft, or has separated naturally from the sheath or skin. Shallots often show flower buds while the seedstem is still tender. Such shallots are not objectionable if the flower buds have been removed, or if present, are not noticeably protruding; however, a shallot with a seedstem which, after the flower bud has been removed, exceeds the length of the longest leaves of the plant, shall be considered as damaged.

§ 51.1642 *Fresh.* "Fresh" means that the tops are not withered or badly wilted.

§ 51.1643 *Good green color.* "Good green color" means that the tops have a normal green color characteristic of healthy plants. A slight discoloration of the extreme tips is not objectionable.

§ 51.1644 *Diameter.* "Diameter" means the greatest dimension of the shallot taken at right angles to the longitudinal axis. If the shallots are attached together only at the base (not enclosed in a single parchment-like sheath or skin) they shall be considered as separate shallots when determining size.

§ 51.1645 *Not badly misshapen.* "Not badly misshapen" means that the shallot is not badly curved or crooked and does not show excessive bulb formation.

§ 51.1646 *Fairly firm.* "Fairly firm" means that the edible portion of the shallot is not more than slightly soft.

§ 51.1647 *Fairly young and tender.* "Fairly young and tender" means that the shallot is not tough, stringy, or advanced to the stage where the neck is flabby.

§ 51.1648 *Fairly well trimmed.* "Fairly well trimmed" means that the shallots are separated so that not more than three are attached together; that the individual bulbs are not broken above the point of root attachment and are reasonably free from dead, discolored, or slick outer skins. Fresh, fairly clean, loose skins which do not seriously affect the appearance of the individual shallot or the bunch are permitted. An individual plant with all the tops clipped (pinched) back shall be considered as "fairly well trimmed" provided that not more than half of the leaves have been clipped (pinched) back to less than 8 inches in length.

§ 51.1649 *Serious damage.* "Serious damage" means any injury or defect which seriously affects the appearance, or the edible or shipping quality.

(a) Seedstems which are excessively coarse or fibrous shall be considered as serious damage.

(b) Badly broken or badly bruised tops shall be considered as serious damage.

§ 51.1650 *Fairly good green color.* "Fairly good green color" means that the tops are pale or yellowish green or otherwise slightly discolored.

SUBPART—UNITED STATES STANDARDS FOR SWEETPOTATOES FOR CANNING

GRADES

§ 51.1660 U. S. No. 1. U. S. No. 1 consists of sweetpotatoes of similar type which are firm, fairly well shaped, free from soft rot, black rot, cull material, freezing injury, scald, cork or other internal discoloration, and free from damage caused by dry rot other than black rot, other diseases, bruises, cuts, growth cracks, pithiness, wireworm, weevil, other insects, stringiness, sunburn, mechanical or other means.

(a) Unless otherwise specified, each sweetpotato shall be not more than 5 inches in length, or more than 2 inches in diameter or less than 1½ inches in diameter. (See § 51.1663.)

§ 51.1661 U. S. No. 2. U. S. No. 2 consists of sweetpotatoes of similar type which are firm, not badly misshapen, free from soft rot, black rot, cull material, freezing injury, scald, and free from serious damage caused by dry rot other than black rot, other diseases, bruises, cuts, cork or other internal discoloration, growth cracks, pithiness, wireworm, weevil, other insects, stringiness, sunburn, mechanical or other means.

(a) Unless otherwise specified, each sweetpotato shall be not more than 9 inches in length, or more than 2¼ inches in diameter or less than 1¼ inches in diameter. (See § 51.1663.)

CULLS

§ 51.1662 Culls. Culls consists of sweetpotatoes which fail to meet the requirements of either U. S. No. 1 or U. S. No. 2 grades.

TOLERANCES

§ 51.1663 Tolerances. In the application of these standards, it is assumed that in most instances sellers will not sort their sweetpotatoes into separate lots of U. S. No. 1 and U. S. No. 2 grades before delivery to the buyer. In such cases there is no need for tolerances. If the contract between the buyer and seller calls for the delivery of lots containing only one grade, such as U. S. No. 1 or U. S. No. 2, or a combination of U. S. No. 1 and U. S. No. 2 grades, then unless otherwise specified, a tolerance of 10 percent, by weight, shall be allowed for sweetpotatoes which fail to meet the requirements of the grade, other than for size and cull material: *Provided*, That, not more than one-fifth of this amount, or 2 percent, shall be allowed for sweetpotatoes affected by soft rot or black rot. In addition, not more than 2 percent, by weight, shall be allowed for cull material. An additional tolerance of 10 percent, by weight, shall be allowed for sweetpotatoes which fail to meet the specified size requirements: *Provided*, That, not more than one-half of this amount, or 5 percent, shall be allowed for sweetpotatoes below the specified minimum diameter.

DEFINITIONS

§ 51.1664 Similar type. "Similar type" means that the sweetpotatoes have the same type of flesh and that the flesh of the sweetpotatoes does not show mate-

rial variation in color. For example, dry type shall not be mixed with moist type and white fleshed varieties shall not be mixed with yellow- or orange-fleshed varieties.

§ 51.1665 Firm. "Firm" means that the sweetpotato is not soft, flabby or excessively shriveled.

§ 51.1666 Fairly well shaped. "Fairly well shaped" means that the sweetpotato is not materially curved, crooked, constricted, grooved, flattened, or otherwise materially misshapen for canning purposes.

§ 51.1667 Cull material. "Cull material" means pieces of sweetpotatoes, vines, root crowns, sprouts, secondary rootlets, loose dirt, adhering caked dirt or other foreign matter. Sweetpotatoes with attached vines, root crowns, sprouts, secondary rootlets, and adhering caked dirt shall not be scored against U. S. No. 1 or U. S. No. 2 grades, but such vines, root crowns, sprouts, secondary rootlets, and adhering caked dirt shall be removed from the sweetpotato and scored as cull material.

§ 51.1668 Damage. "Damage" means any injury or defect which materially affects the edible or canning quality, or which cannot be removed in the ordinary process of trimming without a loss of more than 5 percent of the total weight of the sweetpotato, including peel covering the defective area.

§ 51.1669 Badly misshapen. "Badly misshapen" means that the sweetpotato is so curved, crooked, grooved, constricted, flattened, or otherwise misshapen that, in the ordinary process of trimming, a waste of over 10 percent, by weight, is incurred in excess of that which would occur if the sweetpotato were perfect.

§ 51.1670 Serious damage. "Serious damage" means any injury or defect which seriously affects the edible or canning quality, or which cannot be removed in the ordinary process of trimming without a loss of more than 10 percent of the total weight of the sweetpotato, including peel covering the defective area.

§ 51.1671 Diameter. "Diameter" means the greatest dimension of the sweetpotato measured at right angles to the longitudinal axis.

SUBPART—UNITED STATES STANDARDS FOR SWEETPOTATOES FOR DICING OR PULPING

GRADES

§ 51.1685 U. S. No. 1. U. S. No. 1 consists of sweetpotatoes of similar type which are firm, not badly misshapen, free from soft rot, black rot, cull material, freezing injury, scald, cork or other internal discoloration, and free from damage caused by dry rot other than black rot, other diseases, bruises, cuts, growth cracks, pithiness, wireworm, weevil, other insects, stringiness, sunburn, mechanical or other means. (See §§ 51.1688 and 51.1689.)

§ 51.1686 U. S. No. 2. U. S. No. 2 consists of sweetpotatoes of similar type which are firm, free from soft rot, black rot, cull material, freezing injury, and

free from serious damage caused by dry rot other than black rot, other diseases, bruises, cuts, cork or other internal discoloration, growth cracks, pithiness, scald, wireworm, weevil, other insects, stringiness, sunburn, mechanical or other means. (See §§ 51.1688 and 51.1689.)

CULLS

§ 51.1687 Culls. Culls consists of sweetpotatoes which fail to meet the requirements of either U. S. No. 1 or U. S. No. 2 grades.

SIZE

§ 51.1688 Size. The minimum or the minimum and maximum sizes for the foregoing grades may be specified by agreement between buyer and seller. Size shall be stated in terms of diameter.

TOLERANCES

§ 51.1689 Tolerances. In the application of these standards, it is assumed that in most instances sellers will not sort their sweetpotatoes into separate lots of U. S. No. 1 and U. S. No. 2 grades before delivery to the buyer. In such cases there is no need for tolerances. If the contract between buyer and seller calls for the delivery of lots containing only one grade, such as U. S. No. 1 or U. S. No. 2, or a combination of U. S. No. 1 and U. S. No. 2 grades, then unless otherwise specified, a tolerance of 10 percent, by weight, shall be allowed for sweetpotatoes which fail to meet the requirements of the grade, other than for size and cull material: *Provided*, That, not more than one-fifth of this amount or 2 percent, shall be allowed for sweetpotatoes affected by soft rot or black rot. In addition, not more than 2 percent, by weight, shall be allowed for cull material. An additional tolerance of 15 percent, by weight, shall be allowed for sweetpotatoes which fail to meet the specified size requirements: *Provided*, That, not more than one-third of this amount, or 5 percent, shall be allowed for sweetpotatoes below the specified minimum diameter.

DEFINITIONS

§ 51.1690 Similar type. "Similar type" means that the sweetpotatoes have the same type of flesh and that the flesh of the sweetpotatoes does not show material variation in color. For example, dry type shall not be mixed with moist type and white-fleshed varieties shall not be mixed with yellow- or orange-fleshed varieties.

§ 51.1691 Firm. "Firm" means that the sweetpotato is not soft, flabby or excessively shriveled.

§ 51.1692 Badly misshapen. "Badly misshapen" means that the sweetpotato is so curved, crooked, grooved, constricted, flattened, or otherwise misshapen that, in the ordinary process of trimming, a waste of over 10 percent, by weight, is incurred in excess of that which would occur if the sweetpotato were perfect.

§ 51.1693 Cull material. "Cull material" means pieces of sweetpotatoes, vines, root crowns, sprouts, secondary rootlets, loose dirt, adhering caked dirt or other foreign matter. Sweetpotatoes

with attached vines, root crowns, sprouts, secondary rootlets, and adhering caked dirt shall not be scored against U. S. No. 1 or U. S. No. 2 grades, but such vines, root crowns, sprouts, secondary rootlets, and adhering caked dirt shall be removed from the sweetpotato and scored as cull material.

§ 51.1694 *Damage*. "Damage" means any injury or defect which materially affects the edible or processing quality, or which cannot be removed in the ordinary process of trimming without a loss of more than 10 percent of the total weight of the sweetpotato, including peel covering the defective area.

§ 51.1695 *Serious damage*. "Serious damage" means any injury or defect which seriously affects the edible or processing quality, or which cannot be removed in the ordinary process of trimming without a loss of more than 25 percent of the total weight of the sweetpotato, including peel covering the defective area.

§ 51.1696 *Diameter*. "Diameter" means the greatest dimension of the sweetpotato measured at right angles to the longitudinal axis.

SUBPART—UNITED STATES STANDARDS FOR RASPBERRIES FOR PROCESSING

GRADES

§ 51.1710 *U. S. No. 1*. U. S. No. 1 consists of raspberries of similar varietal characteristics which are well colored and which are free from cores, mold or decay, and from dried and distinctly immature berries and from damage caused by overmaturity, crushing, shriveling, dirt, or other foreign matter, hail, sunscald, wind-whips and other scars, moisture, birds, disease, insects, discoloration, mechanical or other means.

(a) In order to allow for variations incident to proper handling, not more than a total of 5 percent, by weight, of the raspberries in any lot may fail to meet the requirements of this grade: *Provided*, That, not more than one-fifth of this amount, or 1 percent, shall be allowed for raspberries affected by mold or decay, or which are seriously damaged by insects.

§ 51.1711 *U. S. No. 2*. U. S. No. 2 consists of raspberries which meet the requirements for U. S. No. 1 grade except for the increased tolerances for defects specified as follows:

(a) In order to allow for variations incident to proper handling, not more than a total of 10 percent, by weight, of the raspberries in any lot may fail to meet the requirements of this grade: *Provided*, That, not more than one-fifth of this amount, or 2 percent, shall be allowed for raspberries affected by mold or decay, or which are seriously damaged by insects.

UNCLASSIFIED

§ 51.1712 *Unclassified*. Unclassified consists of raspberries which have not been classified in accordance with either of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no

definite grade has been applied to the lot.

DEFINITIONS

§ 51.1713 *Similar varietal characteristics*. "Similar varietal characteristics" means that the raspberries are of the same general color. For example, black raspberries shall not be mixed with red or purple raspberries and red raspberries shall not be mixed with black or purple raspberries.

§ 51.1714 *Well colored*. "Well colored" means that the whole surface of the berry has a bright, practically uniform, typical color characteristic of a mature berry for the variety.

§ 51.1715 *Mold*. "Mold" means any surface mold that is plainly visible to the naked eye.

§ 51.1716 *Dried*. "Dried" means appreciably lacking in juice. Dried berries are excessively seedy and often shriveled.

§ 51.1717 *Distinctly immature*. "Distinctly immature" means that the berries are red, whitish, or green in the case of types or varieties which are characteristically purple or black, when well ripened; and that the berries are pinkish, whitish or green in the case of types or varieties which are characteristically red, when well ripened.

§ 51.1718 *Damage*. "Damage" means any injury or defect which materially affects the appearance or the processing quality of the raspberries. The following shall be considered as damage:

(a) Overmaturity, when the berry is leaking; when collapse or softness of the entire berry occurs; when a noticeable number of the drupelets of the berry have lost the bright luster characteristic of well colored berries; or when the epidermal hairs between the drupelets have become discolored.

(b) Crushing, when more than one-fourth of the drupelets of the berry have been crushed.

(c) Shriveling, when the berry is materially shriveled as evidenced by drying or undevelopment of more than one-fourth of the drupelets of the berry.

(d) Dirt, when it cannot be removed from the berry in the ordinary washing process.

§ 51.1719 *Seriously damaged by insects*. "Seriously damaged by insects" means the presence of one or more insects on the raspberry.

SUBPART—UNITED STATES STANDARDS FOR SPINACH LEAVES (FRESH)

GRADES

§ 51.1730 *U. S. Extra No. 1*. "U. S. Extra No. 1" shall consist of spinach leaves of similar varietal characteristics which are fairly clean, well trimmed, free from coarse stalks, seedstems, seedbuds, crowns and roots, sandburs or other kinds of burs, decay, and from damage caused by clusters of leaves, wilting, discoloration, freezing, foreign material, disease, insects, mechanical or other means.

(a) In order to allow for variations incident to proper grading and handling, not more than 5 percent, by count, of any lot may fail to meet the require-

ments of this grade, including not more than 1 percent for spinach leaves which are affected by decay.

§ 51.1731 *U. S. No. 1*. "U. S. No. 1" shall consist of spinach leaves of similar varietal characteristics which are well trimmed, free from coarse stalks, seedstems, seedbuds, crowns and roots, sandburs, or other kinds of burs, decay, and from damage caused by clusters of leaves, wilting, discoloration, freezing, dirt, or other foreign material, disease, insects, mechanical or other means.

(a) In order to allow for variations incident to proper grading and handling, not more than 10 percent, by count, of any lot may fail to meet the requirements of this grade, including not more than 1 percent for spinach leaves which are affected by decay.

§ 51.1732 *U. S. Commercial*. "U. S. Commercial" shall consist of spinach leaves of similar varietal characteristics which are well trimmed, free from coarse stalks, seedstems, seedbuds, crowns and roots, sandburs, or other kinds of burs, decay, and from damage caused by clusters of leaves, wilting, discoloration, freezing, dirt or other foreign material, disease, insects, mechanical or other means.

(a) In order to allow for variations incident to proper grading and handling, not more than 20 percent, by count, of any lot may fail to meet the requirements of this grade, including not more than 1 percent for spinach leaves which are affected by decay.

APPLICATION OF TOLERANCES

§ 51.1733 *Application of tolerances*. The contents of individual containers in the lot, based on sample inspection, are subject to the following limitations, provided the averages for the entire lot are within the tolerances specified:

(a) When a tolerance is 10 percent, or more, individual containers in any lot shall have not more than one and one-half times the tolerance specified.

(b) When a tolerance is less than 10 percent, individual containers in any lot shall have not more than double the tolerance specified.

DEFINITIONS

§ 51.1734 *Similar varietal characteristics*. "Similar varietal characteristics" means that the spinach shall be generally of one type, as crinkly leaf type, or flat leaf type. No mixture of varieties shall be permitted which materially affects the appearance of the lot.

§ 51.1735 *Well trimmed*. "Well trimmed" means that the leafstems or petioles are not excessively long in relation to the size of the leafblades.

§ 51.1736 *Damage*. "Damage" means any defect which materially affects the appearance, or the edible or shipping quality of the individual leaves or of the lot as a whole.

SUBPART—UNITED STATES CONSUMER STANDARDS FOR FRESH SPINACH LEAVES

GRADES

§ 51.1750 *U. S. Grade A*. U. S. Grade A shall consist of spinach leaves of sim-

ilar varietal characteristics which are fresh, clean, well trimmed, and of reasonably good green color, and which are free from coarse stalks, seedstems, seed-buds, crowns and roots, sandburs or other kinds of burs, soft rot and from damage caused by clusters of leaves, leaf stems without blades, discoloration, freezing, foreign material, disease, insects, mechanical or other means. Spinach on the shown face shall be reasonably representative in size and quality of the contents of the container.

(a) Incident to proper grading and handling not more than 5 percent, by weight, of the spinach in any lot may be small pieces of leaves, not more than 5 percent of the spinach leaves may be damaged by clusters, and not more than 3 percent may fail to meet the remaining requirements of the grade, including not more than 1 percent for serious damage: *Provided*, That no tolerance shall be permitted for sandburs or other kinds of burs.

§ 51.1751 *U. S. Grade B*. U. S. Grade B shall consist of spinach leaves which meet the requirements for U. S. Grade A, except that they shall be reasonably clean, and except for the increased tolerances for defects specified in paragraph (a) of this section.

(a) Incident to proper grading and handling, not more than 10 percent, by weight, of the spinach in any lot may be small pieces, not more than 10 percent of the spinach leaves may be damaged by clusters, and not more than 5 percent may fail to meet the remaining requirements of the grade, including not more than 2 percent for serious damage: *Provided*, That no tolerance shall be permitted for sandburs or other kinds of burs.

OFF-GRADE

§ 51.1752 *Off-Grade spinach leaves*. Spinach leaves which fail to meet the requirements of either of the grades in §§ 51.1750 and 51.1751 shall be Off-Grade spinach leaves.

DEFINITIONS

§ 51.1753 *Similar varietal characteristics*. "Similar varietal characteristics" means that the spinach leaves shall be generally of one type, as crinkly leaf type or flat leaf type. No mixture of varieties shall be permitted which materially affects the appearance of the lot.

§ 51.1754 *Fresh*. "Fresh" means that the leaves are not more than slightly wilted.

§ 51.1755 *Clean*. "Clean" means that the spinach does not show more than a trace of grit, sand, dirt, silt, muck or other similar water insoluble, inorganic material.

§ 51.1756 *Well trimmed*. "Well trimmed" means that the leaf stems or petioles are not excessively long in relation to the size of the leaf blades.

§ 51.1757 *Damage*. "Damage" means any injury or defect which materially affects the appearance, or the edible, shipping or keeping quality of the individual leaves or of the lot as a whole. The following defects or any combination of defects the seriousness of which ex-

ceeds the amount allowed for any one defect shall be considered as damage:

(a) Clusters, when there are more than 3 leaves attached, except that clusters of heart leaves with any number of leaves shall not be considered as damage, provided the length of the longest leaf in the cluster is not over 3 inches.

(b) Leaf stems, without blades attached, when present to such an extent as to materially affect the appearance of the lot, or when the individual stem is damaged.

(c) Discoloration, when the appearance of the leaf is materially affected. Heart leaves which are yellow or partially blanched shall not be considered as damage by discoloration.

(d) Mechanical damage, when the leaf is very badly crushed, torn or broken. (Owing to the many necessary handlings in the harvesting, icing, shipping, sorting, washing, and packing operations in preparing spinach for consumer use some leaves are crushed, torn or broken but only those leaves which are very badly crushed, torn or broken shall be considered as damaged by mechanical means.)

§ 51.1758 *Serious damage*. "Serious damage" means any injury or defect which seriously affects the appearance, or the edible, shipping or keeping quality of the individual leaves or of the lot as a whole. The following defects shall be considered as serious damage:

(a) Badly discolored leaves.

(b) Leaves severely affected by mildew or white rust.

(c) Leaves on which insects are present, or leaves which are seriously damaged by insects.

(d) Leaves which are affected by soft rot.

(e) Weeds, grass or pieces thereof, and other extraneous matter.

§ 51.1759 *Reasonably clean*. "Reasonably clean" means that the spinach is reasonably free from grit, sand, dirt, silt, muck and other similar water insoluble, inorganic material.

SUBPART—UNITED STATES STANDARDS FOR TANGERINES

GENERAL

§ 51.1770 *General*. (a) The tolerances for the standards are on a container basis. However, individual packages in any lot may vary from the specified tolerances as stated below, provided the averages for the entire lot, based on sample inspection, are within the tolerances specified.

(b) For packages which contain more than 10 pounds and a tolerance of 10 percent or more is provided, individual packages in any lot shall have not more than one and one-half times the tolerance specified. For packages which contain more than 10 pounds and a tolerance of less than 10 percent is provided, individual packages in any lot shall have not more than double the tolerance specified except that at least one decayed or very seriously damaged fruit may be permitted in any package.

(c) For packages which contain 10 pounds or less, individual packages in any lot are not restricted as to the per-

centage of defects except that not more than one fruit which is decayed or very seriously damaged shall be allowed in any package.

GRADES

§ 51.1771 *U. S. Fancy*. U. S. Fancy shall consist of tangerines which are mature, firm, and well-formed; free from soft bruises, bird pecks, unhealed skin-breaks, and decay; free from damage by ammoniation, creasing, dryness or mushy condition, green spots or oil spots, pitting, scale, sprouting, sprayburn, sunburn, unsightly discoloration, buckskin, melanose, scars, scab, dirt or other foreign materials, disease, insects, mechanical or other means.

(a) Each fruit in this grade shall be highly colored.

(b) In this grade not more than 1/16 of the surface in the aggregate of each fruit may have a light shade of brown discoloration caused by rust mite, or an equivalent in appearance to this amount when the fruit is discolored by any cause. (See § 51.1778.)

§ 51.1772 *U. S. No. 1*. U. S. No. 1 shall consist of tangerines which are mature, firm and well-formed; free from soft bruises, bird pecks, unhealed skin-breaks, and decay; free from damage by ammoniation, creasing, dryness or mushy condition, green spots or oil spots, pitting, scale, sprouting, sprayburn, sunburn, unsightly discoloration, buckskin, melanose, scars, scab, dirt or other foreign materials, disease, insects, mechanical or other means.

(a) Each fruit of this grade shall be fairly well colored.

(b) In this grade not more than one-third of the surface in the aggregate of each fruit may have a light shade of brown discoloration caused by rust mite, or an equivalent in appearance to this amount when the fruit is discolored by any cause. (See § 51.1778.)

§ 51.1773 *U. S. No. 1 Bronze*. The requirements for this grade are the same as for U. S. No. 1 except for discoloration. In this grade at least 75 percent, by count, of the fruit shall show some discoloration, and more than 20 percent, by count, of the fruit shall have more than one-third of the surface of each fruit affected with bronzed russeting: *Provided*, That no discoloration that exceeds the amount allowed in the U. S. No. 1 grade shall be permitted unless such discoloration is caused by thrip or wind scars, or rust mite. (See § 51.1778.)

§ 51.1774 *U. S. No. 2*. U. S. No. 2 shall consist of tangerines which are mature, fairly firm, and fairly well-formed; free from soft bruises, bird pecks, unhealed skin-breaks and decay; free from serious damage by ammoniation, creasing, dryness or mushy condition, green spots or oil spots, pitting, scale, sprouting, sprayburn, sunburn, unsightly discoloration, buckskin, melanose, scars, scab, dirt or other foreign materials, disease, insects, mechanical or other means.

(a) Each fruit of this grade shall be reasonably well colored.

(b) In this grade not more than two-thirds of the surface in the aggregate of each fruit may be affected with light

brown discoloration, or may have the equivalent to this amount in appearance when the fruit has lighter or darker shades of discoloration. (See § 51.1778.)

§ 51.1775 *U. S. No. 2 Russet.* The requirements for this grade are the same as for U. S. No. 2 except that more than 20 percent, by count, of the fruits shall have in excess of two-thirds of the surface in the aggregate affected with light brown discoloration. (See § 51.1778.)

§ 51.1776 *U. S. No. 3.* U. S. No. 3 shall consist of tangerines which are mature, not flabby and not seriously lumpy; which are free from unhealed bird pecks, unhealed skin-breaks and decay; free from very serious damage by bruises, ammoniation, creasing, dryness or mushy condition, pitting, scale, sprouting, sprayburn, sunburn, unsightly discoloration, melanose, scars, scab, dirt or other foreign materials, disease, insects, mechanical or other means. (See § 51.1779.)

TOLERANCES

§ 51.1777 *Tolerances.* In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the tolerances set forth in §§ 51.1778 and 51.1779 are provided as specified.

§ 51.1778 *U. S. Fancy; U. S. No. 1; U. S. No. 1 Bronze; U. S. No. 2 and U. S. No. 2 Russet.* Not more than a total of 10 percent, by count, of the fruit in any container may be below the requirements of the grade other than for discoloration but not more than 5 percent shall be allowed for very serious damage other than by dryness or mushy condition and not more than one-half of 1 percent shall be allowed for decay at shipping point: *Provided*, That a total tolerance of not more than 3 percent shall be allowed for decay enroute or at destination. In addition, not more than a total of 10 percent, by count, of the fruit in any container may not meet the requirements relating to discoloration but not more than 2 percent shall be allowed for serious damage by unsightly discoloration.

§ 51.1779 *U. S. No. 3.* Not more than a total of 15 percent, by count, of the fruit in any container may be below the requirements of this grade but not more than 5 percent shall be allowed for defects other than dryness or mushy condition, and not more than 1 percent shall be allowed for decay at shipping point: *Provided*, That a total tolerance of not more than 3 percent shall be allowed for decay enroute or at destination.

STANDARD PACK

§ 51.1780 *Standard pack.* (a) The tangerines in each container shall be packed in accordance with recognized methods. Each container shall be well filled and properly marked to indicate the size of the fruit. When the figures used to indicate size of the fruit vary from the actual number of tangerines in the container, as in the case of fractional parts of boxes, the figures indicating size shall be followed by the letter "s" or the word "size," as, for example, "210s," or "210 size." Containers which

are not so marked shall not be regarded as meeting requirements of "standard pack."

(b) Fruit in each container shall be of a size not less than the minimum diameters specified below for the various packs. Packs other than those listed shall have a minimum size not less than that specified for the nearest count.

Pack:	DIAMETER IN INCHES	Minimum
100	-----	2 15/16
120	-----	2 1 1/16
150	-----	2 3/16
176	-----	2 5/16
210	-----	2 7/16
246	-----	2 9/16
294	-----	2

(c) In order to allow for variations incident to proper sizing, not more than 10 percent, by count, of the fruit in any container may be below the minimum size for the count as specified above.

DEFINITIONS

§ 51.1781 *Firm.* "Firm" means that the flesh is not soft and the fruit is not badly puffy, and that the skin has not become materially separated from the flesh of the tangerine.

§ 51.1782 *Well-formed.* "Well-formed" means that the fruit has the characteristic tangerine shape and is not deformed.

§ 51.1783 *Damage.* "Damage" means any defect or blemish which more than slightly affects the appearance, or edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect shall be considered as damage:

(a) Ammoniation, when not occurring as speck-type similar to melanose: *Provided*, That no ammoniation shall be permitted that detracts from the appearance of the individual fruit to a greater extent than the amount of discoloration allowed for the grade.

(b) Creasing, when it materially affects the appearance or shipping quality of the fruit.

(c) Dryness or mushy condition, when mushy or distinctly dry to a depth of more than one-eighth inch in all segments at the stem end, or the equivalent of this amount, by volume, of mushy condition or dryness when occurring in any portion of the fruit.

(d) Green spots or oil spots, when the appearance is affected to a greater extent than 10 green spots caused by scale, each of which is approximately one-eighth inch in diameter.

(e) Pitting, when materially affecting the appearance or shipping quality of the individual fruit.

(f) Scale, when occurring as a blotch which averages more than three-eighths inch in diameter or any scale that detracts from the appearance of the individual fruit to a greater extent than a three-eighths inch blotch. "Blotch" refers to actual scale and not the discolored area caused by scale.

(g) Sprayburn, when causing the skin to become hard or when it materially affects the appearance of the fruit.

(h) Sunburn, when causing the skin to become hard or when it materially affects the appearance of the fruit.

(i) Unsightly discoloration, when the color or the pattern, or a combination of color and pattern, causes the fruit to have an unattractive appearance.

(j) Buckskin, when it detracts from the appearance of the fruit to a greater extent than the amount of discoloration allowed for the grade.

(k) Melanose, when not small smooth speck-type, or any speck-type that detracts from the appearance of the fruit to a greater extent than the amount of discoloration allowed in the grade. Melanose that exceeds the amount allowed in the U. S. No. 1 grade is not permitted in the U. S. No. 1 Bronze grade.

(l) Scars, when not smooth, or when causing any noticeable depression or when detracting from the appearance of the fruit to a greater extent than the amount of discoloration allowed for the grade.

(m) Scab, when not smooth, or when it affects shape or when it detracts from the appearance of the fruit to a greater extent than the amount of discoloration allowed for the grade. Scab injury that exceeds the amount allowed in the U. S. No. 1 grade is not permitted in the U. S. No. 1 Bronze grade.

§ 51.1784 *Highly colored.* "Highly colored" means that the ground color of each fruit is a deep tangerine color with practically no trace of yellow color.

§ 51.1785 *Discoloration.* "Discoloration" includes discoloration caused by rust mite, melanose, scars, scab, or any other means. Shades of discoloration which blend with the ground color of the fruit may be allowed on a larger area than that specified in the grade for light brown discoloration, and shades of discoloration which are more in contrast with the ground color shall be restricted to a lesser area, provided no discoloration may affect the appearance to a greater extent than the amount of light brown discoloration specified for the grade. Tangerines which show discoloration caused by melanose, scab, or any cause other than by thrip, or wind scars, or by rust mite shall not be permitted in the U. S. No. 1 Bronze grade when such discoloration exceeds the amount allowed in the U. S. No. 1 grade. (See § 51.1787.)

§ 51.1786 *Fairly well colored.* "Fairly well colored" means that each fruit may have not over one inch of green color in the aggregate and the remainder of the surface shall show a good tangerine color with some portion of the surface showing a reddish tangerine blush.

§ 51.1787 *Bronzed russetting.* "Bronzed russetting" means russetting caused by thrip, or wind scars, or by rust mite or similar russetting which is not readily distinguishable from that caused by rust mite. Discolorations caused by melanose, scab, etc., are not considered as "bronzed russetting" within the meaning of these standards but are regarded as defects when they exceed the amounts permitted in the U. S. No. 1 grade and are not permitted in the U. S. No. 1 Bronze grade.

§ 51.1788 *Fairly firm.* "Fairly firm" means that the flesh may be slightly soft but is not bruised or badly puffy, and that the skin has not become seriously separated from the flesh of the tangerine.

§ 51.1789 *Fairly well-formed.* "Fairly well-formed" means that the fruit may not have the shape characteristic of the variety but that it is not badly deformed.

§ 51.1790 *Serious damage.* "Serious damage" means any defect or blemish which seriously affects the appearance, or edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect shall be considered as serious damage:

(a) Ammoniation, when scars are cracked, or dark and aggregating more than one-half inch in diameter or when light-colored and aggregating more than 1 inch in diameter.

(b) Creasing, when it causes the skin to be seriously weakened.

(c) Dryness or mushy condition, when mushy or distinctly dry to a depth of more than one-quarter inch in all segments at the stem end, or the equivalent of this amount, by volume, of mushy condition or dryness when occurring in any portion of the fruit.

(d) Green spots or oil spots, when the appearance is affected to a greater extent than 25 green spots, caused by scale, each of which is approximately one-eighth inch in diameter.

(e) Pitting, when seriously affecting the appearance or shipping quality of the fruit.

(f) Scale, when occurring as a blotch which averages more than one-half inch in diameter, or any scale that detracts from the appearance of the fruit to a greater extent than a one-half inch blotch. "Blotch" refers to actual scale and not the discoloration caused by scale.

(g) Sprayburn, when it has caused the skin to become hard, or when it seriously affects the appearance of the fruit.

(h) Sunburn, when it has caused the skin to become hard, or when it seriously affects the appearance of the fruit.

(i) Unightly discoloration, when the color or the pattern, or a combination of both, causes the fruit to have a distinctly unattractive appearance.

(j) Buckskin, when it detracts from the appearance of the fruit to a greater extent than the amount of discoloration allowed for the grade.

(k) Melanose, when badly caked and aggregating more than 1/2 inch in diameter or when lightly caked and aggregating more than 1 inch in diameter, or when unsightly or when it detracts from the appearance of the fruit to a greater extent than the amount of discoloration allowed for the grade.

(l) Scars, when not fairly smooth, or when causing any materially depressed areas, or when detracting from the appearance to a greater extent than the amount of discoloration allowed for the grade. Scars which are not fairly smooth, or which are materially depressed, are not permitted in either U. S. No. 2 or U. S. No. 2 Russet grades.

(m) Scab, when not fairly smooth, or when it materially affects the shape of the fruit, or when it detracts from the appearance to a greater extent than the maximum amount of discoloration allowed for the grade.

§ 51.1791 *Reasonably well colored.* "Reasonably well colored" means that a good yellow or reddish tangerine color shall predominate over the green color on at least one-half of the fruit surface in the aggregate, and that each fruit shall show practically no lemon color.

§ 51.1792 *Very serious damage.* "Very serious damage" means any defect or blemish which very seriously affects the appearance, or edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect shall be considered as very serious damage:

(a) Ammoniation, when scars are badly cracked, or when dark and aggregating more than 1 inch in diameter, or when light-colored and detracting from the appearance of the fruit to a greater extent than 1 inch of dark ammoniation.

(b) Creasing, when causing the skin to be seriously weakened.

(c) Dryness or mushy condition, when mushy or distinctly dry to a depth of more than one-quarter inch in all segments at the stem end or the equivalent of this amount, by volume, of mushy condition or dryness when occurring in any portion of the fruit.

(d) Pitting, when it very seriously affects the appearance or the shipping quality of the fruit.

(e) Scale, when it very seriously affects the appearance of the fruit.

(f) Sprayburn, when it very seriously affects the appearance of the fruit.

(g) Sunburn, when it very seriously affects the appearance of the fruit.

(h) Unightly discoloration, when the fruit has a very objectionable appearance caused by any means. The color or the pattern of the discoloration, or a combination of both, or a combination of defects may cause the fruit to have a very unsightly appearance.

(i) Melanose, when caked to the extent that the appearance of the fruit is very seriously affected.

(j) Scars, when so deep, rough, or so unsightly that the appearance of the fruit is very seriously injured.

(k) Scab, when it causes the fruit to be very seriously injured.

§ 51.1793 *Cull.* A cull is a fruit which does not meet the requirements of U. S. No. 3 grade.

SUBPART—UNITED STATES STANDARDS FOR FLORIDA TANGERINES GRADES

§ 51.1810 *U. S. Fancy.* U. S. Fancy consists of tangerines which are mature, firm, and well formed, and which are free from soft bruises, bird pecks, unhealed skin-breaks, and decay, and free from damage caused by ammoniation, creasing, dryness or mushy condition, green spots or oil spots, pitting, scale, sprouting, sprayburn, sunburn, un-

sightly discoloration, buckskin, melanose, scars, scab, dirt or other foreign materials, disease, insects, or mechanical or other means.

(a) Each fruit in this grade shall be highly colored.

(b) In this grade not more than one-tenth of the fruit surface, in the aggregate, may have a light shade of brown discoloration caused by rust mite, or an equivalent of this amount in appearance when the fruit is discolored by any cause. (See § 51.1819.)

§ 51.1811 *U. S. No. 1.* U. S. No. 1 consists of tangerines which are mature, firm, and well formed, and which are free from soft bruises, bird pecks, unhealed skin-breaks, and decay, and free from damage caused by ammoniation, creasing, dryness or mushy condition, green spots or oil spots, pitting, scale, sprouting, sprayburn, sunburn, unsightly discoloration, buckskin, melanose, scars, scab, dirt or other foreign materials, disease, insects, or mechanical or other means.

(a) Each fruit in this grade shall be fairly well colored.

(b) In this grade not more than one-third of the fruit surface, in the aggregate, may have a light shade of brown discoloration caused by rust mite, or an equivalent of this amount in appearance when the fruit is discolored by any cause. (See § 51.1819.)

§ 51.1812 *U. S. No. 1 Bronze.* The requirements for this grade are the same as for U. S. No. 1 except for discoloration. In this grade at least 75 percent, by count, of the fruits shall show some discoloration, and more than 20 percent, by count, of the fruits shall have more than one-third of their surface affected with bronzed russeting: *Provided*, That no discoloration that exceeds the amount allowed in the U. S. No. 1 grade shall be permitted unless such discoloration is caused by thrip, wind scars, or rust mite. (See § 51.1819.)

§ 51.1813 *U. S. No. 1 Russet.* The requirements for this grade are the same as for U. S. No. 1 except for discoloration. In this grade at least 75 percent, by count, of the fruits shall show some discoloration, and more than 20 percent, by count, of the fruits shall have more than one-third of their surface affected with discoloration. (See § 51.1819.)

§ 51.1814 *U. S. No. 2.* U. S. No. 2 consists of tangerines which are mature, fairly firm, and fairly well formed, and which are free from soft bruises, bird pecks, unhealed skin-breaks, and decay, and free from serious damage caused by ammoniation, creasing, dryness or mushy condition, green spots or oil spots, pitting, scale, sprouting, sprayburn, sunburn, unsightly discoloration, buckskin, melanose, scars, scab, dirt or other foreign materials, disease, insects, or mechanical or other means.

(a) Each fruit in this grade shall be reasonably well colored.

(b) In this grade not more than two-thirds of the fruit surface, in the aggregate, may be affected with light brown discoloration, or may have the equivalent of this amount in appearance when

the fruit has lighter or darker shades of discoloration. (See § 51.1819.)

§ 51.1815 *U. S. No. 2 Russet.* The requirements for this grade are the same as for U. S. No. 2 except that more than 20 percent, by count, of the fruits shall have in excess of two-thirds of their surface, in the aggregate, affected with light brown discoloration. (See § 51.1819.)

§ 51.1816 *U. S. No. 3.* U. S. No. 3 consists of tangerines which are mature, not flabby and not seriously lumpy, and which are free from unhealed bird pecks, unhealed skin-breaks, and decay, and free from very serious damage caused by bruises, ammoniation, creasing, dryness or mushy condition, pitting, scale, sprouting, sprayburn, sunburn, unsightly discoloration, melanose, scars, scab, dirt or other foreign materials, disease, insects, or mechanical or other means. (See § 51.1820.)

UNCLASSIFIED

§ 51.1817 *Unclassified.* Unclassified consists of tangerines which have not been classified in accordance with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

TOLERANCES

§ 51.1818 *Tolerances.* In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the tolerances set forth in §§ 51.1819 and 51.1820 are provided as specified.

§ 51.1819 *U. S. Fancy; U. S. No. 1; U. S. No. 1 Bronze; U. S. No. 1 Russet; U. S. No. 2 and U. S. No. 2 Russet.* Not more than a total of 10 percent, by count, of the fruits in any lot may fail to meet the requirements of the grade other than for discoloration, but not more than one-half of this amount, or 5 percent, shall be allowed for very serious damage other than that caused by dryness or mushy condition, and not more than one-twentieth of the tolerance, or one-half of 1 percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of 2½ percent, or a total of not more than 3 percent, shall be allowed for decay en route or at destination. In addition, not more than a total of 10 percent, by count, of the fruits in any lot may not meet the requirements relating to discoloration but not more than 2 percent shall be allowed for serious damage by unsightly discoloration.

§ 51.1820 *U. S. No. 3.* Not more than a total of 15 percent, by count, of the fruits in any lot may fail to meet the requirements of this grade, but not more than one-third of this amount, or 5 percent, shall be allowed for defects other than that caused by dryness or mushy condition, and not more than one-fifteenth of the tolerance, or 1 percent, shall be allowed for decay at shipping point: *Provided*, That an additional tolerance of 2 percent, or a total of not more than 3 percent shall be allowed for decay en route or at destination.

APPLICATION OF TOLERANCES

§ 51.1821 *Application of tolerances to individual packages.* (a) The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations: *Provided*, That the averages for the entire lot are within the tolerances specified for the grade.

(1) For packages which contain more than 10 pounds and a tolerance of 10 percent or more is provided, individual packages in any lot shall have not more than one and one-half times the tolerance specified. For packages which contain more than 10 pounds and a tolerance of less than 10 percent is provided, individual packages in any lot shall have not more than double the tolerance specified, except that at least one decayed or very seriously damaged fruit may be permitted in any package.

(2) For packages which contain 10 pounds or less, individual packages in any lot are not restricted as to the percentage of defects, except that not more than one fruit which is decayed or very seriously damaged shall be allowed in any package.

STANDARD PACK

§ 51.1822 *Standard pack.* (a) The tangerines in each container shall be packed in accordance with recognized methods. Each container shall be well filled and properly marked to indicate the size of the fruit. When the figures used to indicate size of fruit vary from the actual number of tangerines in the container, as in the case of fractional parts of boxes, the figures indicating size shall be followed by the letter "s" or the word "size", as, for example, "210's", or "210 size." Containers which are not so marked shall not be regarded as meeting requirements of "standard pack."

(1) Fruit in each container shall be of a size not less than the minimum diameters specified in Table I for the various packs. Packs other than those listed shall have a minimum diameter not less than that specified for the nearest count.

TABLE I

[Diameter in inches]

Pack:	Minimum
100-----	2½/16
120-----	2¼/16
150-----	2½/16
176-----	2¼/16
210-----	2½/16
246-----	2¼/16
294-----	2

(2) In order to allow for variations incident to proper sizing, not more than 10 percent, by count, of the fruits in any lot may be below the minimum size for the count as specified in Table I of this paragraph.

DEFINITIONS

§ 51.1823 *Mature.* "Mature" means the same as that term is set forth for tangerines in §§ 601.21 and 601.22, chapter 26492, Florida Statutes, known as the Florida Citrus Code of 1949.

§ 51.1824 *Firm.* "Firm" means that the flesh is not soft and the fruit is not badly puffy, and that the skin has not become materially separated from the flesh of the tangerine.

§ 51.1825 *Well formed.* "Well formed" means that the fruit has the characteristic tangerine shape and is not deformed.

§ 51.1826 *Damage.* "Damage" means any defect which more than slightly affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

(a) Ammoniation, when it is not speck-type similar to melanose, provided that no ammoniation shall be permitted that detracts from the appearance of the individual fruit to a greater extent than the amount of discoloration allowed for the grade;

(b) Creasing, when it materially affects the appearance or shipping quality of the fruit;

(c) Dryness or mushy condition, when mushy or distinctly dry to a depth of more than one-eighth inch in all segments at the stem end, or the equivalent of this amount, by volume, of mushy condition or dryness when occurring in any portion of the fruit;

(d) Green spots or oil spots, when the appearance is affected to a greater extent than 10 green spots caused by scale, each of which is equivalent to the area of a circle one-eighth inch in diameter;

(e) Pitting, when materially affecting the appearance or shipping quality of the individual fruit;

(f) Scale, when occurring as a blotch and the aggregate area exceeds the area of a circle three-eighths inch in diameter, or any scale that detracts from the appearance of the individual fruit to a greater extent than the area permitted for a blotch. "Blotch" refers to actual scale and not the discolored area caused by scale;

(g) Sprayburn, when causing the skin to become hard or when it materially affects the appearance of the fruit;

(h) Sunburn, when causing the skin to become hard or when it materially affects the appearance of the fruit;

(i) Unsightly discoloration, when the color or the pattern, or a combination of color and pattern, causes the fruit to have an unattractive appearance;

(j) Buckskin, when it detracts from the appearance of the fruit to a greater extent than the amount of discoloration allowed for the grade;

(k) Melanose, when not small smooth speck-type, or any speck-type that detracts from the appearance of the fruit to a greater extent than the amount of discoloration allowed in the grade. Melanose that exceeds the amount allowed in the U. S. No. 1 grade is not permitted in the U. S. No. 1 Bronze grade;

(l) Scars, when not smooth, or when causing any noticeable depression, or when detracting from the appearance of the fruit to a greater extent than the amount of discoloration allowed for the grade; and,

(m) Scab, when not smooth, or when it affects shape, or when it detracts from the appearance of the fruit to a greater extent than the amount of discoloration

allowed for the grade. Scab injury that exceeds the amount allowed in the U. S. No. 1 grade is not permitted in the U. S. No. 1 Bronze grade.

§ 51.1827 *Highly colored*. "Highly colored" means that the ground color of each fruit is a deep tangerine color with practically no trace of yellow color.

§ 51.1828 *Discoloration*. "Discoloration" includes discoloration caused by rust mite, melanose, scars, scab, or any other means. Shades of discoloration which blend with the ground color of the fruit may be allowed on a larger area than that specified in the grade for light brown discoloration, and shades of discoloration which are more in contrast with the ground color shall be restricted to a lesser area, provided no discoloration may affect the appearance to a greater extent than the amount of light brown discoloration specified for the grade. Tangerines which show discoloration caused by melanose, scab, or any cause other than by thrip, wind scars, or by rust mite shall not be permitted in the U. S. No. 1 Bronze grade when such discoloration exceeds the amount allowed in the U. S. No. 1 grade. (See § 51.1830.)

§ 51.1829 *Fairly well colored*. "Fairly well colored" means that the fruit may have green color which does not exceed the aggregate area of a circle 1 inch in diameter and that the remainder of the surface shows a good tangerine color with some portion of the surface showing a reddish tangerine blush.

§ 51.1830 *Bronzed russetting*. "Bronzed russetting" means russetting caused by thrip, wind scars, or by rust mite, or similar russetting which is not readily distinguishable from that caused by rust mite. Discoloration caused by melanose, scab, etc. are not considered as "bronzed russetting" within the meaning of these standards but are regarded as defects when they exceed the amounts permitted in the U. S. No. 1 grade and are not permitted in the U. S. No. 1 Bronze grade.

§ 51.1831 *Fairly firm*. "Fairly firm" means that the flesh may be slightly soft but is not bruised or badly puffy, and that the skin has not become seriously separated from the flesh of the tangerine.

§ 51.1832 *Fairly well formed*. "Fairly well formed" means that the fruit may not have the shape characteristic of the variety but that it is not badly deformed.

§ 51.1833 *Serious damage*. "Serious damage" means any defect which seriously affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as serious damage:

(a) Ammoniation, when scars are cracked, or when dark and the aggregate area exceeds the area of a circle one-half inch in diameter, or when light colored and the aggregate area exceeds the area of a circle 1 inch in diameter;

(b) Creasing, when it causes the skin to be seriously weakened;

(c) Dryness or mushy condition, when mushy or distinctly dry to a depth of more than one-fourth inch in all segments at the stem end, or the equivalent of this amount, by volume, of mushy condition or dryness when occurring in any portion of the fruit;

(d) Green spots or oil spots, when the appearance is affected to a greater extent than 25 green spots, caused by scale, each of which is equivalent to the area of a circle one-eighth inch in diameter;

(e) Pitting, when seriously affecting the appearance or shipping quality of the fruit;

(f) Scale, when occurring as a blotch and the aggregate area exceeds the area of a circle one-half inch in diameter, or any scale that detracts from the appearance of the fruit to a greater extent than the area permitted for a blotch. "Blotch" refers to actual scale and not the discoloration caused by scale;

(g) Sprayburn, when it has caused the skin to become hard, or when it seriously affects the appearance of the fruit;

(h) Sunburn, when it has caused the skin to become hard, or when it seriously affects the appearance of the fruit;

(i) Unsightly discoloration, when the color or the pattern, or a combination of both, causes the fruit to have a distinctly unattractive appearance;

(j) Buckskin, when it detracts from the appearance of the fruit to a greater extent than the amount of discoloration allowed for the grade;

(k) Melanose, when badly caked and the aggregate area exceeds the area of a circle one-half inch in diameter, or when lightly caked and the aggregate area exceeds the area of a circle 1 inch in diameter, or when unsightly, or when it detracts from the appearance of the fruit to a greater extent than the amount of discoloration allowed for the grade;

(l) Scars, when not fairly smooth, or when causing any materially depressed areas, or when detracting from the appearance to a greater extent than the amount of discoloration allowed for the grade. Scars which are not fairly smooth, or which are materially depressed, are not permitted in either U. S. No. 2 or U. S. No. 2 Russet grades; and,

(m) Scab, when not fairly smooth, or when it materially affects the shape of the fruit, or when it detracts from the appearance to a greater extent than the maximum amount of discoloration allowed for the grade.

§ 51.1834 *Reasonably well colored*. "Reasonably well colored" means that a good yellow or reddish tangerine color shall predominate over the green color on at least one-half of the fruit surface in the aggregate, and that each fruit shall show practically no lemon color.

§ 51.1835 *Very serious damage*. "Very serious damage" means any defect which very seriously affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as very serious damage:

(a) Ammoniation, when scars are badly cracked, or when dark and the aggregate area exceeds the area of a circle 1 inch in diameter, or when light colored and it detracts from the appearance of the fruit to a greater extent than the area permitted for dark ammoniation;

(b) Creasing, when causing the skin to be seriously weakened;

(c) Dryness or mushy condition, when mushy or distinctly dry to a depth of more than one-fourth inch in all segments at the stem end, or the equivalent of this amount, by volume, of mushy condition or dryness when occurring in any portion of the fruit;

(d) Pitting, when it very seriously affects the appearance or the shipping quality of the fruit;

(e) Scale, when it very seriously affects the appearance of the fruit;

(f) Sprayburn, when it very seriously affects the appearance of the fruit;

(g) Sunburn, when it very seriously affects the appearance of the fruit;

(h) Unsightly discoloration, when the fruit has a very objectionable appearance caused by any means. The color or the pattern of the discoloration, or a combination of both, or a combination of defects may cause the fruit to have a very unsightly appearance;

(i) Melanose, when caked to the extent that the appearance of the fruit is very seriously affected;

(j) Scars, when so deep, rough, or unsightly that the appearance of the fruit is very seriously injured; and,

(k) Scab, when it causes the fruit to be very seriously injured.

§ 51.1836 *Diameter*. "Diameter" means the greatest dimension measured at right angles to a line from stem to blossom end of the fruit.

SUBPART—UNITED STATES STANDARDS FOR FRESH TOMATOES

GRADES

§ 51.1855 *U. S. No. 1*. U. S. No. 1 consists of tomatoes of similar varietal characteristics which are mature, but not overripe or soft, which are well developed, fairly well formed, fairly smooth, and which are free from decay and freezing injury, and free from damage caused by dirt, bruises, cuts, sunscald, sunburn, puffiness, catfaced, growth cracks, scars, disease, insects, hail or mechanical or other means.

(a) *Tolerances*. In order to allow for variations incident to proper grading and handling the following tolerances shall be permitted:

(1) At shipping point (or in shipments from Mexico when inspected at points of entry into the United States) not more than a total of 10 percent, by count, for tomatoes in any lot, which fail to meet the requirements of this grade: *Provided*, That not more than one-half of this amount, or 5 percent, shall be allowed for defects causing serious damage, and including in this latter amount not more than 1 percent for tomatoes which are soft or affected by decay; and,

(2) En route or at destination, not more than a total of 15 percent, by count,

for tomatoes in any lot which fail to meet the requirements of this grade: *Provided*, That included in this amount not more than the following percentages shall be allowed for the defects listed:

5 percent for tomatoes which are soft or affected by decay;

10 percent for tomatoes which are damaged by shoulder bruises or by discolored or sunken scars on any parts of the tomatoes; and,

10 percent for tomatoes otherwise defective, except that not more than one-half of this amount, or 5 percent, shall be allowed for defects causing serious damage.

§ 51.1856 U. S. Combination. U. S. Combination consists of a combination of U. S. No. 1 and U. S. No. 2 tomatoes: *Provided*, That at least 60 percent, by count, meet the requirements of U. S. No. 1 grade.

(a) *Tolerances.* In order to allow for variations incident to proper grading and handling the following tolerances shall be permitted:

(1) At shipping point (or in shipments from Mexico when inspected at points of entry into the United States) not more than a total of 10 percent, by count, for tomatoes in any lot, which fail to meet the requirements of the U. S. No. 2 grade: *Provided*, That not more than one-tenth of this amount, or 1 percent, shall be allowed for tomatoes which are soft or affected by decay; and,

(2) En route or at destination, not more than a total of 15 percent, by count, for tomatoes in any lot, which fail to meet the requirements of the U. S. No. 2 grade: *Provided*, That included in this amount not more than the following percentages shall be allowed for the defects listed:

5 percent for tomatoes which are soft or affected by decay;

10 percent for tomatoes which are seriously damaged by shoulder bruises or by discolored or sunken scars on any parts of the tomatoes; and,

10 percent for tomatoes otherwise defective.

(b) No part of any tolerance shall be allowed to reduce for the lot as a whole the percentage of U. S. No. 1 tomatoes required in the combination but individual containers shall have not less than 50 percent which meet the requirements of U. S. No. 1 grade: *Provided*, That the entire lot contains not less than 60 percent U. S. No. 1 grade.

§ 51.1857 U. S. No. 2. U. S. No. 2 consists of tomatoes of similar varietal characteristics which are mature, but not overripe or soft, which are not badly misshapen, and which are free from decay, unhealed cuts, freezing injury, and free from serious damage caused by dirt, bruises, sunscald, sunburn, puffiness, catfaces, growth cracks, scars, disease, insects, hail or mechanical or other means.

(a) *Tolerances.* In order to allow for variations incident to proper grading and handling the following tolerances shall be permitted:

(1) At shipping point (or in shipments from Mexico when inspected at points of entry into the United States) not more than a total of 10 percent, by count, for tomatoes in any lot, which fail to meet

the requirements of this grade: *Provided*, That not more than one-tenth of this amount, or 1 percent, shall be allowed for tomatoes which are soft or affected by decay; and,

(2) En route or at destination, not more than a total of 15 percent, by count, for tomatoes in any lot, which fail to meet the requirements of this grade: *Provided*, That included in this amount not more than the following percentages shall be allowed for the defects listed:

5 percent for tomatoes which are soft or affected by decay;

10 percent for tomatoes which are seriously damaged by shoulder bruises or by discolored or sunken scars on any parts of the tomatoes; and,

10 percent for tomatoes otherwise defective.

UNCLASSIFIED

§ 51.1858 Unclassified. Unclassified consists of tomatoes which have not been classified in accordance with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no grade has been applied to the lot.

SIZE

§ 51.1859 Size requirements. (a) Tomatoes when packed in Los Angeles lugs, or when packed in other types of containers and the size is specified according to the size arrangements customarily used in Los Angeles lugs, shall be within the ranges of diameters specified below, except when designated as "Irregular Sizing".

Los Angeles lug size requirements ¹	Minimum diameter	Maximum diameter
	Inches	Inches
4 x 4.....	3 1/8	3 1/2
4 x 5.....	3	3 1/8
5 x 5.....	2 1/4	3 1/8
5 x 6.....	2 1/8	3 1/8
6 x 6.....	2 1/8	2 1/4
6 x 7.....	2 1/8	2 1/4
7 x 7.....	2	2 1/8
7 x 8.....	1 3/4	2 1/8

¹ Size arrangements not listed in the above table but which meet the diameter requirements for one of the above Los Angeles lug size arrangements may be certified as meeting Los Angeles lug size requirements for the specified size: *Provided*, That there shall not be a variation of more than 2 tomatoes in a layer between the two size arrangements, except that a variation of not more than 4 tomatoes in a layer shall be permitted in sizes smaller than 6 x 7. For example, a 4-4 x 6 offset pack has 24 tomatoes per layer and should be sized in accordance with the diameter requirements for 5 x 5 which has 25 tomatoes per layer. A 4-5 x 9 diagonal pack has 40 or 41 tomatoes per layer and should be sized in accordance with the requirements for 6 x 7 which has 42 tomatoes per layer.

(b) In determining compliance with the above size arrangements the measurement for minimum diameter shall be the largest diameter of the tomato measured at right angles to a line from the stem end to the blossom end. The measurement for maximum diameter shall be the smallest dimension of the tomato determined by passing the tomato through a round opening in any position.

(c) In lieu of specifying size according to the Los Angeles lug size arrangements, the size of tomatoes in any type container may be specified in terms of minimum diameter or in terms of minimum and maximum diameters expressed in

whole inches, or whole inches and not less than sixteenth inch fractions thereof, in accordance with the facts, without reference to Los Angeles lug size arrangements. Such minimum diameter, or minimum and maximum diameters, shall be the largest diameter of the tomato measured at right angles to a line from the stem end to the blossom end.

(d) In order to allow for variations incident to proper sizing, not more than a total of 10 percent, by count, of the tomatoes in any lot may be smaller than the specified minimum diameter, or larger than the specified maximum diameter.

APPLICATION OF TOLERANCES

§ 51.1860 Application of tolerances. (a) The contents of individual containers in the lot, based on sample inspection, are subject to the following limitations: *Provided*, That the averages for the entire lot are within the tolerances specified:

(1) When a tolerance is 10 percent or more, individual containers in any lot shall have not more than one and one-half times the tolerance specified, except that at least one defective and one off-size specimen may be permitted in any container; and,

(2) When a tolerance is less than 10 percent, individual containers in any lot shall have not more than double the tolerance specified, except that at least one defective and one off-size specimen may be permitted in any container.

U. S. STANDARD PACKS

§ 51.1861 U. S. Standard Packs. "U. S. Standard Packs" apply only to tomatoes packed in Los Angeles lugs and shall be designated according to the arrangement in the top layer of the lug, as 5 x 5, 5 x 6, etc., in accordance with the facts. The tomatoes in all layers shall have a uniform type of arrangement, for example, square, offset or diagonal except as provided in the description of U. S. Straight Pack. The tomatoes shall be fairly tightly packed and, unless otherwise specified, the net weight of the tomatoes in the lug shall be not less than 30 pounds. The terms set forth in §§ 51.1862 to 51.1866 shall be used to describe U. S. Standard Packs in lugs.

§ 51.1862 U. S. Straight Pack. When specified as "U. S. Straight Pack" the tomatoes shall meet the size requirements for the Los Angeles lug size specified, and all layers in any lug shall have the same number of tomatoes: *Provided*, That when an offset or a diagonal arrangement of tomatoes is used, a variation of not more than one tomato shall be permitted in different layers. For example, in a 5 x 5 pack the tomatoes in each layer shall be packed 5 rows wide with 5 tomatoes in each row. In a 4-5 x 9 diagonal pack the tomatoes shall be packed alternately 4 and 5 to the row the short way of the lug with 9 such rows in the layer and with either 40 or 41 tomatoes in each layer. When designated as "U. S. Straight Square-Offset Pack" or "U. S. Straight Square-Diagonal Pack" the top layer shall be packed with a square arrangement and all lower

layers with either an offset or a diagonal arrangement and there may be a variation of not more than one tomato between the top layer and any of the lower layers. Not more than one tomato shall be placed in a wrapper.

§ 51.1863 *U. S. Extra Row Pack.* When specified as "U. S. Extra Row Pack" the tomatoes shall meet the size requirements for the Los Angeles lug size specified, and the lower layers shall not contain more than one additional row one way of the lug. For example, in a 5 x 5 pack, the tomatoes in the lower layers may be packed 5 x 6 but not 6 x 6 or 5 x 7. Not more than one tomato shall be placed in a wrapper.

§ 51.1864 *U. S. Bridge Pack.* When specified as "U. S. Bridge Pack" the tomatoes shall meet the size requirements for the Los Angeles lug size specified, and a part of one additional layer of tomatoes shall be packed in the lug and the remaining tomatoes in the lower layers shall not contain more than one additional row one way of the lug than is contained in the top layer. Not more than one tomato shall be placed in a wrapper.

§ 51.1865 *U. S. Double Wrap Pack.* When specified as "U. S. Double Wrap Pack" the tomatoes shall meet the size requirements for the Los Angeles lug size specified, and the tomatoes in the top layer shall be packed with not more than one tomato in a wrapper and the lower layer or layers shall be packed with not more than two tomatoes in a wrapper.

§ 51.1866 *U. S. Double Wrap Bridge Pack.* When specified as "U. S. Double Wrap Bridge Pack" the tomatoes shall meet the size requirements for the Los Angeles lug size specified, and the tomatoes in the top layer shall be packed with not more than one tomato in a wrapper and the lower layer or layers shall be packed with not more than two tomatoes in a wrapper: *Provided*, That part of one additional layer which may have either one or two tomatoes in a wrapper shall be packed in the lug.

§ 51.1867 *Tolerances for pack.* In order to allow for variations incident to proper packing, not more than 10 percent, by count, of the containers in any lot may not meet the requirements for Standard Pack: *Provided*, That when there are two or more size arrangements in any lot, not more than 20 percent of the lugs in any one size arrangement may not meet the requirements for Standard Pack: *Provided further*, That the average for the lot does not exceed 10 percent.

§ 51.1868 *Irregular pack.* Lugs of tomatoes which are not packed in accordance with any of the foregoing methods of packing may be designated as "Irregular Pack."

DEFINITIONS

§ 51.1869 *Similar varietal characteristics.* "Similar varietal characteristics" means that the tomatoes are alike as to firmness of flesh and shade of color (for example, soft fleshed early maturing varieties are not mixed with firm fleshed midseason or late varieties, or bright red

varieties mixed with varieties having a purplish tinge).

§ 51.1870 *Mature.* "Mature" means that in two or more seed cavities the contents have developed a jelly-like consistency and the seeds are well developed.

§ 51.1871 *Well developed.* "Well developed" means that the tomato shows normal growth. Tomatoes which are ridged and peaked at the stem end, contain dry tissue, and usually open spaces, are not considered well developed.

§ 51.1872 *Fairly well formed.* "Fairly well formed" means that the tomato is not decidedly kidney-shaped, lopsided, elongated, angular or otherwise deformed.

§ 51.1873 *Fairly smooth.* "Fairly smooth" means that the tomato is not conspicuously ridged or rough.

§ 51.1874 *Damage.* "Damage" means any defect which materially affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

(a) Cuts which are not shallow, not well healed or more than $\frac{1}{2}$ inch in length;

(b) Puffy tomatoes: These tomatoes are usually angular and flat sided. They are damaged if the open space in one or more locules materially affects the appearance when the tomato is cut through the center at right angles to a line running from the stem to the blossom end;

(c) Catfaces: These are irregular, dark, leathery scars at the blossom end of the fruit. Such scars damage the tomato when they are rough or deep, or when channels extend into the locule, or when they are fairly smooth and the area exceeds that of a circle $\frac{1}{2}$ inch in diameter on a $2\frac{1}{2}$ inch tomato. Smaller tomatoes shall have lesser areas of fairly smooth catfaces and larger tomatoes may have greater areas: *Provided*, That such catfaces do not affect the appearance of the tomatoes to a greater extent than that caused by fairly smooth catfaces which are permitted on a $2\frac{1}{2}$ inch tomato;

(d) Growth cracks (ruptures or cracks radiating from or concentric to the stem scar) when not well healed, when materially affecting the appearance of the fruit or when any one radiating crack extends more than $\frac{1}{2}$ inch beyond the stem scar; and

(e) Scars (except catfaces) when the aggregate area exceeds that of a circle $\frac{3}{8}$ inch in diameter on a tomato $2\frac{1}{2}$ inches in diameter. Smaller tomatoes shall have lesser areas of scars and larger tomatoes may have greater areas: *Provided*, That such scars do not affect the appearance of the tomatoes to a greater extent than that caused by scars which are permitted on a $2\frac{1}{2}$ -inch tomato.

§ 51.1875 *Serious damage.* "Serious damage" means any defect which seriously affects the appearance, or the edible or shipping quality of the fruit.

Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as serious damage:

(a) Tomatoes which are soft or affected by decay;

(b) Fresh holes or cuts, or any holes or cuts through the tomato wall;

(c) Tomatoes showing any effects of freezing;

(d) Puffiness if open space in two or more locules seriously affects the appearance when the tomato is cut through the center at right angles to a line running from stem to the blossom end; and

(e) Fruit actually infested with worms.

§ 51.1876 *Badly misshapen.* "Badly misshapen" means that the tomato is decidedly kidney-shaped, lopsided, elongated, angular or otherwise badly deformed.

SUBPART—UNITED STATES CONSUMER STANDARDS FOR FRESH TOMATOES

GENERAL

§ 51.1900 *General.* These standards apply only to field-grown tomatoes and not to tomatoes grown in greenhouses.

GRADES

§ 51.1901 *U. S. Grade A.* U. S. Grade A shall consist of tomatoes of similar varietal characteristics which are mature and are at least turning (see § 51.1904), but are not overripe or soft; which are well developed, at least fairly well formed, fairly smooth, free from soft rot, freezing injury, and from damage caused by dirt, bruises, cuts, shriveling, sunscald, sunburn, puffiness, catfaces, growth cracks, scars, dry rot, other diseases, insects, hail, or mechanical or other means. Tomatoes on the shown face shall be reasonably representative in size and quality of the contents of the container. (See § 51.1903.)

(a) Incident to proper grading and handling, except for maturity, not more than 5 percent, by count, of the tomatoes in any lot may fail to meet the requirements of the grade, including not more than 1 percent for tomatoes which are affected by soft rot.

§ 51.1902 *U. S. Grade B.* U. S. Grade B shall consist of tomatoes of similar varietal characteristics which are mature and are at least turning (see § 51.1904), but are not overripe or soft, and not badly misshapen; which are free from soft rot, freezing injury, and from serious damage caused by dirt, bruises, cuts, shriveling, sunscald, sunburn, puffiness, catfaces, growth cracks, scars, dry rot, other diseases, insects, hail, or mechanical or other means. Tomatoes on the shown face shall be reasonably representative in size and quality of the contents of the container. (See § 51.1903.)

(a) Incident to proper grading and handling, except for maturity, not more than 5 percent, by count, of the tomatoes in any lot may fail to meet the requirements of the grade, including not more than 1 percent for tomatoes which are affected by soft rot.

SIZE AND MATURITY CLASSIFICATION

§ 51.1903 *Size classification.* The following terms may be used for describing the size of the tomatoes in any lot:

<i>Small</i>	<i>Medium</i>
Under 3 oz.	3 to 6 oz., inc.
<i>Large</i>	<i>Very large</i>
Over 6 to 10 oz., inc.	Over 10 oz.

(a) The tomatoes may also be classed in terms of combinations of the above sizes, as "Small to Medium," "Medium to Large," "Small to Very Large," etc., in accordance with the facts.

(b) Incident to proper sizing, not more than 10 percent, by count, of the tomatoes in any lot may vary from the size specified.

§ 51.1904 *Maturity classification.* Tomatoes which are characteristically red when ripe, but are not overripe or soft, may be classified for maturity as follows:

(a) Turning, when at least some part of the surface of the tomato, but less than one-half of the surface in the aggregate, is covered with pink color.

(b) Pink, when the tomato shows from one-half to three-fourths of the surface in the aggregate covered with pink or red color.

(c) Hard ripe, when the tomato shows three-fourths or more of the surface in the aggregate covered with pink or red color.

(d) Firm ripe, when the tomato shows three-fourths or more of the surface in the aggregate covered with red color characteristic of reasonably well ripened tomatoes.

(e) Incident to proper maturity determination, not more than a total of 10 percent, by count, of the tomatoes in any lot may fail to meet the maturity specified: *Provided*, That not more than 5 percent shall be allowed for tomatoes which are immature or are overripe or soft.

OFF-GRADE

§ 51.1905 *Off-Grade tomatoes.* Tomatoes which fail to meet the requirements of either of the foregoing grades shall be Off-Grade tomatoes.

DEFINITIONS

§ 51.1906 *Similar varietal characteristics.* "Similar varietal characteristics" means that the tomatoes are alike as to color, i. e., bright red varieties shall not be mixed with varieties which have a purplish tinge.

§ 51.1907 *Mature.* "Mature" means that the tomato has reached the stage of development which will insure a proper completion of the ripening process.

§ 51.1908 *Well developed.* "Well developed" means that the tomato shows normal growth. Tomatoes which are ridged and peaked at the stem end, contain dry tissue and usually open spaces, are not considered well developed.

§ 51.1909 *Fairly well formed.* "Fairly well formed" means that the tomato is not decidedly kidney-shaped, lopsided, elongated, angular, or otherwise deformed.

§ 51.1910 *Fairly smooth.* "Fairly smooth" means that the tomato is not conspicuously ridged or rough.

§ 51.1911 *Damaged.* "Damaged" means any defect which materially affects the appearance, or edible, shipping or keeping quality of the tomatoes. Any one of the following defects or any combination thereof, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

(a) Cuts which are not shallow, not well healed, or when more than 1/2 inch in length.

(b) Puffiness if the open space in one or more locules materially affects the appearance when the tomato is cut through the center at right angles to a line running from the stem to the blossom end.

(c) Catfaces: These are irregular, dark, leathery scars at the blossom end of the fruit. Such scars damage the tomato when they are rough or deep, or when channels extend into the locule, or when they are fairly smooth and greater in area than a circle 3/4 inch in diameter on a 2 1/2 inch tomato. Smaller tomatoes shall have lesser areas of fairly smooth catfaces and larger tomatoes may have greater areas, provided that such catfaces do not affect the appearance of the tomatoes to a greater extent than that caused by fairly smooth catfaces which are permitted on a 2 1/2 inch tomato.

(d) Growth cracks: These are ruptures or cracks radiating from the stem scar, or concentric to the stem scar. They damage the tomato when not well healed, or when more than 1/2 inch in length measured from the margin of the stem scar; except that very narrow, well healed cracks concentric to the stem scar shall not be considered as damage unless they are so numerous as to damage the appearance of the fruit.

(e) Scars (except catfaces), when dark colored and shallow and aggregating more than 1/4 inch in diameter on a tomato 2 1/2 inches in diameter, or lighter colored shallow scars covering a greater area when they detract from the appearance to a greater extent than a dark-colored, shallow scar 1/4 inch in diameter. Smaller tomatoes shall have lesser areas of scars and larger tomatoes may have greater areas: *Provided*, That such scars do not affect the appearance of the tomatoes to a greater extent than that caused by scars which are permitted on a 2 1/2-inch tomato. A scar which penetrates the wall of the tomato shall be considered as damage.

(f) Dry rot such as dry type *Macrosporium* or *Phoma*, when the spot is not adjacent to the stem scar, or when adjacent to the stem scar and more than 3/16 inch in diameter.

§ 51.1912 *Badly misshapen.* "Badly misshapen" means that the tomato is so badly deformed that its appearance is seriously affected.

§ 51.1913 *Serious damage.* "Serious damage" means any defect which seriously affects the appearance, or edible, shipping, or keeping quality of the tomatoes. Any one of the following defects or any combination thereof, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as serious damage:

(a) Soft ripe tomatoes or tomatoes affected by soft rot.

(b) Fresh holes or cuts, or any holes or cuts through the tomato wall, or healed cuts which seriously affect the appearance of the tomato.

(c) Tomatoes showing any effects of freezing.

(d) Puffiness which causes the tomato to be distinctly light in weight.

(e) Growth cracks, when not well healed, or when so extensive, deep or discolored that the appearance of the tomato is seriously affected.

(f) Scars (except catfaces), when dark colored and shallow and aggregating more than 1/2 inch in diameter on a tomato 2 1/2 inches in diameter, or lighter colored, shallow scars covering a greater area when they detract from the appearance to a greater extent than a dark-colored, shallow scar 1/2 inch in diameter. Smaller tomatoes shall have lesser areas of scars and larger tomatoes may have greater areas: *Provided*, That such scars do not affect the appearance of the tomatoes to a greater extent than that caused by scars which are permitted on a 2 1/2 inch tomato.

(g) Dry rot such as dry type *Macrosporium* or *Phoma*, when the spot is not adjacent to the stem scar, or when adjacent to the stem scar and more than 1/4 inch in diameter.

(h) Fruit actually infested with worms.

SUBPART—UNITED STATES STANDARDS FOR GREEN TOMATOES FOR PROCESSING

GRADES

§ 51.1930 *U. S. No. 1.* U. S. No. 1 shall consist of tomatoes which are green in color, fairly firm, free from decay, stems and worms, and are free from damage caused by growth cracks, worm holes, scars, catfaces, sunburn, sunscald, freezing, disease, or mechanical or other means. (See § 51.1933.)

§ 51.1931 *U. S. No. 2.* U. S. No. 2 shall consist of tomatoes which do not meet the requirements of the foregoing grade, but are green in color, and are free from worms, and from damage caused by worm holes, and which are free from serious damage by any cause. (See § 51.1933.)

CULLS

§ 51.1932 *Culls.* Culls are tomatoes which fail to meet the requirements of either of the foregoing grades.

SIZE

§ 51.1933 *Minimum size.* The minimum size may be fixed by agreement between buyer and seller. Tomatoes below the specified minimum size shall be classed as culls.

DEFINITIONS

§ 51.1934 *Green in color.* "Green in color" means that the surface of the tomato shows no pink or red color.

§ 51.1935 *Damage.* "Damage" means any injury which cannot be removed in the ordinary process of trimming without a loss of more than 10 percent, by weight, of the tomato in excess of that which would occur if the tomato were perfect. The following shall be considered damage:

(a) Worm holes, when the injury has penetrated beneath the outer wall of the

tomato to the extent that the injury has damaged the tomato for processing.

§ 51.1936 *Serious damage.* "Serious damage" means any injury which cannot be removed in the ordinary process of trimming without a loss of more than 20 percent, by weight, of the tomato in excess of that which would occur if the tomato were perfect.

SUBPART—UNITED STATES STANDARDS FOR
CURRENANTS FOR PROCESSING

GRADES

§ 51.1950 *U. S. No. 1.* U. S. No. 1 consists of currants of similar type which are not separated from the stems and which are well colored, free from mold and decay and free from damage resulting from being distinctly immature, overmature, crushed, dried and shriveled, and free from damage caused by leaves or pieces of leaves, dirt or other foreign matter, disease, insects, mechanical or other means.

(a) In order to allow for variations incident to proper handling, not more than a total of 10 percent, by weight, of the currants in any lot may fail to meet the requirements of this grade: *Provided*, That not more than one-tenth of this amount, or 1 percent, shall be allowed for currants affected by mold or decay or which are seriously damaged by insects.

§ 51.1951 *U. S. No. 2.* U. S. No. 2 consists of currants which meet the requirements for U. S. No. 1 grade except for the increased tolerances for defects specified as follows:

(a) In order to allow for variations incident to proper handling, not more than a total of 20 percent, by weight, of the currants in any lot may fail to meet the requirements of this grade: *Provided*, That not more than one-tenth of this amount, or 2 percent, shall be allowed for currants affected by mold or decay or which are seriously damaged by insects.

APPLICATION OF TOLERANCES

§ 51.1952 *Application of tolerances and determination of grade.* The tolerances for the preceding grades are to be applied to the entire lot. Scoring of defects shall be on a bunch basis except that the percentage of loose berries shall be calculated on the basis of weight and added to the percentage of other defects.

UNCLASSIFIED

§ 51.1953 *Unclassified.* Unclassified consists of currants which have not been classified in accordance with either of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

DEFINITIONS

§ 51.1954 *Similar type.* "Similar type" means that the currants are similar in color. For example, red varieties shall not be mixed with white varieties.

§ 51.1955. *Well colored.* "Well colored" means that the berries show the color characteristic of well ripened currants for the type or variety.

§ 51.1956 *Mold.* "Mold" means any surface mold that is plainly visible to the naked eye.

§ 51.1957 *Damage.* "Damage" means any injury or defect which materially affects the appearance or the processing quality of the currants. The following shall be considered as damage:

(a) Distinctly immature, when the currants are of a light pink, whitish, or green color in the case of varieties which are characteristically red when well ripened, or when the currants are greenish color in the case of types or varieties which are characteristically white in color when well ripened.

(b) Overmature, when the currants have advanced to the stage where the berries are soft, leaking and are dull in appearance.

(c) Dried and shriveled, when the berries are appreciably lacking in juice and are "wrinkled" and have a "raisined" appearance.

§ 51.1958 *Seriously damaged by insects.* "Seriously damaged by insects" means that there is present one or more insects on the bunch.

SUBPART—UNITED STATES STANDARDS FOR
WATERMELONS

GRADES

§ 51.1970 *U. S. No. 1.* U. S. No. 1 shall consist of watermelons of similar varietal characteristics which are mature but not over-ripe, fairly well formed, and free from sunscald, decay, anthracnose and from damage caused by other disease, whiteheart, sunburn, hollow heart, hail, insects, or mechanical or other means. (See § 51.1975.)

(a) In order to allow for variations incident to proper grading and handling, not more than a total of 10 percent, by count, may be below the requirements of this grade but not more than one-half of this tolerance, or 5 percent, may be badly misshapen or seriously damaged by any means, and not more than 1 percent shall be allowed for decay.

§ 51.1971 *U. S. Commercial.* U. S. Commercial shall consist of watermelons which meet all requirements of U. S. No. 1 except for anthracnose spots. In this grade each watermelon shall be free from damage by anthracnose. (See § 51.1975.)

(a) In order to allow for variations incident to proper grading and handling, not more than a total of 10 percent, by count, may be below the requirements of this grade but not more than one-half of this tolerance, or 5 percent, may be badly misshapen or seriously damaged by any means, and not more than 1 percent shall be allowed for decay.

§ 51.1972 *U. S. No. 2.* U. S. No. 2 shall consist of watermelons of similar varietal characteristics which are mature but not over-ripe; which are not badly misshapen and which are free from sunscald, decay, and from serious damage caused by whiteheart, sunburn, hollow heart, hail, anthracnose or other disease, insects or mechanical or other means. (See § 51.1975.)

(a) In order to allow for variations incident to proper grading and handling,

not more than a total of 10 percent, by count, may be below the requirements of this grade but not more than 1 percent shall be allowed for decay.

§ 51.1973 *U. S. No. 3.* U. S. No. 3 shall consist of watermelons of similar varietal characteristics which are mature but not over-ripe, free from sunscald, soft decay, and from serious damage by whiteheart or any other defect which seriously affects the internal quality of the watermelon. (See § 51.1975.)

(a) In order to allow for variations incident to proper grading and handling, not more than a total of 10 percent, by count, may be below the requirements of this grade but not more than 1 percent shall be allowed for soft decay.

UNCLASSIFIED

§ 51.1974 *Unclassified.* Unclassified shall consist of watermelons which have not been classified in accordance with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

SIZE

§ 51.1975 *Size.* (a) Where the size of watermelons is stated in terms of average weight, unless otherwise specified, the melons in any lot averaging less than 30 pounds shall not vary more than 4 pounds below the stated average, and the melons in any lot averaging 30 pounds or more shall not vary more than 6 pounds below the stated average. Size may also be stated in terms of minimum weight. (See Table of Weights.)

TABLE OF WEIGHTS

Average weight	Minimum weight (unless otherwise specified)	Tolerance permitted for melons below the minimum weight
		Percent
20	16	5
22	18	5
24	20	5
26	22	5
28	24	5
30	24	5
32	26	5
34	28	5
36	30	5
38	32	5
40	34	5
42	36	5

(b) In order to allow for variations, incident to proper sizing, not more than 5 percent, by count, of the watermelons in any lot may be below the minimum size requirements.

DEFINITIONS

§ 51.1976 *Mature.* "Mature" means having reached the stage of development at which the melon is at least fairly sweet.

§ 51.1977 *Fairly well formed.* "Fairly well formed" means having the characteristic shape but not necessarily the perfect type of the variety.

§ 51.1978 *Not badly misshapen.* "Not badly misshapen" means that the melons are not bottlenecks or gourdnecks, but may be tapered at the ends or slightly constricted.

§ 51.1979 *Free from damage.* "Free from damage" means that the melons are not injured to an extent readily apparent upon examination. Melons showing a greenish yellow sunburned spot not larger than 9 square inches shall not be considered as damaged, but melons showing sunburn in excess of this amount, or which show any pronounced golden yellow color which detracts from the appearance to a greater extent than the 9 square inches of greenish yellow sunburn allowed shall be regarded as damaged.

§ 51.1980 *Free from damage by anthracnose.* "Free from damage by anthracnose" means that each melon may have not more than 5 anthracnose spots which are not cracked or sunken below the contour of the surface of the melon.

§ 51.1981 *Serious damage.* "Serious damage" means any injury which affects the edible quality of the melon or which detracts materially from its appearance. Melons showing sunscald are regarded as seriously damaged. Melons showing not more than 15 anthracnose spots which are not cracked or sunken below the regular surface contour of the melon shall not be considered as seriously damaged.

SUBPART—UNITED STATES STANDARDS FOR FILBERTS IN THE SHELL

GRADES

§ 51.1995 *U. S. No. 1.* U. S. No. 1 shall consist of filberts in the shell which are of similar type, well formed, dry, clean and bright, free from blanks, broken or split shells, and which are free from damage caused by stain, adhering husks, or other means. The kernels shall be reasonably well developed, not badly misshapen, free from rancidity, decay, mold, insect injury, and free from damage caused by shriveling, discoloration, or other means. In addition, the filberts shall meet the requirements of one of the following sizes as specified for round type and long type varieties:

(a) *Sizes for round type varieties.* (1) Jumbo means filberts which will not pass through a round opening $\frac{5}{16}$ inch in diameter.

(2) Large means filberts which will not pass through a round opening $\frac{5}{16}$ inch in diameter, but will pass through a round opening $\frac{3}{4}$ inch in diameter.

(3) Medium means filberts which will not pass through a round opening $\frac{4}{16}$ inch in diameter but will pass through a round opening $\frac{5}{16}$ inch in diameter.

(4) Small means filberts which will pass through a round opening $\frac{4}{16}$ inch in diameter.

(b) *Sizes for long type varieties.* (1) Jumbo means filberts which will not pass through a round opening $\frac{1}{4}$ inch in diameter.

(2) Large means filberts which will not pass through a round opening $\frac{1}{4}$ inch in diameter, but will pass through a round opening $\frac{3}{8}$ inch in diameter.

(3) Medium means filberts which will not pass through a round opening $\frac{3}{8}$ inch in diameter, but will pass through a round opening $\frac{4}{16}$ inch in diameter.

(4) Small means filberts which will pass through a round opening $\frac{3}{8}$ inch in diameter.

TOLERANCES

§ 51.1996 *Tolerances.* In order to allow for variations incident to proper grading and handling, the following tolerances shall be permitted:

(a) Ten percent, by count, for filberts which fail to meet the grade requirements, other than for type and size: *Provided*, That not more than 5 percent shall be allowed for blanks, and not more than 5 percent shall be allowed for rancid, decayed, or moldy filberts, or those which have insect injury, including not more than 3 percent for insect injury;

(b) Ten percent, by count, for filberts which are of a different type;

(c) Twelve percent, by count, for filberts which fail to meet the size requirements for the size specified, but not more than five-sixths of this amount, or 10 percent shall be allowed for filberts which pass through the smallest opening required for the size specified.

§ 51.1997 *Application of the tolerances and determination of the grade.* The tolerances for the grade are applied to the entire lot, and a composite sample shall be taken for determining the grade. However, any container or group of containers in which the filberts are found to be materially inferior to those in the majority of the containers shall be considered a separate lot.

In determining the grade of a lot of filberts, all of the nuts in the sample shall first be examined for size and then for external defects. The same nuts are then cracked and examined for internal defects. The nuts must meet both size and quality requirements in order to meet the grade.

UNCLASSIFIED

§ 51.1998 *Unclassified.* Lots of filberts which have not been classified in accordance with § 51.1995 shall be designated as "unclassified." The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

DEFINITIONS

§ 51.1999 *Similar type.* "Similar type" means that the filberts in each container are of the same general type and appearance. For example, nuts of the round type shall not be mixed with those of the long type in the same container.

§ 51.2000 *Well formed.* "Well formed" means that the filberts are not materially misshapen.

§ 51.2001 *Dry.* "Dry" means that the shell is free from surface moisture and that the shells and kernels combined do not contain more than 10 percent moisture.

§ 51.2002 *Clean and bright.* "Clean and bright" means that the individual filbert or the lot as a whole is practically free from adhering dirt and other foreign matter and that the shells have characteristic color.

§ 51.2003 *Blank.* "Blank" means a filbert which contains no kernel or which has a kernel that fills less than one-fourth of the capacity of the shell.

§ 51.2004 *Damage.* "Damage" means any injury or defect which materially affects the appearance, or edible or shipping quality of the individual filbert or of the lot as a whole. Any one of the following defects or any combination of defects, the seriousness of which exceeds the maximum allowed for any one of these defects shall be considered as damage:

(a) Stains which are very dark and materially affect the appearance of the individual nut.

(b) Adhering husk, when covering more than 5 percent of the surface in the aggregate.

(c) Shriveling, when the kernel is materially shrunken, leathery or tough.

(d) Discoloration, when the appearance of the individual kernel is materially affected by black discoloration.

§ 51.2005 *Reasonably well developed.* "Reasonably well developed" means that the kernel fills at least one-half or more of the capacity of the shell.

§ 51.2006 *Badly misshapen.* "Badly misshapen," when the kernel is so malformed that the appearance is materially affected.

§ 51.2007 *Rancidity.* "Rancidity" means that the kernel is noticeably rancid to the taste. An oily appearance is not always an indication of rancidity. Unless the nut is noticeably rancid to the taste it shall not be considered as damaged.

§ 51.2008 "Decay" means that the kernel is putrid or decomposed.

§ 51.2009 *Moldy.* "Moldy" means any visible growth of mold either on the kernel or inside the shell.

§ 51.2010 *Insect injury.* "Insect injury" means that the insect or frass is present, or that there is visible evidence of insect damage to the kernel.

SUBPART—UNITED STATES STANDARDS FOR BLUEBERRIES FOR PROCESSING

GENERAL

§ 51.2025 *General.* These standards apply to species of the genus *Vaccinium* which contain numerous small seeds that are barely noticeable and not to the true huckleberries of the genus *Gaylussacia* which contain 10 large seeds with bony coverings.

GRADES

§ 51.2026 *U. S. No. 1.* U. S. No. 1 shall consist of blueberries which internally are free from worms, and are free from other kinds of berries, clusters, large stems, leaves and other foreign material, distinctly immature berries, and free from damage caused by visible mold and decay, shriveling, dirt, overmaturity, or other means.

(a) In order to allow for variations incident to proper handling, the following tolerances shall be permitted for grade defects in a half-pint cup sample:

(b) Not more than a total of 5 leaves and other foreign material, not more than a total of 20 distinctly immature berries, clusters and large stems, and not more than 3 berries other than blueberries. No tolerance shall be allowed for large pieces of foreign material.

§ 51.2027 U. S. No. 2. U. S. No. 2 shall consist of blueberries which meet all the requirements of U. S. No. 1 grade except that the blueberries shall be free from serious damage caused by shriveling, overmaturity, and except for the increased tolerances specified in this section.

(a) In order to allow for variations incident to proper handling, the following tolerances shall be permitted for grade defects in a half-pint cup sample:

(1) Not more than a total of 15 leaves and other foreign material, not more than a total of 40 distinctly immature berries, clusters and large stems, and not more than 5 berries other than blueberries. No tolerance shall be allowed for large pieces of foreign material.

§ 51.2028 U. S. No. 3. U. S. No. 3 shall consist of blueberries which meet all the requirements of U. S. No. 1 grade except that the blueberries shall be free from serious damage caused by overmaturity and from very serious damage caused by shriveling and except for the increased tolerances specified in this section.

(a) In order to allow for variations incident to proper handling, the following tolerances shall be permitted for grade defects in a half-pint cup sample:

(1) Not more than a total of 20 leaves and other foreign material, not more than a total of 70 distinctly immature berries, clusters and large stems, and not more than 12 berries other than blueberries. No tolerance shall be allowed for large pieces of foreign material.

UNCLASSIFIED

§ 51.2029 *Unclassified*. Unclassified shall consist of blueberries which have not been classified in accordance with the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

DEFINITIONS

§ 51.2030 *Other kinds of berries*. "Other kinds of berries" means bunchberries, cranberries, or any other berries not of the genus *Vaccinium*.

§ 51.2031 *Clusters*. "Clusters" means three or more cap-stems, with or without berries, attached to a main stem. Cap-stems are those small stems by means of which the individual berry is attached to the main stem.

§ 51.2032 *Large stems*. "Large stems" means stems other than cap-stems which are over 1/4 inch in length.

§ 51.2033 *Other foreign material*. "Other foreign material" means sticks, stones, moss or other extraneous material except dirt and leaves.

§ 51.2034 *Distinctly immature berries*. "Distinctly immature berries" means that the berries are green, or whitish due to immaturity.

§ 51.2035 *Damage*. "Damage" means any injury or defect which materially affects the appearance, or the processing quality of the blueberries. The following shall be considered as damage:

(a) Shriveling, when more than one-fourth of the blueberries in any lot, by volume, are badly wilted, withered or shriveled.

(b) Dirt, when it cannot be removed from the blueberries in the ordinary washing process.

(c) Overmaturity, when the appearance and processing quality of the lot of blueberries is materially affected by berries which have a dull appearance and are sticky from leaking berries.

§ 51.2036 *Serious damage*. "Serious damage" means any injury or defect which seriously affects the appearance, or the processing quality of the blueberries. The following shall be considered as serious damage:

(a) Shriveling, when more than one-third of the blueberries in any lot, by volume, are badly wilted, withered or shriveled.

(b) Overmaturity, when the appearance and processing quality of the lot of blueberries is seriously affected by blueberries which have a dull appearance and are sticky from leaking berries.

§ 51.2037 *Very serious damage caused by shriveling*. "Very serious damage caused by shriveling" means that more than one-half of the blueberries in any lot, by volume, are badly wilted, withered or shriveled.

SUBPART—UNITED STATES CONSUMER STANDARDS FOR BRUSSELS SPROUTS

GRADES

§ 51.2050 *U. S. Grade A*. U. S. Grade A shall consist of Brussels sprouts which are well colored and not withered or burst and which are firm, clean, well trimmed, and free from soft rot and seedstems, and free from damage caused by discoloration, freezing, disease, insects, or mechanical or other means. Brussels sprouts on the shown face shall be reasonably representative in size and quality of the contents of the container.

(a) The diameter of each Brussels sprout shall be not less than 1 inch.

(b) Incident to proper grading and handling, not more than 5 percent, by weight, of the Brussels sprouts in any lot may be smaller than the specified minimum diameter. In addition, not more than 5 percent, by weight, of the Brussels sprouts may fail to meet the remaining requirements of the grade, including not more than 1 percent for Brussels sprouts affected by soft rot.

§ 51.2051 *U. S. Grade B*. U. S. Grade B shall consist of Brussels sprouts which are fairly well colored and not withered, puffy or burst and which are clean, well trimmed and free from soft rot and seedstems and free from serious damage caused by discoloration, freezing, disease, insects, or mechanical or other means. Brussels sprouts on the shown face shall be reasonably representative in size and quality of the contents of the container.

(a) The diameter of each Brussels sprout shall be not less than 1 inch.

(b) Incident to proper grading and handling, not more than 5 percent, by weight, of the Brussels sprouts in any lot may be smaller than the specified minimum diameter. In addition, not

more than 5 percent, by weight, of the Brussels sprouts may fail to meet the remaining requirements of the grade, including not more than 1 percent for Brussels sprouts affected by soft rot.

OFF-GRADE

§ 51.2052 *Off-Grade Brussels sprouts*. Brussels sprouts which fail to meet the requirements of either of the foregoing grades shall be Off-Grade Brussels sprouts.

DEFINITIONS

§ 51.2053 *Well colored*. "Well colored" means that the Brussels sprouts have a yellowish green or darker green color characteristic of well-grown Brussels sprouts.

§ 51.2054 *Firm*. "Firm" means that the Brussels sprout is fairly compact but may yield slightly to moderate pressure.

§ 51.2055 *Clean*. "Clean" means that the Brussels sprout is practically free from dirt and other foreign matter.

§ 51.2056 *Well trimmed*. "Well trimmed" means that the butt of the sprout is fairly smoothly and closely trimmed at the point of attachment of the outer leaves and that the sprout does not have more than 2 wrapper leaves which do not enfold the sprout fairly tightly more than two-thirds the distance from the base to the top.

§ 51.2057 *Seedstems*. "Seedstems" means Brussels sprouts which have seedstems showing or in which the formation of seedstems has plainly begun.

§ 51.2058 *Damage*. "Damage" means any injury or defect which materially affects the appearance, or the edible, shipping or keeping quality of the Brussels sprout.

§ 51.2059 *Diameter*. "Diameter" means the greatest dimension measured at right angles to a line running from the stem to the apex of the sprout.

§ 51.2060 *Fairly well colored*. "Fairly well colored" means that the Brussels sprouts shall not be lighter than whitish green color.

§ 51.2061 *Puffy*. "Puffy" means that the Brussels sprout is very light in weight in proportion to its size or has excessive air spaces in the central portion.

§ 51.2062 *Serious damage*. "Serious damage" means any injury or defect which seriously affects the appearance, or the edible, shipping or keeping quality of the Brussels sprout.

SUBPART—UNITED STATES STANDARDS FOR ALMONDS IN THE SHELL

GRADES

§ 51.2075 *U. S. No. 1*. U. S. No. 1 consists of almonds in the shell which are of similar varietal characteristics, clean, fairly bright, fairly uniform in color, which are free from loose hulls, pieces of shells, chaff and foreign material and free from damage caused by discoloration, adhering hulls, broken shells, or other means. The kernels shall be well dried, free from decay, rancidity, insect injury, and free from damage caused

by mold, gum, shriveling, brown spot, or other means.

(a) Unless otherwise specified, the minimum thickness of the almond shall be not less than $\frac{3}{4}$ of an inch.

(b) In order to allow for variations incident to proper grading and handling, the following tolerances shall be permitted:

(1) *For external defects.* Ten percent, by count (except that loose hulls, chaff, pieces of shells and foreign material shall be determined by weight), for almonds which fail to meet the requirements of the grade, other than for variety and size: *Provided*, That not more than 2 percent, by weight, shall be allowed for loose hulls, chaff, pieces of shells and foreign material, including not more than one-half of this amount, or 1 percent, that will pass through a screen with $\frac{3}{4}$ inch round openings;

(2) *For dissimilar varieties.* Five percent, by count, including not more than one-fifth of this amount, or 1 percent, for bitter almonds mixed with sweet almonds;

(3) *For size.* Five percent, by count, for almonds which fail to meet the size requirements; and,

(4) *For internal defects.* Ten percent, by count, for almonds which fail to meet the grade requirements: *Provided*, That, not more than one-half of this amount, or 5 percent, shall be allowed for kernels affected by decay, rancidity, insect injury and damage by mold.

§ 51.2076 *U. S. No. 1 Mixed.* U. S. No. 1 Mixed consists of almonds in the shell which meet the requirements of U. S. No. 1 grade, except that the varieties are mixed, but may include not more than 1 percent of bitter almonds mixed with sweet almonds.

§ 51.2077 *U. S. No. 2.* U. S. No. 2 consists of almonds in the shell which meet the requirements of U. S. No. 1 grade, except that an additional tolerance of 20 percent shall be allowed for discoloration.

§ 51.2078 *U. S. No. 2 Mixed.* U. S. No. 2 Mixed consists of almonds in the shell which meet the requirements of the U. S. No. 2 grade, except that the varieties are mixed, but may include not more than 1 percent of bitter almonds mixed with sweet almonds.

UNCLASSIFIED

§ 51.2079 *Unclassified.* Unclassified consists of almonds which have not been classified in accordance with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

APPLICATION OF TOLERANCES

§ 51.2080 *Application of tolerances and determination of the grades.* The tolerances for the foregoing grades are to be applied to the entire lot, and a composite sample shall be taken for determining the grade. However, any container or group of containers in which the almonds are found to be materially inferior to those in the majority of the

containers shall be considered a separate lot.

(a) In determining the grade of a lot of almonds, the percentage of loose hulls, pieces of shells, chaff and foreign material is first determined on the basis of weight. Then a stated number of nuts is counted out (depending upon the size of the lot) from the composite sample. These almonds are next examined for size, dissimilar varieties and external defects. The same nuts are then cracked and examined for internal defects.

DEFINITIONS

§ 51.2081 *Similar varietal characteristics.* "Similar varietal characteristics" means that the almonds are similar in shape and are reasonably uniform in degree of hardness of the shells. For example, hard-shelled varieties shall not be mixed with semi-soft-shelled, soft-shelled and paper-shelled varieties; and semi-soft-shelled varieties shall not be mixed with soft-shelled and paper-shelled varieties; and soft-shelled varieties shall not be mixed with paper-shelled varieties. Likewise, bitter almonds shall not be mixed with sweet almonds.

§ 51.2082 *Clean.* "Clean" means that the individual almond is practically free from dirt and other foreign matter.

§ 51.2083 *Fairly bright.* "Fairly bright" means that the almonds show good characteristic color.

§ 51.2084 *Fairly uniform color.* "Fairly uniform color" means that the shells do not show excessive variation in color.

§ 51.2085 *Damage.* "Damage" means any defect which materially affects the appearance, or the edible or shipping quality of the almonds. Any one of the following defects or any combination thereof, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

(a) Discoloration which is distinctly gray to black, when affecting more than one-eighth of the surface of the shell in the aggregate, but normal color variations, such as reddish or brown between varieties, and within some varieties, are not to be considered as discoloration;

(b) Adhering hulls, when covering more than 5 percent of the shell surface in the aggregate;

(c) Broken shells, when a portion of the shell is missing or fractured to the extent that moderate pressure will cause the kernel to become dislodged;

(d) Mold, when affecting the kernel, except when white or grayish in color and easily rubbed off with the fingers;

(e) Gum, when a film of shiny, resinous appearing substance covers more than one-eighth of the surface of the kernel;

(f) Shriveling, when the kernel is excessively thin for its size, or when materially withered, shrunken, leathery, tough or partially developed: *Provided*, That, partially developed kernels are not considered damaged if more than three-fourths of the pellicle is filled with meat; and,

(g) Brown spot on the kernel, either single or multiple, when the affected area is more than the equivalent of a circle one-eighth inch in diameter.

§ 51.2086 *Well dried.* "Well dried" means that the kernel is firm and brittle and not pliable or leathery.

§ 51.2087 *Decay.* "Decay" means that the kernel is putrid or decomposed.

§ 51.2088 *Rancidity.* "Rancidity" means that the kernel is noticeably rancid to the taste.

§ 51.2089 *Insect injury.* "Insect injury" means that the insect, web, or frass is present or there is visible evidence of insect injury.

§ 51.2090 *Thickness.* "Thickness" means the greatest distance between the two flat surfaces of the shell. The minimum thickness shall be determined by passing the almonds through slotted openings with sufficient length to permit the almonds to go through lengthwise.

SUBPART—UNITED STATES STANDARDS FOR SHELLED ALMONDS

GRADES

§ 51.2105 *U. S. Fancy.* U. S. Fancy consists of shelled almonds which are of similar varietal characteristics, whole, clean, well dried, which are free from decay, rancidity, insect injury, foreign material, doubles, split and broken kernels, particles and dust, and which are free from injury caused by chipped and scratched kernels, and free from damage caused by mold, gum, shriveling, brown spot, or other means. (See §§ 51.2114 and 51.2115.)

(a) In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) *For dissimilar varieties.* 5 percent, including not more than one-fifth of this amount, or 1 percent, for bitter almonds mixed with sweet almonds;

(2) *For doubles.* 3 percent;

(3) *For kernels injured by chipping or scratching.* 5 percent;

(4) *For foreign material.* Two-tenths of 1 percent (0.20%);

(5) *For particles and dust.* One-tenth of 1 percent (0.10%); and,

(6) *For other defects.* 2 percent, including not more than one-half of this amount, or 1 percent, for serious damage.

§ 51.2106 *U. S. Extra No. 1.* U. S. Extra No. 1 consists of shelled almonds which are of similar varietal characteristics, whole, clean, well dried, which are free from decay, rancidity, insect injury, foreign material, doubles, split and broken kernels, particles and dust, and which are free from damage caused by chipped and scratched kernels, mold, gum, shriveling, brown spot, or other means. (See §§ 51.2114 and 51.2115.)

(a) In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) *For dissimilar varieties.* 5 percent, including not more than one-fifth of this amount, or 1 percent, for bitter almonds mixed with sweet almonds;

(2) *For doubles.* 5 percent;

(3) For kernels damaged by chipping or scratching. 5 percent;

(4) For foreign material. Two-tenths of 1 percent (0.20%);

(5) For particles and dust. One-tenth of 1 percent (0.10%); and,

(6) For other defects. 4 percent, including not more than three-eighths of this amount; or 1½ percent, for serious damage.

§ 51.2107 U. S. No. 1. U. S. No. 1 consists of shelled almonds which are of similar varietal characteristics, whole, clean, well dried, which are free from decay, rancidity, insect injury, foreign material, doubles, split or broken kernels, particles and dust, and which are free from damage caused by chipped and scratched kernels, mold, gum, shriveling, brown spot, or other means. (See §§ 51.2114 and 51.2115.)

(a) In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) For dissimilar varieties. 5 percent, including not more than one-fifth of this amount, or 1 percent, for bitter almonds mixed with sweet almonds;

(2) For doubles. 15 percent;

(3) For kernels damaged by chipping or scratching. 10 percent;

(4) For foreign material. Two-tenths of 1 percent (0.20%);

(5) For particles and dust. One-tenth of 1 percent (0.10%); and,

(6) For other defects. 5 percent, including not more than three-tenths of this amount, or 1½ percent, for serious damage.

§ 51.2108 U. S. Select Sheller Run. U. S. Select Sheller Run consists of shelled almonds which are of similar varietal characteristics, whole, clean, well dried, which are free from decay, rancidity, insect injury, foreign material, doubles, split and broken kernels, particles and dust, and which are free from damage caused by chipped and scratched kernels, mold, gum, shriveling, brown spot, or other means. (See §§ 51.2114 and 51.2115.)

(a) In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) For dissimilar varieties. 5 percent, including not more than one-fifth of this amount, or 1 percent, for bitter almonds mixed with sweet almonds;

(2) For doubles. 15 percent;

(3) For kernels damaged by chipping and scratching. 15 percent;

(4) For foreign material. Two-tenths of 1 percent (0.20%);

(5) For particles and dust. One-tenth of 1 percent (0.10%);

(6) For split and broken kernels. 5 percent; *Provided*, That not more than two-fifths of this amount, or 2 percent, shall be allowed for pieces which will pass through a round opening $\frac{29}{64}$ inch in diameter; and,

(7) For other defects. 3 percent, including not more than two-thirds of this amount, or 2 percent, for serious damage.

§ 51.2109 U. S. Standard Sheller Run. U. S. Standard Sheller Run consists of shelled almonds which are of similar

varietal characteristics, whole, clean, well dried, which are free from decay, rancidity, insect injury, foreign material, doubles, split and broken kernels, particles and dust, and which are free from damage caused by chipped and scratched kernels, mold, gum, shriveling, brown spot, or other means. (See §§ 51.2114 and 51.2115.)

(a) In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) For dissimilar varieties. 5 percent, including not more than one-fifth of this amount, or 1 percent, for bitter almonds mixed with sweet almonds;

(2) For doubles. 25 percent;

(3) For kernels damaged by chipping and scratching. 20 percent;

(4) For foreign material. Two-tenths of 1 percent (0.20%);

(5) For particles and dust. One-tenth of 1 percent (0.10%);

(6) For split and broken kernels. 15 percent; *Provided*, That not more than one-third of this amount, or 5 percent, shall be allowed for pieces which will pass through a round opening $\frac{29}{64}$ inch in diameter; and,

(7) For other defects. 3 percent, including not more than two-thirds of this amount, or 2 percent, for serious damage.

§ 51.2110 U. S. No. 1 Whole and Broken. U. S. No. 1 Whole and Broken consists of shelled almonds which are of similar varietal characteristics, clean, well dried, which are free from decay, rancidity, insect injury, foreign material, doubles, particles and dust, and which are free from damage caused by mold, gum, shriveling, brown spot, or other means.

(a) In this grade not less than 30 percent, by weight, of the kernels shall be whole. Doubles shall not be considered as whole kernels in determining the percentage of whole kernels.

(b) Unless otherwise specified, the minimum diameter shall be not less than $\frac{29}{64}$ of an inch. (See §§ 51.2114 and 51.2115.)

(c) In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) For dissimilar varieties. 5 percent, including not more than one-fifth of this amount, or 1 percent, for bitter almonds mixed with sweet almonds;

(2) For doubles. 35 percent;

(3) For foreign material. Three-tenths of 1 percent (0.30%);

(4) For particles and dust. One-tenth of 1 percent (0.10%);

(5) For undersize. 5 percent; and,

(6) For other defects. 5 percent, including not more than three-fifths of this amount, or 3 percent, for serious damage.

§ 51.2111 U. S. No. 1 Pieces. U. S. No. 1 Pieces consists of shelled almonds which are not bitter, which are clean, well dried, which are free from decay, rancidity, insect injury, foreign material, particles and dust, and which are free from damage caused by mold, gum, shriveling, brown spot, or other means.

(a) Unless otherwise specified, the minimum diameter shall be not less than $\frac{3}{64}$ of an inch. (See §§ 51.2114 and 51.2115.)

(b) In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) For bitter almonds mixed with sweet almonds. 1 percent;

(2) For foreign material. Three-tenths of 1 percent (0.30%);

(3) For particles and dust. 1 percent; and,

(4) For other defects. 5 percent, including not more than three-fifths of this amount, or 3 percent, for serious damage.

§ 51.2112 Mixed varieties. Any lot of shelled almonds consisting of a mixture of two or more dissimilar varieties which meet the other requirements of any of the grades of U. S. No. 1, U. S. Select Sheller Run, U. S. Standard Sheller Run, U. S. No. 1 Whole and Broken may be designated as: "U. S. No. 1 Mixed;" "U. S. Select Sheller Run Mixed;" "U. S. Standard Sheller Run Mixed;" or "U. S. No. 1 Whole and Broken Mixed," respectively; but no lot of any of these grades may include more than 1 percent of bitter almonds mixed with sweet almonds.

UNCLASSIFIED

§ 51.2113 Unclassified. Unclassified consists of shelled almonds which have not been classified in accordance with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

SIZE

§ 51.2114 Size requirements. The size may be specified in terms of range in count of whole almond kernels per ounce or in terms of minimum, or minimum and maximum diameter. When a range in count is specified, the whole kernels shall be fairly uniform in size, and the average count per ounce shall be within the range specified. Doubles and broken kernels shall not be used in determining counts. Permissible count ranges per ounce are shown below but a narrower or wider range may be specified: *Provided*, That the kernels are fairly uniform in size.

Count range per ounce

16 to 18, inclusive.
18 to 20, inclusive.
20 to 22, inclusive.
22 to 24, inclusive.
23 to 25, inclusive.
24 to 26, inclusive.
26 to 28, inclusive.
27 to 30, inclusive.
30 to 34, inclusive.
36 to 40, inclusive.
40 to 50, inclusive.
50 and smaller.

TOLERANCES

§ 51.2115 Tolerances for size. (a) When a range is specified as, for example, " $\frac{13}{32}$," no tolerance for counts above or below the range shall be allowed.

(1) When the minimum, or minimum and maximum, diameters are specified,

a total tolerance of not more than 10 percent, by weight, may fail to meet the specified size requirements: *Provided*, That not more than one-half of this amount or 5 percent, may be below the minimum size specified.

§ 51.2116 *Application of tolerances.* The tolerances for the grades are to be applied to the entire lot, and a composite sample shall be taken for determining the grade. However, any container or group of containers in which the almonds are found to be materially inferior to those in the majority of the containers shall be considered a separate lot.

DEFINITIONS

§ 51.2117 *Similar varietal characteristics.* "Similar varietal characteristics" means that the kernels are similar in shape and appearance. For example, long types shall not be mixed with short types, or broad types mixed with narrow types, and bitter almonds shall not be mixed with sweet almonds. Color of the kernels shall not be considered, since there is often a marked difference in color of kernels of the same variety.

§ 51.2118 *Whole.* "Whole" means that there is less than one-eighth of the kernel chipped off or missing, and that the general contour of the kernel is not materially affected by the missing part.

§ 51.2119 *Clean.* "Clean" means that the kernel is practically free from dirt and other foreign substance.

§ 51.2120 *Well dried.* "Well dried" means that the kernel is firm and brittle, and not pliable or leathery.

§ 51.2121 *Decay.* "Decay" means that the kernel is putrid or decomposed.

§ 51.2122 *Rancidity.* "Rancidity" means that the kernel is noticeably rancid to the taste.

§ 51.2123 *Insect injury.* "Insect injury" means that the insect, web, or frass is present or there is visible evidence of insect injury.

§ 51.2124 *Foreign material.* "Foreign material" means pieces of shell, hulls or other foreign matter.

§ 51.2125 *Doubles.* "Doubles" means kernels that develop in shells containing two kernels. One side of a double kernel is flat or concave.

§ 51.2126 *Split or broken kernels.* "Split or broken kernels" means seven-eighths or less of complete whole kernels but which will not pass through a round opening $\frac{3}{4}$ of an inch in diameter.

§ 51.2127 *Particles and dust.* "Particles and dust" means fragments of almond kernels or other material which will pass through a round opening $\frac{3}{4}$ of an inch in diameter.

§ 51.2128 *Injury.* "Injury" means any defect which more than slightly affects the appearance of the individual almond, or the general appearance of the lot. The following shall be considered as injury:

(a) Chipped and scratched kernels, when the general appearance of the lot is more than slightly affected, or when the affected area or an individual ker-

nel aggregates more than the equivalent of a circle one-eighth inch in diameter.

§ 51.2129 *Damage.* "Damage" means any defect which materially affects the appearance of the individual kernel, or the general appearance of the lot, or the edible or shipping quality of the almonds. Any one of the following defects or combination thereof, the seriousness of which exceeds the maximum allowed for any one defect shall be considered as damage:

(a) Chipped and scratched kernels, when the general appearance of the lot is materially affected, or when the affected area on an individual kernel aggregates more than the equivalent of a circle one-quarter inch in diameter;

(b) Mold, when affecting the kernel, except when white or grayish in color and easily rubbed off with the fingers;

(c) Gum, when a film of shiny, resinous appearing substance covers more than one-eighth of the surface of the kernel;

(d) Shriveling, when the kernel is excessively thin for its size, or when materially withered, shrunken, leathery, tough or partially developed, provided that partially developed kernels are not considered damaged if more than three-fourths of the pellicle is filled with meat; and,

(e) Brown spot on the kernel, either single or multiple, when the affected area aggregates more than the equivalent of a circle one-eighth inch in diameter.

§ 51.2130 *Serious damage.* "Serious damage" means any defect which makes a kernel or piece of kernel unsuitable for human consumption, and includes decay, rancidity, insect injury and damage by mold.

§ 51.2131 *Diameter.* "Diameter" means the greatest dimension of the kernel, or piece of kernel at right angles to the longitudinal axis. Diameter shall be determined by passing the kernel, or piece of kernel through a round opening.

§ 51.2132 *Fairly uniform in size.* "Fairly uniform in size" means that, in a representative sample, the weight of 10 percent, by count, of the largest whole kernels shall not exceed 1.70 times the weight of 10 percent, by count, of the smallest whole kernels.

SUBPART—UNITED STATES STANDARDS FOR SAWDUST PACK GRAPES (EUROPEAN OR VINIFERA TYPE)¹

GRADES

§ 51.2150 *U. S. Fancy Sawdust Pack Grapes.* U. S. Fancy Sawdust Pack Grapes consists of bunches of well developed grapes of one variety which are well matured, fairly uniform in appearance and well colored. The berries shall be firm, firmly attached to capstems and shall not be weak, shriveled at capstems, shattered, split, crushed or wet, and shall be free from decay, waterberry, sunburn and Almeria Spot, and free from damage caused by scarring, discoloration, heat,

¹ These standards shall be applicable only to grapes properly packed in sawdust or granulated cork, and not to so-called "semi-sawdust packs" which are cushioned and/or covered with sawdust.

mildew, other diseases, freezing, insects or mechanical or other means.

(a) *Bunches.* The bunches shall be fairly well filled but not excessively tight. They shall also be free from injury caused by shot berries, dried berries or other defective berries or by the trimming away of defective berries and they shall weigh not less than one-half pound.

(b) *Stems.* The stems shall be mature, well developed and strong, shall not be dry and brittle, shall be free from mold and free from damage caused by mildew or freezing. The Emperor variety shall have stems which are distinctly yellowish-green or yellow at time of packing.

(c) *Size of berries.* Not less than 90 percent, by count, of the berries, exclusive of shot berries and dried berries, on each bunch shall have a minimum diameter as indicated by varieties as follows:

Ribier and Cardinal: $\frac{1}{16}$ of an inch.
Tokay: $\frac{1}{16}$ of an inch.
Almeria: $\frac{3}{16}$ of an inch.
Thompson Seedless and Black Monukka: $\frac{3}{16}$ of an inch.
Other varieties: $\frac{1}{16}$ of an inch.

(d) *Tolerances.* In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) 5 percent for bunches which fail to meet the requirements for minimum diameter of berries;

(2) 5 percent for bunches which weigh less than one-half pound;

(3) 10 percent for bunches which fail to meet the color requirements;

(4) 5 percent for bunches which fail to meet the requirements for maturity of stems and color of stems; and,

(5) 5 percent for bunches and berries which fail to meet the remaining requirements of this grade, other than for maturity and uniformity of appearance, including therein not more than 3 percent for shattered berries and also including therein not more than one-half of 1 percent for berries which are seriously damaged or affected by decay.

(e) There is no tolerance specified in this grade for grapes which fail to meet the maturity requirements. However, no lot shall be considered as failing to meet these requirements because the sample of grapes from one container tests below the required percentage of soluble solids.

§ 51.2151 *U. S. No. 1 Sawdust Pack Grapes.* U. S. No. 1 Sawdust Pack Grapes consists of bunches of well developed grapes of one variety which are mature and fairly well colored. The berries shall be firm, firmly attached to capstems and shall not be weak, shriveled at capstems, shattered, split, crushed or wet, and shall be free from decay, waterberry, sunburn and Almeria Spot, and free from damage caused by scarring, discoloration, heat, mildew, other diseases, freezing, insects or mechanical or other means.

(a) *Bunches.* The bunches shall not be straggly. They shall be free from damage caused by shot berries, dried berries or other defective berries or by the trimming away of defective berries and they shall weigh not less than one-half pound.

(b) *Stems.* The stems shall be well developed and strong, shall not be dry and brittle and shall be free from mold and free from damage caused by mildew or freezing.

(c) *Size of berries.* Not less than 90 percent, by count, of the berries, exclusive of shot berries and dried berries, on each bunch shall have a minimum diameter as indicated by varieties as follows:

Ribier, Tokay, and Cardinal: $\frac{1}{16}$ of an inch.

Almeria: $\frac{9}{16}$ of an inch.

Thompson Seedless and Black Monukka: $\frac{7}{16}$ of an inch.

Other varieties: $\frac{1}{16}$ of an inch.

(d) *Tolerances.* In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

(1) 5 percent for bunches which fail to meet the requirements for minimum diameter of berries;

(2) 10 percent for bunches which weigh less than one-half pound;

(3) 10 percent for bunches which fail to meet the color requirements; and,

(4) 5 percent for bunches and berries which fail to meet the remaining requirements of this grade, other than for maturity, including therein not more than one-half of 1 percent for berries which are seriously damaged or affected by decay.

(e) There is no tolerance specified in this grade for grapes which fail to meet the maturity requirements. However, no lot shall be considered as failing to meet these requirements because the sample of grapes from one container tests below the required percentage of soluble solids.

UNCLASSIFIED

§ 51.2152 *Unclassified.* Unclassified consists of grapes which have not been classified in accordance with either of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards, but is provided as a designation to show that no grade has been applied to the lot.

APPLICATION OF TOLERANCES

§ 51.2153 *Application of tolerances to individual packages.* (a) The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations: *Provided*, That the averages for the entire lot are within the tolerances specified for the grade:

(1) For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified; and,

(2) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified, except that for shattered berries and wet berries not more than one-tenth of the packages may contain more than double the tolerance specified.

DEFINITIONS

§ 51.2154 *Well developed grapes.* "Well developed grapes" means grapes which are not abnormally small for the variety.

§ 51.2155 *One variety.* "One variety" means that the grapes show similar varietal characteristics.

§ 51.2156 *Well matured.* "Well matured" means that the juice from 10 percent, by weight, of whole bunches of grapes in the container, which appear to be least mature, shall test not less than 17 percent soluble solids, as determined by the Balling or Brix scale hydrometer, except that the Tokay variety shall test not less than 18 percent, the Thompson Seedless variety shall test not less than 19 percent and the Malaga and Muscat varieties shall test not less than 20 percent.

§ 51.2157 *Fairly uniform in appearance.* "Fairly uniform in appearance" means that not more than one-tenth of the containers in any lot may show sufficient variation in color or size of berries to materially detract from the appearance of the contents of the individual container.

§ 51.2158 *Well colored.* "Well colored" means in the case of:

(a) "Black varieties" that each bunch shall have not less than 95 percent, by count, of berries showing characteristic color. Purple to black shall be considered characteristic color for the varieties Malvoise, Rose of Peru, Black Prince and Black Hamburg; reddish-purple to black shall be considered characteristic color for Cornichon and Black Monukka. Ribier grape berries shall be considered as showing characteristic color when at least 60 percent of the surface is purple to black color, not reddish-purple;

(b) "Red varieties" that each bunch of the Tokay variety shall have not less than 60 percent, by count, and other red varieties shall have not less than 75 percent, by count, of berries which show at least 60 percent of the surface with good characteristic color: *Provided*, That the appearance of the bunch shall not be appreciably injured by very dark berries. Light or cherry red and dark red, but not light pink or very dark or purplish-red, are considered good characteristic color for the red varieties, excepting that any color ranging from light red through purple shall be considered good characteristic color for the Cardinal variety; and,

(c) White varieties: There are no color requirements for the white varieties.

§ 51.2159 *Firm.* "Firm" means that the berry is reasonably turgid and does not yield more than slightly to moderate pressure.

§ 51.2160 *Weak.* "Weak" means that the berry is relatively low in sugar content, has inferior flavor and usually is watery, translucent and somewhat soft to the touch.

§ 51.2161 *Shriveled at capstem.* "Shriveled at capstem" means that the berry shows more than slight wrinkling of the skin surrounding the capstem.

§ 51.2162 *Shattered.* "Shattered" means that the berry is separated from the bunch and may or may not have the capstem attached.

§ 51.2163 *Wet.* "Wet" means that the grapes are wet from moisture from

crushed, leaking or decayed berries or from rain. Grapes which are moist from dew or other moisture condensation such as that resulting from removing grapes from a refrigerator car or cold storage to a warmer location shall not be considered as wet.

§ 51.2164 *Decay.* "Decay" means any soft breakdown of the flesh or skin of the berry resulting from bacterial or fungus infection. Slight surface development of green mold (*Cladosporium*) shall not be considered decay.

§ 51.2165 *Waterberry.* "Waterberry" means a watery, soft or flabby condition of the berries. Affected berries are low in sugar content, have tender skins and are easily crushed. This is an advanced or more pronounced stage of the condition referred to as "weak."

§ 51.2166 *Sunburn.* "Sunburn" means injury to the berry caused by direct exposure to the sun, including "sulphur burn", occurring as a sunken and usually discolored and dried area on the exposed surface.

§ 51.2167 *Damage.* "Damage" means any defect which materially affects the appearance, or the edible or shipping quality of the individual berry, the appearance of the bunch as a whole, or the shipping quality of the stems.

(a) Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage to the individual berry:

(1) Scarring such as that caused by thrip, mildew, rubs and similar injuries when materially affecting the appearance of the berry;

(2) Discoloration when any light brown, tan or darker discoloration of the skin materially affects the appearance of the berry: *Provided*, That "sunkissed" berries of the white Malaga variety which show discoloration of amber or light brown color shall not be considered as damaged. "Buckskin" berries of the Tokay variety, and similar injury to other varieties, shall be considered as damaged by discoloration;

(3) Heat when the flesh of the berry is affected;

(4) Mildew when active powdery mildew is present;

(5) Freezing when the berry is frozen or when the flesh of the berry is affected by freezing; and,

(6) Insects when any insect is present or there is visible evidence of insect injury, when mealybug residue or aphid honeydew are present, or when the appearance is materially affected by the presence of leafhopper residue.

(b) The following shall be considered as damage to stems:

(1) Mildew when active powdery mildew is present on the stems, or when scars caused by this disease constrict or weaken any part of the main or lateral stems; and,

(2) Freezing when the stems are frozen or the capstems are swollen or dried, or when the main or lateral stems are water-soaked and limp, or dried, as a result of freezing.

§ 51.2168 *Fairly well filled.* "Fairly well filled" means that the berries are reasonably closely spaced on main and lateral stems and that the bunch is not very loose or stringy.

§ 51.2169 *Excessively tight.* "Excessively tight" means that the berries are so closely wedged together that when the stem is fresh, the bunch is solid and the appearance is materially affected by berries on the lower portions being distinctly distorted from normal shape.

§ 51.2170 *Injury to the bunch.* "Injury to the bunch" means any defect which more than slightly affects the appearance of the bunch.

§ 51.2171 *Shot berries.* "Shot berries" means very small berries resulting from insufficient pollination, usually seedless in those varieties which normally develop seeds. These berries may be entirely green and hard and are designated as "immature shot berries". They may mature and color uniformly with the normal berries on the bunch and are then designated as "mature shot berries".

§ 51.2172 *Dried berries.* "Dried berries" means berries which are dry and shriveled to the extent that practically no moisture is present.

§ 51.2173 *Well developed and strong.* "Well developed and strong" means that the main and lateral stems are firm, fibrous and pliable, and are not distinctly immature or spindly or thread-like at time of packing.

§ 51.2174 *Diameter.* "Diameter" means the greatest dimension of the berry measured at right angles to a line running from the stem to the blossom end.

§ 51.2175 *Serious damage.* "Serious damage" means any defect which seriously affects the appearance, or the edible or shipping quality of the grapes and includes berries which are split, crushed, wet, affected by decay or water-berry, or damaged by heat or freezing, except that raisining grapes that are cracked or split, and grapes which show healed cracks at the blossom end shall not be considered as seriously damaged.

§ 51.2176 *Mature.* "Mature" means that the juice from 10 percent, by weight, of whole bunches of grapes in the container, which appear to be least mature, shall test not less than 17 percent soluble solids, as determined by the Balling or Brix scale hydrometer, except that the varieties Emperor, Gros Colman, Pierce Isabella, Olivette Blanche, Rish Baha, Red Malaga, Cardinal, Ribier, Khalili, Dizmar and varieties similar to or synonymous with the above, shall test not less than 16 percent, and except that Muscat varieties shall test not less than 18 percent.

§ 51.2177 *Fairly well colored.* "Fairly well colored" means in the case of:

(a) "Black varieties" that each bunch shall have not less than 85 percent, by count, of berries showing characteristic color, except that in the varieties Ribier, Rose of Peru, Black Prince, Black Hamburg, and Black Monukka each bunch shall have not less than 75 percent, by count, of berries showing characteristic

color. Purple to black shall be considered characteristic color for the varieties Malvoise, Rose of Peru, Black Prince and Black Hamburg; reddish-purple to black shall be considered characteristic color for Cornichon and Black Monukka. Ribier grape berries shall be considered as showing characteristic color when at least 60 percent of the surface is purple to black color, not reddish-purple;

(b) "Red varieties" that each bunch of the Tokay variety shall have not less than 45 percent, by count, and other red varieties shall have not less than 60 percent, by count, of berries which show at least 60 percent of the surface with characteristic color. Light pink, red, dark red or purple are considered characteristic color for the red varieties. (There are no color requirements for the Pink Thompson Seedless variety, Sultanina Rose); and,

(c) White varieties: There are no color requirements for the white varieties.

§ 51.2178 *Straggly.* "Straggly" means that the berries are so widely spaced on main and lateral stems that the bunch is distinctly open or very stemmy or stringy in structure.

SUBPART—UNITED STATES STANDARDS FOR EGGPLANT

GRADES

§ 51.2190 *U. S. Fancy.* U. S. Fancy consists of eggplants of similar varietal characteristics, which are well colored, firm, clean, well shaped, and which are free from decay and worm holes and free from injury caused by scars, freezing, disease, insects, or mechanical or other means.

§ 51.2191 *U. S. No. 1.* U. S. No. 1 consists of eggplants of similar varietal characteristics, which are fairly well colored, firm, clean, fairly well shaped, and which are free from decay and worm holes and free from damage caused by scars, freezing, disease, insects, or mechanical or other means.

§ 51.2192 *U. S. No. 2.* U. S. No. 2 consists of eggplants which are firm and which are free from decay and free from serious damage caused by freezing, disease, insects, or mechanical, or other means.

UNCLASSIFIED

§ 51.2193 *Unclassified.* Unclassified consists of eggplants which have not been classified in accordance with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no grade has been applied to the lot.

TOLERANCES

§ 51.2194 *Tolerances.* In order to allow for variations incident to proper grading and handling, other than for size, not more than 10 percent, by count, in any lot shall be permitted for eggplants which fail to meet the requirements of the grade, including therein not more than 1 percent for decay.

APPLICATION OF TOLERANCES

§ 51.2195 *Application of tolerances to individual packages.* (a) The contents

of individual packages in the lot, based on sample inspection, are subject to the following limitations, provided the averages for the entire lot are within the tolerances specified for the grade:

(1) For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified, except that when the package contains 15 specimens or less, individual packages may contain not more than double the tolerance specified; and,

(2) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified: *Provided*, That at least one specimen which does not meet the requirements shall be allowed in any one package.

SIZE REQUIREMENTS

§ 51.2196 *Size requirements.* (a) The size of eggplants may be specified in terms of count, minimum diameter, or a range in diameter in the container. Eggplants packed as U. S. Fancy or U. S. No. 1 grade shall be reasonably uniform in size, except when a range in diameter is specified.

(1) In order to allow for variations incident to proper sizing, not more than 5 percent, by count, of the eggplants in any lot may be below any specified minimum diameter and not more than 5 percent may be above any specified maximum diameter.

DEFINITIONS

§ 51.2197 *Similar varietal characteristics.* "Similar varietal characteristics" means that the eggplants in any lot are similar in type, color, and character of growth.

§ 51.2198 *Well colored.* "Well colored" means that the eggplant has a uniform good color characteristic for the variety over practically the entire surface.

§ 51.2199 *Firm.* "Firm" means that the eggplant is not soft, flabby or shriveled.

§ 51.2200 *Clean.* "Clean" means that the eggplant is practically free from dirt or other foreign matter.

§ 51.2201 *Well shaped.* "Well shaped" means that the eggplant has the normal shape characteristic of the variety, except that the shape may be slightly irregular, provided the appearance of the eggplant is not more than slightly affected.

§ 51.2202 *Injury.* "Injury" means any defect which more than slightly affects the appearance, or the edible or shipping quality of the eggplant. The following defect, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as injury:

(a) Scars when they are slightly rough or when they are fairly smooth and more than slightly affect the appearance, shape or color of the eggplant.

§ 51.2203 *Fairly well colored.* "Fairly well colored" means that the eggplant has a fairly good color characteristic for the variety, except that streaks of green

color which do not materially affect the appearance shall be permitted.

§ 51.2204 *Fairly well shaped.* "Fairly well shaped" means that the eggplant may be slightly abnormal in shape but not to an extent that the appearance is materially affected.

§ 51.2205 *Damage.* "Damage" means any defect which materially affects the appearance, or the edible or shipping quality of the eggplant. The following defect, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

(a) Scars when they are rough or materially cracked, or when they materially affect the appearance, shape or color of the eggplant.

§ 51.2206 *Serious damage.* "Serious damage" means any defect which seriously affects the appearance, or the edible or shipping quality of the eggplant.

§ 51.2207 *Diameter.* "Diameter" means the greatest dimension of the eggplant measured at right angles to the longitudinal axis.

SUBPART—UNITED STATES STANDARDS FOR CUCUMBERS

GRADES

§ 51.2220 *U. S. Fancy.* U. S. Fancy consists of cucumbers which are well colored, well formed, not overgrown and which are fresh, firm, and free from decay, sunscald and from injury caused by scars and from damage caused by yellowing, sunburn, dirt or other foreign material, freezing, mosaic or other disease, insects, mechanical or other means. (See § 51.2226.)

(a) The maximum diameter of each cucumber shall be not more than 2 3/4 inches and the length of each cucumber shall be not less than 6 inches. (See § 51.2226.)

§ 51.2221 *U. S. No. 1.* U. S. No. 1 consists of cucumbers which are fairly well colored, fairly well formed, not overgrown and which are fresh, firm, and free from decay, sunscald and from damage caused by scars, yellowing, sunburn, dirt or other foreign material, freezing, mosaic or other disease, insects, mechanical or other means. (See § 51.2226.)

(a) Unless otherwise specified, the maximum diameter of each cucumber shall be not more than 2 3/4 inches and the length of each cucumber shall be not less than 6 inches. (See § 51.2226.)

§ 51.2222 *U. S. No. 1 Small.* U. S. No. 1 Small consists of cucumbers which meet all requirements for the U. S. No. 1 grade except for size. The diameter of each cucumber shall be not less than 1 1/2 inches or larger than 2 inches. There are no requirements for length. (See § 51.2226.)

§ 51.2223 *U. S. No. 1 Large.* U. S. No. 1 Large consists of cucumbers which meet all requirements for the U. S. No. 1 grade except for size. The minimum diameter of each cucumber shall be not less than 2 1/4 inches and unless otherwise specified, the length of each cucumber shall be not less than 6 inches. There are no requirements for maxi-

mum diameter or maximum length. (See § 51.2226.)

§ 51.2224 *U. S. No. 2.* U. S. No. 2 consists of cucumbers which are moderately colored, not badly deformed, not overgrown and which are fresh, firm, free from decay and free from damage caused by freezing, sunscald and from serious damage caused by scarring, yellowing, sunburn, dirt or other foreign material, mosaic or other disease, insects, mechanical or other means. (See § 51.2226.)

(a) Unless otherwise specified, the maximum diameter of each cucumber shall be not more than 2 3/4 inches and the length of each cucumber shall be not less than 5 inches. (See § 51.2226.)

UNCLASSIFIED

§ 51.2225 *Unclassified.* Unclassified consists of cucumbers which have not been classified in accordance with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no grade has been applied to the lot.

TOLERANCES

§ 51.2226 *Tolerances.* (a) In order to allow for variations incident to proper grading and handling, the following tolerances shall be permitted:

(1) *For defects.* 10 percent, by count, in any lot, for cucumbers which fail to meet the requirements of the grade, including therein not more than 1 percent for decay; and

(2) *For off-size.* 10 percent, by count, in any lot, for cucumbers which fail to meet the length and diameter requirements, including therein not more than one-half thereof, or 5 percent, for cucumbers which fail to meet the requirements for minimum diameter, and not more than one-half thereof, or 5 percent, for cucumbers which fail to meet the requirements for maximum diameter.

APPLICATION OF TOLERANCES

§ 51.2227 *Application of tolerances.* (a) The contents of individual packages in the lot based on sample inspection, are subject to the following limitations: *Provided*, That the averages for the entire lot are within the tolerances specified for the grade:

(1) For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified, except that when the package contains 15 specimens or less, individual packages may contain not more than double the tolerance specified; and,

(2) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified, except that at least one defective and one off-size specimen may be permitted in any package.

DEFINITIONS

§ 51.2228 *Well colored.* "Well colored" means that not less than three-fourths of the surface of the cucumber is of a medium green or darker color, and that at least a light green color extends to the blossom end on one side of the cucumber.

§ 51.2229 *Well formed.* "Well formed" means that the cucumber is practically straight and not more than very slightly constricted or more than moderately tapered or pointed.

§ 51.2230 *Overgrown.* "Overgrown" means that the cucumber has developed beyond the best stage for slicing. It usually yields to slight pressure of the thumb. The seeds are tough and fibrous, and the pulp in the seed cavity is usually watery or jellylike. In more advanced cases, pithy streaks may be found in the flesh of the cucumber.

§ 51.2231 *Injury caused by scars.* "Injury caused by scars" means scars which aggregate more than the area of a circle 3/8 inch in diameter on a cucumber 6 inches in length. Larger cucumbers may have greater areas, provided that such scars do not affect the appearance of the cucumber to a greater extent than that caused by scars which are permitted on a 6 inch cucumber.

§ 51.2232 *Damage.* "Damage" means any defect which materially affects the appearance, or the edible or shipping quality of the cucumbers. The following defect, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

(a) Scars when aggregating more than the area of a circle 3/8 inch in diameter on a cucumber 6 inches in length. Smaller cucumbers shall have lesser areas of scars and larger cucumbers may have greater areas, provided that such scars do not affect the appearance of the cucumbers to a greater extent than that caused by scars which are permitted on a 6 inch cucumber.

§ 51.2233 *Diameter.* "Diameter" means the greatest dimension of the cucumber measured at right angles to the longitudinal axis, exclusive of "warts."

§ 51.2234 *Fairly well colored.* "Fairly well colored" means that not less than two-thirds of the surface of the cucumber is of a medium green or darker color, and that at least a light green color extends to within one-half inch of the blossom end. White color shall be permitted over the blossom end of the cucumber.

§ 51.2235 *Fairly well formed.* "Fairly well formed" means that the cucumber may be moderately curved but not deeply constricted, not extremely tapered or pointed and not otherwise misshapen.

§ 51.2236 *Moderately colored.* "Moderately colored" means that at least one-half of the surface of the cucumber is of a light green or darker color.

§ 51.2237 *Badly deformed.* "Badly deformed" means that the cucumber is so badly curved, constricted, tapered or otherwise so badly misshapen that the appearance is seriously affected.

§ 51.2238 *Serious damage.* "Serious damage" means any defect which seriously affects the appearance, or the edible or shipping quality of the cucumbers.