United States Department of Agriculture

Marketing and Regulatory Programs

Agriculture Marketing Service

Specialty Crops Program

Specialty Crops Inspection Division

Index of Official Visual Aids

January 2017

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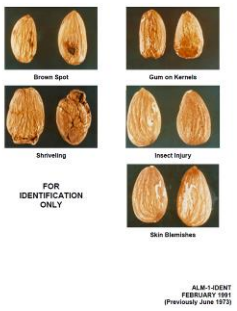
FRESH FRUITS, VEGETABLES, NUTS AND SPECIALTY PRODUCTS: PHOTOS, COLOR GUIDES, AND COLOR COMPARATORS

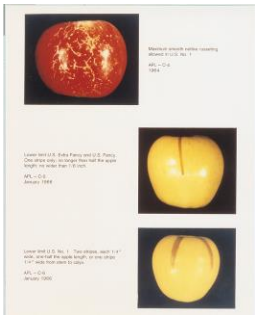
Almonds



ALM-1-IDENT (February 1991)

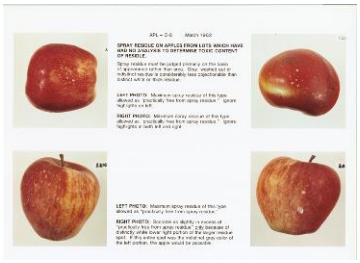
ID only: Brown Spot, Gum and Shriveling, and Insect and Skin Blemishes.

Apples



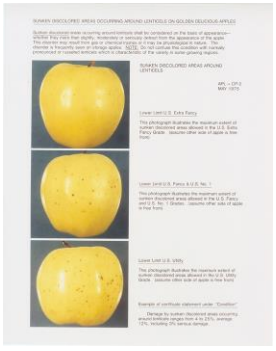
APL-C-4 (1964)/APL-C-6 (January 1966)

First photo: Maximum smooth netlike russeting allowed in U.S. No. 1. Second photo: Lower limit U.S. Extra and U.S. Extra Fancy and U.S. Fancy. One stripe only; no longer than half the apple length; no wider than 1/8 inch. Third photo: Lower limit U.S. No. 1. Two stripes, each 1/4" wide, one-half the apple length, or one stripe 1/4" wide from stem to calyx.



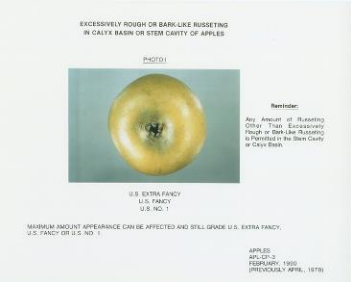
APL-C-8 (March 1962)

Spray Residue photo illustrating varying degrees of spray residue. (XA-1013, XA-1016, XA-1021, and XA-1022)



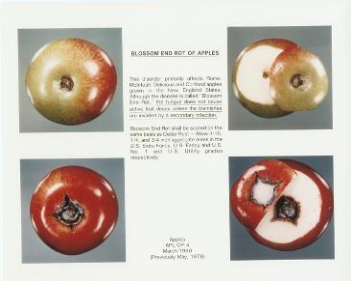
APL-CP-2 (May 1975)

Sunken discolored areas around lenticels.



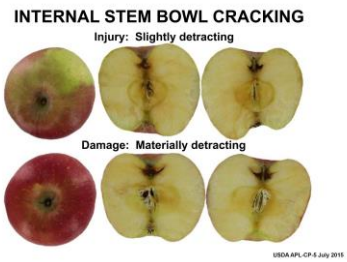
APL-CP-3 (February 1990)

Excessively rough or bark-like russeting in calyx basin or stem cavity of apples - U.S. Extra Fancy, U.S. Fancy, and U.S. No. 1.



APL-CP-4 (March 1990)

Blossom End Rot of apples.

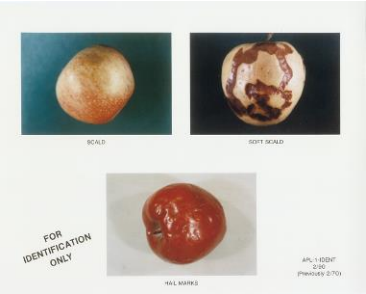


APL-CP-5 (July 2015)

Internal Stem Bowl Cracking
Scoring guide for injury and damage.

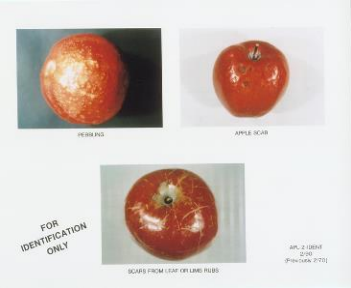
APL-CP-6 (July 2015)

Internal Stem Bowl Cracking
Scoring guide for serious damage.

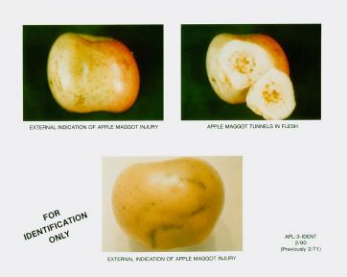


APL-1-IDENT (February 1990)

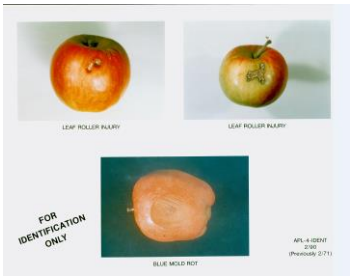
ID only: Scald; Soft Scald; Hail Marks.



APL-2-IDENT (February 1990)
ID only: Pebbling; Scab; Scars.



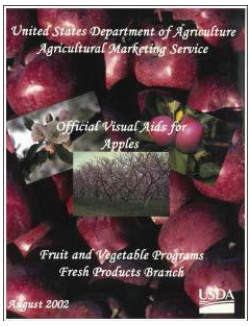
APL-3-IDENT (February 1990)
ID only: Apple Maggot Injury.



APL-4-IDENT (February 1990)
ID only: Leaf Roller Injury; Blue Mold Rot.

Color Guide: Golden Delicious Ground Color (1962)
Set of 8 colors to assist in describing Golden Delicious ground color Use the eight colors only at applicant's request.

(Not available)



Color Guide: Official Visual Aids for Apples (August 2002)
Set includes the following: AP-CC-1 A through E
Minimum good shade of striped red color, minimum compensating color, and not to be considered as a color for (A) Red Delicious, Empire and Red Rome; (B) Winesap and Rome; (C) Delicious; (D) McIntosh and Cortland; and (E) Jonathan, Idared, Stayman and York.

Asparagus

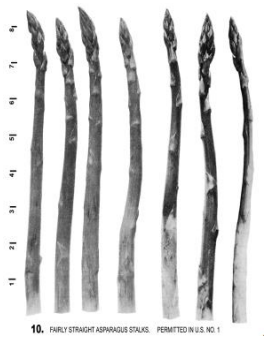
The following asparagus photos are included in the Asparagus Shipping Point and Market Inspection Instructions.

No. 6 (November 1994)

Closed and slightly spread tips. Allowed in U.S. No. 1.

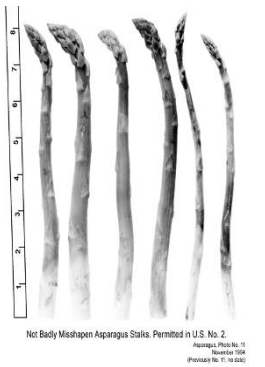
No. 7 (November 1994)

Spreading tips. Not U.S. No. 1.



No. 10 (November 1994)

Fairly straight asparagus stalks. Permitted in U.S. No. 1.



No. 11 (November 1994)

Not badly misshapen asparagus stalks. Permitted in U.S. No. 2.

No. 12 (February 1991)

Fresh vegetables for market:
A: Spreading Tips – U.S. No.
Fresh vegetables for processing:
B. Spreading Tips – Lower U.S. No. 1.

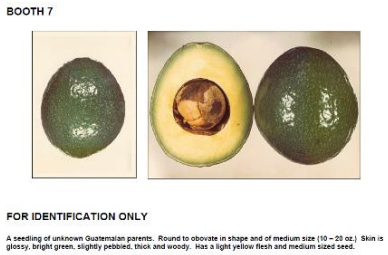
No. 13 (February 1991)

Fresh vegetables for market and for processing:
Spreading Tips: U.S. No. 2, lower limit. Damaged by spreading, but not seriously damaged.

Avocados

Booth 1 (July 1976)

ID only describing varietal characteristics.

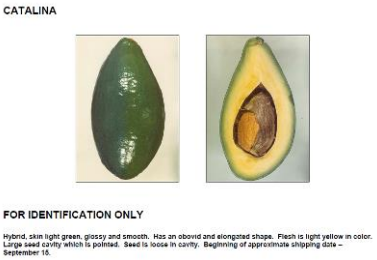


Booth 7 (July 1976)

ID only describing varietal characteristics.

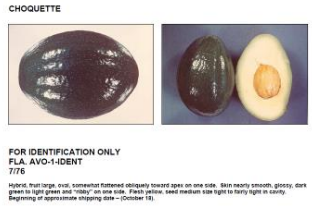
Booth 8 (July 1976)

ID only describing varietal characteristics.



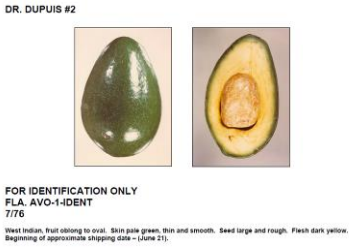
Catalina (July 1976)

ID only describing varietal characteristics.



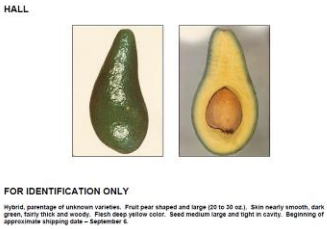
Choquette (July 1976)

ID only describing varietal characteristics.



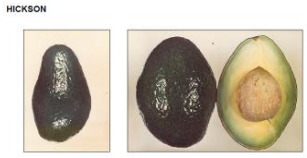
Dr. Dupuis # 2 (July 1976)

ID only describing varietal characteristics.



Hall (July 1976)

ID only describing varietal characteristics.

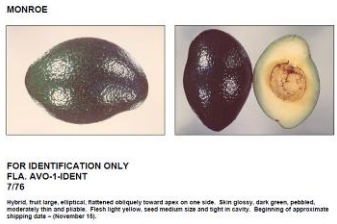


Hickson (July 1976)

ID only describing varietal characteristics.

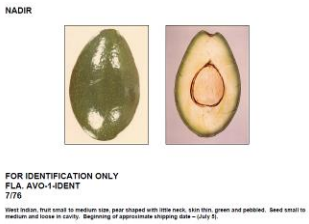
Lula (July 1976)

ID only describing varietal characteristics.



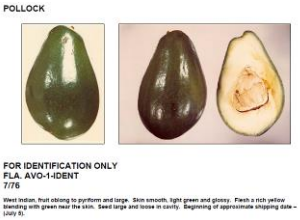
Monroe (July 1976)

ID only describing varietal characteristics.



Nadir (July 1976)

ID only describing varietal characteristics.

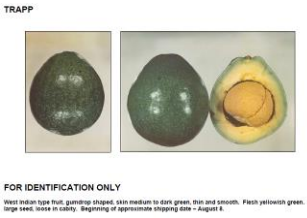


Pollock (July 1976)

ID only describing varietal characteristics.

Simmonds (July 1976)

ID only describing varietal characteristics.



Trapp (July 1976)

ID only describing varietal characteristics.

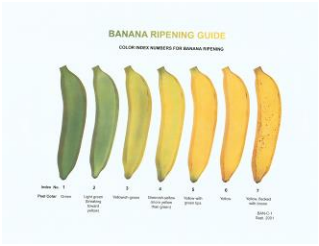
Waldin (July 1976)

ID only describing varietal characteristics.

Florida Avocado Varieties Binder (2004)
Photo guide describing over 40 Florida avocado varieties.

(Not available)

Bananas



BAN-C-1 Ripening Guide (September 2001)
Color indexes for banana ripening.

Beans, Lima

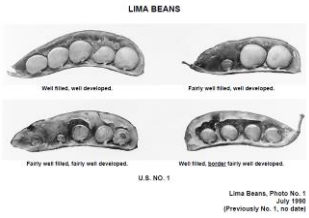


Photo No. 1 (July 1990)
U.S. No. 1: Filling of pods and development of seeds.

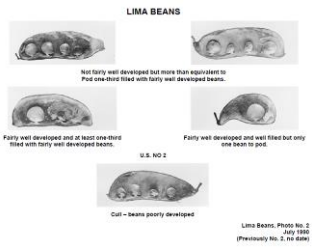


Photo No. 2 (July 1990)
U.S. No. 2 and cull: Filling of pods and development of seeds.

PL-1 (1953)
Fresh vegetables for processing:
Lightest shape of green permitted for cotyledons of U.S. No. 1
Fordhook type unblanched beans.

(Not available)

PL-2 (1957)

Fresh vegetables for processing:
Lightest shade of green permitted for cotyledons of U.S. No. 1 Thorogreen variety of unblanched beans.

(Not available)

Beans, Snap

Photo No. 1 (July 1990)

Shape for U.S. Fancy.

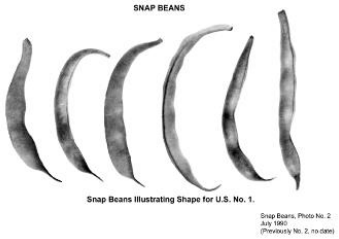


Photo No. 2 (July 1990)

Shape for U.S. No. 1.

Photo No. 3 (July 1990)

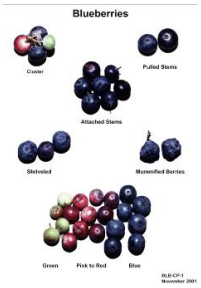
Shape for U.S. No. 2.

Color Comparator (laminated photo)

Fresh vegetables for processing:
Scar on whole bean: Lower limit for U.S. No 1 and Lower limit for U.S. No. 2.

(Not available)

Blueberries



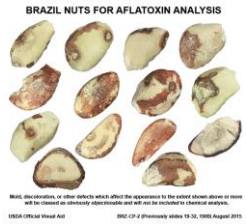
BLB-CP-1 (December 2001)

This blueberry photo features the following: Cluster; Pulled Stems; Attached Stems; Shriveled; Mummified Berries; Green, Pink to Red; Blue.

Brazil Nuts

BRZ-CP-1 (August 2015)

Previously slides 1-18, 1969.
The Brazil nuts shown are classified as wholesome and are included in chemical analysis for aflatoxin.



BRZ-CP-2 (August 2015)

Previously slides 19-32, 1969.
The Brazil nuts shown are classified as objectionable and are not included in chemical analysis for aflatoxin.

Broccoli, Italian Sprouting

Photo No. 1 (August 1990)

Fairly Compact.

Photo No. 2 (August 1990)

Fairly Compact.

Photo No. 3 (August 1990)
Compact.

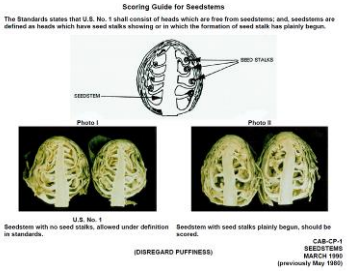
Photo No. 4 (August 1990)
Not Fairly Compact.

Photo No. 5 (August 1990)
Not Fairly Compact.

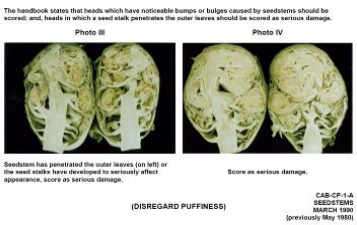
Photo No. 6 (August 1990)
Compact.

BRO-1-IDENT (April 1997)
ID only: There are no color or varietal requirements; therefore, this variation in color is not a defect.

Cabbage



CAB-CP-1 (March 1990)
Seedstems: U.S. No. 1 and damage.



CAB-CP-1-A (March 1990)
Seedstems: Serious damage.

Photo No. 1 (August 1990)
Well-Trimmed and Poorly-Trimmed heads.

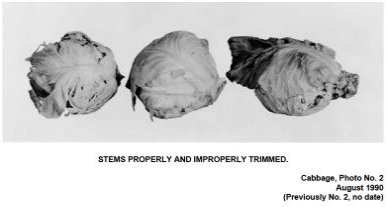
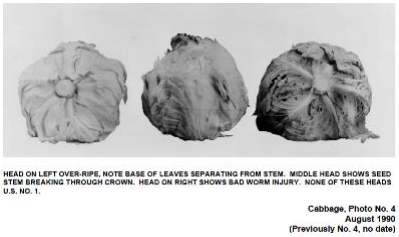


Photo No. 2 (August 1990)
Stem properly and improperly trimmed

Photo No. 3 (August 1990)
U.S. No. 1, lower limit of reasonable solidity for southern domestic type.



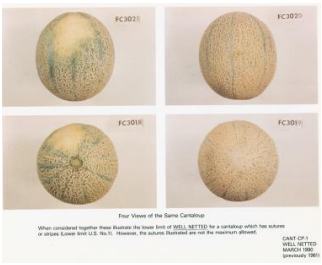
HEAD ON LEFT OVER-RIPE, NOTE BASE OF LEAVES SEPARATING FROM STEM. MIDDLE HEAD SHOWS SEED STEM BREAKING THROUGH CROWN. HEAD ON RIGHT SHOWS BAD WORM INJURY. NONE OF THESE HEADS U.S. NO. 1.

Cabbage, Photo No. 4
August 1990
(Previously No. 4, no date)

Photo No. 4 (August 1990)

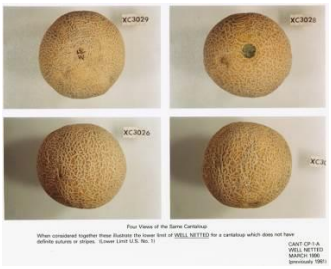
Overripe; Seedstem; Bad Worm Injury. None of these heads are U.S. No. 1

Cantaloups (also see Muskmelons)



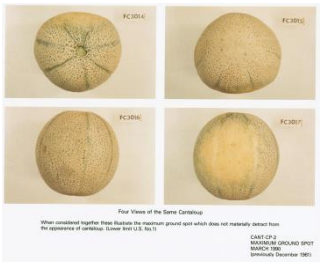
CANT-CP-1 (March 1990)

Four views of the same cantaloup showing U.S. No. 1 netting requirements.



CANT-CP-1-A (March 1990)

Four views of the same cantaloup showing U.S. No. 1 netting requirements.

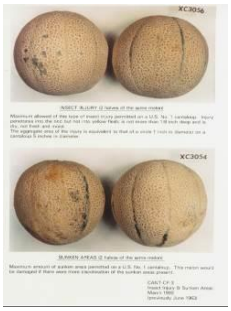


CANT-CP-2 (March 1990)

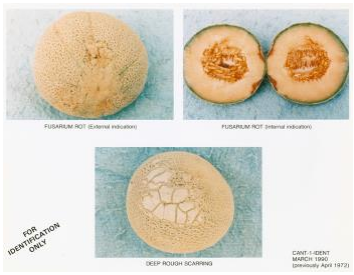
Four views of the same cantaloup showing maximum ground spot.

CANT-CP-2-A (March 1990)

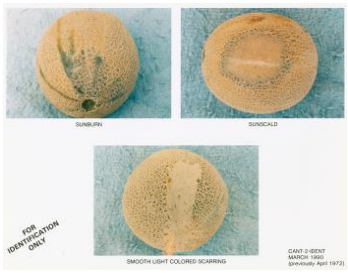
Cantaloups meeting requirements of uniform appearance.



CANT-CP-3 (March 1990)
Insect Injury; Sunken Areas.



CANT-1-IDENT (March 1990)
ID only: Fusarium Rot; Scarring.



CANT-2-IDENT (March 1990)
ID only: Sunburn; Sunscald; Scarring.

Carrots, Bunched

Photo No. 1 (August 1990)
Shape: U.S. No. 1.

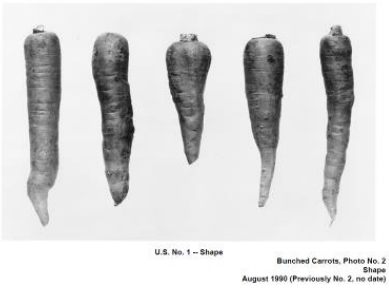


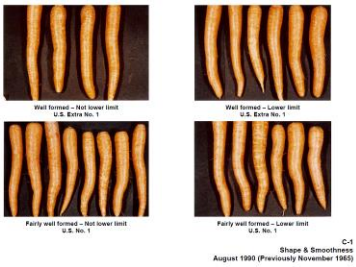
Photo No. 2 (August 1990)
Shape: U.S. No. 1.

Not U.S. No. 1 -- Shape

Bunched Carrots, Photo No. 3
Shape
August 1990 (Previously No. 3, no date)

Photo No. 3 (August 1990)
Shape: Not U.S. No. 1.

Carrots, Topped



C-1
Shape & Smoothness
August 1990 (Previously November 1965)

C-1 (August 1990)
Four sets of carrots showing shape and smoothness.

C-1-A
Shape & Smoothness
August 1990 (Previously November 1965)

C-1-A (August 1990)
Four sets of carrots showing shape and smoothness.

Maximum allowed U.S. No. 1 – chipped or broken crowns.

CAR-CP-2
Chipped or Broken Crowns
March 1991
(Previously January 1979)

CAR-CP-2 (March 1991)
Chipped or Broken Crowns: U.S. No. 1.

PL-1 (1950)
Fresh vegetables for processing:
Carrot Color Comparator showing cross section for Poorly Colored, Fairly Well Colored, and Well Colored.

(Not available)

PL-2 (1959)

Fresh vegetables for processing:
Carrot Color Comparator showing cross section for Fairly Well Colored.

(Not available)

Cauliflower

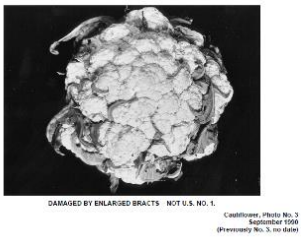


Photo No. 3 (September 1990)

Damaged by Enlarged Bracts. Not U.S. No. 1.

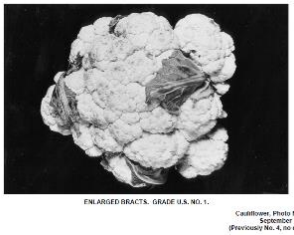


Photo No. 4 (September 1990)

Enlarged Bracts. U.S. No. 1.

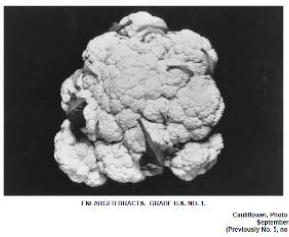
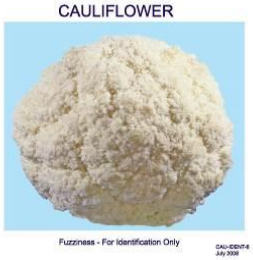


Photo No. 5 (September 1990)

Enlarged Bracts. U.S. No. 1.



CAU-IDENT-6 (July 2008)

ID only: Fuzziness.

Celery

CEL-1-IDENT (July 1992)
ID only: Seedstem and Sucker.

CEL-2-IDENT (July 1992)
ID only: Seedstem (cut).

Cherries, Red Sour

PL-1-RSP Red Sour Cherries for Manufacture (March 2013)
Red Sour Cherry Color Comparator for minimum color U.S. No. 1.

Cherries, Sweet

CHR-CP-2 (April 1990)
Pitting.

CHR-CP-3 (April 1990)
Pulled Stems, Cracks, Insect, and Scars.

CHR-CP-3-A (April 1990)

Scars.

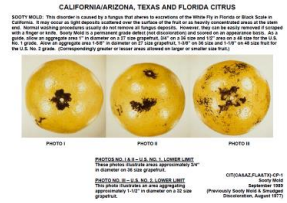
CHR-1-IDENT (March 1990)

ID only: Scars.

PL-1 (July 2012)

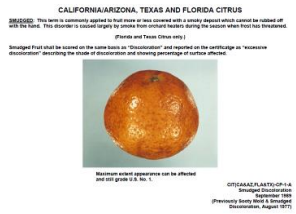
Sweet Cherry Color Comparator for minimum color for Bings and other similar varieties.

Citrus (also see Grapefruit, Lemons, Limes, and Oranges)



CIT-(CA&AZ,FLA&TX)-CP-1 (September 1989)

Sooty Mold.



CIT-(CA&AZ,FLA&TX)-CP-1-A (September 1989)

Smudged Discoloration.

CIT-(FL)-L-1 (February 1973)

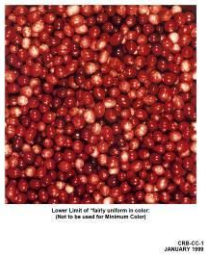
Loose leaf binder containing 75 pages of lithograph photos for identification and classification of various defects.

(Not available)

Corn, Sweet

COR-1-IDENT (September 2002)
ID only: Sweet Corn Auxiliary Ears.

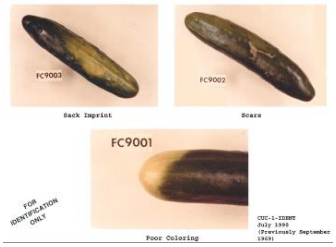
Cranberries



CRB-CC-1 (January 1999)
Lower limit of "Fairly Uniform in Color"
Do not use for minimum color.

Cucumbers

CUC-CP-1 (March 1990)
Scars and Sunscald.



CUC-1-IDENT (July 1990)
ID only: Poor Coloring, Scars, and Sack Imprint.

CC-1 (August 2011)
Cucumber Color Comparator for Medium green.

Eggplant

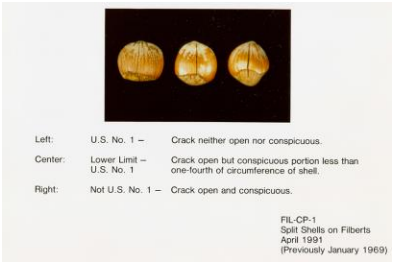
C-1 (March 1991)

Scarring. Fruit at left and center are lower limit U.S. No. 1. Fruit at right is U.S. No. 2.

C-2 (July 1990)

Green Color. Lower limit U.S. No. 1. Maximum extent which appearance may be affected by green color.

Filberts / Hazelnuts

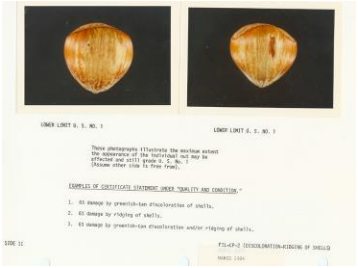


FIL-CP-1 (April 1991)

Split Shells.

FIL-CP-2 Photo 1 (April 1991)

Shell Discoloration and Ridging.



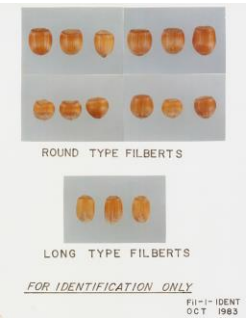
FIL-CP-2 Photo 2 (April 1991)

Shell Discoloration and Ridging.

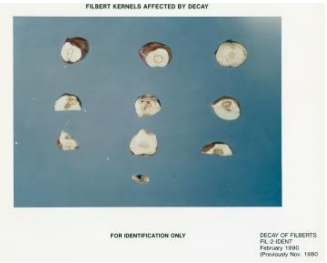
FIL-CP-2A (April 1991)
Shell Discoloration and Ridging.

FIL-CP-3 (March 1993)
Shriveling.

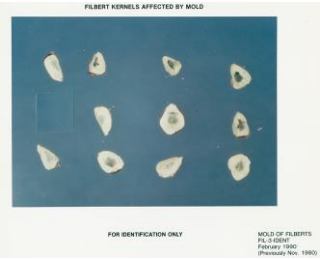
FIL-CP-4 (March 1993)
Shape.



FIL-1-IDENT (October 1983)
ID only: Long type and round type filberts.



FIL-2-IDENT (February 1990, previously November 1980)
ID only: Decay on filberts.



FIL-3-IDENT (February 1990, previously November 1980)
ID only: Mold on filberts.

FIL-4 IDENT (February 1990, previously November 1980)
ID only: Rancidity of filberts.

Ginseng

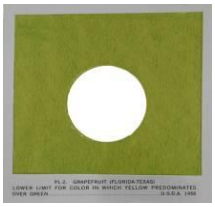
IDENT-1 (May 2012)
ID only: Texture.

CC-1 (January 2007)
External Color.

Grapefruit

PL-1 (1949)
Scar Colors: Light, Fairly Light, and Dark.
Applicable to CA and AZ grapefruit.

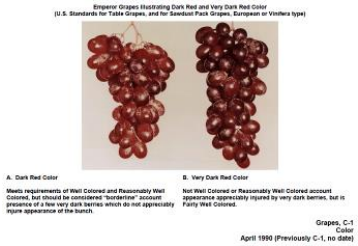
(Not available)



PL-2 (1956)
Lettuce Color Comparator for lower limit for color in which yellow predominates over green. Applicable to FL and TX grapefruit.

(Not available)

Grapes



C-1 (April 1990)

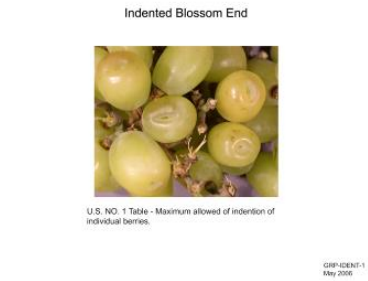
Dark Red and Very Dark Red Color on Emperor Grapes (Table Grapes and Sawdust Pack Grapes).

C-2 (April 1990)

Light Red and Dark Red Color on Emperor Grapes (Table Grapes and Sawdust Pack Grapes).

C-3 (April 1990)

Stages of Raisining in Muscat (and other white or green varieties) and Zinfandel (and other black varieties).



GRP-IDENT-1 (May 2006)

ID only: Indented Blossom End. U.S. No. 1 Table – Maximum allowed for indentation of individual berry.

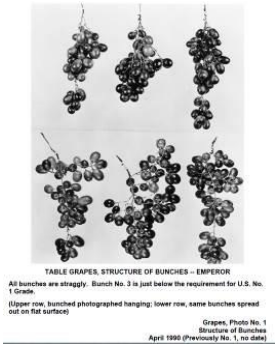


Photo No. 1 (April 1990)

Structure of Bunches on Table Grapes.
Photo shows Emperor Grapes.

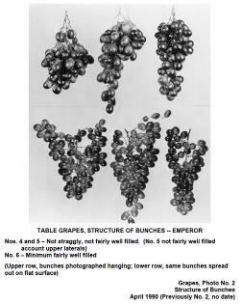
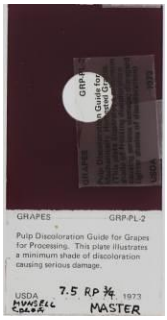


Photo No. 2 (April 1990)

Structures of Bunches on Table Grapes.
Photo shows Emperor Grapes.

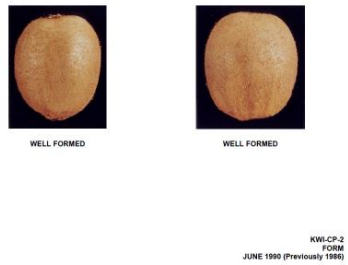


GRP-PL-2 (1973)

Fresh fruit for processing:
Grape Color Comparator for minimum shade of pulp discoloration causing serious damage.

(Not available)

Kiwifruit

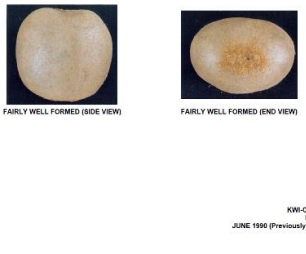


KWI-CP-2 (June 1990)

Well Formed.

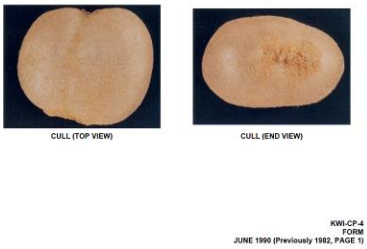
KWI-CP-3 (June 1990)

Fairly Well Formed.

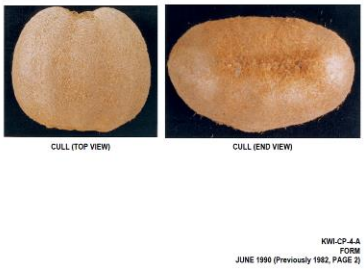


KWI-CP-3-A (June 1990)

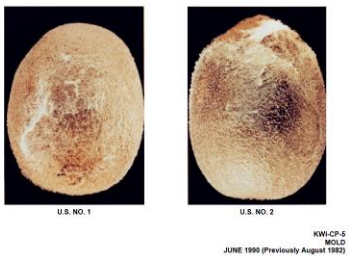
Fairly Well Formed.



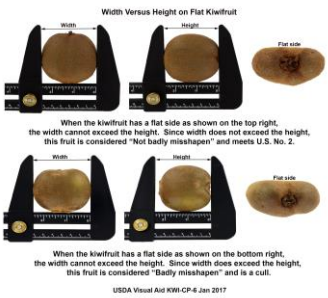
KWI-CP-4 (June 1990)
Form: Cull.



KWI-CP-4-A (June 1990)
Form: Cull.

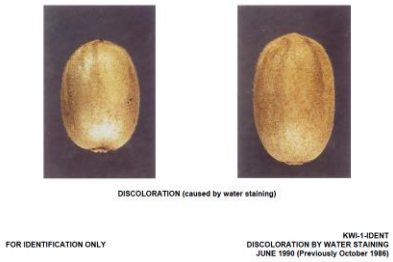


KWI-CP-5 (June 1990)
Mold: U.S. No. 1 and U.S. No. 2.



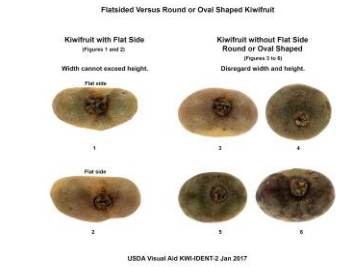
KWI-CP-6 (January 2017)
Width Versus Height on Flat Kiwifruit.

KWI-CP-7 (January 2017)
Width Versus Height on Round or Oval Shaped Kiwifruit.



KWI-1-IDENT (June 1990)

ID only: Discoloration by Water Staining.



KWI-IDENT-2 (January 2017)

Flatsided Versus Round or Oval Shaped Kiwifruit.

Lemons

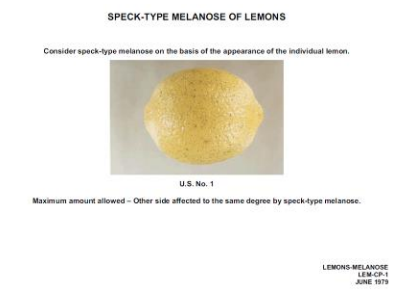
PL-1

Lemon Color Comparator for Moderately Well Colored. U.S. No. 1 Export, lower limit.

(Not available)

Scar Color Guide (1964)

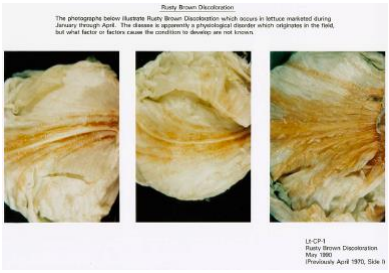
(Not available)



LEM-CP-1 (June 1979)

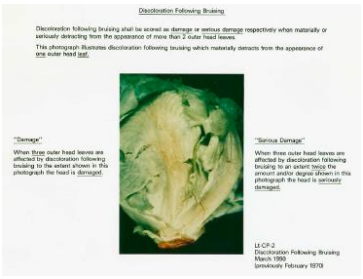
Speck Type Melanose.

Lettuce / Romaine

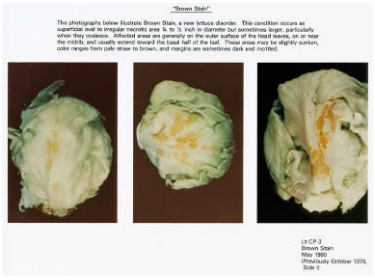


LT-CP-1 (May 1990)
Rusty Brown Discoloration on iceberg lettuce.

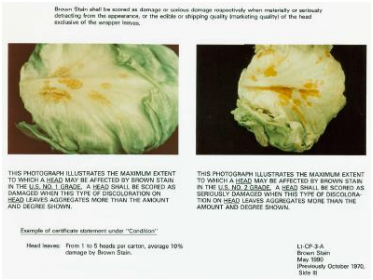
LT-CP-1-A (May 1990)
Rusty Brown Discoloration on iceberg lettuce.



LT-CP-2 (March 1990)
Discoloration Following Bruising.



LT-CP-3 (May 1990, previously October 1970)
Brown Stain.



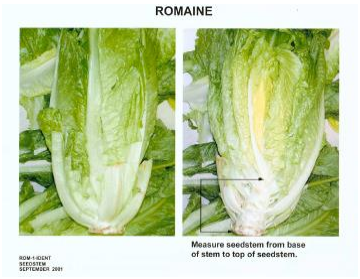
LT-CP-3-A (May 1990, previously October 1970)
Brown Stain.

LET-IDENT-1 (April 2003)

ID only: Russet Spotting.

LET-IDENT-2 (April 2003)

ID only: Downy Mildew.



ROM-IDENT-1 (September 2001)

ID only: Seedstems.

Light Green

Lettuce Color Comparator for minimum shape of Green Color which must be present on at least ½ of the exterior surface of a U.S. Fancy or U.S. No. 1 head (exclusive of wrapper leaves).

(Not available)

LT-CC-1 (August 2013)

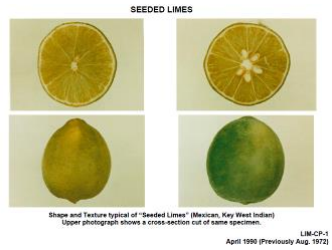
Lettuce Color Comparator for minimum Light Buff Color for scoring Tipburn.

LT-PL-1 (1970)

Lettuce Color Comparator for minimum Deep Pink Color considered in scoring Pink Rib.

(Not available)

Limes

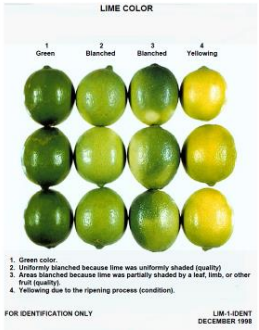


LIM-CP-1 (April 1990)

Seeded limes.

LIM-CP-2 (April 1990)

Seedless limes.



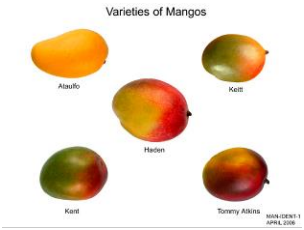
LIM-1-IDENT (December 1998)

ID only: Lime Color Chart.
Row 1: Green.
Row 2: Blanched (uniformly).
Row 3: Blanched (partially)
Row 4: Yellowing (due to aging/ripening).

LIM-CC-1 (July 2000)

Persian Lime Color Comparator for minimum color considered "Good Green."

Mangos

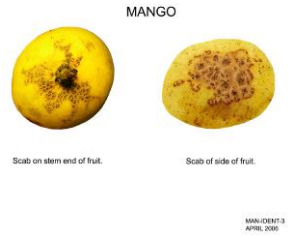


MAN-IDENT-1 (May 2006)

ID only: Varieties of Mangos: Ataulfo, Haden, Keitt, Kent, and Tommy Atkins.

MAN-IDENT-2 (May 2006)

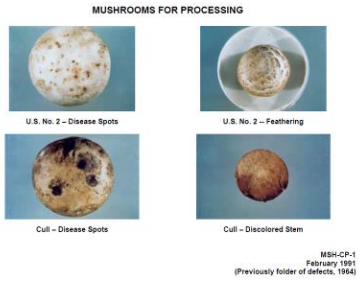
ID-only: Anthracnose in early and in advanced stages.



MAN-IDENT-3 (May 2006)

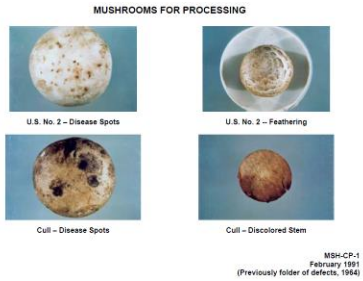
ID only: Scab on stem end and side of fruit.

Mushrooms



MSH-CP-1 (February 1991)

Fresh vegetables for Processing:
Disease Spots, Feathering, and Stem Discoloration.

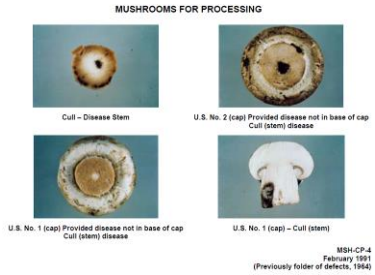


MSH-P-2 (February 1991)

Fresh vegetables for processing:
Disease Spots, Feathering, and Stem Discoloration.

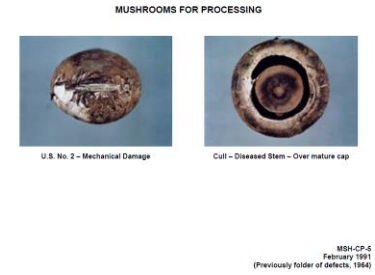
MSH-CP-3 (February 1991)

Fresh vegetables for processing:
Disease Spots and Mechanical.



MSH-CP-4 (February 1991)

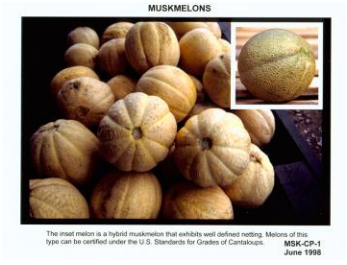
Fresh vegetables for processing:
Diseased Caps and Stems.



MSH-CP-5 (February 1991)

Fresh vegetables for processing.
Mechanical and Diseased Stems.

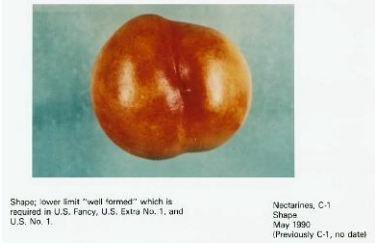
Muskmelons



MSK-CP-1 (June 1998)

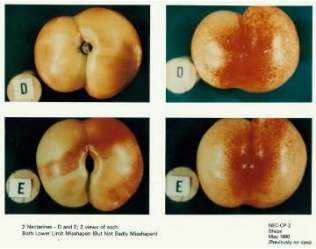
The inset melon as a hybrid muskmelon that exhibits well defined netting. Muskmelons of this type can be certified under the U.S. Standards for Grades of Cantaloups.

Nectarines

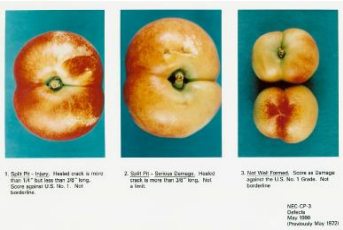


C-1 (May 1990)

Lower limit Well Formed.



NEC-CP-2 (May 1990)
Shape.



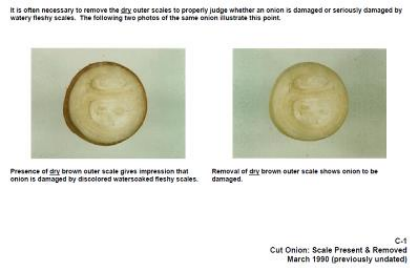
NEC-CP-3 (May 1990)
Split Pit and Not Well Formed.

Okra

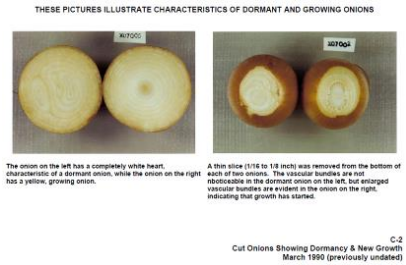
OK-CP-1 (September 1990)
Scarring, Discoloration, and Shriveled Ends.

OK-IDENT-1 (September 1990)
ID only: Bacterial Soft Rot.

Onions



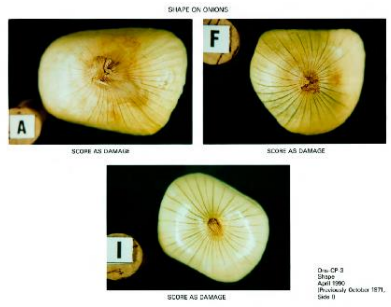
C-1 (April 2005, previously March 1990)
Cut onion showing discolored outer scale present and removed.



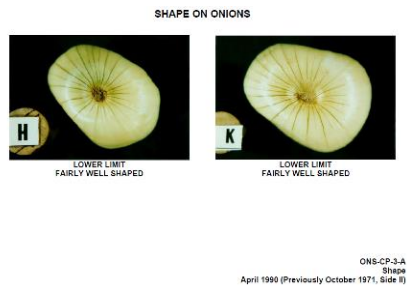
C-2 (March 1990)
Cut onion showing dormancy and new growth.

C-10 (March 1990)
Appreciably Stained.

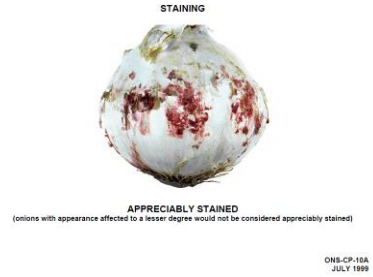
C-11 (March 1990)
Badly Stained.



ONS-CP-3 (April 1990)
Shape.



ONS-CP-3-A (April 1990)
Shape.



ONS-CP-10A (July 1990)

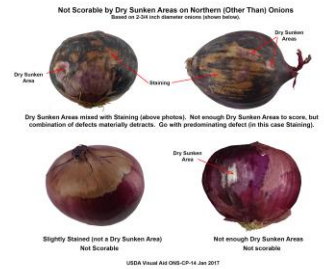
Appreciably Stained.

ONS-CP-12 (January 2017)

Examples of Damage by Dry Sunken Areas on Northern (Other Than) Onions.

ONS-CP-13 (January 2017)

Examples of Serious Damage by Dry Sunken Areas on Northern (Other Than) Onions.



ONS-CP-14 (January 2017)

Not Scorable by Dry Sunken Areas on Northern (Other Than) Onions.

ONS-IDENT-1 (May 1992)

ID only: Purple Blotch.

ONS-IDENT-2 (May 1992)

ID only: Purple Blotch.

Photo No. 1 (April 1990)

Onions with excessively long roots.
Not permitted in U.S. No. 1.

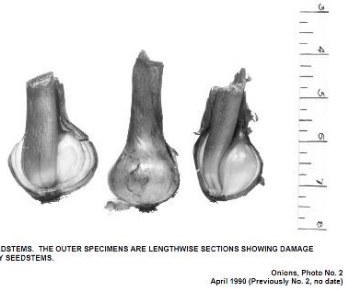


Photo No. 2 (April 1990)

Seedstems.

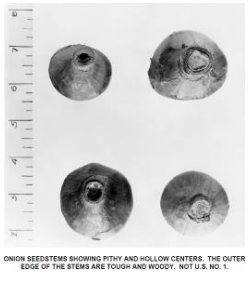


Photo No. 3 (April 1990)

Seedstems. Not U.S. No. 1.

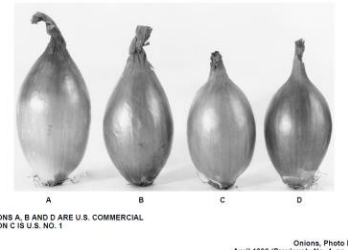
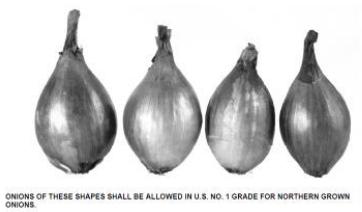


Photo No. 4 (April 1990)

Shape.



ONIONS OF THESE SHAPES SHALL BE ALLOWED IN U.S. NO. 1 GRADE FOR NORTHERN GROWN ONIONS.

Onions, Photo No. 5
April 1990 (Previously No. 5, no date)

Photo No. 5 (April 1990)

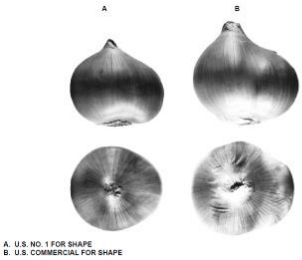
Shape permitted in U.S. No. 1 Northern onions.

BERMUDA TYPE ONIONS NOT U.S. NO. 1 ACCOUNT OF SHAPE.

Onions, Photo No. 7
April 1990 (Previously No. 7, no date)

Photo No. 7 (April 1990)

Shapes not permitted in U.S. No. 1 BGG onions.

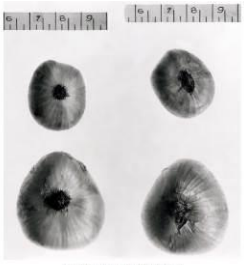


A. U.S. NO. 1 FOR SHAPE
B. U.S. COMMERCIAL FOR SHAPE

Onions, Photo No. 8
April 1990 (Previously No. 8, no date)

Photo No. 8 (April 1990)

Shape permitted in U.S. No. 1 and U.S. Commercial Northern onions.

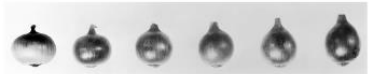


DIFFERENT VIEW OF THE SAME ONIONS
BERMUDA TYPE ONIONS U.S. NO. 1. ILLUSTRATING SHAPE.

Onions, Photo No. 9
April 1990 (Previously No. 9, no date)

Photo No. 9 (April 1990)

Shape permitted in U.S. No. 1 BGG onions.



ONION ON EXTREME LEFT IS CONSIDERED FLAT. ONIONS NOT FLATTER THAN OTHER FIVE ARE CONSIDERED GLOBE SHAPE.

Onions, Photo No. 10
April 1990 (Previously No. 10, no date)

Photo No. 10 (April 1990)

Globe Shaped onions.

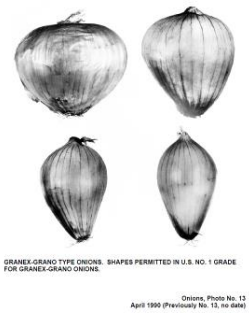


Photo No. 13 (April 1990)

Shapes permitted in U.S. No. 1 BGG onions.

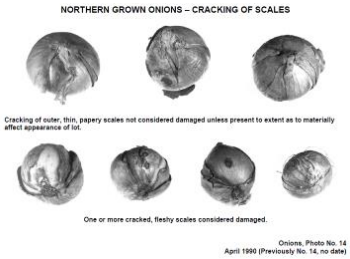


Photo No. 14 (April 1990)

Appearance of outer scales in Northern onions.

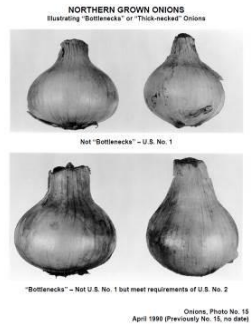


Photo No. 15 (April 1990)

Bottlenecks or "Thick Necked" Northern onions

ONS-CC-1 (September 2001)

Onion Color Comparator for BGG onions showing Dark Green and Light to Medium Green Color.

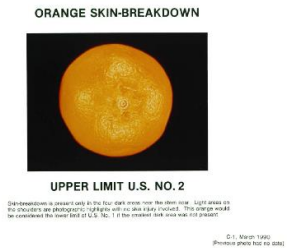
ONS-CC-2 (September 2001)

Onion Color Comparator for Northern onions showing Medium Green Color.

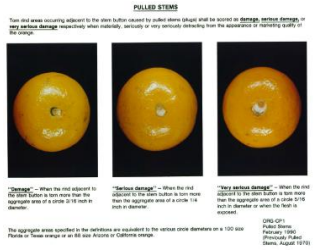
Onions, Common Green

GON-1-IDENT (September 2002)
ID only: Thrip Injury.

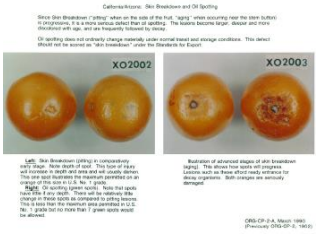
Oranges, Tangelos, and Mandarins



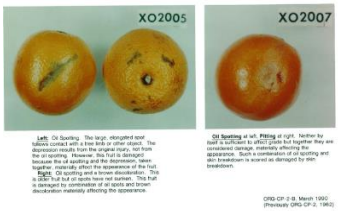
C-1 (March 1990)
Skin Breakdown: Upper limit U.S. No. 2.



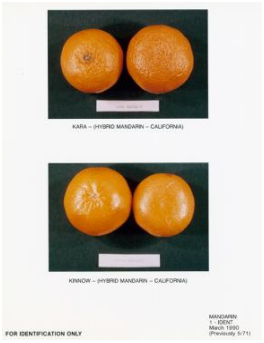
ORG-CP-1 (February 1990)
Pulled Stems: Damage, serious damage, and very serious damage.



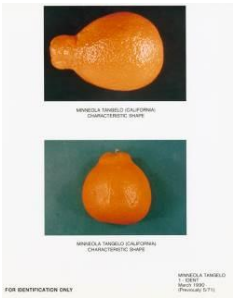
ORG-CP-2-A (March 1990)
Skin Breakdown and Oil Spotting for CA and AZ oranges.



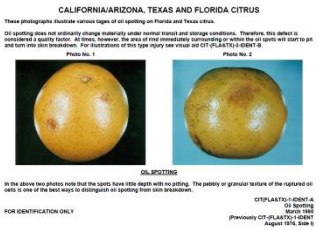
ORG-CP-2-B (March 1990)
Skin Breakdown and Oil Spotting for CA and AZ oranges.



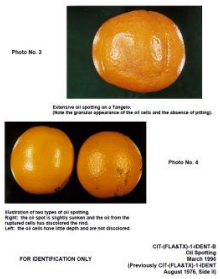
Mandarins 1-IDENT (March 1990)
ID only: Types of mandarins.



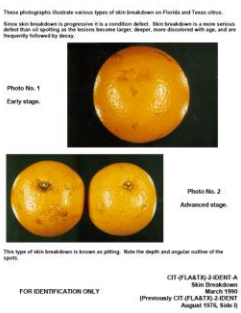
Minneola Tangelo 1-IDENT (March 1990)
ID only: Characteristic shape.



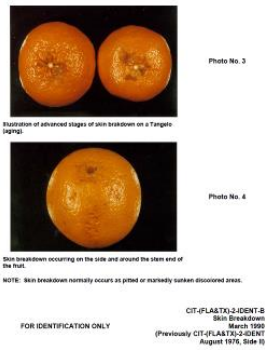
CIT-(FLA&TX) 1-IDENT-A (March 1990)
ID only: Oil Spotting.



CIT-(FLA&TX) 1-IDENT-B (March 1990)
ID only: Oil Spotting.

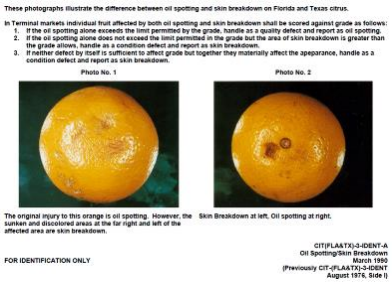


CIT-(FLA&TX) 2-IDENT-A (March 1990)
ID only: Skin Breakdown.



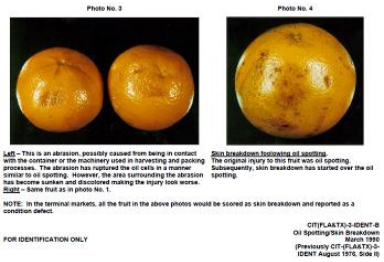
CIT-(FLA&TX) 2-IDENT-B (March 1990)

ID only: Skin Breakdown.



CIT-(FLA&TX) 3-IDENT-A (March 1990)

ID only: Oil Spotting and Skin Breakdown.



CIT-(FLA&TX) 3-IDENT-B (March 1990)

ID only: Oil Spotting and Skin Breakdown.

CC-1 (1951)

Orange Color Comparator (metal plate) showing minimum shade of orange color permitted for Well Colored CA and AZ oranges.

(Not available)

PL-1 (1949)

Orange Color Comparator (Scar Color Guide) showing Light, Fairly Light, and Dark scars for CA and AZ oranges.

(Not available)

Parsnips

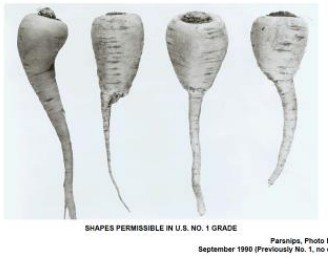


Photo No. 1 (September 1990)
Shapes permissible in U.S. No. 1.

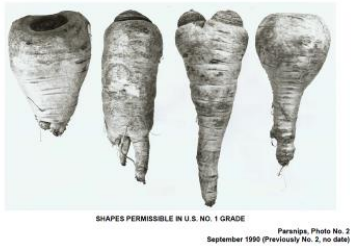


Photo No. 2 (September 1990)
Shapes permissible in U.S. No. 1.

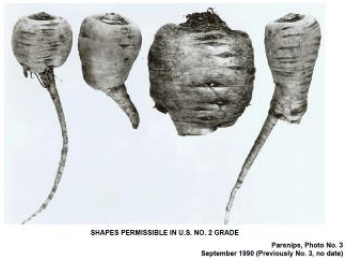


Photo No. 3 (September 1990)
Shapes permissible in U.S. No. 2.

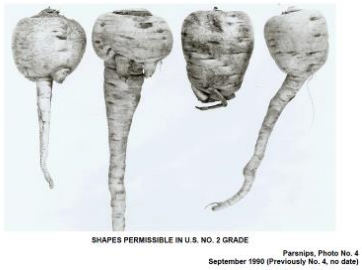
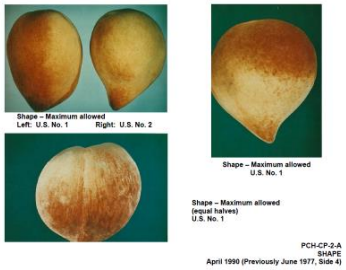


Photo No. 4 (September 1990)
Shapes permissible in U.S. No. 2.

Peaches

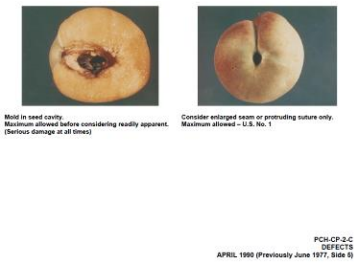
PCH-CP-1 (March 1990)
Scale and Thrip Injury

PCH-CP-2 (March 1990)
Crease Wart (zipper type suture) and Shape.

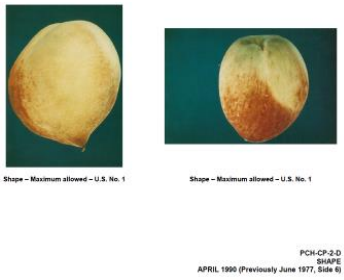


PCH-CP-2-A (April 1990)
Shape.

PCH-CP-2-B (March 1990)
Shape.



PCH-CP-2-C (April 1990)
Mold in seed cavity and Enlarged Seam (Protruding Suture).



PCH-CP-2-D (April 1990)
Shape.

PCH-CP-4 (July 1989)

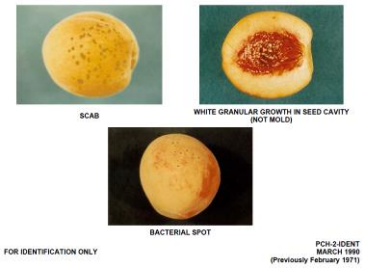
Open Seams

PCH-CP-5 (April 2000)

Flat type peaches.

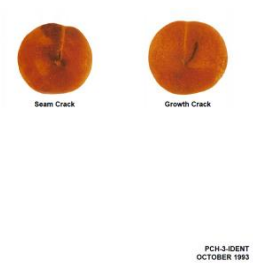
PCH-1-IDENT (March 1990)

ID only: Rhizopus and Brown Rot.



PCH-2-IDENT (March 1990)

ID only: Scab, Bacterial Spot, and White Granular Growth in seed cavity.



PCH-3-IDENT (October 1993)

ID only: Seam and Growth Crack.

CC-1 (July 1966)

Fresh fruit for processing:
Peach Color Comparator for lower limit ground color (3 colors on one Plexiglas).

(Not available)

Peanuts

PN-2 (revised 1983)

Shell Discoloration on Valencia type peanuts.

PN-CP-1 and PN-CP-2 (August 1986)

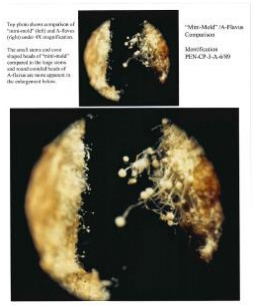
Top photo: Surface Discoloration (PN-CP-1).
Bottom photo: Adhering Dirt on peanuts (PN-CP-2).

PN-CP-5 (January 1996)

Adhering material on peanut kernels.

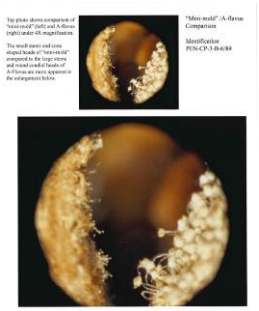
PEN-CP-3 (revised September 1982)

Aspergillus Flavus Mold identification.



PEN-CP-3-A (June 1989)

"Mini-Mold" and A-Flavus comparison.

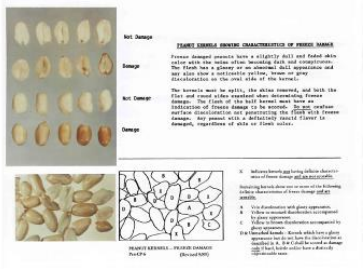


PEN-CP-3-B (June 1989)

"Mini-Mold" and A-Flavus comparison.

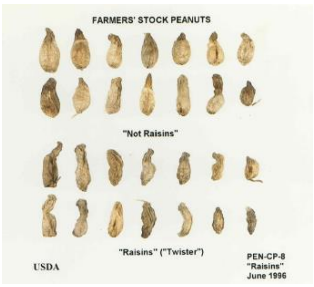
PEN-CP-4 (December 1973)

Shell Discoloration of Virginia type milled peanuts.



PEN-CP-6 (revised September 1989)

Peanut kernels showing freeze damage.



PEN-CP-8 (June 1996)

Farmers stock peanuts showing "Not Raisins" and "Raisins" ("Twister").

PN Photo No.7 (June 1968)

Guide for scoring Virginia type peanuts in the shell showing “not damaged” and “damaged” shells.

PN-1 (revised 2010)

Peanut Color Comparator for Brown, Gray, Blue-gray and Purple Skin Discoloration on peanuts.

PN-CC-1 (April 2014)

Peanut Color Comparator for minimum Light Yellow Color for scoring Flesh Discoloration.

PNT-CP-7 (September 1992)

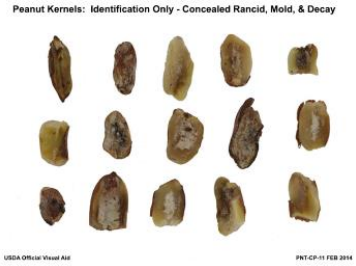
High moisture foreign material for peanuts.

PNT-CP-9 (July 2000)

Visual aid for Purple Flesh Discoloration, maximum allowed before minor.

PNT-CP-10 (February 2003)

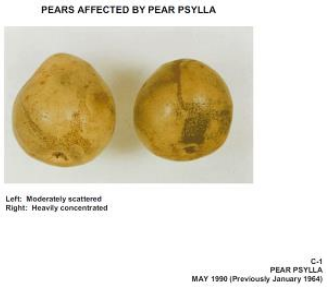
Visual aid for Green Flesh Discoloration, maximum allowed before minor.



PNT-CP-11 (February 2014)

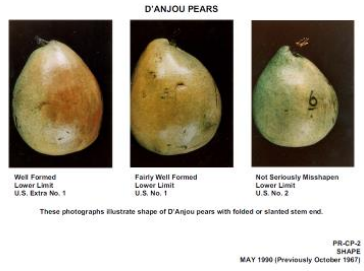
Identification only for concealed Rancid, Mold, and Decay.

Pears



C-1 (May 1990)

Degrees of Pear Psylla.

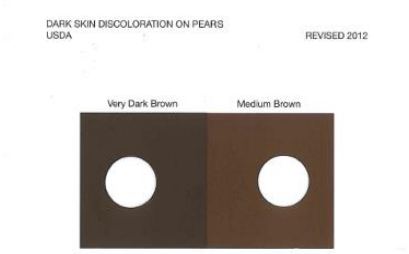


PR-CP-2 (May 1990)

Shape of D'Anjou pears with folded end or slanted stem end.

PR-1 (revised 1999)

Pear Color Comparator for Green, Light Green, Yellowish Green and Yellow Ground Color.



PR-2 (revised 2012)

Pear Color Comparator for very dark brown and medium brown skin discoloration on pears.

Peas

Photo No. 1 (October 1990)

Well Developed, Fairly Well Developed, and Poorly Developed peas.

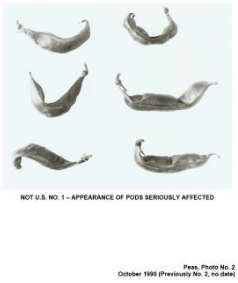


Photo No. 2 (October 1990)

Not U.S. No. 1, appearance of pods seriously affected.

Pecans

PEC-PL-1 (March 2016)

This visual aid consists of three color comparators on a key ring. Each color comparator shows a minimum color (Medium Gray, Medium Brown, and Dark Shade) for scoring Internal Flesh Discoloration on pecan kernels.

Peppers, Sweet

First photo in back of U.S. Standards for Grades of Sweet Peppers, effective November 17, 2005

U.S. Fancy: Lower limit for Well Shaped.

(Only available as part of standards)

Second Photo in Back of U.S. Standards for Grades of Sweet Peppers, effective November 7, 2005

Lower limit U.S. No. 1 for Fairly Well Shaped.

(Only available as part of standards)

Third photo in back of U.S. Standards for Grades of Sweet Peppers, effective November 7, 2005

Lower limit U.S. No. 2 for Not Seriously Misshapen.

(Only available as part of Standards)

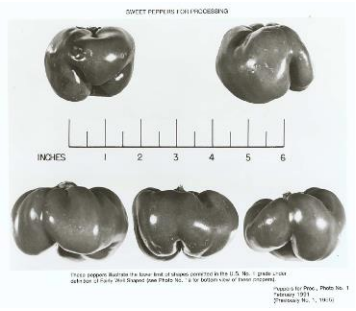


Photo No. 1 (February 1991)

Fresh vegetables for processing:
Lower limit U.S. No. 1 for Fairly Well Shaped.

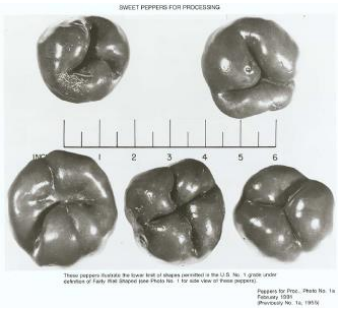


Photo No. 1A (February 1991)

Fresh vegetables for processing:
Bottom view of peppers shown in Photo No. 1.

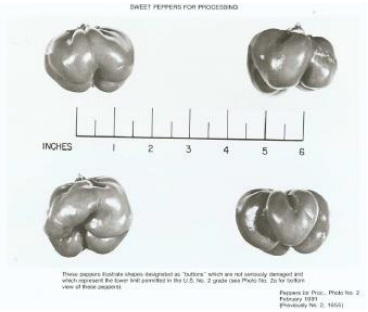


Photo No. 2 (February 1991)

Fresh vegetables for processing:
Lower limit U.S. No. 2 for shapes designated as “Buttons” (not seriously damaged).

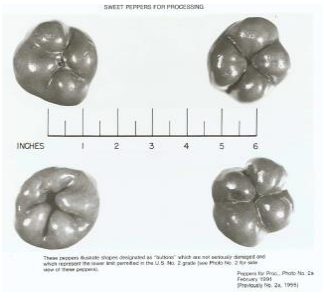


Photo No. 2A (February 1991)

Fresh vegetables for processing:
Bottom view of peppers shown in Photo No. 2.

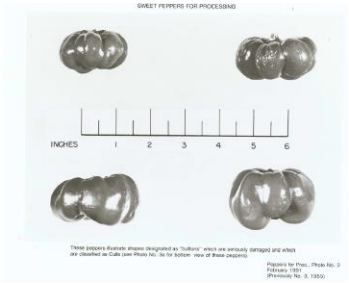


Photo No. 3 (February 1991)

Fresh vegetables for processing:
"Button" shaped peppers which are seriously damaged and classified as Culls.

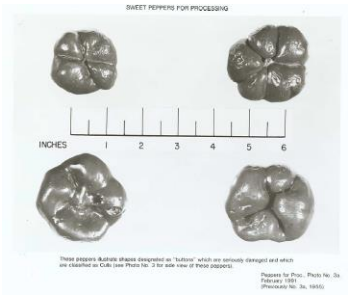


Photo No. 3A (February 1991)

Fresh vegetables for processing:
Bottom view of peppers shown in Photo No. 3.

Pistachio

P-1 through P-8 (June 1972)

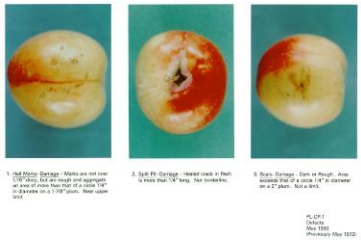
Nut kernel classification for aflatoxin analysis.

(Not available)

PIS-CC-1 (November 2011)

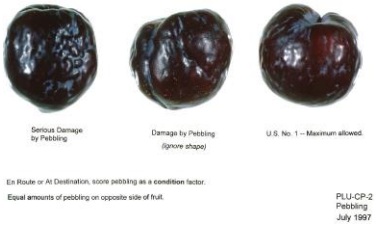
Pistachio Color Comparator for maximum Brown Color allowed for light staining on pistachios.

Plums



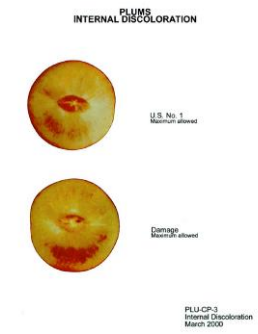
PL-CP-1 (May 1990)

Damage by Hail, Split Pit, and Scars.



PLU-CP-2 (July 1997)

Left photo: Serious damage by Pebbling.
Middle photo: Damage by Pebbling.
Right photo: U.S. No. 1, maximum allowed.



PLU-CP-3 (March 2000)

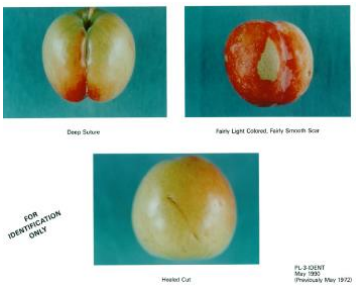
Internal Discoloration.

PL-1-IDENT (May 1990)

ID only: Typical shape for Santa Rose and Red Beaut varieties.

PL-2-IDENT (May 1990)

ID only: Fingernail, Mechanical, and Bird injury.



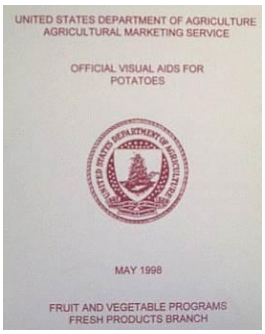
PL-3-IDENT (May 1990)

ID only: Deep Suture, Scar, and Healed Cut.

PL-4-IDENT (May 1990)

ID only: Off shape on Santa Rosa account of poor pollination.

Potatoes



POT.-L-1, 3 ring binder (May 1998)

USDA Official Visual Aids for Potatoes
Last updated May 2015 (page 35).
Features 143 lithograph photos (pages 1 to 30) of basic requirements for potatoes and identification and classification of various disorders and defects. In addition, includes updated pages 31 to 35.
Three-ring vinyl notebook; 11-1/2” long, 10” wide, 1-1/2” thick.

POT-L-2 (December 1980)

Potato Disorder Identification Chart featuring 54 lithograph photos.

(Not available)

POT-CC-1 (January 1998)

Potato Color Comparator showing minimum color for scoring Brown Center and Hollow Heart with Discoloration.

POT-CC-2 (April 2008)

Potato Color Comparator showing minimum color for scoring Internal Black Spot (dark smudge on right). Note: Brown color on left is potato skin.

PP-1 (July 1963)

Fresh vegetables for processing.
Medium Brown Color.

(Not available)

PP-2 (July 1963)

Fresh vegetables for processing.
Tan Color.

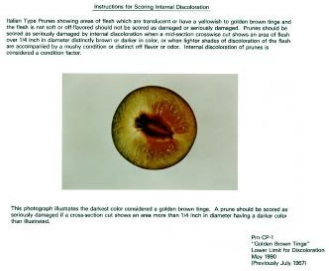
(Not available)

PP-3 (July 1963)

Fresh vegetables for processing.
Yellow Color.

(Not available)

Prunes



PRN-CP-1 (May 1990)

Lower limit for Golden Brown Tinge. Includes instructions for scoring Internal Discoloration.

PRN-CC-1 (August 1987)

Prune Color Comparator for Purplish Color (for Washington State only)

(Not available)

Pumpkins

PUM-IDENT-1 (May 2006)

ID only: Surface Mold on stem.
Note: This much Surface Mold is considered materially detracting (damage) from the appearance of the pumpkin.

Radishes

RAD-CP-1 (September 1990)
Damage by Abrasions and Air Cracks.

Rhubarb, Field Grown

Photo No. 1 (October 1990)
Shape: Stalks permitted in U.S. No. 1.

Spinach

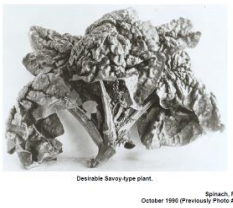
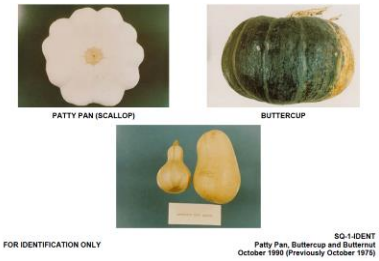


Photo No. 1 (October 1990)
Desirable savoy type plant.

Photo No. 2 (October 1990)
U.S. No. 1: Plant showing slightly less than 10% waste caused by coarse stalk.

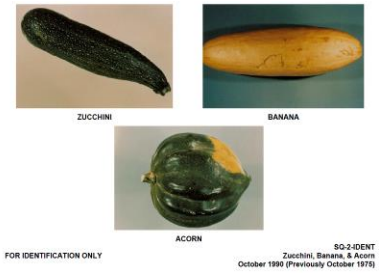
Photo No. 3 (October 1990)
Not U.S. No. 1: Plant showing more than 10% waste caused by coarse stalk.

Squash



SQ-1-IDENT (October 1990)

ID only: Patty Pan, Buttercup, and Butternut.



SQ-2-IDENT (October 1990)

ID only: Zucchini, Banana, and Acorn.

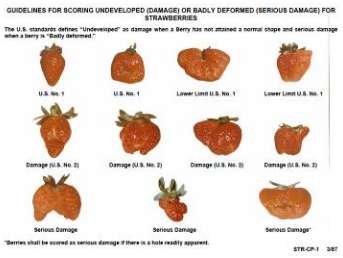
SQU-3-IDENT (October 1998)

ID only: Different varieties may be certified using the U.S. standards for fall and winter type squash. Top Left: Golden (Orange) Acorn. Top Right: Yellow Acorn. Center: Green Acorn.

SQU-4-IDENT (July 2008)

ID only: Sprouting seeds on winter squash.

Strawberries



STR-CP-1 (March 1987)

Guidelines for scoring Underdeveloped (damage) or Badly Deformed (serious damage) for strawberries.

Sweetpotatoes

Photo No. 5 (December 1990)
Fairly Well Shaped: U.S. Extra No. 1 and U.S. No. 1.

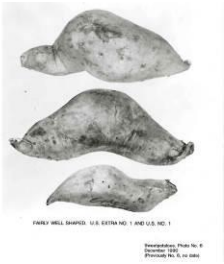


Photo No. 6 (December 1990)
Fairly Well Shaped: U.S. Extra No. 1 and U.S. No. 1.

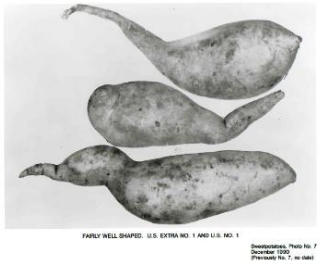


Photo No. 7 (December 1990)
Fairly Well Shaped: U.S. Extra No. 1 and U.S. No. 1.

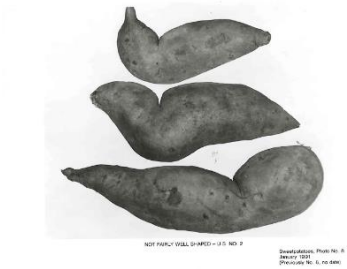


Photo No. 8 (January 1991)
Not Fairly Well Shaped: U.S. No. 2.

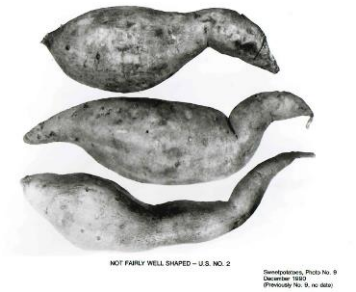


Photo No. 9 (December 1990)
Not Fairly Well Shaped: U.S. No. 2.

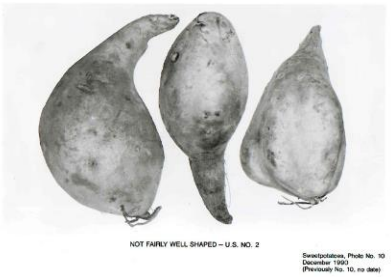


Photo No. 10 (December 1990)
Not Fairly Well Shaped: U.S. No. 2.

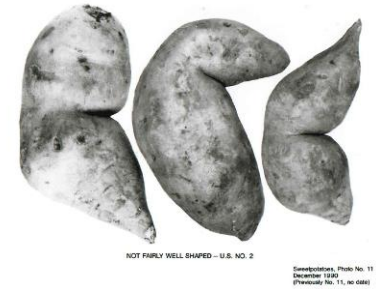


Photo No. 11 (December 1990)
Not Fairly Well Shaped: U.S. No. 2.

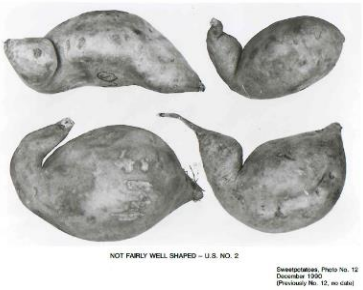
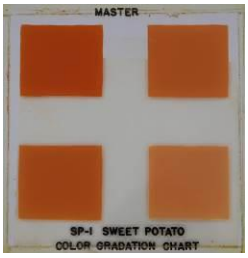


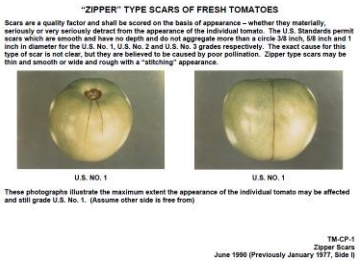
Photo No. 12 (December 1990)
Not Fairly Well Shaped: U.S. No. 2.



SP-1 (1957)
Color Gradation Chart (4 colors).

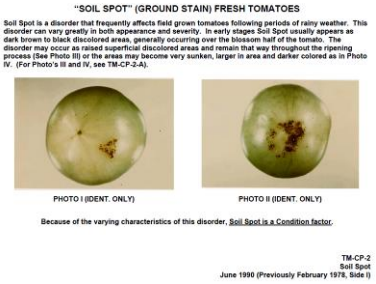
SP-1 (1959)
Color Gradation Chart (color no. 4 only).

Tomatoes

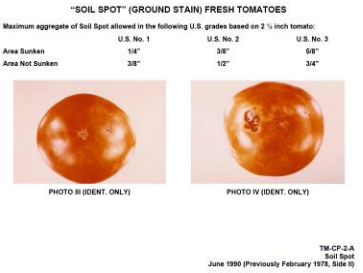


TM-CP-1 (June 1990)
Zipper Scars: U.S. No. 1.

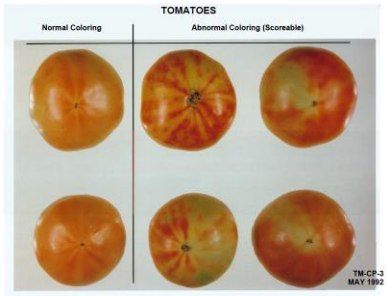
TM-CP-1-A (June 1990)
Zipper Scars: U.S. No. 2.



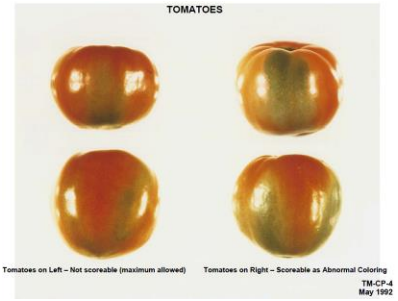
TM-CP-2 (June 1990)
Soil Spot.



TM-CP-2-A (June 1990)
Area guide for Soil Spots.

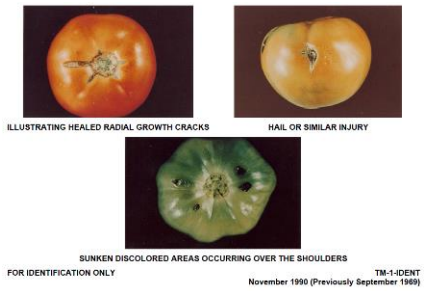


TM-CP-3 (May 1992)
Abnormal Coloring.



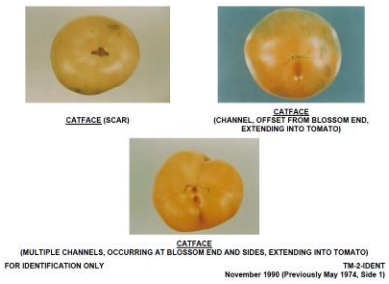
TM-CP-4 (May 1992)

Abnormal Coloring.



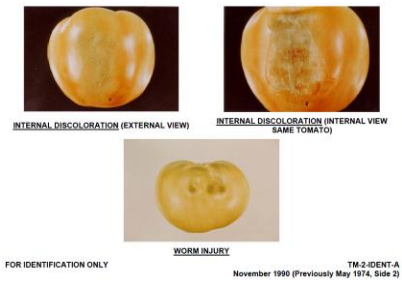
TM-1-IDENT (November 1990)

ID only: Growth Cracks, Hail Injury, and Sunken Discolored Areas.



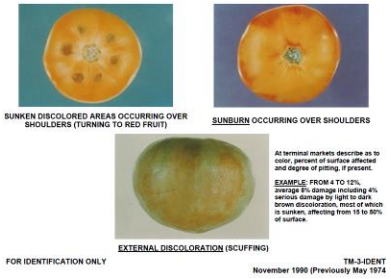
TM-2-IDENT (November 1990)

ID only: Catfaces.



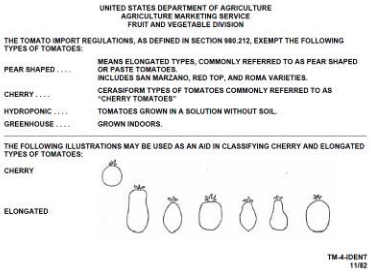
TM-2-IDENT-A (November 1990)

ID only: Internal Discoloration and Worm injury.



TM-3-IDENT (November 1990)

ID only: Sunken Discolored Areas, Sunburn, and External Discoloration.


UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURE MARKETING SERVICE
FRUIT AND VEGETABLE DIVISION

THE TOMATO IMPORT REGULATIONS, AS DEFINED IN SECTION 980.212, EXEMPT THE FOLLOWING TYPES OF TOMATOES:

PEAR SHAPED .... MEANS ELONGATED TYPES, COMMONLY REFERRED TO AS PEAR SHAPED OR PASTE TOMATOES. INCLUDES SAN MARZANO, RED TOP, AND ROMA VARIETIES.

CHERRY .... CERASIFORM TYPES OF TOMATOES COMMONLY REFERRED TO AS "CHERRY TOMATOES"

HYDROPONIC .... TOMATOES GROWN IN A SOLUTION WITHOUT SOIL.

GREENHOUSE .... GROWN INDOORS.

THE FOLLOWING ILLUSTRATIONS MAY BE USED AS AN AID IN CLASSIFYING CHERRY AND ELONGATED TYPES OF TOMATOES:

CHERRY

ELONGATED

TM-4-IDENT
11/82

TM-4-IDENT (November 1982)

Exempt types of tomatoes as defined in the Tomato Import Regulations, Section 980.212.

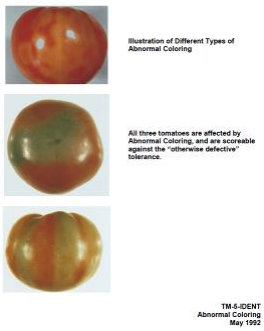


Illustration of Different Types of Abnormal Coloring

All three tomatoes are affected by Abnormal Coloring, and are scoreable against the "otherwise defective" tolerance.

TM-5-IDENT
Abnormal Coloring
May 1992

TM-5-IDENT (May 1992)

ID only: Abnormal Coloring.


All tomatoes are affected by Abnormal Coloring

TM-6-IDENT
Abnormal Coloring
May 1992

TM-6-IDENT (May 1992)

ID only: Abnormal Coloring.


Illustration of Open Cavities in Stem Scars

Scoring Guide:
Use same scoring guidelines as calfaces.

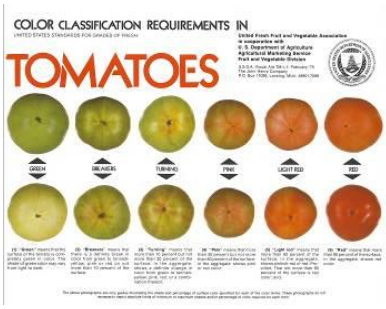
External View

Internal View (after cutting)

TM-7-IDENT
July 2008

TM-7-IDENT (July 2008)

ID only: Open Cavities in Stem Scars.


COLOR CLASSIFICATION REQUIREMENTS IN

TOMATOES

GREEN BREAKER TURNING PINK LIGHT RED RED

TM-L-1 (February 1975)

Tomato Color Chart for surface color classification requirements described as Green, Breakers, Turning, Pink, Light Red, and Red.

PL-1 (1950)

Vegetables for processing:
Tomato Color Comparator for U.S. No. 1, lower limit color.

(Not available)

PL-2 (1950)

Vegetables for processing:
Tomato Color Comparator for U.S. No. 2, lower limit color.

(Not available)

Tomatoes, Italian Type

PL-1 (1957)

Vegetables for processing:
Italian Type Tomato Color Comparator for U.S. No. 1, Lower limit color.

(Not available)

Turnips/Rutabagas

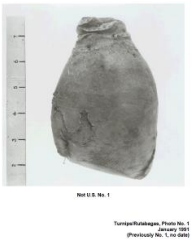


Photo No. 1 (January 1991)

Not U.S. No. 1.

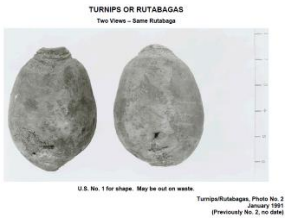


Photo No. 2 (January 1991)

U.S. No. 1 for shape. Maybe out on waste.

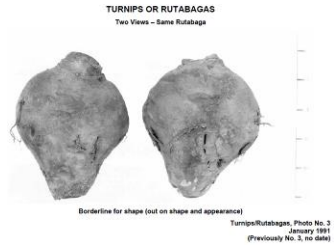


Photo No. 3 (January 1991)
Borderline on shape. Out on shape and appearance.

Photo No. 4 (January 1991)
U.S. No. 1 for shape. Maybe out on waste.

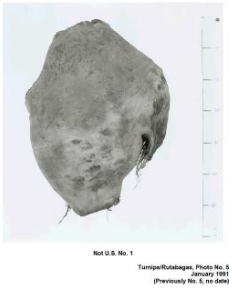


Photo No. 5 (January 1991)
Not U.S. No. 1.

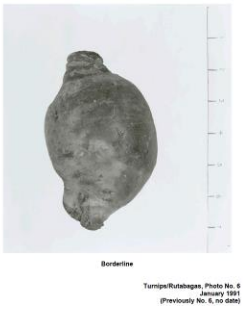


Photo No. 6 (January 1991)
Borderline.

Photo No. 7 (January 1991)
Not U.S. No. 1**.**

Not U.S. No. 1

Turnips/Rutabagas, Photo No. 8
January 1991
(Previously No. 8, no date)

Photo No. 8 (January 1991)

Not U.S. No. 1.

U.S. No. 1 for shape. If very rough on bottom, score against grade.

Turnips/Rutabagas, January 1991
(Previously No. 9, no date)

Photo No. 9 (January 1991)

U.S. No. 1 for shape. If very rough on bottom, score against grade.

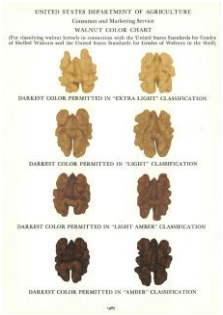
U.S. No. 1 Not U.S. No. 1

Turnips/Rutabagas, Photo No. 10
January 1991
(Previously No. 10, no date)

Photo No. 10 (January 1991)

Left photo: U.S. No. 1.
Right photo: Not U.S. No. 1.

Walnuts



Walnut Color Chart (1967)

Pictorial reference for classifying walnut kernels with U.S. standards for grades of shelled walnuts and walnuts in the shell.

(Not available)

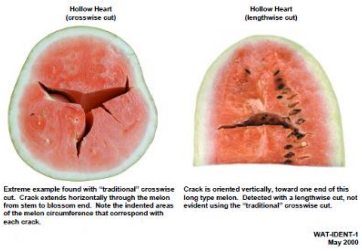
Watermelons

Damage by Rind Worm Scarring

Watermelons
Rind Worm Scarring C-1
March 1990 (Previously 1953)

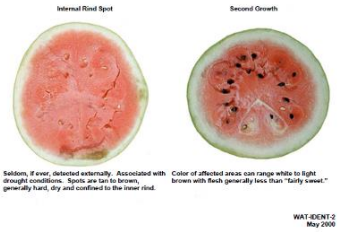
C-1 (March 1990)

Damage by Ring Worm Scarring.



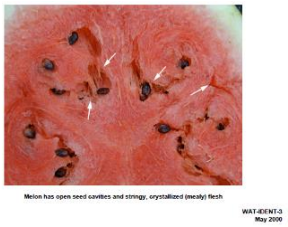
WAT-IDENT-1 (May 2000)

ID only: Hollow Heart.



WAT-IDENT-2 (May 2000)

ID only: Internal Rind Spot and Second Growth.

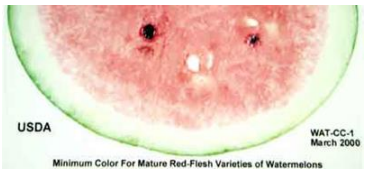


WAT-IDENT-3 (June 2000)

ID only: Overripe.

WAT-IDENT-4 (April 2003)

ID only: Enlarged Opened Seed Cavities (not a scorable defect).



WAT –CC-1 (March 2000)

Watermelon Color Comparator for minimum color of mature red-flesh varieties.

WAT-CC-2 (August 2014)

Watermelon Color Comparator for Medium Brown Color. This is the minimum brown color for scoring Transit Rubs.

FRESH FRUITS, VEGETABLES, NUTS AND SPECIALTY PRODUCTS: MODELS

(Not available or very limited availability)

Apples, Color

Models DA-1, MC-2, MC-3, SC-2, SC-3, WA-1, WA-2, WC-1 to WC-3, APL-M-1 to APL-M-3

DA-1	Minimum color (15%) U.S. No. 1 – Standard Delicious.
MC-2	Minimum color (33%) U.S. Fancy – McIntosh.
MC-3	Minimum color (50%) U.S. Extra Fancy – McIntosh.
SC-2	Minimum color (15%) U.S. No. 1 – Stayman.
SC-3	Minimum color (33%) U.S. Fancy – Stayman.
WA-1	75% red color – Winesap.
WA-3	Minimum color (40%) U.S. Fancy – Winesap.
WC-1	25% Good Red Color – Winesap.
WC-2	40% Good Red Color – Winesap.
WC-3	66% Good Red Color – Winesap.
APL-M-1 (1971)	25% Good Red Color U.S. No. 1 – Red Delicious.
APL-M-2 (1971)	40% Good Red Color U.S. Fancy – Red Delicious.
APL-M-3 (1971)	66% Good Red Color U.S. Extra Fancy – Red Delicious.

Apples, Shape

Models WB-1 to 5, MS-2, MS-3, S-1, DB-1, DB-2, and DS-3 to 6

WB-1	Lower limit Fairly Well Formed – Winesap, similar varieties.
WB-2	Upper limit Not Seriously Deformed – Winesap, similar varieties.
WB-3	Lower limit Not Seriously Deformed – Winesap, similar varieties.
WB-4	Lower limit Not Seriously Deformed – Winesap, similar varieties.
WB-5	Lower limit Well Formed – Winesap and similar varieties.
MS-2	Lower limit Fairly Well Formed – McIntosh.
MS-3	Lower limit Fairly Well Formed – McIntosh.
S-1	Lower limit Fairly Well Formed – McIntosh, similar varieties.
DB-1	Lower limit Fairly Well Formed – Delicious, similar varieties.
DB-2	Lower limit Not Seriously Deformed - Delicious, similar varieties.
DS-3	Lower limit Fairly Well Formed – Delicious.
DS-4	Upper limit Not Seriously Deformed – Delicious.
DS-5	Upper limit Not Seriously Deformed – Delicious.
DS-6	Well Formed – Delicious and similar varieties.

Apples, Defects

Models K-1 and K-2

K-1	Lower limit knob size and color U.S. No. 1 and U.S. Fancy.
K-2	Lower limit knob size and color U.S Utility.

Cherries, Sweet

CHR-M-1 (1971)

Lower limit Suture U.S. No. 1.

(Not available)

Cranberries (model comes with glass bottle and rubber stopper)

M-1
Lower limit Bruising U.S. NO. 1.

(Not available)

M-2
Lower limit Scarring U.S. No. 1.

(not available)

Garlic — Models No. 1, 2, 3, and 4

No. 1..... Lower limit Materially Stained (if less staining would not be Materially Stained).
No. 2..... Lower limit Materially Stained (if less staining would not be Materially Stained).
No. 3..... Upper limit Materially Stained (if more staining would be Badly Stained).
No. 4..... Upper limit Materially Stained (if more staining would be Badly Stained).

Grapefruit, Color

Model C-1 (1955) — Lower limit Fairly Well Colored U.S. No. 1 for FL and TX.

Grapefruit, Discoloration — Models D-1, D-2, M-3, and M-4

D-1..... Showing 1/3 of surface in aggregate affected with Discoloration.
D-2..... U.S. No. 1 Russet for FL and TX, or lower limit U.S. No. 2 for TX (2/3 of surface in aggregate allowed for discoloration).
M-3..... Maximum Discoloration and Speck-type Melanose permitted in U.S. No. 2 for TX (equivalent to 2/3 of surface in aggregate).
M-4..... Lower limit U.S. No. 2 for TX (Melanose).

Grapefruit, Scale (ID only) — Models No. 1 to No. 12

No. 1..... Purple or Oyster Shell Scale.
No. 2..... Purple or Oyster Shell Scale.
No. 3..... Chaff Scale.
No. 4..... California Red Scale.
No. 5..... Long Scale.
No. 6..... Florida Red Scale.
No. 7..... Purple or Oyster Shell Scale.
No. 8..... California Red Scale.
No. 9..... Long Scale.
No. 10..... Chaff Scale.
No. 11..... Purple or Oyster Shell Scale.

No. 12	Florida Red Scale.

Grapefruit, Scarring (Florida) — Models SC-1, SC-1A, SC-1B, and SC-1C

SC-1	U.S. No. 1, not borderline.
SC-1A	U.S. No. 1, maximum scarring.
SC-1B	U.S. No. 1, maximum scarring.
SC-1C	U.S. No. 1, maximum scarring.

Grapefruit, Shape — Models S-1 to S-8

S-1	U.S. No. 1 (CA, AZ, FL, TX).
S-2	U.S. No. 2 (CA, AZ, FL, TX).
S-3	U.S. No. 2 (CA, AZ, FL, TX).
S-4	U.S. No. 2 (CA, AZ, FL, TX).
S-5	U.S. No. 3 (CA, AZ, FL, TX).
S-6	U.S. No. 3 (CA, AZ, FL, TX).
S-7 (1964)	Lower limit U.S. No. 1 Ruby Red for elongation (CA, AZ).
S-8 (1964)	Lower limit U.S. No. 1 Ruby Red for pointed stem end (CA, AZ).

Grapefruit, Texture (CA and AZ) — Models T-1 and T-2

T-1	Showing poorest texture permitted on U.S. No. 1.
T-2	Showing poorest texture permitted on U.S. No. 2.

Kiwifruit, Shape (October 1986) — Models L.L.W.F. and .L.L.F.W.F.

L.L.W.F	Lower limit Well Formed.
L.L.F.W.F	Lower limit Fairly Well Formed.

Lemons, Shape — Models No. 1 to No. 6, No. 13, No. 14, No. 15, No. 17, and No. 18.

No. 1	Upper limit U.S. No. 2.
No. 2	U.S. No. 1.
No. 3	U.S. No. 1.
No. 4	U.S. No. 2.
No. 5	U.S. No. 2.
No. 6	U.S. No. 2.
No. 13	U.S. No. 1.
No. 14	Lower limit U.S. No. 1.
No. 15	Upper limit U.S. No. 2 (just below U.S. No. 1).
No. 17 (February 1956)	Lower limit Fairly Well Formed U.S. No. 1.
No. 18 (1956)	U.S. No. 2 (not lower limit). Too round to be considered as having normal characteristic lemon shape.

Lemons, Scars

Model No. 12	Showing Scar color.

Lemons, Lumpiness

Model No. 16.....	U.S. No. 2, not lower limit.

Lemons, Texture & Smoothness

Dated April 1959: Models No. 19, No. 20, and No. 22 to No. 26

No. 19.....	Lower limit, Smooth.
No. 20.....	Lower limit U.S. No. 1, Fairly Smooth.
No. 22.....	Lower limit U.S. No. 1, Fairly Smooth.
No. 23.....	Lower limit U.S. No. 1, Fairly Smooth.
No. 24.....	Lower limit U.S. No. 2, Reasonably Smooth.
No. 25.....	Lower limit U.S. No. 2, Reasonably Smooth.
No. 26.....	Lower limit U.S. No. 2, Reasonably Smooth.

Nectarines

Dated 1968: Models No. 1, No. 2, and No. 3

No. 3.....	Lower limit Misshapen (but not Badly Misshapen) on Early Sun Grand.
No. 4.....	Lower limit Misshapen (but not Badly Misshapen) on Early Sun Grand.
No. 5.....	Lower limit U.S. No. 1 for Healed Seam (shape) on this size nectarine.

Onions, Shape (Northern Grown)

Models No. 1 to No. 15

No. 1.....	U.S. No. 1
No. 2.....	U.S. No. 1.
No. 3.....	U.S. No. 1.
No. 4.....	U.S. No. 1.
No. 5.....	U.S. No. 1.
No. 6.....	Lower limit U.S. No. 1.
No. 7.....	U.S. Commercial.
No. 8.....	U.S. Commercial.
No. 9.....	U.S. Commercial.
No. 10.....	U.S. Commercial.
No. 11.....	U.S. Commercial.
No. 12.....	U.S. No. 2.
No. 13.....	U.S. No. 2.
No. 14.....	U.S. No. 2
No. 15.....	U.S. No. 2.

Onions, Shape (Spanish)

Models No. 16 to No. 21

No. 16.....	U.S. No. 1.
No. 17.....	Upper limit U.S. Commercial.
No. 18.....	U.S. Commercial.
No. 19.....	U.S. Commercial.
No. 20.....	U.S. Commercial.
No. 21.....	U.S. Commercial.

Onions, Shape (Australian Brown) — Models No. 22 to No. 25

No. 22	Lower limit U.S. No. 1.
No. 23	U.S. No. 1, not borderline.
No. 24	Upper limit U.S. Commercial.
No. 25	U.S Commercial, not borderline.

Onions, Bermuda Granex-Grano — Models B-1 to B-9

B-1	U.S. No. 1.
B-2	U.S. No. 1.
B-3	U.S. No. 1.
B-4	U.S. No. 1.
B-5	U.S. No. 1.
B-6	U.S. No. 2.
B-7	U.S. No. 2.
B-8	U.S. No. 2.
B-9	U.S. No. 2.

Oranges, Discoloration — Models D-1, D-2, No. 8, No. 29, and No. 36

D-1	Maximum Discoloration allowed in U.S. No. 1 for FL and TX.
D-2	Maximum Solid Discoloration (approximately 1/3 of surface) allowed in U.S. No. 1 for FL and TX.
No. 8	U.S. No. 1 (near borderline of 1/3 of surface).
No. 29	Maximum Discoloration caused by scarring permitted in U.S. No. 1 for FL and TX.
No. 36	Lower limit Discoloration allowed in U.S. No. 1 for FL and TX.

Oranges, Grooving (CA and AZ) — Models G-1, G-2, and G-3

G-1	U.S. No. 1, but borderline account of groove depth.
G-2 (1955)	U.S. No. 1, but borderline account of number of grooves.
G-3 (1955)	U.S. No. 2, but borderline account of groove depth and width.

Oranges, Protruding Navel (CA and AZ) — Models N-1 to N-4

N-1	Lower limit U.S. No. 1.
N-2	Lower limit U.S. No. 1.
N-3	Lower limit U.S. No. 2.
N-4	Lower limit U.S. No. 2.

Oranges, Scab (FL and TX) — SC-1, SC-2, and SC-3

SC-1	Maximum scab U.S. No. 1.
SC-2	Maximum scab U.S. No. 1.
SC-3	Maximum scab U.S. No. 1.

Oranges, Shape (CA and AZ)

Dated 1959: Models S-1 and S-2

S-1	Lower limit Well Formed U.S. fancy and U.S. No. 1.
S-2	Lower limit Fairly Well Formed U.S. No. 2.

Oranges, Texture

Models T-1 to T-5, TT-1, and TS-1

T-1	Lower limit U.S. No. 1 for FL and TX.
T-2	Lower limit U.S. No. 1 for FL.
T-3	Lower limit U.S. No. 2 for FL.
T-4	Lower limit U.S. No. 1 for CA and AZ.
T-5	Lower limit U.S. No. 2 for CA and AZ.
TT-1	Lower limit U.S. No. 1 for CA and AZ.
TS-1 (1962)	Lower limit U.S. No. 1 for Israeli Shamouti.

Peaches, Color

Model 1-C (1960)	Shows 25% color and color gradation necessary to qualify as color.

Peaches, Defects

Models 1-D and 2-D

1-D (1960)	Maximum Healed Open Seam allowed for U.S. No. 1 on this size peach.
2-D (1963)	Maximum Crease Wart allowed for U.S. No. 1 on this size peach.

Peaches, Shape

Model 1-S (1959)	Lower limit Well Formed for Duke of Georgia, Merrill Gem, and other varieties characteristically similar in shape.

Pears, Shape (Anjou)

Models A-1 to A-4 and A-8 to A-16

A-1	Lower limit U.S. Extra No. 1.
A-2	Lower limit U.S. Extra No. 1.
A-3	Lower limit U.S. Extra No. 1.
A-4	Lower limit U.S. Extra No. 1.
A-8	Lower limit U.S. No. 1.
A-9	Lower limit U.S. No. 1.
A-10	Lower limit U.S. No. 2.
A-11	Lower limit U.S. No. 2.
A-12	Lower limit U.S. No. 2.
A-13	Lower limit U.S. No. 2.
A-14	Lower limit U.S. No. 1.
A-15	Lower limit U.S. No. 1.
A-16	Lower limit U.S. No. 1.

Pears, Shape (Bartlett)

Models No. 3, No. 5 to No. 7, No. 27, No. 30, No. 46, No. 55, P-4, and PR-M-56

No. 3 (1962-63)..... Lower limit U.S. No. 1.
No. 5 (1962-63)..... Lower limit U.S. No. 1.
No. 6 (1962-63)..... Lower limit U.S. No. 1.
No. 7 (1962-63)..... Lower limit U.S. No. 1.
No. 27..... Lower limit U.S. No. 2.
No. 30..... Lower limit U.S. No. 2.
No. 46 (1962-63)..... Lower limit U.S. No. 1.
No. 55 (1962-63)..... Lower limit U.S. No. 1.
P-4 (1960)..... Lower limit U.S. No. 1 and WA and OR Extra Fancy for Bartlett Pebbling.
PR-M-56 (1973)..... Lower limit U.S. No. 1 for Slanted Stem End.

Pears, Shape (Bosc)

Models B-1 to B-11

B-1..... U.S. No. 1.
B-2..... U.S. No. 1.
B-3..... U.S. No. 1.
B-4..... U.S. No. 1.
B-5..... U.S. No. 1.
B-6..... U.S. No. 2.
B-7..... Cull.
B-8..... U.S. No. 2.
B-9..... U.S. No. 2.
B-10..... Cull.
B-11..... Cull.

Pears, Shape (Winter Nellis)

Models N-1 to N-6

N-1..... Lower limit U.S. No. 1.
N-2..... Lower limit U.S. No. 1.
N-3..... Lower limit U.S. No. 2.
N-4..... Lower limit U.S. No. 2.
N-5..... Lower limit U.S. No. 2.
N-6..... Lower limit U.S. No. 2.

Pecans

PEC-MC-1 (1968)

Pecan color standards consisting of 4 plastic models.

(Not available)

Percentage Model

Percentage Model Shows aggregate area by circles of 5%, 10%, 15%, 20%, and 25%.

Potatoes, Defects

Models No. 1, No. 2, No. 6, No. 8, and No. 10 to No. 13

No.1…….....	Maximum Surface Scab (5% of surface) permitted in U.S. No. 1.
No. 2……..	Maximum Growth Crack permitted in U.S. No. 1 for this size of potato. Correspondingly larger or smaller growth cracks permitted on larger or smaller potatoes.
No. 6……..	Maximum Pitted Scab permitted in U.S. No. 1 for this size of potato.
No. 8……..	Lower limit Flaring Growth Crack in U.S. No. 2 (intermediate or round type).
No. 10……	Slightly Skinned round red potato.
No. 11……	Moderately Skinned round red potato.
No. 12……	Slightly Skinned long type potato.
No. 13……	Moderately Skinned long type potato.

Potatoes, Shape

Models S-1, S-5, S-6, S-15, and S-15

S-1…….	Lower limit U.S. No. 1.
S-5…….	Lower limit U.S. No. 1 Second Growth (long type).
S-6…….	Lower limit U.S. No. 2 Folded Growth (long type).
S-14……...	Not a limit U.S. No. 2 (all types).
S-15……...	Not a limit U.S. No. 2 (all types).

Prunes

Models No. 6 and No. 7

No. 6……..	Minimum color for Fairly Well Colored.
No. 7……..	Minimum color for U.S. No. 1 Italian prune.

Sweetpotatoes

Models No. 1 to No. 5

No. 1……..	Maximum veining permitted in U.S. Extra No. 1.
No. 2……..	Maximum veining permitted in U.S. No. 1.
No. 3……..	Not U.S. No. 1 account of roughness.
No. 4……..	Not U.S. No. 1 account of roughness.
No. 5……..	Not U.S. No. 1 account of roughness.

Tangerines

Models 3-7 and 9

No. 3……..	Lower limit U.S. No. 1 for green spots. Also shows good shade of yellow color for U.S. No. 1 (not borderline).
No. 4……..	Lower limit U.S. No. 2 for Green Spots.
No. 5……..	Green Spots permitted in U.S. No. 2.
No. 6……..	Green Spots not permitted in U.S. No. 2.
No. 7……..	Not lower limit U.S. Fancy for Deep Tangerine Color.
No. 9……..	Lower limit U.S. No. 1 for minimum yellow color and for maximum area for green color.

Tomatoes, Color classifications

Green, Breakers, Turning, Pink, Light Red, and Red

Tomatoes, Shape and Smoothness	**Models 9, 11, 11A, 13A, 14, 15, 15B, 17, 17A, 18, 21, 21B, 22A, 27, and 29**
No. 9……..	U.S. No. 1.
No. 11……	Lower limit, U.S. no. 1.
No. 11A…….	Lower limit U.S. No. 1.
No. 13A…….	U.S. No. 2.
No. 14……	U.S. No. 2.
No. 15……	U.S. No. 2.
No. 15B…….	U.S. No. 2.
No. 17……	Lower limit U.S. No. 2.
No. 17A…….	Lower limit U.S. No. 2.
No. 18……	Lower limit U.S. No. 2.
No. 21……	Lower limit U.S. No. 2.
No. 21B…….	U.S. No. 3.
No. 22A…….	U.S. No. 2.
No. 27……..…….	Lower limit U.S. No 2.
No. 29……	Lower limit U.S. No 3.

Tomatoes, Growth Cracks	
No. 33……	Lower limit U.S. No. 3.

FRESH FRUITS, VEGETABLES, NUTS AND SPECIALTY PRODUCTS: 2 X 2 SLIDES

(Slides not available but photos may be developed from them)

Apples, Russeting — Slides 111, 112, 113, 115, 118, and 119

111..... Near upper limit U.S. No. 1 for Smooth Solid Russeting (both sides same apple).
112..... Near upper limit U.S. No. 1 for combination Smooth Solid and Net-like Russeting (both sides same apple).
113..... Lower limit U.S. Fancy for Smooth Net-like Russeting (both sides same apple).
115..... Lower limit U.S. No. 1 for combination Smooth Solid and Smooth Net-like Russeting.
118..... Upper limit U.S. Utility for combination Smooth Solid and Smooth Net-like Russeting on Golden Delicious.
119..... Near upper limit U.S. Utility for combination Smooth Solid and Smooth Net-like Russeting.

Apples, Stem Cavity Browning — Slides 120, 121, and 122

120..... U.S. Utility for Stem Cavity Browning (indicating brown core) on McIntosh.
121..... Cull for Stem Cavity Browning (indicating brown core) on McIntosh.
122..... Cull for Stem Cavity Browning (indicating brown core) on McIntosh.

Apples, Hail Marks — Slides 123 and 125 to129

123..... Either lower limit U.S. Fancy or U.S. No. 1 for Hail Marks (consider area only).
125..... U.S. Fancy or U.S. No. 1 for Hail Marks.
126..... Lower limit U.S. Fancy and U.S. No. 1 for Hail Marks.
127..... More than slightly depressed – U.S. Utility for Hail Marks.
128..... Both lower limit U.S. No. 1 and U.S. Fancy.
129..... Right: U.S. Utility, left: U.S. Fancy or U.S. No. 1.

Apples, Invisible Watercore — Slides 297 to 302

297..... Invisible Watercore: 4 separate apples – none damaged.
298..... Invisible Watercore: 4 separate apples – none damaged.
299..... Invisible Watercore: 4 separate apples – none damaged.
300..... Invisible Watercore: 4 separate apples – lower left damaged, other 3 not damaged.
301..... Invisible Watercore: 4 separate apples – all damaged.
302..... Invisible Watercore: 4 separate apples – all damaged.

Apples, Color — Slides 303 to 306 and 420

303..... Red Delicious color: Small area of good red, stripes of compensating color, and areas of no color.
304..... Red Delicious color: Streaks of compensating color.
305..... Red Delicious color: Small area of good red, stripes of compensating color, and areas of no color.
306..... Red Delicious color: Streaks of compensating color, no good red.

420.....	Red Delicious color: Few spots good red; most stripes are compensating color; some faded stripes are on color.

Apples, Shape — Slides 307 and 308

307.....	Upper limit U.S. Utility on Red Delicious.
308.....	Upper limit U.S. Utility on Red Delicious.

Apples, Various Defects — Slides 116, 409 to 418, 421, 422, 426, and 427

116.....	ID only: Red Banded Leaf Roller.
409.....	Johnathan Spot.
410.....	Frost Injury.
411.....	Active Apple Scab (not Storage Scab).
412.....	Bitter Pit.
413.....	Soft Scald.
414.....	Cedar Rust.
415.....	Scald.
416.....	Internal Breakdown following Watercore.
417.....	Johnathan Spot.
418.....	Apple Maggot Injury.
421.....	Bull's Eye Rot in initial stages.
422.....	Bull's Eye Rot in advanced stages.
426.....	Moldy enlarged seed cavity – not injured.
427.....	Moldy enlarged seed cavity – serious damage.

Apples for Processing

Slides 1 through 14 - Training Series

Cabbage for Processing

Slide 108.....	Tipburn.

Cantaloups, Netting — Slides 247 to 251

247.....	Lower limit Well Netted.
248.....	Lower limit Well netted. Ground spot shows some netting. Both sides same melon.
249.....	Lower limit Fairly Well Netted (both sides same melon).
250.....	Well Netted (Edisto variety).
251.....	Fairly Well Netted (Edisto variety).

Cantaloups, Various Defects — Slides 252 to 256

252.....	Damage by Scarring (both sides same melon).
253.....	Surface Mold in stem scar. Pass at destination if no decay.
254.....	Lower limit U.S. No. 1 at destination for Surface Mold. Green sutures do not materially affect appearance.

255.....	Serious damage by Watersoaked Rind.
256.....	Serious damage by Watersoaked Rind and Stem End Cracks.

Cucumbers, Shape — Slides 215 to 222

215.....	Both lower limit U.S. No. 2 for shape.
216.....	Shape: Top-lower limit U.S. No. 1. Center-upper limit U.S. No. 2. Bottom-U.S. No. 2.
217.....	Shape: Top-upper limit U.S. No. 2. Center-U.S. No. 2. Bottom-lower limit U.S. No. 1.
218.....	All lower limit U.S. No. 2 for shape.
219.....	Shape: Top-upper limit U.S. No. 2. Bottom-cull.
220.....	Shape: Top-lower limit U.S. Fancy. Center-upper limit U.S. No. 1. Bottom-upper limit U.S. No. 2.
221.....	Shape: Top-lower limit U.S. No. 2. Center-upper limit U.S. No. 2. Bottom-U.S. No. 1.
222.....	All U.S. No. 1 for shape.

Grapefruit, Defects — Slides 93, 94, 179, 180, and 183 to 190

93.....	Melanose: Upper left-U.S. No. 1. Upper right-U.S. No. 1 Russet. Bottom-U.S. No. 2 (not U.S. No. 1 account Caked Melanose).
94.....	Discoloration: Upper right-U.S. No. 2 account pattern (subject to restriction on area). Other 2-U.S. No. 1 Russet.
179.....	Both U.S. No. 1 for color.
180.....	U.S. No. 2 for Caked Melanose.
183.....	Lower limit U.S. No. 2 for discoloration with pitting.
184.....	U.S. No. 2 (both sides same fruit) for Green Spots.
185.....	U.S. No. 2 (both sides same fruit) for Green Spots.
186.....	U.S. No. 2 (both sides same fruit) for color and Green Spots.
187.....	Both U.S. No. 1 Russet for discoloration (all discoloration visible).
188.....	Both U.S. No. 2 for hard to rough scarring.
198.....	U.S. No. 1 Bronze for Rust Mite (discoloration).
190.....	Upper limit U.S. No. 3 for Buckskin.

Limes, White Fly — Slides 103 and 104

103.....	All lower limit U.S. No. 1 for White Fly Discoloration.
104.....	All lower limit U.S. No. 2 for White Fly Discoloration

Nectarines, Defects — Slides 191 and 193 to 199

191.....	Rough Russeting on Early LeGrand.
193.....	Smooth Solid Russeting on Late LeGrand.
194.....	Rough Russeting at blossom end and Speckling at center of fruit on Early LeGrand.
195.....	Damaged by excessive Smooth Solid and Rough Russeting, and deep Growth Crack on Late LeGrand.
196.....	Left-damaged by Staining. Right-showing Rough Russeting. Both on Early LeGrand.
197.....	Left-appearance not materially affected for Staining. Right-damaged (materially affecting appearance) by Staining. Both Early LeGrand.

198…….	Speckling on Sunrise.
199…….	Appearance not materially affecting appearance by Staining on Sunrise.

Onions — Slides 133 and 1 through 39

133…….	Permissible shapes for Babosa Grano
1 through 39…..……..	Training series.

Oranges — Slides 95 and 96

95……...	U.S. No. 3, serious damage by deep scar.
96……...	Damage by Scale (blotch exceeding area of 5/8" circle on 3" orange).

Oranges, FL, Freezing Injury — Slides 174 to 178

174…….	First cut to juice sacs.
175…….	First 1/4 inch cut permitted in U.S. No. 1.
176…….	Second 1/4 inch cut permitted as damage.
177…….	Mushy condition in center of fruit.

Oranges, FL, Scarring

Slide 178…….……..	Left-U.S. No. 1 for scarring. Center-U.S. No. 1 for russeting. Right-U.S. No. 1 for scarring.

Peaches, Defects — Slides 8 to 10, 14 to 24, 106, 132, 230 to 237, 263 to 265, 267 to 273, 275, 281, 285, and 286

8…….	Left-U.S. No. 2 (ignore scab) for San Jose Scale. Right-U.S. No. 1 (aggregate 1/4" circle) for San Jose Scale.
9…….	Both culls for Scab.
10……..	Lower limit U.S. No. 1 for enlarged seam (for varieties characteristically having raised seams).
14……..	Score against all grades for Immature.
15……...	Oriental Peach Moth (exaggerated).
16……..	Curculio (hole exaggerated). Show yellow color characteristic of injury. Score against all grades.
17……...	Score against all grades for Curculio injury.
18……..	Upper two-seriously damaged by Sprayburn. Lower-damage by Sprayburn.
19……...	Left-light scar exceeding 1/2" area. Right-not light colored for Scarring.
20……...	Left-serious damage by scarring. Right-damage by scarring.
21	Left-damage by Surface Hail Injury (area exceeds 1/4" circle). Right-not damaged by Surface Hail Injury (no depth).
22……...	Damage by Deep Hail Injury.
23……...	Left-serious damage by Deep Hail Injury. Right-damage by Deep Hail Injury.
24……...	Cold Damage (scored on appearance). Cut doubtful spots to see if

	flesh affected.
106……	Left-Not U.S. No. 1. Damaged by Bacterial Spot. Right-lower limit U.S. No. 1.
132……	Left-upper limit for U.S. No. 2 and Right-U.S. No. 2. Both for shape (Duke of Georgia, Merrill Gem, or similar varieties).
230……	U.S. No. 2 for Split Pit.
231……	Lower limit U.S. No. 1 for Spray Injury (Sulphur Burn).
232……	U.S. No. 2 for Hail Damage (more than 1/4")
233……	U.S. No. 2 for Hail Damage (deep).
234……	Both photos U.S. No. 1 for Scab (left photo near lower limit).
235……	Left-U.S. No. 2 (damage account area) for Scab. Right-cull (serious damage account cracks).
236……	U.S. No. 2 for Bacterial Spot (cracked).
237……	Left-U.S. No. 2 and right-cull for Bacterial Spot (cracked).
263……	U.S. No. 2 for Smooth Scar (over 1/2" diameter).
426……	Near lower limit U.S. No. 1 for Smooth Scar (approximately 1/2" in diameter).
265……	U.S. No. 2 for Split Pit (over 1/16" but less than 1/16" in width).
267……	Lower limit U.S. No. 2 for Split Pit ((3/16" in width).
268……	Cull for Split Pit (slightly over 3/16" in width).
269……	U.S. No. 1 for Split Pit (visible portion less than 1/16" in width).
270……	Cull for Split Pit (stem missing, over 3/16" in width).
271……	U.S. No. 2 for Scab (over 3/8" aggregate area).
272……	U.S. No. 2 for San Jose Scale (no scale present and spots aggregate less than 1/2" in diameter, but materially detracts from appearance).
273……	Lower limit U.S. No. 1 for Hail Scar (healed, shallow, 1/4" in diameter).
275……	Cull for Oriental Moth (serious damage to internal flesh).
281……	U.S. No. 2 for Bruise (1/2" in diameter, 1/4" in depth).
285……	U.S. No. 1 for Bruise (less than 1/2" in diameter, less than 3/16" in depth).
286……	Lower limit U.S. No. 1 for Bruise (1/2" in diameter, 3/16" in depth).

Peanuts — Slides 423 to 425

423……	Spotted Flesh Discoloration on peanut kernels. Pass numbers 2 through 5. Score numbers 7, 8, and 12 as damaged. Remainder "minor defects."
424……	Top row-not raisins and bottom row-raisins for farmers' stock.
425……	Adhering dirt on peanut kernels. Pass numbers 1 through 4. Score numbers 8 and 10 as damaged. Remainder "minor defects."

Peanuts, Safety Slide Series

Slides 1 through 27……..	Safety series.

Peanuts, Sampling and Grading Series

Slides 1 through 38……..……..	Sampling series.
Slides 1 through 69……..…...	Grading series.

Pears, Defects	**Slides 134, 135, and 258 to 260**
134	Thinly scattered Pear Psylla.
135	A-moderately scattered and B-heavily concentrated Pear Psylla.
258	U.S. No. 2 (not a limit) for Lenticel Russeting on Bartlett.
259	Lower limit U.S. No. 2 for Sprayburn, Aphid Injury, or Pear Psylla on Bartlett.
260	Cull for combination of slightly rough and rough russeting on Bartlett (both sides same pear).

Pears, Russeting	**Slides 238 to 242**
238	Lower limit U.S. No. 2 for thick (not rough) Anjou Russeting (both sides same pear).
239	Lower limit U.S. No. 2 for combination slightly rough and slightly frogging Anjou Russeting (both sides same pear).
240	Lower limit U.S. No. 2 for thick Anjou Russeting (both sides same pear).
241	Upper limit U.S. No. 2 for combination of smooth solid and slightly rough Anjou Russeting (both sides same pear).
242	U.S. No. 2 (not a limit) for thick Anjou Russeting and limb scratches aggregating more than 3/4" (both sides same pear).

Pears, Shape	**Slides 244 to 246**
244	Lower limit U.S. No. 1 on Anjou.
245	Lower limit U.S. No. 1 on Anjou.
246	Lower limit U.S. No. 1 on Anjou.

Plums, Scarring	
Slide 107	Both patterns considered scarring.

Sweetpotatoes	**228 and 229**
228	ID only: Cucumber Beetle Injury.
229	ID only: Cucumber Beetle Injury.

Tomatoes, Defects	**100 to 102, 223, and 224**
100	ID only: Alternaria Rot at stem scar.
101	Ghost Spot: Not U.S. No. 1.
102	Hollow Stem: Not U.S. No. 1. Both damaged by Hollow Stem.
223	ID only: Bacterial Spot.
224	Bacterial Spot and Scar: Lower U.S. No. 1.

Tomatoes (Greenhouse), Shape — Slides 1 to 11

1……	U.S. No. 1: Maximum allowed for Fairly Well Formed.
2……	U.S. No. 1: Fairly Well Formed.
3……	U.S. No. 2: Reasonably Well Formed.
4……	U.S. No. 2: Reasonably Well Formed.
5……	U.S. No. 2: Reasonably Well Formed.
6……	U.S. No. 2: Maximum allowed for Reasonably Well Formed.
7……	U.S. No. 2: Maximum allowed for Reasonably Well Formed.
8……	Cull.
9……	Cull.
10……..	Cull.
11……..	Cull.

Tomatoes for Processing

Slides 310 to 386……..	Sequence on color evaluation inspection, including A-1 to A-9 (Agtron Colorimeter).

Watermelons, Defects — Slides 44 to 52, 54, 56 to 64, 206 to 211, and 213

44……...	U.S. No. 2, all damaged by Hail Injury.
45……..	Left: U.S. No. 2, damaged by Scarring; Right: U.S. No. 2, damaged by Hail.
46……..	Rind Worm Injury: Left: Upper limit U.S. No. 2 (damaged); Right: Cull (seriously damaged).
47……..	Whiteheart showing characteristic ridging (see Slide 49).
48……..	Whiteheart showing characteristic ridging (see slide 49).
49……..	Whiteheart scorable against all grades (note ridging, slides 47 & 48).
50……..	Whiteheart: Cull.
51……..	Whiteheart: Slightly affected at end but meets U.S. No. 1 if sufficient red color.
52……..	Immature showing external indication.
54……..	Immature showing external indication.
56……..	Hollow Heart showing external indication (see slide 57).
57……..	Hollow Heart: Cull (see slide 56).
58……..	Hollow Hear showing external indication (see slide 59).
59……..	Hollow Heart: Cull (see slide 58).
60……..	Damaged by Sunburn (30 pound melon).
61……...	Sunscald: Cull.
62……..	ID only: Decay following Sunburn.
63……..	ID only: Anthracnose.
64……...	Not Anthracnose: Note absence of pitting. Score on appearance.
206……	Lower limit U.S. No. 1 for Rind Worm Injury on Charleston Gray.
207……	U.S. No. 1 for Scarring on Charleston Gray.
208……	U.S. No. 1 for Scarring on Charleston Gray.
209……	Hollow Heart showing external indication (U.S. No. 1 for shape).
210……	U.S. No. 2 for Hollow Heart on Charleston Gray.
211……	U.S. No. 2, damaged by Rind Worm.
213……	Immature showing external indication on Charleston Gray.

Watermelons, Shape	**40 to 42, 65, and 212**
40……..	ID only: Illustration of mixed varieties
41……..	Lower limit U.S. No. 2 for shape on Long Type.
42……..	Long Type: Left: Upper limit U.S. No. 2, Center: U.S. No. 2, Right: Lower limit U.S. No. 1.
65……..	Upper limit U.S. No. 2.
212…….	Lower Limit U.S. No. 1 on Charleston Gray and similar varieties.

FRESH CITRUS: 2 X 2 SLIDES OF USDA VISUAL AID CIT-(FL)-L-1 FEBRUARY 1973

(Slides not available but photos may be developed from them)

FL Oranges/Tangelos, Color	**Slides 1 and 2**
1.....	Fairly Well Colored.
2.....	Reasonably Well Colored
FL Oranges/Tangelos, Texture	**Slides 3 and 4**
3.....	Fairly Smooth.
4.....	Slightly Rough.
FL Oranges/Tangelos, Varietal Characteristics	**Slides 5 to 16**
5.....	Valencia (Late Type).
6.....	Valencia (Late Type) – cut view.
7.....	Pineapple (Midseason Type).
8.....	Pineapple (Midseason Type) – cut view.
9.....	Hamlin (Early Type).
10.....	Hamlin (Early Type) – cut view.
11.....	Minneola (Tangelo).
12.....	Minneola (Tangelo) – cut view.
13.....	Orlando (Tangelo).
14.....	Orlando (Tangelo) – cut view.
15.....	Navel.
16.....	Navel – cut view.
FL Oranges/Tangelos, Shape	**Slides 17 to 20**
17.....	Well Formed.
18.....	Well Formed.
19.....	Slightly Misshapen.
20.....	Misshapen.
FL Oranges/Tangelos, Discoloration	**Slides 21 to 24**
21.....	Superficial Scars.
22.....	Superficial Scars.
23.....	Rust Mite.
24.....	Speck Type Melanose.
FL Oranges/Tangelos, Free From Defects	**Slides 25 to 28**
25.....	Cuts not healed.
26.....	Buckskin.
27.....	Bruises – cut view.
28.....	Growth Crack.

FL Oranges/Tangelso, Decay — Slides 29 to 35

29..... Green Mold Rot.
30..... Blue Mold Rot.
31..... Sour Rot.
32..... Brown Rot.
33..... Side Rot.
34..... Stem-end Rot.
35..... Black Rot.

FL Oranges/Tangelos, Defects — Slides 36 to 39, 41 to 49, and 51 to 74

36..... Cake Melanose – maximum allowed for U.S. No. 1.
37..... Cake Melanose – maximum allowed for U.S. No. 2.
39..... Creasing – maximum allowed for U.S. No. 1.
41..... Creasing – maximum allowed for U.S. No. 2.
42..... Green Spots – U.S. No. 3.
43..... Hail – U.S. No. 1.
44..... Hail – maximum allowed for U.S. No. 2.
45..... Hail – U.S. No. 3.
46..... Oil Spots – maximum allowed for U.S. No. 1.
47..... Oil Spots – maximum allowed for U.S. No. 2.
48..... Scab – maximum allowed for U.S. No. 1.
49..... Scab – maximum allowed for U.S. No. 2.
51..... Scars – U.S. No. 3.
52..... Scars – maximum allowed for U.S. No. 2.
53..... Scars – U.S. No. 3.
54..... Scars – maximum allowed for U.S. No. 1.
55..... Scars – maximum allowed for U.S. No. 2.
56..... Scars – maximum allowed for U.S. No. 1.
57..... Scars – maximum allowed for U.S. No. 1.
58..... Scale – maximum allowed for U.S. No. 1.
59..... Scale – maximum allowed for U.S. No. 2.
60..... Skin Breakdown – maximum allowed for U.S. No. 1.
61..... Skin Breakdown – maximum allowed for U.S. No. 2.
62..... Skin breakdown – U.S. No. 3.
63..... Sprayburn – maximum allowed for U.S. No. 1.
64..... Sprayburn – maximum allowed for U.S. No. 2.
65..... Sunburn – maximum allowed for U.S. No. 2.
66..... Sunburn – maximum allowed for U.S. No. 2 (slide 65 peeled view).
67..... Split, rough, or protruding navel – maximum allowed for U.S. No. 1.
68..... Split, rough, or protruding navel – maximum allowed for U.S. No. 1.
69..... Thorn Scratches – maximum allowed for U.S. No. 1.
70..... Thorn Scratches – maximum allowed for U.S. No. 2.
71..... Thorn Scratches – U.S. No. 3.
72..... Pulled Stem – maximum allowed for U.S. No. 1.
73..... Pulled Stem – maximum allowed for U.S. no. 2.
74..... Pulled Stem – U.S. No. 3.

FL Grapefruit, Color

Slide 76..... Fairly Well Colored.

FL Grapefruit, Shape — Slides 76 and 76A

76..... Well Formed.
76A..... Well Formed.

FL Grapefruit, Varietal Characteristics — Slides 77 to 84

77..... Seeded (White).
78..... Seeded (White) – cut view.
79..... Seeded (Pink).
80..... Seeded (Pink) – cut view.
81..... Seedless (White).
82..... Seedless (White) – cut view.
83..... Seedless (Pink).
84..... Seedless (Pink) – cut view.

FL Grapefruit, Discoloration — Slides 85 to 88

85..... Superficial Scars.
86..... Speck Type Melanose – maximum allowed (entire surface).
87..... Rust Mite.
88..... Rust Mite.

FL Grapefruit, Defects — Slides 89 to 112

89..... Buckskin – Maximum allowed for U.S. No. 1
90..... Buckskin – Maximum allowed for U.S. No. 2.
91..... Caked Melanose – maximum allowed for U.S. No. 2.
92..... Hail – maximum allowed for U.S. No. 1.
93..... Hail – maximum allowed for U.S. No. 2.
94..... Hail – U.S. No. 3.
95..... Oil Spots – Maximum allowed for U.S. No. 1.
96..... Oil Spots – maximum allowed for U.S. No. 2.
97..... Oil Spots – U.S. No. 3.
98..... Scale, Ring – maximum allowed for U.S. No. 1.
99..... Scale, Blotch – maximum allowed for U.S. No. 2.
100..... Scars – maximum allowed for U.S. No. 1.
101..... Scars – maximum allowed for U.S. No. 1.
102..... Scars – maximum allowed for U.S. No. 2.
103..... Scars – maximum allowed for U.S. No. 2.
104..... Skin Breakdown – maximum allowed for U.S. No. 1.
105..... Skin Breakdown – maximum allowed for U.S. No. 2.
106..... Sprayburn – maximum allowed for U.S. No. 2.
107..... Thorn Scratches – maximum allowed for U.S. No. 2.
108..... Sunburn – Maximum allowed for U.S. no. 1.
109..... Sunburn – maximum allowed for U.S. No. 1 (slide 108 peeled view).
110..... Sunburn – maximum allowed for U.S. No. 2.
111..... Sunburn – maximum allowed for U.S. no. 2 (slide 110 peeled view).
112..... Sprouting – cut view.

FL Tangerines, Shape — Slides 113 to 115

113..... Well Formed.
114..... Fairly Well Formed.
115..... Misshapen.

FL Tangerines, Texture

Slide 116..... Not seriously lumpy.

FL Tangerines, Firmness

Slide 117..... Badly Puffy.

FL Tangerines, Color — Slides 118 and 119

118..... Fairly Well Colored.
119..... Fairly Well Colored.

FL Tangerines, Varietal Characteristics — Slides 120 to 125

120..... Honey Tangerine.
121..... Honey Tangerine – cut view.
122..... Robinson.
123..... Robinson – cut view.
124..... Dancy.
125..... Dancy – cut view.

FL Tangerines, Defects — Slides 126 to 129, 131 to 142, and 145 to 148

126..... Buckskin – maximum allowed for U.S. No. 2.
127..... Green Spots – U.S. No. 3.
128..... Scale, Red – maximum allowed for U.S. No. 2.
129..... Scale, Purple – maximum allowed for U.S. No. 2.
131..... Oil Spots- maximum allowed for U.S. No. 1.
132..... Scars – maximum allowed for U.S. No. 1.
133..... Scars – maximum allowed for U.S. No. 1.
134..... Scars – maximum allowed for U.S. No. 1.
135..... Scars – maximum allowed for U.S. No. 2.
136..... Scars – maximum allowed for U.S. No. 2.
137..... Scars – U. S. No 3.
138..... Scars – U.S. No. 3.
139..... Skin Breakdown – maximum allowed for U.S. No. 2.
140..... Skin Breakdown – U.S. No. 3.
141..... Sunburn – maximum allowed for U.S. No. 2.
142..... Sunburn – maximum allowed for U.S. No. 2 (slide 141 peeled view).
145..... Unsightly Discoloration – maximum allowed for U.S. No. 1.
146..... Unsightly Discoloration – maximum allowed for U.S. No. 2.

147.....	Hail – maximum allowed for U.S. No. 2.
148.....	Clipper Cut – cut unhealed.

FRESH POTATOES: 2 X 2 SLIDES OF OFFICIAL VISUAL AIDS FOR POTATOES USDA VISUAL AID POT.-L-1 MAY 1998

(Slides not available but photos may be developed from them)

Potatoes, Firmness	**Slides 1 and 2**
1	Not shriveled or flabby – maximum allowed for U.S. No. 1.
2	Not seriously shriveled or flabby – maximum allowed for U.S. No. 1.

Potatoes, Cleanness	**Slides 3 to 10**
3	Clean (dry) – maximum allowed.*
4	Clean (wet) – maximum allowed.*
4	Fairly Clean (dry) – maximum allowed.*
6	Fairly Clean (wet) – maximum allowed.*
7	Slightly Dirty (dry) – maximum allowed.*
8	Slightly Dirty (wet) – maximum allowed.*
9	Not Seriously Damaged by Dirt – maximum allowed* for U.S. No. 2.
10	Not Seriously Damaged by Dirt – maximum allowed* for U.S. No. 2.
	***Equal amount or less allowed on opposite side.

Potatoes, Shape	**Slides 11 to 22**
11	Well Shaped – maximum allowed.
12	Well Shaped – maximum allowed.
13	Well Shaped – maximum allowed.
14	Fairly Well Shaped – maximum allowed for U.S. No. 1.
15	Fairly Well Shaped – maximum allowed for U.S. No. 1.
16	Fairly Well Shaped – maximum allowed for U.S. No. 1.
17	Fairly Well Shaped – maximum allowed for U.S. No. 1.
18	Not Seriously Misshapen – maximum allowed for U.S. No. 2.
19	Not Seriously Misshapen – maximum allowed for U.S. No. 2.
20	Not Seriously Misshapen – maximum allowed for U.S. No. 2.
21	Not Seriously Misshapen – maximum allowed for U.S. No. 2.
22	Not Seriously Misshapen – maximum allowed for U.S. No. 2.

Potatoes, Skinning	**Slides 23 to 26**
23	Practically No Skinning.
24	Slightly Skinned.
25	Moderately Skinned.
26	Badly Skinned.

Potatoes, Free From Defects	**Slides 27 to 39**
27	Blackheart.
28	Blackheart.
29	Freezing injury (dry type).
30	Freezing Injury (internal).
31	Freezing injury (wet/leaking).
32	Late Blight Tuber Rot
33	Late Blight Tuber Rot.
34	Late Blight Tuber Rot.
35	Bacterial Ring Rot.

36	Bacterial Ring Rot.
37	Southern bacterial Wilt (Brown Rot).
38	Southern Bacterial Wilt (Brown Rot).
39	Bacterial Soft Rot (Slimy Soft Rot).

Potatoes, Identification Only — Slides 40 to 93 (including 47A)

40	Alternaria Tuber Rot (Early Blight).
41	Alternaria Tuber Rot (Early Blight).
42	Blackleg.
43	Blackleg.
44	Charcoal Rot.
45	Charcoal Rot.
46	Corky Ring Spot.
47	Corky Ring Spot.
47A	Corky Ring Spot.
48	Enlarged Lenticels (coalesced).
49	Enlarged Lenticels (raised).
50	Flea Beetle.
51	Fusarium Tuber Rot.
52	Fusarium Tuber Rot.
53	Glassy End Rot (Jelly End Rot).
54	Grass.
55	Greening.
56	Grub.
57	Grub.
58	Heat or Water Damage.
59	Heat or Water Damage.
60	Ingrown Sprouts.
61	Ingrown Sprouts – cut view.
62	Internal Black Spot.
63	Internal Brown Spot.
64	Internal Brown Spot.
65	Leak.
66	Leak.
67	Mahogany Browning.
68	Mahogany Browning.
69	Nematode.
70	Net Necrosis.
71	Net Necrosis.
72	Pink Eye.
73	Pink Eye – cut view.
74	Pink Eye.
75	Pink Rot.
76	Pink Rot.
77	Rodent Damage.
78	Scab, Surface.
79	Sclerotium Rot.
80	Sclerotium Rot – cut view.
81	Silver Scurf.
82	Silver Scurf.
83	Skin Spots.
84	Skin Spots.
85	Stem End Browning.
86	Sunburn.
87	Sunburn – cut view.

88	Tuber Moth.
89	Tuber Moth – cut view.
90	Vascular Discoloration.
91	Vascular Discoloration.
92	Worm Damage.
93	Worm Damage – cut view.

Potatoes, Aircracks	**Slides 94 to 96**
94	Maximum allowed for U.S. No. 1.
95	Maximum allowed for U.S. No. 1.
96	Maximum allowed for U.S. No. 2.

Potatoes, Bruises	**Slides 97 to 99**
97	Maximum allowed for U.S. No. 1.
98	Maximum allowed for U.S. No. 2.
99	Maximum allowed for U.S. No. 2.

Potatoes, Cuts	**Slides 100 and 101**
100	Maximum allowed for U.S. No. 1.
101	Maximum allowed for U.S. No. 1.

Potatoes, Enlarged Lenticels	**Slides 105 to 107**
105	Maximum allowed* for U.S. No. 1.
106	Maximum allowed* for U.S. No. 1.
107	Maximum allowed* for U.S. No. 2.
	***Equal amount or less allowed on opposite side.

Potatoes, External Discoloration	**Slides 108 to 113**
108	Maximum allowed for U.S. No. 1.
109	Maximum allowed for U.S. No. 1.
110	Maximum allowed* for U.S. No. 1.
111	Maximum allowed* for U.S. No. 1.
112	Maximum allowed* for U.S. No. 2.
113	Maximum allowed* for U.S. No. 2.
	***Equal amount or less allowed on opposite side.

Potatoes, Folded End	**Slides 114 to 117**
114	Maximum allowed for U.S. No. 1.
115	Maximum allowed for U.S. No. 1.
116	Maximum allowed for U.S. No. 2.
117	Maximum allowed for U.S. No. 2.

Potatoes, Growth Cracks	**Slides 118 to 120**
118	Maximum allowed for U.S. No. 1.
119	Maximum allowed for U.S. No. 2.
120	Maximum allowed for U.S. No. 2.

Potatoes, Hollow Heart	**Slides 121 and 122**
121	Maximum allowed for U.S. No. 1.
122	Maximum allowed for U.S. No. 2.

Potatoes, Internal Discoloration	**Slides 123 and 124**
123	Maximum allowed for U.S. No. 1.
124	Maximum allowed for U.S. No. 2.

Potatoes, Rhizoctonia	**Slides 125 and 126**
125	Maximum allowed* for U.S. No. 1.
126	Maximum allowed* for U.S. No. 1.
	***Equal amount or less allowed on opposite side.

Potatoes, Russeting	**Slides 127 and 128 (for non-russet type varieties)**
127	Maximum allowed* for U.S. No. 1.
128	Maximum allowed* for U.S. No. 1.
	***Equal amount or less allowed on opposite side.

Potatoes, Scab (Pitted)	**Slides 129 and 130**
129	Maximum allowed for U.S. No. 1.
130	Maximum allowed for U.S. No. 2.

Potatoes, Second Growth	**Slides 131 and 132**
131	Maximum allowed for U.S. No. 1.
132	Maximum allowed for U.S. No. 1.

Potatoes, Skin Checks	**Slides 134 and 135**
134	Maximum allowed* for U.S. No. 1.
135	Maximum allowed* for U.S. No. 2.
	***Equal amount or less allowed on opposite side.

Potatoes, Sprouts (Clusters)

Slide 136..... Maximum allowed for U.S. No. 1.

Potatoes, Flattened or Depressed Areas

Slide 137..... Maximum allowed for U.S. No. 1.

Potatoes, Sunken Discolored Areas

Slide 138..... Maximum allowed for U.S. No. 2.

Potatoes, Surface Cracks — **Slides 139 to 142**

139..... Maximum allowed for U.S. No. 1.
140..... Maximum allowed for U.S. No. 1.
141..... Maximum allowed* for U.S. No. 2.
142..... Maximum allowed for U.S. No. 2.

***Equal amount or less allowed on opposite side.

Potatoes, Scab (Russet)

Slide 143..... Maximum allowed* for U.S. No. 1.

***Equal amount or less allowed on opposite side.

PROCESSED FRUITS, VEGETABLES AND SPECIALTY PRODUCTS

Color Standards

Apple Butter (August 2002)

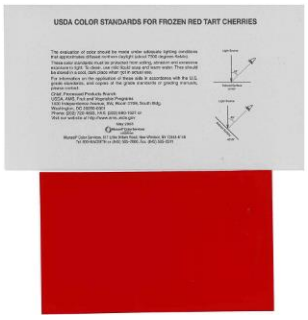
USDA color standards in the form of two bi-colored laminated vinyl chips. The USDA canned apple butter color standards represent minimum color requirements as specified in the U.S. Standards for Grades of Canned Apple Butter, U.S. Grade "A" and "C".

Beans, Canned Lima (August 2005)

USDA color standards in the form of a bi-colored laminated vinyl chip. Represents both lima bean green and lima bean white. For use in classifying color as specified in the U.S. Standards for Grades of Canned Lima Beans.

Beans, Frozen Lima (June 2002)

USDA color standards in the form of a bi-colored laminated vinyl chip. Represents both lima bean green and lima bean white (thin-seeded). For use in classifying color as specified in the U.S. Standards for Grades of Frozen Lima Beans, U.S. Grade "A", "B", and "C".



Cherries, Frozen Red Tart (May 2003)

USDA color standard in the form of a laminated vinyl chip. The USDA frozen red tart cherries color standard represents minimum red color requirements as specified in the U.S. Standards for Grades of Frozen Red Tart Pitted Cherries, U.S. Grade "A".

Honey (September 2003)

Two metal comparator racks with plastic color standards representing water white, extra white, white, extra light amber, light amber, and amber as specified in the U.S. Standards for Grades of Honey. Sample bottles are included.

Molasses, Sugarcane (September 2003)

Metal comparator rack with plastic color standards representing No. 1, No. 2, and No. 3 as specified in the U.S. Standards for Grades of Molasses. Sample bottles are included.

Mushrooms, Canned (June 2002)

USDA color standards in plastic 2x3 inch color chips. Colors 1, 2, 3, 4, and 5 representing cap and gill color, applicable to the U.S. Standards for Grades of Canned Mushrooms, white or cream type, U.S. Grade "A" and "B." Available as a set.

Olives, Canned Ripe (March 1994)

USDA color standards in the form of a bi-colored laminated vinyl chip. Depicts the two appropriate USDA composite color standards. For use in classifying color for canned ripe olives.

Image Not Available

Orange Juice – Processed (1983 edition)

USDA color standards in the form of six plastic tubes. The USDA colors 1, 2, 3, 4, 5, and 6 represent processed orange juice points of reference corresponding to the color scores 40 points through 36 points, respectively. The six tubes are available as a set in the 1983 edition.

Peaches, Canned Clingstone (January 2011)

USDA color standards in laminated tri-color vinyl chip. Applicable to the U.S. Standards for Grades of Canned Clingstone Peaches, U.S. Grade "A", "B", and "C".

Peanut Butter (June 2002)

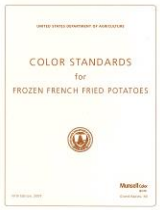
USDA color standards in plastic 2x3 inch color chips. Colors 1, 2, 3, and 4 are available as a set as specified in the U.S. Standards for Grades of Peanut Butter, U.S. Grade "A" and "B".

Peas, Frozen (April 2000)

USDA color standards in the form of six laminated vinyl chips. Applicable to the U.S. Standards for Grades of Frozen Peas. Colors 1, 2, 3, 4, 5, and 6 are available as a set.

Pimientos, Canned (May 1996 and June 2003)

USDA color standards in the form of a bi-colored laminated vinyl chip. The color standards represent both pimiento red and pimiento reddish-yellow as specified in the U.S. Standards for Grades of Canned Pimientos.



Potatoes, Frozen French Fried (5th edition 2007)

USDA color standards in the form of a printed one –page leaflet. This leaflet depicts a series of seven French fried potato units in graduated shades of 'fry" color.

Pumpkin/Squash, Canned (November 2002)

USDA color standards in the form of a bi-colored laminated vinyl chip. The USDA canned pumpkin and canned squash color standards represent minimum color requirements as specified in the U.S. Standards for Grades of Canned Pumpkin and U.S. Standards for Grades of Canned Squash, U.S. Grade "A" and "C".

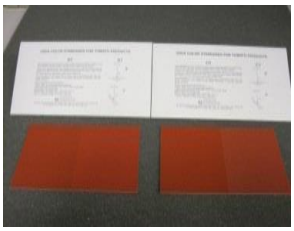
Image Not Available

Sauerkraut, Canned (October 1957 edition)

USDA color standards for canned sauerkraut, in the form of textured plastic disks, include limits for the predominating characteristic color and brightness of the product. The slightly greenish color in U.S. Grade B is represented by No. 1B (Serial No. 12150) and the darkest limit of cream to light straw in U.S. Grade B is represented by No. 2 (Serial No. 12151).

Tomatoes, Canned (September 2002)

USDA color standard in the form of a laminated vinyl chip. The USDA canned tomatoes color standard represents minimum red color requirements as specified in the U.S. Standards for Grades of Canned Tomatoes, U.S. Grade "C" or better.



Tomato Products (December 2000)

Tomato Juice, Tomato Puree, Tomato Paste, and Tomato Catsup: USDA color standards in the form of two bi-colored laminated vinyl chips. Represents selected minimum red color for U.S. Standards for Grades of Tomato Juice, Tomato Paste, Tomato Puree, and Tomato Catsup for U.S. Grades "A" and "C". A spinner is not required to use this version of the tomato products color standards.

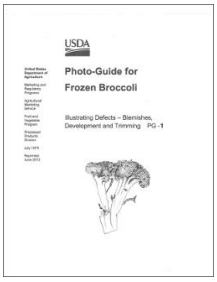
Color standards that are no longer available, but still applicable:

1. **Sugarcane Sirup** *(*previously supplied by Virtis Company). *Use USDA color standards for honey, "White", "Extra Light Amber," and "Light Amber" for sugar cane sirup designations No. 1, No. 2, and No. 3, respectively.*
2. **Sulphur Brined Cherries** (previously supplied by Munsell Color Services, X-Rite Inc., formerly GretagMacbeth).
3. **Canned Freestone Peaches** (previously supplied by Agtron Inc.)
4. **Tomato Products** (spinner disks, previously supplied by Munsell Color Services, X-Rite Inc.)
5. **Frozen Red Tart Cherries** (previously supplied by Agtron Inc.)

Photo Guides

Beans, Green & Wax (October 2001)

PG-2; Photo Guide for Frozen Green & Wax Beans depicting defects and character.



Broccoli, Frozen (reissued May 2012)

PG-1; Photo Guide for Frozen Broccoli illustrating defects, blemishes, development, and trimming.

Carrot, Frozen (April 2005)

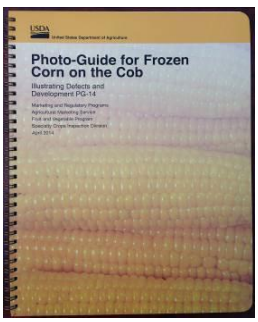
PG-10; Photo Guide for Frozen Carrots illustrating color and defects.

Corn, Canned & Frozen Whole Kernel (reissued September 2009 and January 2012)

PG-12; Photo Guide for classifying "cut" and "pulled" kernels canned and frozen whole kernel corn.

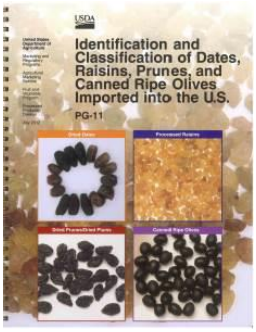
Corn, Canned & Frozen Whole Kernel (reissued September 2009 and September 2011)

PG-13; Interpretive guide illustrating discolored kernels or pieces of kernels in canned corn.



Corn on the Cob, Frozen (April 2014)

PG-14; Photo Guide for Frozen Corn on the Cob illustrating color and development.



Dates, Raisins, Prunes, and Canned Ripe Olives (July 2012)

PG-11; Photo Guide for identification and classification of dates, raisins, prunes, and canned ripe olives imported into the U.S.

Peanut Butter (reissued January 2008)

PG-4; Photo Guide for peanut butter illustrating dark particles in peanut butter.

Photo Guides that are no longer available, but still applicable:

1. **PG-3 Photo Guides for Frozen and Canned Carrots (applicable to canned carrots ONLY) (undated)**
2. **PG-5 Photo Guides for Frozen Squash, Summer Type (undated)**
3. **PG-9 Photo Guides for Classifying Defects in Canned Peaches (undated)**
4. **Photo Guides for Canned Apples and Frozen Apples (June 1969)**
5. **Visual Aids for Frozen Okra (October 1966)**
