



**United States
Department of
Agriculture**

**Agricultural
Marketing
Service**

**Fruit and
Vegetable
Division**

**Processed
Products
Branch**

United States Standards for Grades of Frozen Cooked Squash

Effective date October 15, 1953

This is the first issue, as amended, of the United States Standards for Frozen Cooked Squash. This issue contains all of the requirements of the first issue, effective May 22, 1957, and the amendments published in the **FEDERAL REGISTER** of December 9, 1958 (18 FR 8056) to become effective October 5, 1953.

Voluntary U.S. grade standards are issued under the authority of the Agricultural Marketing Act of 1946, which provides for the development of official U.S. grades to designate different levels of quality. These grade standards are available for use by producers, suppliers, buyers, and consumers. As in the case of other standards for grades of processed fruits and vegetables, these standards are designed to facilitate orderly marketing by providing a convenient basis for buying and selling, for establishing quality control programs, and for determining loan values.

The standards also serve as a basis for the inspection and grading of commodities by the Federal inspection service, the only activity authorized to approve the designation of U.S. grades as referenced in the standards, as provided under the Agricultural Marketing Act of 1946. This service, available as on-line (in-plant) or lot inspection and grading of all processed fruit and vegetable products, is offered to interested parties, upon application, on a fee-for-service basis. The verification of some specific recommendations, requirements, or tolerances contained in the standards can be accomplished only by the use of on-line inspection procedures. In all instances, a grade can be assigned based on final product factors or characteristics.

In addition to the U.S. grade standards, grading manuals or instructions for inspection of several processed fruits and vegetables are available upon request for a nominal fee. These manuals or instructions contain detailed interpretations of the grade standards and provide step-by-step procedures for grading the product.

Grade standards are issued by the Department after careful consideration of all data and views submitted, and the Department welcomes suggestions which might aid in improving the standards in future revisions. Comments may be submitted to, and copies of standards and grading manuals obtained from:

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United States Standards for Grades of Frozen Cooked Squash

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Authority: Agricultural Marketing Act of 1946, Secs. 203, 205, 60 Stat. 1087, as amended, 1090, as amended (7 U.S.C. 1622, 1624).	

Note: Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act, or with applicable State laws and regulations.

§52.1941 Product description.

Frozen cooked squash is the clean, sound, properly matured product made from varieties of fall or late type squash which have been properly prepared by washing, cutting, cleaning, steaming, reducing to a pulp and removing seed, and fiber. The product is then frozen in accordance with good commercial practice and maintained at temperatures necessary for the preservation of the product.

§52.1942 Grades of frozen cooked squash.

- (a) **U.S. Grade A or U.S. Fancy** is the quality of frozen cooked squash that possesses a good consistency; that possesses a good color; that possesses a good finish; that is practically free from defects; that possesses a good flavor and odor; and scores not less than 85 points when scored in accordance with the scoring system outlined in this section.
- (b) **U.S. Grade B or U.S. Extra Standard** is the quality of frozen cooked squash that possesses a reasonably good consistency; that possesses a reasonably good color; that possesses a reasonably good finish; that is reasonably free from defects; that possesses a fairly good flavor and odor; and scores not less than 70 points when scored in accordance with the scoring system outlined in this section.
- (c) **Substandard** is the quality of frozen cooked squash that fails to meet the requirements of U.S. Grade B or U.S. Extra Standard.

§52.1943 Ascertaining the grade.

- (a) The grade of frozen cooked squash may be ascertained by considering, in conjunction with the requirements of the respective grade, the respective ratings for the factors of consistency, color, finish, and absence of defects.
- (b) The relative importance of each scoring factor is expressed numerically on the scale of 100. The maximum number of points that may be given each factor is:

Factors	Points
Consistency	30
Color	20
Finish	20
Absence of defects	<u>30</u>
Total Score	100

- (c) The score for the factors of consistency, color, finish, and absence of defects are determined after the frozen cooked squash is heated in a double boiler, or in a covered pan until thoroughly warmed and completely free from ice crystals. The warmed product is then stirred to blend all separated liquid into a uniform mixture. The requirements for flavor and odor are also ascertained on the warmed product.
- (d) **Good flavor and odor** means that the product after heating, has a good, characteristic normal flavor and odor and is free from objectionable flavors and objectional odors of any kind.
- (e) **Reasonably good flavor and odor** means that the product, after heating may be lacking in good flavor and odor but is free from objectionable flavors and objectionable odors of any kind.

§52.1944 Ascertaining the ratings for the factors which are scored.

The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive (for example, **17 to 20 points** means 17, 18, 19, or 20 points).

§52.1945 Consistency.

- (a) **"A" classification.** Frozen cooked squash that possesses a good consistency may be given a score of 26 to 30 points. **Good consistency** means that the warmed mixed squash, after emptying from a container to a dry flat surface, forms a well-mounded mass, and that at the end of two minutes after emptying on such surface there is not more than a slight separation of free liquor.
- (b) **"B" classification.** If the frozen cooked squash possesses a reasonably good consistency, a score of 21 to 25 points may be given. Frozen squash that falls into this classification shall not be graded above U.S. Grade B or U.S. Extra Standard, regardless of the total score for the product (this is a limiting rule). **Reasonably good consistency** means that the warmed mixed squash after emptying from the container to a dry flat surface, may be reasonably stiff, but not excessively still; forms a moderately mounded mass, and that at the end of two minutes, after emptying on such surface there may be a moderate, but not excessive separation of free liquor.

- (c) **"SStd" classification.** Frozen cooked squash that fails to meet the requirements of paragraph (b) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§52.1946 Color.

- (a) **"A" classification.** Frozen cooked squash that possesses a good color may be given a score of 17 to 20 points. **Good color** means that the color of the warmed mixed squash possesses a practically uniform, bright, typical color; and is free from discoloration due to oxidation, or other causes.
- (b) **"B" classification.** If the frozen cooked squash possesses a reasonably good color, a score of 14 to 16 points may be given. Frozen squash that falls into this classification shall not be graded above U.S. Grade B or U.S. Extra Standard, regardless of the total score for the product (this is a limiting rule). **Reasonably good color** means that the color of the warmed cooked squash possesses a reasonably uniform, reasonably bright, typical color, and the color may be variable or slightly dull but is not off-color.
- (c) **"SStd" classification.** Frozen cooked squash that is off-color for any reason or fails to meet the requirements of paragraph (b) of this section may be given a score of 0 to 13 points and shall not be graded above substandard, regardless of the total score for the product (this is a limiting rule).

§52.1947 Finish.

- (a) **General.** The factor of finish refers to the texture of the product and from freedom from hardness of the squash particles.
- (b) **"A" classification.** Frozen cooked squash that possesses a good finish may be given a score of 17 to 20 points. **Good finish** means that the warmed mixed squash has an even texture, is granular but not lumpy, pasty or **salvy**, and the squash particles are not hard.
- (c) **"B" classification.** If the frozen cooked squash that possesses a reasonably good finish a score of 14 to 16 points may be given. Frozen squash that falls into this classification shall not be graded above U.S. Grade B or U.S. Extra Standard, regardless of the total score for the product (this is a limiting rule). **Reasonably good finish** means that the warmed mixed squash has an even texture, may lack granular characteristics, may be slightly pasty or slightly **salvy**, but not decidedly pasty or decidedly salvy and the squash particles are not hard.

- (d) **"SStd" classification.** Frozen cooked squash that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 13 points and shall not be graded above substandard, regardless of the total score for the product (this is a limiting rule).

§52.1948 Absence of defects.

- (a) **General.** The factor of absence of defects refers to the degree of freedom from sand, grit, or silt, pieces of seed, fiber, and from dark or off-colored particles.

- (1) **Grit, sand, silt,** means any particle of earthy material.

- (b) **"A" classification.** Frozen cooked squash that is practically free from defects may be given a score of 25 to 30 points. **Practically free from defects** means that no grit, sand, or silt may be present that affects the appearance or eating quality of the frozen cooked squash, and that the number, size and color of the other aforesaid defects present individually or collectively do not more than slightly affect the appearance or eating quality of the product.

- (c) **"B" classification.** Frozen cooked squash that is reasonably free from defects may be given a score of 21 to 24 points. Frozen squash that falls into this classification shall not be graded above U.S. Grade B or U.S. Extra Standard, regardless of the total score for the product (this is a limiting rule). **Reasonably free from defects** means a trace of grit, sand, silt may be present that does not materially affect the appearance or eating quality of the frozen cooked squash, and that any of the other aforesaid defects present individually or collectively may be noticeable but are not so large, so numerous, or of such contrasting color as to seriously affect the appearance or eating quality of the product.

- (d) **"SStd" classification.** Frozen cooked squash which fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 20 points and shall not be graded above substandard, regardless of the total score for the product (this is a limiting rule).

§52.1949 Ascertaining the grade of lot.

The grade of a lot of the processed product covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§52.21 to §52.83).

§52.1950 Score sheet for frozen cooked squash.

Number, size and kind of container			
Container marks or identification			
Label			
Net weight (ounces)			
Factors		Score Points	
Consistency	30	"A" 26-30 "B" 21-25 <u>1/</u> "SStd" 0-20 <u>1/</u>	
Color	20	"A" 17-20 "B" 14-16 <u>1/</u> "SStd" 0-13 <u>1/</u>	
Finish	20	"A" 17-20 "B" 14-16 <u>1/</u> "SStd" 0-13 <u>1/</u>	
Absence of defects	<u>30</u>	"A" 25-30 "B" 21-24 <u>1/</u> "SStd" 0-20 <u>1/</u>	
Total Score	100		
Flavor and odor			
Grade			

1/ Indicates limiting rule

Recodified in the Federal Register, December 9, 1953 (18 F.R. 8056)
 §52.1949 amended May 22, 1957 (22 F.R. 3547)