

United States Department of Agriculture

Agricultural Marketing Service

Fruit and Vegetable Division

Fresh Products Branch

United States Standards for Grades of Currants for Processing

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United States Standards for Grades of Currants for Processing¹

Grades 51.1950 U.S. No. 1. 51.1951 U.S. No. 2. Application of Tolerances 51.1952 Application of tolerances and determination of grade. Unclassified 51.1953 Unclassified. Definitions 51.1954 Similar type. 51.1955 Well colored. 51.1956 Mold. 51.1957 Damage. 51.1958 Seriously damaged by insects. Grades §51.1950 U.S. No. 1.

U.S. No. 1 consists of currants of similar type which are not separated from the stems and which are well colored, free from mold and decay and free from damage resulting from being distinctly immature, overmature, crushed, dried and shriveled, and free from damage caused by leaves or pieces of leaves, dirt or other foreign matter, disease, insects, mechanical or other means. (a) In order to allow for variations incident to proper handling, not more than a total of 10 percent, by weight, of the currants in any lot may fail to meet the requirements of this grade: **Provided**, That, not more than one-tenth of this amount, or 1 percent, shall be allowed for

currants affected by mold or decay or which are seriously damaged by insects.

§51.1951 U.S. No. 2.

U.S. No. 2 consists of currants which meet the requirements for U.S. No. 1 grade except for the increased tolerances for defects specified as follows:

(a) In order to allow for variations incident to proper handling, not more than a total of 20 percent, by weight, of the currants in any lot may fail to meet the requirements of this grade: **Provided**, That, not more than one-tenth of this amount, or 2 percent, shall be allowed for currants affected by mold or decay or which are seriously damaged by insects.

Application of Tolerances

§51.1952 Application of tolerances and determination of grade.

The tolerances for the preceding grades are to be applied to the entire lot. Scoring of defects shall be on a bunch basis except that the percentage of loose berries shall be calculated on the basis of weight and added to the percentage of other defects.

¹Compliance 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 States laws and regulations.

Unclassified

§51.1953 Unclassified.

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

Definitions

§51.1954 Similar type.

"Similar type" means that the currants are similar in color. For example, red varieties shall not be mixed with white varieties.

§51.1955 Well colored.

"Well colored" means that the berries show the color characteristic of well ripened currants for the type or variety.

§51.1956 Mold.

"Mold" means any surface mold that is plainly visible to the naked eye.

§51.1957 Damage.

"Damage" means any injury or defect which materially affects the appearance or the processing quality of the currants. The following shall be considered as damage:

(a) Distinctly immature, when the currants are of a light pink, whitish, or green color in the case of varieties which are characteristically red when well ripened, or when the currants are greenish color in the case of types or varieties which are characteristically white in color when well ripened.

(b) Overmature, when the currants have advanced to the stage where the berries are soft, leaking and are dull in appearance.

(c) Dried and shriveled, when the berries are appreciably lacking in juice and are "wrinkled" and have a "raisined" appearance.

§51.1958 Seriously damaged by insects.

"Seriously damaged by insects" means that there is present one or more insects on the bunch.