



United States
Department of
Agriculture

Agricultural
Marketing
Service

Fruit and
Vegetable
Programs

Fresh Products
Branch

May 2002

Eggplant

Shipping Point and Market Inspection Instructions



Shipping Point and Market Inspection Instructions for Eggplant

These inspection instructions are specifically developed and designed by the Fresh Products Branch to assist officially licensed inspectors in the interpretation and application of the U.S. Standards for Grades of Eggplant, Section 51.2190.

These instructions do not establish any substantial rule not legally authorized by the official grade standards. This publication supersedes any previously issued inspection instructions.

Refer to General Inspection Instructions for additional information pertaining to date, inspection point, carrier, condition of carrier, lading, etc. not covered in these instructions. (Reference to "General Inspection Instructions" in all Fresh Products Branch publications refers to any on or all of the following - General Shipping Point Inspection Instruction, General Market Inspection Instructions, or Fresh fruit and Vegetable Certificate Writing Handbooks.)

Any portion of these instructions beginning with a section number such as 51.--- and followed with **bold** print is material copied directly from the U.S. standards. The U.S. Standards for Grades of Eggplant are printed in the appendix of this instruction. All of the U.S. standards are available on the Internet under the USDA homepage.

May 2002

This replaces Market Inspection Instructions for Eggplant dated November 1979 and Shipping Point Inspection Instructions for Eggplant dated October 1992.

This publication may be duplicated without authorization from USDA.

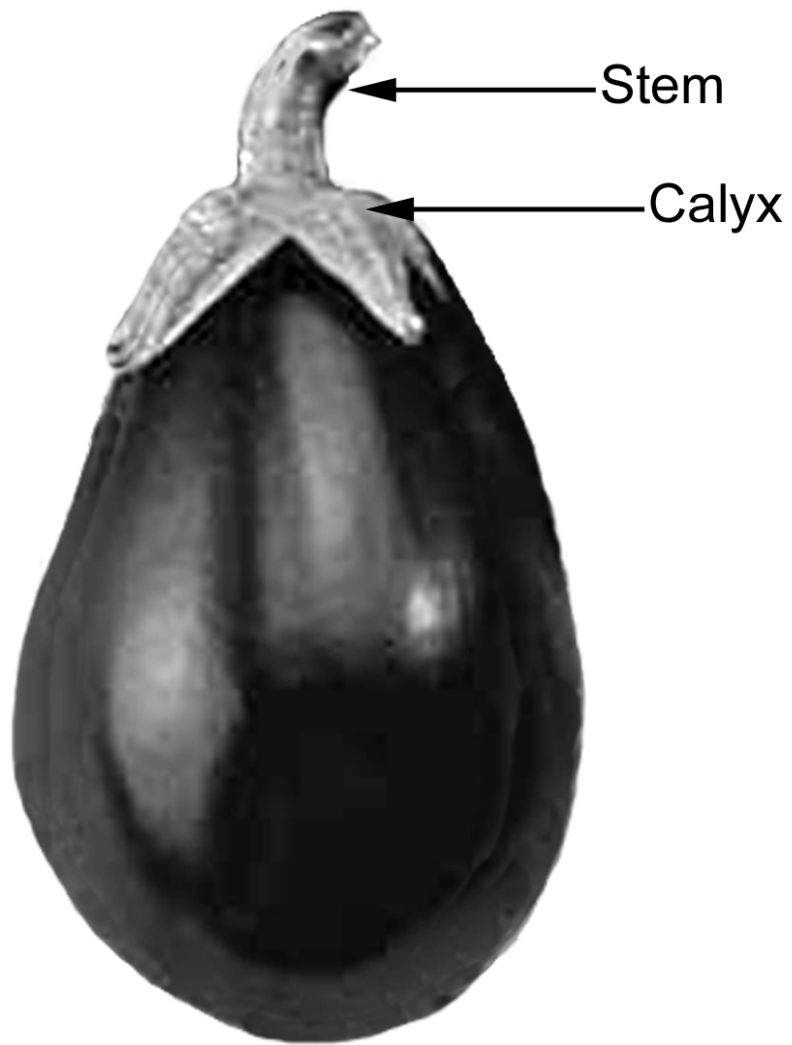
Factors noted with **(Q)** are considered quality only. Factors noted with **(C)** are considered condition at market. Factors noted with **(Q or C)** may be quality or condition depending on the circumstances.

Table of Contents

| | |
|--|----------|
| TABLE OF CONTENTS..... | I |
| GENERAL..... | 1 |
| REPRESENTATIVE SAMPLING | 1 |
| SIZE OF SAMPLE | 1 |
| SAMPLING FOR INTERNAL DEFECTS | 1 |
| NUMBERS OF SAMPLES..... | 1 |
| TOLERANCES AND APPLICATION OF TOLERANCES | 2 |
| SIZE | 2 |
| APPLICATION OF TOLERANCES | 2 |
| NOTESHEET AND CERTIFICATE | 3 |
| PRODUCT | 3 |
| NUMBER/TYPE OF CONTAINERS | 3 |
| BRANDS/MARKINGS..... | 4 |
| ORIGIN..... | 4 |
| CONDITION OF PACK..... | 4 |
| TEMPERATURE OF PRODUCT | 5 |
| SIZE | 5 |
| REASONABLY UNIFORM IN SIZE | 5 |
| SPECIFIED SIZE | 6 |
| SPECIFIED DIAMETER..... | 6 |
| MARKING AS TO COUNT..... | 6 |
| WHEN UNDERSIZE AND OVERSIZE SPECIMENS ARE ALSO DEFECTIVE | 6 |
| DEFECTS (QUALITY AND CONDITION)..... | 7 |
| BRUISING (C)..... | 7 |
| CLEANNESS (Q) | 7 |
| COLOR (Q) | 8 |
| CONDITION OF CALYX..... | 8 |
| DECAY AFFECTING CALYXES (C) | 9 |
| MISSING CALYXES (Q) | 9 |
| MOLDY CALYXES (C) | 9 |

| | |
|--|-----------|
| DISCOLORATION (C) | 9 |
| INTERNAL DISCOLORATION | 9 |
| DRY SUNSCALD (Q) | 10 |
| FIRMNESS (C) | 10 |
| SOFT AND FLABBY | 10 |
| SHRIVELING | 11 |
| INSECTS AND WORM INJURY (Q OR C) | 11 |
| SCARS (Q) | 11 |
| SHAPE (Q) | 12 |
| SIMILAR VARIETAL CHARACTERISTICS (Q) | 13 |
| STEM PUNCTURES (Q & C) | 13 |
| SUNKEN/PITTED AREAS (C) | 13 |
| FREEZING AND FREEZING INJURY (C) | 14 |
| DECAY (C) | 14 |
| APPENDIX I -- U. S. GRADE STANDARDS | 15 |
| UNITED STATES STANDARDS FOR GRADES OF EGGPLANT | 15 |
| APPENDIX II | 18 |
| EXAMPLE 1 -- INSPECTION NOTESHEET | 18 |
| EXAMPLE 1 -- INSPECTION SCORESHEET | 19 |
| EXAMPLE 1 -- INSPECTION CERTIFICATE | 20 |
| EXAMPLE 2 -- INSPECTION CERTIFICATE | 21 |

Eggplant



GENERAL

The U.S. Standards for Grades of Eggplant can be applied to all types of eggplant regardless of size, shape, or color. However, the standards do require a lot of eggplant to be of "similar varietal characteristics." (Refer to Similar Varietal Characteristics section).

REPRESENTATIVE SAMPLING

The importance of obtaining representative samples cannot be over emphasized. Accurate certification is possible only if the samples examined are truly representative of the entire lot or accessible portion. All portions of a lot or load should receive the same attention in sampling regardless of the difficulty involved in reaching all layers or parts of a load.

Size of Sample

The tolerances in the U.S. Standards for Grades of Eggplant are determined on the basis of count. The sample size shall be a **minimum of 50 eggplant** for packages containing 50 or more specimens; the **entire contents** of the container shall be the sample size for packages with less than 50 specimens.

Sampling for Internal Defects

When inspecting eggplant for internal defects, randomly select and cut, a **minimum of two fruit** for packages containing **15 fruit or less**, cut a **minimum of four fruit** for packages containing **more than 15 fruit**. If no defects are found it will not be necessary to continue cutting. However, if defect(s) are found cut the remainder of the sample.

Numbers of Samples

Due to potential variations in size, quality, condition, or all of these, no definite rule can be provided as to a required number of samples. It is the inspector's responsibility to examine enough samples to ensure an accurate picture of the entire lot.

TOLERANCES AND APPLICATION OF TOLERANCES

§51.2194 *Tolerances.* In order to allow for variations incident to proper grading and handling, other than for size, not more than 10 percent, by count, in any lot shall be permitted for eggplants which fail to meet the requirements of the grade, including therein not more than 1 percent for decay.

| | |
|-----------------|-----|
| Total Defects | 10% |
| including decay | 1% |

Size

§51.2196 *Size requirements...*(1) In order to allow for variations incident to proper sizing, not more than 5 percent, by count, of the eggplants in any lot may be below any specified minimum diameter and not more than 5 percent may be above any specified maximum diameter.

| | |
|------------------|----|
| Minimum diameter | 5% |
| Maximum diameter | 5% |

Size is **not** a requirement of the U.S. grades; this tolerance is provided for instances when size is specified. (Refer to Size section).

Application of Tolerances

§51.2195 *Application of tolerances to individual packages.* (a) The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations, provided the averages for the entire lot are within the tolerances specified for the grade:

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

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

Packages containing **more than 15 eggplants:**

| | |
|-----------------|----------------------------|
| Total Defects | $10\% \times 1-1/2 = 15\%$ |
| including decay | $1\% \times 2 = 2\%$ |

Packages containing **15 eggplants or less:**

| | |
|-----------------|------------------------|
| Total Defects | $10\% \times 2 = 20\%$ |
| including decay | $1\% \times 2 = 2\%$ |

NOTESHEET AND CERTIFICATE

Entries on the notesheet and certificate are to be kept in a legible and accurate manner. Notations shall be recorded so anyone familiar with inspection procedures can interpret and write a certificate. When the inspection is complete, it is the responsibility of the inspector to ensure all information is properly recorded.

Detailed instructions pertaining to date, inspection point, place of inspection, type of carrier, lading, etc., which are not covered by these instructions may be found in the General Inspection Instructions. Your supervisor may give additional information and instructions.

Product

“Eggplants” shall be used to describe this commodity in the “Product” heading. Type or variety may be reported in the “Product/Variety” section on the shipping point notesheet and certificate or in the “Lot ID” section on the market notesheet and certificate.

Number/Type of Containers

The number of containers shall always be reported. In the market the inspector shall always verify the container count provided by the applicant to the maximum extent possible and reported as “inspector’s count.” If the number of containers available for inspection does not match the application it is the inspector’s responsibility to confirm that the amount presented for inspection constitutes the lot. If an accurate count cannot be determined the inspector may report the count at someone else’s authority. However, the reason for doing so must be reported on the notesheet (e.g., numerous

pallets with mixed product.) At shipping point locations the applicant generally provides a manifest for count and it is acceptable to use this for the number of containers.

Eggplants are generally packed and shipped in wirebound crates or fiberboard cartons.

Brands/Markings

The brand, variety, size, count, point of origin and other important information appearing on the container should be reported on the notesheet in the “Brands/Markings” section. Only the brand name and other pertinent information should appear in this section on the certificate.

Origin

The inspector should not make a positive statement on their own authority, but when container markings list the State or country of origin, it should be quoted in the appropriate space on the notesheet and certificate. This policy is necessary because some firms may use one mark on the same product packed in several States. The inspector can certify only to the marks and has no means of knowing what State or country the eggplant was grown. If packages are not marked or the eggplants are in bulk, refer to the General Inspection Instructions.

CONDITION OF PACK

Eggplants are usually wrapped in paper and this fact should be reported along with any liners or pads under the lids when describing pack.

The following terms shall be used to describe the tightness of pack:

Very Tight. This means the eggplants are packed so tightly that it usually results in injury.

Tight. This is the most desirable pack. The container is sufficiently filled and the eggplants are placed tight enough so that there is no movement within the container.

Fairly Tight. This pack allows for slight movement within the container, but not enough to cause bruising under normal handling conditions. Eggplants may be slightly below the top edge of the container but not more than 1/2 inch below.

Slack. The container is not sufficiently full and free movement of the eggplants occurs. The amount of slack shall be reported in inches or fractions of an inch.

TEMPERATURE OF PRODUCT

Inspectors do not normally determine or report temperatures at shipping point. However, due to the importance of the pulp temperature of fresh fruits and vegetables when in transit or at destination, it is essential that the inspector accurately read and report the temperature and range in temperatures on each lot. Pulp temperature must be reported regardless of the location of the product, whether in the carrier, warehouse, or stacked on the platform. Remember to pre-cool the thermometer in order to obtain true readings.

A minimum of three temperatures for each lot must be taken and recorded on the notesheet. More temperatures shall be taken if the lot is abnormally cold, heated, or there is a specific request for temperature.

SIZE

§51.2196 *Size requirements.* (a) The size of eggplants may be specified in terms of count, minimum diameter, or a range in diameter in the container. Eggplants packed as U.S. Fancy or U.S. No. 1 grade shall be reasonably uniform in size, except when a range in diameter is specified.

Size is not a requirement of the U.S. grades it is a separate and additional requirement. Therefore, a lot can fail the size requirements and still meet the requirements of the grade.

Reasonably Uniform in Size

When determining whether eggplants are “reasonably uniform” in size, use the following as a guide: “the weight of the smallest eggplant in the container is not less than one-half the weight of the largest eggplant.” There is no tolerance provided in the standards for eggplants not meeting this requirement. Therefore, if one specimen is found outside this requirement, the container and the lot fails to meet the requirement of “reasonably uniform.” Since “reasonably uniform” is a size requirement and not a requirement of the U.S. Fancy or U.S. No. 1 grades, lots not meeting this requirement would be reported as “U.S. Fancy or U.S. No. 1. (provided that all grade requirements were met) Fails to meet reasonably uniformed in size.”

Specified Size

The size of eggplants may be specified by count, minimum diameter, or range (minimum and maximum) in diameter in the container. When inspecting on the basis of U.S. Fancy or U.S. No. 1, eggplants must be reasonably uniform in size unless a **range** in diameter is specified. There is no uniformity requirement in the U.S. No. 2 grade.

Specified Diameter

§51.2207 *Diameter.* “Diameter” means the greatest dimension of the eggplant measured at right angles to the longitudinal axis.

When a diameter is specified, it must be reported in connection with the grade. Additionally, report the range of size and a mostly statement in the “Description of Product” section on shipping point certificate and in the “Other” section on market certificate. Size columns must be kept on the notesheet to substantiate the size reported. Diameter shall be reported in inches and fractions of inches. For example “U.S. No.1, 3 to 4-1/2 inches in diameter.”

A tolerance of 5 percent is provided for eggplants not meeting the minimum diameter specified and a 5 percent tolerance is provided for eggplants not meeting the maximum diameter specified. See tolerances and application of tolerances section.

Marking as to Count

When count is specified or when containers are marked to count and **do not** conform to count report this fact in the “Description of Products” section on shipping point certificates and in the “Other” section on market certificates. Report the range and the average of eggplant per container as well as percentage of containers not conforming to count. For example “Count ranges from 15 to 22, average 18 eggplants per container; 60% of cartons fail to meet count as marked.”

If the containers are marked to count and do not conform to count it may be a misbranding violation. For further instructions, see PACA Ruling on Grade and Size Markings in the General Inspection Instructions.

When Undersize and Oversize Specimens are Also Defective

Undersize and oversize specimens that are also defective, should be scored twice; once for offsize and once for the defect. This is necessary because the grades have separate tolerances for size (when size is specified) and grade defects. Generally, the percentage of offsize specimens that are also defective will be negligible, and will make no material difference in the grade certification. When the percentage of

offsize specimens that are also defective amounts to 1% or more, the percentage shall be cross-referenced on the notesheet and certificate. Report this information in the "Description of Product" section on the shipping point certificate and in the "Other" section on market certificate. For example: "2% undersize also included in the 4% reported for quality defects."

DEFECTS (QUALITY AND CONDITION)

Statements pertaining to freshness, maturity, shape, color, the amount and type of defects, and the amount of decay are shown under the appropriate headings. Factors noted with **(Q)** are considered as **QUALITY** only. Factors noted with **(C)** shall be reported as **CONDITION** on market certificates. Those factors noted with **(Q or C)** may be considered as **QUALITY or CONDITION**, depending on the circumstances.

Bruising (C)

Bruising may result from a pack that is too tight or from rough handling. It is important not to confuse flatten or depressed areas with bruises. Bruised areas will be soft with the underlying flesh discolored. Flatten or depressed areas without underlying flesh discolored should not be scored.

Scoring Guide

The following scoring guide is based on a traditional eggplant 4 to 5 inches in diameter. Score as injury when the area(s) affected exceeds 1/2 inch in diameter (aggregate area). Score as damage when the area(s) affected exceed a circle 1 inch in diameter (aggregate area) and as serious damage when exceeding a circle 1-1/2 inches in diameter (aggregate area). Allow correspondingly larger or smaller areas on larger or smaller eggplant.

Cleanness (Q)

The U.S. grades for eggplant have the following requirements for cleanness:

U.S. Fancy & U.S. No. 1: Clean.

U.S. No. 2: No requirement.

Definitions:

§51.2200 Clean. "Clean" means that the eggplant is practically free from dirt or other foreign matter.

Scoring Guide

When inspecting based on the U.S. Fancy or U.S. No. 1 grade score eggplants as “not clean” when dirt or foreign matter is readily apparent on the fruit or calyx against the total tolerance for the grade.

Color (Q)

The U.S. grades for eggplant have the following requirements for color:

U.S. Fancy: Well colored.

U.S. No. 1: Fairly well colored.

U.S. No. 2: No requirement.

Definitions:

§51.2198 *Well colored.* “Well colored” means that the eggplant has a uniform good color characteristic for the variety over practically the entire surface.

§51.2203 *Fairly well colored.* “Fairly well colored” means that the eggplant has a fairly good color characteristic for the variety, except that streaks of green color which do not materially affect the appearance shall be permitted.

Color is one of the most important factors in the marketing of eggplant. Eggplant can vary color from full white, green, pale lavender, dark bluish-purple to a light purplish-red depending upon the variety.

Scoring Guide

It is common for eggplant to have streaks or areas of green color. Eggplant that shows more streaks of green than permitted by the grade must be score against the total tolerance for the grade. The U.S. Fancy grade permits very little or practically no green streaks of color. The U.S. No. 1 grade permits streaks of green that do not materially affect the appearance of the eggplant (see visual aid C-2).

Condition of Calyx

The appearance of the calyx affects the marketability of the fruit. Freshness and color of the calyx should be described; however, it is not considered a defect. Report the condition of the calyxes using general terms in the “Description of Products” section

on shipping point certificates and in the "Other" section on market certificates. For example: "Most calyxes fresh and green, some dry and light to dark brown in color."

Decay Affecting Calyxes (C)

Score decay affecting the calyxes against the 1% decay tolerance.

Missing Calyxes (Q)

Missing calyxes may be caused by rough handling or improper harvesting methods. Whatever the cause, eggplants that have calyxes partially to completely missing shall be scored against the total tolerance for the grade.

****** Moldy Calyxes (C)**

Mold affecting the calyx must **seriously** affect the appearance of the eggplant to be scored as **damage**.

Discoloration (C)

Discoloration is one of the most prevalent condition defects affecting eggplant. Report the discoloration with a description of the color(s) such as "brown discoloration" or "tan to brown discoloration."

Scoring Guide

When the discoloration affects more than 5% of the surface in the aggregate, score as injury. Score as being damaged when the aggregate area exceeds more than 10% of the surface and as serious damage when exceeding more than 25% of the surface.

Internal Discoloration

When cutting for internal defects you may encounter discoloration not associated with bruising. For sampling and reporting instructions, refer to "Sampling for Internal Defects" section.

Scoring Guide

The following scoring guide is based on a traditional eggplant 4 to 5 inches in diameter. When the affected area(s) is dark-brown or black and exceeds 1/2 inch in diameter in the aggregate, score as injury. Score as damage when the area(s) affected exceeds a circle 1 inch in diameter in the aggregate and as serious damage when exceeding a circle 1-1/2 inches in diameter in the aggregate. Allow corresponding larger areas for lighter shades of color. Allow correspondingly larger or smaller areas on larger or smaller eggplant.

Dry Sunscald (Q)

Sunscald is caused by the exposure of the eggplant to direct sunlight. It appears as a light-colored, soft, sometimes wrinkled area. As the injured tissues dry out the affected area sinks and becomes bleached.

Scoring Guide

The following scoring guide is based on a traditional eggplant 4 to 5 inches in diameter. Score sunscald as injury when the affected area(s) exceeds a circle 3/4 inch in diameter, as damage when exceeding a circle 1-1/4 inches in diameter, and as serious damage when exceeding a circle 1-3/4 inches in diameter. Allow correspondingly larger or smaller areas on larger or smaller eggplant.

Firmness (C)

All grades require eggplant to be firm.

§51.2199 Firm. “Firm” means that the eggplant is not soft, flabby or shriveled.

The following terms are to be used to describe firmness:

Firm – The eggplant may yield to slight pressure, but is not soft, shriveled or flabby.

Flabby – The eggplant yields readily to slight pressure, does not have a desirable degree of firmness, and is not spongy.

Soft – The eggplant yields readily to pressure, lacks entirely in firmness, or is soft and spongy.

Shriveled – The eggplant has lost moisture from the surface or stem, which causes the surface to appear, wrinkled or shriveled. Eggplant will shrivel if left on the plant too long, if the plant is not healthy, or if not kept at the proper relative humidity.

Scoring Guide

Soft and Flabby

Score soft or flabby eggplant as serious damage in all grades.

Shriveling

Score shriveled eggplant as serious damage in all grades. At shipping point, score any amount. In transit or at destination, as a guide, allow 5% of the surface to be affected before scoring.

Insects and Worm Injury (Q or C)

Several types of insects and worms may cause injury to eggplant. The most recognizable and the one most often found at destination is the aphid.

Scoring Guide

Insects

The following scoring guide is based on a traditional eggplant 4 to 5 inches in diameter. When an eggplant shows evidence of feeding, score as injury when the exceeds a circle $\frac{5}{8}$ inch in diameter (aggregate area), score as damage when the area exceeds a circle 1 inch diameter (aggregate area), and score as serious damage when the area exceeds a circle 2 inches diameter (aggregate area). Allow correspondingly larger or smaller areas on larger or smaller eggplant.

Eggplants having five or more live or dead insects present shall be scored as serious damage.

Worms

Both the U.S. Fancy and the U.S. No. 1 grades require that eggplants be free from worm holes. Score any worm hole, regardless of the size, against these grades as damage. When four or more worm holes are present score as serious damage.

Eggplants that have more than one live or dead worm attached to them shall be scored as serious damage.

In transit or at destination, if damage is fresh, or if live insect(s) are present or a combination of live and dead, report as a condition factor. Report as a quality factor when the damage is old or if the insect(s) are dead.

Scars (Q)

Scarring is a very common defect affecting eggplant. The epidermis of growing eggplant is very tender and easily injured. Generally, scars are the result of fruit rubbing against the plant or ground.

Scoring Guide

§51.2202 *Injury...*(a) Scars when they are slightly rough or when they are fairly smooth and more than slightly affect the appearance, shape or color of the eggplant.

§51.2205 *Damage...*(a) Scars when they are rough or materially cracked, or when they materially affect the appearance, shape or color of the eggplant.

Score scars as serious damage when they seriously affect the appearance, shape, or color of the eggplant. Refer to visual aid C-1 when scoring scarring as damage or serious damage.

Shape (Q)

The U.S. grades for eggplant have the following requirements for shape:

U.S. Fancy: Well shaped.

U.S. No. 1: Fairly well shaped.

U.S. No. 2: No requirement.

Definitions:

§51.2201 *Well shaped.* “Well shaped” means that the eggplant has the normal shape characteristic of the variety, except that the shape may be slightly irregular, provided the appearance of the eggplant is not more than slightly affected.

§51.2204 *Fairly well shaped.* “Fairly well shaped” means that the eggplant may be slightly abnormal in shape but not to an extent that the appearance is materially affected.

In determining whether an eggplant is well shaped or fairly well shaped, be sure to take into consideration the shape peculiar to the variety.

Similar Varietal Characteristics (Q)

The U.S. grades for eggplant require that eggplants be of similar varietal characteristics.

§51.2197 Similar varietal characteristics. "Similar varietal characteristics" means that the eggplants in any lot are similar in type, color, and character of growth.

Eggplants that are of a different type, color, or character of growth when compared to the predominant eggplant in the lot shall be scored as "dissimilar varietal characteristics."

Stem Punctures (Q & C)

Stem punctures are generally considered a quality factor due to the fact that eggplants are normally tissue wrapped and tightly packed. However, if there is reason to believe the injury occurred after packing score as a condition factor.

Scoring Guide

Score eggplant with one stem puncture as damage, score as serious damage when two or more are present.

Sunken/Pitted Areas (C)

Sunken or pitted areas, which can be caused by low temperatures, are one of the more common defects that affect eggplant. These areas vary in size, number, and depth.

Scoring Guide

The following scoring guide is based on a traditional eggplant 4 to 5 inches in diameter. Score as injury when the area(s) affected exceeds 1/2 inch in diameter (aggregate area). Score as damage when the area(s) affected exceed a circle 1 inch in diameter (aggregate area) and as serious damage when exceeding a circle 1-1/2 inches in diameter (aggregate area). Allow correspondingly larger or smaller areas on larger or smaller eggplant.

Freezing and Freezing injury (C)

The term “frozen” is only be used when ice crystals are present. Frozen eggplant or portions of the fruit in a frozen state will be darker and glassy in comparison to the rest of the fruit, with a distinct line of demarcation between the affected and the unaffected portion.

“Freezing injury” is the term that should be used when it is **evident** that the eggplant has been frozen, but is not in a frozen condition at the time of inspection. The affected eggplant may be soft, pitted, discolored and watersoaked in appearance.

When reporting frozen or freezing injury it is important to give the following information:

- Record pulp temperatures taken at various locations.
- Determine and record extent of the injury in the load.
- Determine and record extent of the injury in the containers.
- Determine and record degree to which individual specimens are affected.
- Describe the **pattern** of freezing or freezing injury in clear, concise terms.

When the location of injury indicates where or when the freezing occurred this is to be stated. For example, “freezing injury so located as to indicate occurred after packing but not in present location.”

Decay (C)

All grades require eggplant to be free from decay and any amount on fruit or calyx is scorable against the 1% tolerance. Various types of decay affect eggplant such as Phomopsis Rot, Alternaria Rot, Bacterial Soft Rot, Cottony Leak, and Gray Mold. Do not report the type of decay on the certificate. However, when in excess of the tolerance report the degree of advancement as; early, moderate, or advanced, and state the percentage of decay affecting the calyxes and the percentage affecting the eggplant. This is to be reported in the “Description of Products” section on shipping point certificates and in the “Other” section on market certificates.

Appendix I -- U. S. Grade Standards

United States Standards for Grades of Eggplant¹

Effective October 29, 1953

Grades

51.2190 U. S. Fancy.

51.2191 U. S. No. 1.

51.2192 U. S. No. 2.

Unclassified

51.2193 Unclassified.

Tolerances

51.2194 Tolerances.

Application of Tolerances

51.2195 Application of tolerances to individual packages.

Size Requirements

51.2196 Size requirements.

Definitions

51.2197 Similar varietal characteristics.

51.2198 Well colored.

51.2199 Firm.

51.2200 Clean.

51.2201 Well shaped.

51.2202 Injury.

51.2203 Fairly well colored.

51.2204 Fairly well shaped.

51.2205 Damage.

51.2206 Serious damage.

51.2207 Diameter.

Grades

§51.2190 U.S. Fancy.

U.S. Fancy consists of eggplants of similar varietal characteristics, which are well colored, firm, clean, well shaped, and which are free from decay and worm holes and free from injury caused by scars, freezing, disease, insects, or mechanical or other means.

§51.2191 U.S. No. 1.

U.S. No. 1 consists of eggplants of similar varietal characteristics, which are fairly well colored, firm, clean, fairly well shaped, and which are free from decay and worm holes and free from damage caused by scars, freezing, disease, insects, or mechanical or other means.

§51.2192 U.S. No. 2.

U.S. No. 2 consists of eggplants which are firm and which are free from decay and free from serious damage caused by freezing, disease, insects, or mechanical or other means.

¹Packing of the product in conformity with the requirements 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.

Unclassified

§51.2193 Unclassified.

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

Tolerances

§51.2194 Tolerances.

In order to allow for variations incident to proper grading and handling, other than for size, not more than 10 percent, by count, in any lot shall be permitted for eggplants which fail to meet the requirements of the grade, including therein not more than 1 percent for decay.

Application of Tolerances

§51.2195 Application of tolerances to individual packages.

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

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

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

Size Requirements

§51.2196 Size requirements.

(a) The size of eggplants may be specified in terms of count, minimum diameter, or a range in diameter in the container. Eggplants packed as U.S. Fancy or U.S. No. 1 grade shall be reasonably uniform in size, except when a range in diameter is specified.

(1) In order to allow for variations incident to proper sizing, not more than 5 percent, by count, of the eggplants in any lot may be below any specified minimum diameter and not more than 5 percent may be above any specified maximum diameter.

Definitions

§51.2197 Similar varietal characteristics.

"Similar varietal characteristics" means that the eggplants in any lot are similar in type, color, and character of growth.

§51.2198 Well colored.

"Well colored" means that the eggplant has a uniform good color characteristic for the variety over practically the entire surface.

§51.2199 Firm.

"Firm" means that the eggplant is not soft, flabby or shriveled.

§51.2200 Clean.

"Clean" means that the eggplant is practically free from dirt or other foreign matter.

§51.2201 Well shaped.

"Well shaped" means that the eggplant has the normal shape characteristic of the variety, except that the shape may be slightly irregular, provided the appearance of the eggplant is not more than slightly affected.

§51.2202 Injury.

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

(a) Scars when they are slightly rough or when they are fairly smooth and more than slightly affect the appearance, shape or color of the eggplant.

§51.2203 Fairly well colored.

"Fairly well colored" means that the eggplant has a fairly good color characteristic for the variety, except that streaks of green color which do not materially affect the appearance shall be permitted.

§51.2204 Fairly well shaped.

"Fairly well shaped" means that the eggplant may be slightly abnormal in shape but not to an extent that the appearance is materially affected.

§51.2205 Damage.

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

(a) Scars when they are rough or materially cracked, or when they materially affect the appearance, shape or color of the eggplant.

§51.2206 Serious damage.

"Serious damage" means any defect which seriously affects the appearance, or the edible or shipping quality of the eggplant.

§51.2207 Diameter.

"Diameter" means the greatest dimension of the eggplant measured at right angles to the longitudinal axis.

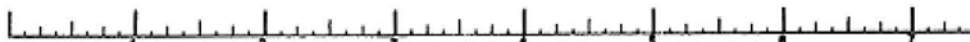
Appendix II

Example 1 -- Inspection Notesheet

| | | | | | | | |
|--|--|---|---|--|--|--|--|
| QUALITY & POSITIVE FULL <input type="checkbox"/> PARTIAL <input type="checkbox"/> COND. HALF: 1 FULL: <input type="checkbox"/> O.T. (hrs): <input type="checkbox"/> COND. HALF: <input type="checkbox"/> MILES: <input type="checkbox"/> LOT SPROG: 0 1 O.T. (hrs): <input type="checkbox"/> INSP. BY: <input type="checkbox"/> ASSESS/OTHER: \$ <input type="checkbox"/> | | APPLICANT NUMBER 2 1 | | A: NUMBER SIZE UNIT 3 2 0 C B: NUMBER SIZE UNIT 3 5 0 C C: NUMBER SIZE UNIT 3 5 0 C D: NUMBER SIZE UNIT 3 5 0 C | | R EVERSES/ SUSTAINES/ CONTAINERS: <input type="checkbox"/> CONTAINERS: <input type="checkbox"/> ACTION: PV-300 CERTIFICATE NUMBER: <input type="checkbox"/> REG: 1 0 1 9 1 0 0 5 3 0 PURPOSE: PRODUCT TYPE: CMT: 9 5 3 1 A: Q A C E G P L 2 0 0 0 B: Q A C E G P L 2 0 0 0 C: <input type="checkbox"/> D: <input type="checkbox"/> | |
| CARRIER or LOT IDENTIFICATION: PO # 1 1 2 3 5 8 PREFIX NUMBER STATE Carrier or LOT IDENTIFICATION: Applicant Additional Lot ID: Lot# 132134 Carrier Type/Name: <input type="checkbox"/> ON <input type="checkbox"/> OFF <input type="checkbox"/> OPEN <input type="checkbox"/> CLOSED Condition of Carrier: <input type="checkbox"/> ON <input type="checkbox"/> OFF <input type="checkbox"/> OPEN <input type="checkbox"/> CLOSED INSPECTION SITE: Applicant's Store | | | LOADING: Loaded-LO PLY UNLDED-PU UNLOADED-UL Lot Inspn-LI U L | | U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT & VEGETABLE DIVISION INSPECTION NOTESHEET CERTIFICATE NUMBER: EXAMPLE 1 Inspection STARTED: m m d d y y Hour Min. A/P 1 0 1 9 1 0 0 7 : 1 5 A M Inspection COMPLETED: m m d d y y Hour Min. A/P 1 0 1 9 1 0 0 8 : 4 5 A M APPLICANT: Wonderful Veggies Address: Bronx, NY SHIPPER: Best Eggplant On Earth Address: Nogales, AZ | | |
| A: PRODUCT: Eggplant NUMBER OF CONTAINERS: 289 Cartons INSPECTION COUNT: Y TEMPERATURES: 40-41 | | BRANDS/MARKS: "I Luv Eggplant," 1-1/9 Bushel, 20 Count Grown, Packed and Shipped by: Best Eggplant On Earth Nogales, AZ, Produce of USA | | | | | |
| B: PRODUCT: Eggplant NUMBER OF CONTAINERS: 10 Bins INSPECTION COUNT: Y TEMPERATURES: 38-39 | | "No Brand," Net wt 200 lbs, Produce of USA | | | | | |
| C: PRODUCT: NUMBER OF CONTAINERS: INSPECTION COUNT: TEMPERATURES: | | () INTACT THROUGH LOAD () PARTLY UNLOADED | | | | | |
| D: PRODUCT: NUMBER OF CONTAINERS: INSPECTION COUNT: TEMPERATURES: | | | | | | | |
| Condition of Load & Containers: <input checked="" type="checkbox"/> STACKED ON PALLETS AT ABOVE LOCATION () INTACT THROUGH LOAD () PARTLY UNLOADED | | | | | | | |

FORM FV- 300-N (3-93)

Example 1 -- Inspection Scoresheet



| A | | B | | C | | D | | | | | | |
|---|--------------------|-------|-----------|------------|-----|--|-------|-----|----------|-----------------|--------------|----------|
| Pack: | F/T | Pack: | --- | Pack: | / | Pack: | / | | | | | |
| Size: | R/U | Size: | R/U | Size: | / | Size: | / | | | | | |
| SCORESHEET | | | | SCR | | Int Black Disc | | SUA | | Wall DK | Stem & Calyx | Total DK |
| PLI Number | Other I.D. | TEMP. | Sample CT | D | SD | Cut # | D | SD | D | SD | | |
| (A) None | 100110 | 40 | 20 | 1 | 0 | 4 | 0 | 0 | 0 | 0 | 0 | 0 |
| None | 100110 | 40 | 20 | 2 | 0 | 20 | 1 | 0 | 0 | 0 | 0 | 0 |
| None | 100110 | 41 | 20 | 0 | 0 | 20 | 1 | 0 | 1 | 0 | 0 | 0 |
| | | | 60 | 3 | 0 | X | 2 | 0 | 1 | 0 | 0 | 0 |
| | | | | (5) | X | | (2) | X | (2) | X | X | X |
| | | | | | | | | | | | | |
| | | | | U.S. No. 1 | | | | | Calyxes | (F&G) | TB | |
| | | | | SCR | | Int Black Disc | | | | | | |
| | | | | INS | | | | | | | | |
| | | | | CT | D | SD | Cut # | D | SD | Wall DK | S&C DK | Total DK |
| (B) None | | 38 | 50 | 12 | 4 | 50 | 1 | 1 | | 2 | 0 | 2 |
| None | | 39 | 50 | 0 | 0 | 4 | 0 | 0 | | 1 | 1 | 2 |
| None | | 39 | 50 | 4 | 0 | 4 | 0 | 0 | | 0 | 0 | 0 |
| | | | 150 | 16 | 4 | X | 1 | 1 | | 3 | 1 | 4 |
| | | | | (11) | (3) | | (1) | (1) | | (2) | (1) | (2) |
| | | | | (0-24%) | | | | | | (0-4%) Early | | |
| | | | | FN1 A/Q | | | | | Calyxes: | F&G | (TB) | |
| REMARKS / RESTRICTIONS / SPI | | | | | | | | | | | | |
| Lot B: Inspection restricted to upper 24 inches of bins | | | | | | | | | | | | |
| Lot B: Origin: Applicant states product of Arizona | | | | | | | | | | | | |
| CARLOT Basis: | REPORTED TO: Billy | | | | | INSPECTED BY: | | | | | | |
| HOURLY Basis: | DATE: 10/19/2010 | | | | | TIME: 9:45 AM | | | | | | |
| TRAVEL Expenses: | REQUESTED BY: Fax | | | | | ASSISTED BY: | | | | | | |
| EXPENSES: | DATE: 10/19/2010 | | | | | TIME: 5:30 AM | | | | | | |
| EST. TOTAL: | | | | | | <i>Ima Great-Inspector</i> <i>Inspector In-Training</i> | | | | | | |

*U.S. Government Printing Office, 1993 --339-136

Example 1 -- Inspection Certificate

| CARRIER OR LOT IDENTIFICATION | | | | Loading | | Applicant: | | U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE | | | | | | | |
|--|--------------|----------|--|---------|---------------------------------------|--|-----------------------|--|--|--|------------------------|--|-------------|-------------------------|--|
| P | O | # | 1 | 1 | 2 | 3 | 5 | 8 | U | L | INSPECTION CERTIFICATE | | K - EXAMPLE | | |
| PREFIX NUMBER | | | STATE | | | Lot# 132134 | | Address: | | Inspector's Signature | | Market Office: | | ESTIMATED TOTAL | |
| Carrier / Lot ID Stated by: Applicant | | | Additional Lot ID: | | | Lot# 132134 | | Address: Wonderful Veggies Bronx, NY | | Inspector's Signature: <i>Sma Street-Inspector</i> | | Market Office: Bronx, NY | | ESTIMATED TOTAL | |
| Product Type / Name: Applicant | | | Refrigeration Unit: <input type="checkbox"/> On <input type="checkbox"/> Off | | | Doors: <input type="checkbox"/> Open <input type="checkbox"/> Closed | | Insp. Site: Nogales, AZ | | Applicant's Store | | m m d d y y hour min A/P | | 1 0 1 9 1 0 0 7 1 5 A M | |
| LOT | TEMPERATURES | Product: | Brand / Markings: | Origin | Lot ID: | Stickered: | Number of Containers: | Insp count | OFFSIZE / DEFECTS | | | | | | |
| A | 40 to 41 F | Eggplant | "Luv Eggplant" 20 Count, 1-1/8 Bushel | A Z | 100110 | 289 Cartons | 10 Bins | Y | OTHER | | | | | | |
| B | 38 to 39 F | Eggplant | "No Brand" Net Wt 200 lbs | A Z | | | | Y | OTHER | | | | | | |
| C | to to F | | | | | | | | OTHER | | | | | | |
| D | to to F | | | | | | | | OTHER | | | | | | |
| AVERAGE DEFECTS | | | | | | | | | OTHER | | | | | | |
| including SER. DAM. V.S. Damage | | | including SER. DAM. V.S. Damage | | | including SER. DAM. V.S. Damage | | | OTHER | | | | | | |
| 05 | % | 00 | % | % | Quality (Scars) | Lot A: Calyxes mostly fresh and green, | | | | | | | | | |
| 03 | % | 00 | % | % | Internal Black Discoloration | some turning brown. | | | | | | | | | |
| 02 | % | 00 | % | % | Sunken Areas | Lot B: Calyxes mostly turning brown, | | | | | | | | | |
| 00 | % | 00 | % | % | Decay | some fresh and green. | | | | | | | | | |
| 10 | % | 00 | % | % | Checksum | | | | | | | | | | |
| 11 | % | 03 | % | % | Quality (Scars, Insect Damage)(0-24%) | Lot B: Decay: 2% affecting walls, | | | | | | | | | |
| 01 | % | 01 | % | % | Internal Black Discoloration | remainder affecting calyxes. | | | | | | | | | |
| 03 | % | 03 | % | % | Decay (0-4%)(Early Stages) | | | | | | | | | | |
| 15 | % | 07 | % | % | Checksum | | | | | | | | | | |
| GRADE: Lot A: U.S. No. 1 | | | | | | | | | Lot B: Inspection restricted to upper 24 inches of bins. | | | | | | |
| REMARKS: Lot B: Inspection restricted to upper 24 inches of bins. | | | | | | | | | | | | | | | |
| <p>WARNING: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.</p> | | | | | | | | | | | | <p>I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that at the request of the applicant and on the date indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated.</p> | | | |
| <p>Inspector's Signature: <i>Sma Street-Inspector</i></p> | | | | | | | | | | | | <p>Inspector's Name: <i>Inspector In-Training</i></p> | | | |
| <p>Market Office: Bronx, NY</p> | | | | | | | | | | | | <p>ESTIMATED TOTAL</p> | | | |

FORM FV-3907(10-2007) REVISIONS FV-3905 (4-89) AND FV-396 (1-90) WHICH ARE OBSOLETE

Example 2 -- Inspection Certificate



U.S. DEPARTMENT OF AGRICULTURE
 AGRICULTURAL MARKETING SERVICE
 FRUIT AND VEGETABLE DIVISION

D- Example 2

CERTIFICATE of MISCELLANEOUS INSPECTION SERVICES

| INSPECTION STARTED: M M D D Y Y Hour Min. A/P 10 20 8 10 2 10 9 : 30 A | | WARNING: ANY PERSON WHO KNOWINGLY SHALL FALSELY MAKE, ISSUE, ALTER, FORGE, OR COUNTERFEIT THIS CERTIFICATE, OR PARTICIPATE IN ANY OF SUCH ACTIONS, IS SUBJECT TO A FINE OF NOT MORE THAN \$1,000 OR IMPRISONMENT FOR NOT MORE THAN ONE YEAR, OR BOTH. | | |
|---|---|---|--|--|
| INSPECTION SITE: APPLICANT'S STORE | | CITY/STATE: BROOKLYN, NEW YORK | | |
| APPLICANT: VEGETABLE SUPPLIERS | | RECEIVER: SAME AS APPLICANT | | |
| <input type="checkbox"/> CARRIER ID. <input checked="" type="checkbox"/> ORDER NUMBER PO # 0303 | | CONTRACTOR: SHIPPER: GROWERS DELIGHT SALINAS, CA | | |
| PRODUCT | NUMBER AND TYPE OF CONTAINER | DESCRIPTION OF PRODUCT / SERVICE (BRAND, VARIETY, SIZE, ORIGIN, etc.) | GRADE | For USDA Use Only CWT |
| eggplant | 100 CARTONS | NO BRAND FRESH VEGETABLES 18 COUNT PRODUCE OF USA | | 33 |
| REMARKS: APPLICANT STATES MANIFESTED FOR 100 CARTONS OF PURPLE EGGPLANTS, APPLICANT RECEIVED WHITE EGGPLANTS. | | | | |
| ABOVE PRODUCTS MEET SPECIFICATIONS OF: | | | | |
| DATA BLOCK - FOR USDA USE ONLY CORRECTS FV-301 CERTIFICATE NUMBER: | | REMARKS: DIGITAL IMAGES CAN BE VIEWED AT http://view.primesolve.net | | |
| APPLICANT NO: 21 / 1 / 1 / 20 / 1 / 0 | | LOGIN ID: 110118 PASSWORD: photographs! | | |
| PURPOSE CODE: MSC CWT: PASSED / CONTRACT: FAILED & REJECTED: FAILED & ACCEPTED: | ON-SITE HOURS: 1.0 O.T. (hrs.): TRAVEL MILES: O.T. (hrs.): OTHER: | I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that samples of the herein described product were inspected and the grades as shown by said samples were as herein stated. | | FEE: O.T.: EXP.: ESTIMATED TOTAL: |
| | | INSPECTED BY: 007 | INSPECTOR'S SIGNATURE: Joe the inspector | |

FORM FV-301 (07/92)