

UNITED STATES DEPARTMENT OF AGRICULTURE
Consumer and Marketing Service
Fruit and Vegetable Division
Processed Products Standardization
and Inspection Branch

A-399

(Supersedes A-382
on this subject)
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: FOR USE OF USDA :
: PROCESSED FOOD INSPECTORS :

TO: All Processed Food Inspectors
FROM: Fred Dunn, Chief of the Branch *FD*
SUBJECT: "Fused-rings" in Frozen Onion Rings
FILE UNDER: United States Standards for Grades of
Frozen Breaded Onion Rings

I PURPOSE

This provides an interpretative guide when rings are fused together during the frying operation and are found in the frozen product.

II EXPLANATION

The grade standards provide for specific tolerances for imperfect rings which includes rings that are extremely irregular in shape. Since fused rings (two or more cooked together with batter) may not be extremely irregular and thereby scoreable as "imperfect rings", the allowance that follows may be used as a guide.

Grade A

Grade B

Allow 1 set of fused rings per 12 ounces, on an average, of product net weight if the appearance is not materially affected.

Allow 2 sets of fused rings per 12 ounces, on an average, of product net weight if the appearance is not seriously affected.

Distribution: A

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