



United States  
Department of  
Agriculture

Agricultural  
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Service

Fruit and  
Vegetable  
Division

Fresh  
Products  
Branch

# United States Standards for Grades of Collard Greens or Broccoli Greens

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# United States Standards for Grades of Collard Greens or Broccoli Greens<sup>1</sup>

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## **General**

51.520 General.

## **Grades**

51.521 U.S. No. 1.

## **Unclassified**

51.522 Unclassified.

## **Application of Tolerances**

51.523 Application of tolerances.

51.524 Basis for calculating percentages.

## **Definitions**

51.525 Similar varietal characteristics.

51.526 Fresh.

51.527 Fairly tender.

51.528 Fairly clean.

51.529 Well trimmed.

51.530 Damage.

51.531 Serious damage.

## **General**

### **§51.520 General.**

These standards are applicable to collard greens or broccoli greens, or mixtures of the two which may consist of leaves, or parts of leaves, plants or mixtures of leaves and plants.

## **Grades**

### **§51.521 U.S. No. 1.**

U.S. No. 1 consists of collard greens or broccoli greens, of similar varietal characteristics which are fresh, fairly tender, fairly clean, well trimmed, and of characteristic color for the variety or type; which are free from decay and free from damage caused by coarse stalks and seedstems, discoloration, freezing, foreign material, disease, insects or mechanical or other means.

(a) In order to allow for variations incident to proper grading and handling, not more than a total of 10 percent, by weight, of the units in any lot, may fail to meet the requirements of the grade:

**Provided,** That not more than one-half of this amount, or 5 percent, shall be allowed for serious damage by any cause, and including therein not more than 2 percent for decay. (See §51.524.)

## **Unclassified**

### **§51.522 Unclassified.**

Unclassified consists of collard greens or broccoli greens which have not been classified in

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<sup>1</sup>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.

accordance with the foregoing grade. 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.

### **Application of Tolerances**

#### **§51.523 Application of tolerances.**

The contents of individual containers in the lot, based on sample inspection, are subject to the following limitations: **Provided**, That the averages for the entire lot are within the tolerances specified:

(a) When a tolerance is 10 percent or more, individual containers in any lot shall have not more than one and one-half times the tolerance specified.

(b) When a tolerance is less than 10 percent, individual containers in any lot shall have not more than double the tolerance specified: **Provided**, That at least one specimen which does not meet the requirements may be permitted in any container.

#### **§51.524 Basis for calculating percentages.**

Percentages shall be calculated on the basis of weight or an equivalent basis. In sorting or grading the sample, the unit shall be the plant, the leaf, or a portion of the leaf or plant exactly as it occurs in the sample. A plant or portion of plant shall not be broken to remove the defective portion, but shall be considered as a unit.

### **Definitions**

#### **§51.525 Similar varietal characteristics.**

"Similar varietal characteristics" means that the collard greens or broccoli greens shall be of the same general color and character of growth. No mixture of varieties or types shall be permitted which materially affects the appearance of the lot.

#### **§51.526 Fresh.**

"Fresh" means that the greens are not more than slightly wilted.

#### **§51.527 Fairly tender.**

"Fairly tender" means that the greens are not tough, or excessively fibrous.

#### **§51.528 Fairly clean.**

"Fairly clean" means that the appearance of the greens is not materially affected by the presence of dirt, dust, or other foreign material.

#### **§51.529 Well trimmed.**

"Well trimmed", as applied to plants, means that the main stem shall not extend more than one inch below the point of attachment of the first leaf.

#### **§51.530 Damage.**

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

(a) Coarse stalks or seedstems when they are woody and tough and more than 3-1/2 inches in length, or when they are fairly tender or tender and are more than one-third the length of the entire plant. The length of the plant shall be measured from the base of the main stem to the tip of the leaf extending the greatest distance from the base of the main stem;

(b) Discoloration when the appearance of the unit is materially affected by yellowing or any other

type of discoloration; and,

(c) Mechanical damage when the unit is badly crushed, torn, or broken.

**§51.531 Serious damage.**

"Serious damage" means any defect which seriously affects the appearance, or the edible or shipping quality of the individual unit, or the lot as a whole. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as serious damage:

(a) Insects when the unit is noticeably infested, or when it is seriously damaged by them;

(b) Discoloration when the unit is badly discolored; and,

(c) Decay.