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United States Standards for Grades of Canned Fruit Cocktail

Effective April 21, 2006

This is the third issue, as amended, of the United States Standards for Grades of Canned Fruit Cocktail, published in the **FEDERAL REGISTER** of March 22, 2006, (71 FR 14493) to become effective April 21, 2006. This issue supersedes the second issue, as amended, which has been in effect since May 12, 1976.

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:

Chief, Processed Products Branch
Fruit and Vegetable Programs, AMS
U.S. Department of Agriculture, STOP 0247
1400 Independence Ave., SW
Washington, D.C. 20090-6456

United States Standards for Grades of Canned Fruit Cocktail

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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.

§52.1051 Product Description.

Canned fruit cocktail is the product represented as defined in the standard of Identity (21 CFR 27.40 and 27.43) for canned fruit cocktail and canned artificially sweetened fruit cocktail, respectively, issued pursuant to the Food, Drug, and Cosmetic Act.

§52.1052 Grades.

(a) **U.S. Grade A** or **U.S. Fancy** is the quality of canned fruit cocktail that is practically free from defects; that possesses a good character; that possesses a normal flavor and odor; and that is of such quality with respect to clearness of liquid media, color, and uniformity of size as to score not less than 85 points when scored in accordance with the scoring system outlined in this subpart.

(b) **U.S. Grade B** or **U.S. Choice** is the quality of canned fruit cocktail that possesses a fairly clear liquid media; that is reasonably uniform in size; that is reasonably free from defects; that possesses a reasonably good character; that possesses a normal flavor and odor; and that is of such quality with respect to color as to score not less than 70 points when scored in accordance with the scoring system outlined in this subpart.

(c) **Substandard** is the quality of canned fruit cocktail that fails to meet the requirements of U.S. Grade B or U.S. Choice and the quality of canned fruit cocktail that may not meet the minimum standard of quality for canned fruit cocktail issued pursuant to the Food, Drug, and Cosmetic Act.

§52.1053 Proportion of Fruit Ingredients.

Canned fruit cocktail shall contain the fruit ingredients in the proportions indicated in Table I.

Table I

Fruit ingredient	Style	Proportion	
		Not less than	Not more than
Peaches (any yellow variety)	Diced	30 percent by weight of drained fruit.	50 percent by weight of drained fruit.
Pears (any variety)	Diced	25 percent by weight of drained fruit.	45 percent by weight of drained fruit.
Grapes (any seedless variety)	Whole	6 percent by weight of drained fruit.	20 percent by weight of drained fruit.
Pineapple (any variety)	Diced or sectors	6 percent by weight of drained fruit; but not less than 2 sectors or 3 dice for each 4½ oz avdp of product and each fraction thereof greater than 2 oz.	16 percent by weight of drained fruit.
Cherries (any light, sweet variety or artificially colored red) or (artificially colored red and artificially flavored).	Approximate halves.	2 percent by weight of drained fruit; but not less than 1 approximate half for each 4½ oz avdp of product and each fraction thereof greater than 2 oz.	6 percent by weight of drained fruit.

§52.1054 Liquid Media and Brix Measurements.

Cuts-out requirements for liquid media in canned fruit cocktail are not incorporated in the grades of the finished product since sirup or any other liquid medium, as such, is not a factor of quality for the purposes of these grades. The **cut-out** Brix measurement, as applicable, for the respective designations are as follows.

Designations	Brix measurements
Extra heavy sirup; or **Extra heavily sweetened fruit juice(s) and water**; or **Extra heavily sweetened fruit juice(s).**	22° or more but not more than 35°
Heavy sirup; or **Heavy sweetened fruit juice(s) and water**; or **Heavily sweetened fruit juice(s)**.	18° or more but less than 22°
Light sirup; or **Lightly sweetened fruit juice(s) and water**; or **Lightly sweetened fruit juice(s)**.	14° or more but less than 18°
Slightly sweetened water; or **Extra light sirup**; or **Slightly sweetened fruit juice(s) and water**; or **Slightly sweetened fruit juice(s)**.	10° or more but less than 14°
In water	Not applicable
In fruit juice(s) and water	Not applicable
In fruit juice(s)	Not applicable
Artificially sweetened	Not applicable

§52.1055 Fill of Container.

(a) **General.** The standard of fill of container for canned fruit cocktail is a fill such that the total weight of drained fruit is not less than 65 percent of the water capacity of the container. Canned fruit cocktail that does not meet this requirement is **Below Standard in Fill**.

(b) **Method for ascertaining drained weight.** The drained weight of canned fruit cocktail is determined by emptying the contents of the container upon a U.S. Standard No. 8 circular sieve of proper diameter containing 8 meshes to the inch (0.0937 - ± 3 percent, square openings) so as to distribute the product evenly, inclining the sieve slightly to facilitate drainage, and allowing to drain for two minutes. The drained weight is the weight of the sieve and fruit cocktail less the weight of the dry sieve. The diameter of the sieve is 8 inches if the quantity of the contents of the container is less than three pounds, and 12 inches if such quantity is three pounds or more.

(c) Definitions of symbols.

(1) $\overline{X}_d$ the average drained weight of all the sample units in the sample.

(2) LL lower limit for drained weights of individual sample units.

(d) Compliance with drained weights. A lot of canned fruit cocktail is considered as meeting the minimum drained weight requirements if the following criteria are met:

(1) The average of the drained weights from all the sample units in the sample meet the minimum average drained weight (designated as $\overline{X}_d$ in Table II); and

(2) The number of sample units which fail to meet the drained weight lower limit for individuals (designated as ***LL*** in Table II) does not exceed the applicable acceptance number specified in the single sampling plan of Table III.

Table II - Minimum Drained Weight for Canned Fruit Cocktail

Container designations (metal, unless otherwise stated)	Container Size		Capacity weight H_20 at 68° F (avoirdupois ounces)	Minimum drained weight (65 percent capacity) (ounces)	
	Overall dimensions	Overflow capacity (fluid ounces)		***LL***	$\bar{x}$
5 oz.	211 x 600	. . . . .	4.90	2.8	3.18
5 oz.	211 x 202	. . . . .	5.25	3.0	3.41
6 oz.	300 x 200	. . . . .	. . . . .	3.6	3.97
7 oz.	211 x 212	. . . . .	7.15	4.2	4.64
8Z Tall	211 x 304	. . . . .	8.65	5.1	5.63
8 oz. glass	. . . . .	8.2	8.50	5.0	5.53
No. 300	300 x 407	. . . . .	15.20	9.3	9.88
No. 1 Tall	301 x 411	. . . . .	16.60	10.1	10.79
No. 303	303 x 406	. . . . .	16.85	10.3	10.96
303 glass	. . . . .	17.0	17.70	10.8	11.51
No. 2	307 x 409	. . . . .	20.50	12.5	13.33
No. 2-1/2	401 x 411	. . . . .	29.75	18.3	19.34
No. 2-1/2 glass . .	. . . . .	28.35	29.50	18.2	19.18
No. 3 cylinder . . .	404 x 700	. . . . .	. . . . .	32.3	33.57
No. 10	603 x 700	. . . . .	109.45	69.4	71.15

Table III - Single Sampling Plan for Drained Weights

Sample size (number of sample units)	3	6	13	21	29	38	48	60	72
Acceptance No.	0	1	2	3	4	5	6	7	8

§52.1056 Recommended Minimum Fill Weights.

(a) **General**. The minimum fill weight recommendations specified in Table IV are not incorporated in the grades of the finished product since fill weight, as such, is not a factor of quality for the purposes of these grades.

(b) **Method of ascertaining fill weight.** Fill weight is determined in accordance with the U.S. Standards for Inspection by Variables and the U.S. Standards for Determination of Fill Weights.

(c) **Definitions of terms and symbols. Subgroup** means a group of sample units representing a portion of a sample.

$\overline{X'}_{\min}$ means the minimum lot average fill weight.

$LWL_{\bar{X}}$ means the lower warning limit for subgroup averages.

$LRL_{\bar{X}}$ means the lower reject limit for subgroup averages.

LWL means the lower warning limit for individual fill weight measurements.

LRL means the lower reject limit for individual fill weight measurements.

$\overline{R'}$ means a specified average range value.

$R_{\max}$ means a specified maximum range for a subgroup.

Sampling allowance code means a code letter on the sampling allowance chart of the U.S. Standards for Inspection by Variables. This letter identifies the appropriate line which gives the amount of sampling allowance to be applied to the specification average for fill weights in order to determine compliance with requirements for fill weight averages for a sample.

(d) **Compliance with recommended fill weights.** Compliance with the recommended fill weights shall be in accordance with the acceptance criteria specified in the U.S. Standards for Inspection by Variables and the U.S. Standards for Determination of Fill Weights.

Table IV - Recommended Fill Weight Values for Canned Fruit Cocktail

Container designation (metal, unless otherwise designated)	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	[illegible]	Sampling Allowance Code
5 oz - 211 x 200	3.4	3.2	3.0	2.9	2.6	0.60	1.20	D
5 oz - 211 x 202	3.7	3.5	3.3	3.2	2.9	0.60	1.20	D
6 oz - 300 x 200	4.3	4.1	3.9	3.8	3.5	0.60	1.20	D
7 oz - 211 x 212	5.0	4.8	4.6	4.5	4.2	0.60	1.20	D
8Z tall - 211 x 304	6.1	5.9	5.7	5.6	5.3	0.60	1.20	D
8Z glass - 8.5 oz avoirdupois	6.0	5.8	5.7	5.5	5.20	0.60	1.20	D
No. 300 - 300 x 407	10.6	10.2	10.0	9.8	9.4	0.90	2.0	G
No. 1 Tall - 301 x 411	11.5	11.1	10.9	10.6	10.1	1.1	2.2	H
No. 303 - 303 x 406	11.7	11.3	11.1	10.8	10.3	1.1	2.2	H
303 glass - 17.7 oz avoirdupois	12.3	11.9	11.7	11.4	10.9	1.1	2.2	H
No. 2 - 307 x 409	14.3	13.8	13.6	13.3	12.8	1.2	2.5	I
No. 2-1/2 - 401 x 411	20.7	20.2	20.0	19.6	19.0	1.3	2.7	J
No. 2-1/2 glass - 29.5 oz avoirdupois . .	20.5	20.0	19.8	19.4	18.8	1.3	2.7	J
No. 10 - 603 x 700	77.0	75.9	75.4	74.6	73.4	2.8	5.9	U

§52.1057 Ascertaining the Grade.

(a) The grade of canned fruit cocktail is ascertained by considering in conjunction with the requirements of the respective grade, the respective ratings for the factors of clearness of liquid media, color, uniformity of size, absence of defects, and character.

(b) The relative importance of each factor which is scored is expressed numerically of the scale of 100. The maximum number of points that may be given such factors are:

Factors	Points
Clearness of liquid media	20
Color	20
Uniformity of size	20
Absence of defects	20
Character	20
Total Score	100

(c) **Normal flavor and odor** means that the canned fruit cocktail is free from objectionable flavors and objectionable odors of any kind.

§52.1058 Ascertaining the Rating for the Factors Which are Scored.

The essential variation 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.

§52.1059 Clearness of Liquid Media.

(a) **"A" classification.** Canned fruit cocktail that possesses a reasonably clear liquid media may be given a score of 17 to 20 points. **Reasonably clear liquid media** means that the liquid drained from the fruit cocktail is reasonably bright in color without any tinge of pink color or dullness of color and may contain fruit particles which do not materially affect the appearance of the product.

(b) **"B" classification.** If the canned fruit cocktail possesses a fairly clear liquid media, a score of 14 to 16 points may be given. **Fairly clear liquid media** means that the liquid drained from the fruit cocktail may be slightly pink or slightly dull in color but is not off color for any reason and may contain fruit particles which materially affect, but do not seriously affect, the appearance of the product.

(c) **"SStd" classification.** Canned fruit cocktail that fails to meet he 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).

§52.1060 Color.

(a) **General.** The factor of color refers to the general brightness and uniformity of color typical of each of the fruit ingredients; the degree of freedom from staining from artificially colored cherries, if present; and the dullness or off color in any single fruit ingredient.

(b) **"A" classification.** Canned fruit cocktail that possesses a good color may be given a score of 17 to 20 points. **Good color** means that each fruit ingredient possesses a practically uniform typical color that is bright and characteristic of at least reasonably well-matured fruit that has been properly prepared and processed; that any of the fruit ingredients may be no more than slightly affected by pink staining; and that none of the fruit ingredients are dull or off color for any reasons other than being slightly affected by pink staining.

(c) **"B" classification.** If the canned fruit cocktail possesses a reasonably good color, a score of 14 to 16 points may be given. Canned fruit cocktail that falls into this classification because of staining or dullness of color shall not be graded above U.S. Grade B or U.S. Choice, regardless of the total score for the product (this is a partial limiting rule). **Reasonably good color** means that each fruit ingredient possesses a reasonably uniform typical color that is reasonably bright and characteristic of at least fairly well-matured fruit that has been properly prepared and processed; and that any of the fruit ingredients may be more than slightly affected by pink staining but not to the extent that the appearance is materially affected by this cause or may be slightly dull in color but none of the fruit ingredients are off color for reasons other than staining or dullness within these limits.

(d) **"SStd" classification.** Canned fruit cocktail 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).

§52.1061 Uniformity of Size.

(a) **General.** The factor of uniformity of size refers to the uniformity of size of intact halves of cherries and whole grapes and to the degree of deviation from the dimensions for diced units of peaches, pears, and pineapple or for sectors of pineapple which dimensions approximate the following:

(1) Diced units are not more than three-fourths inch in greatest edge dimension and will not pass through the meshes of a sieve designated as five-sixteenths inch in Table I of **Standard Specification for Sieves,** published March 1, 1940, in L. C. 584 of the National Bureau of Standards, U.S. Department of Commerce.

(2) Sectors of pineapple: The length of the outside arc is not more than three-fourth inch but is more than three-eights inch; the thickness is not more than one-half inch but is more than five-sixteenths inch; the length (measured along the radius from the inside arc to outside arc) is not more than 1-1/4 inches but is more than three-fourths inch.

(b) **"A" classification.** Canned fruit cocktail in which each of the fruit ingredients are practically uniform in size may be given a score of 17 to 20 points. **Practically uniform in size** means that not more than 10 percent by weight of the peach units, of the pear units, or of the pineapple units if diced may fail to conform to the dimensions for diced units; that not more than 10 percent by weight of the pineapple units if in sectors may fail to conform to the dimensions for sectors of pineapple; that the largest whole grape does not weigh more than three times the weight of the smallest whole grape; and that the longest dimension of the cut surface of the largest intact cherry half does not exceed the longest dimension of the cut surface of the smallest intact cherry half by more that 33-1/3 percent.

(c) **"B" classification.** If the canned fruit cocktail possesses fruit ingredients that are reasonably uniform in size, a score of 14 to 16 points may be given. Canned fruit cocktail in which more than 15 percent by weight of the peach units, of the pear units, or of the pineapple units if diced fail to conform to the dimensions for diced units and in which more than 15 percent by weight of the pineapple units in sectors fail to conform to the dimensions for sectors of pineapple shall not be graded above U.S. Grade B (or U.S. Choice), regardless of the total score for the product (this is a partial limiting rule). **Reasonably uniform in size** means that not more than 20 percent by weight of the peach units, of the pear units, or of the pineapple units if diced may fail to conform to the dimensions for diced units; that not more than 20 percent by weight of the pineapple units if in sectors may fail to conform to the dimensions for sectors of pineapple; that the largest whole grape does not weight more than 4 times the weight of the smallest whole grape; and that the longest dimension of the cut surface of the largest intact cherry half does not exceed the longest dimension on the cut surface of the smallest intact cherry half by more than 50 percent.

(d) **"SStd" classification.** Canned fruit cocktail which fail to meet the requirements of paragraph (c) of this section shall 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); and if the canned fruit cocktail fails to meet the requirements of paragraph (c) of this section only because of the deviations from the dimensions of diced units of peaches, pears, or pineapple, or of sectors of pineapple the canned fruit cocktail is also:

Below Standard in Quality
Good Food - Not High Grade

§52.1062 Absence of Defects.

(a) **General.** The factor of absence of defects refers to the degree of freedom from harmless extraneous material; from peach and pear peel; from pits or portions thereof; from capstems; from crushed or broken grapes; from broken cherry halves; from unevenly colored cherry halves; from blemished units; and from any other defects which detract from the appearance or edibility of the product.

(1) **Harmless extraneous material** means any vegetable substance not specifically mentioned herein as a defect that is harmless.

(2) A **pit or portion thereof** means any whole pit or piece of pit material, regardless of size.

(3) A **capstem** means a small woody stem which attaches a grape to the branch of grapes. Capstems are considered as defects whether or not attached to a grape.

(4) A **crushed or broken grape** means a grape that is severely crushed so as to destroy its shape or that is severed into two separate parts. Portions or fragments of grapes that are the equivalent of one grape are considered as a grape in ascertaining compliance with percentages by count of grapes.

(5) A **broken cherry half** means any portion of a cherry that is definitely less that an apparent half or a definitely mutilated cherry half.

(6) An **unevenly colored cherry half** means, if the cherry halves are artificially colored, that the color in the cherry half is other than evenly distributed in the unit or other than uniform with the color of the other cherry halves.

(7) **Blemished** in the case of the peach, pear, grape, or cherry ingredients means blemished with scab, hail injury, scar tissue, objectionable pear seed cell material, objectionable portions of interior pear stems, or other abnormality which materially affects the appearance of the unit; and in the case of the pineapple ingredient means any blemish or combination of blemishes on a unit which materially affects the appearance or edibility of the unit and includes, but is not limited to, any fruit eye or portion thereof which on the exposed portion exceeds the area of a circle one-sixteenth inch in diameter, brown spots, pieces of shell, bruised portions, or other similar blemishes.

(b) **"A" classification.** Canned fruit cocktail that is practically free from defects may be given a score of 17 to 20 points. **Practically free from defects** means that the product is practically free from harmless extraneous material, from pits or portions thereof, from the presence of peel, from loose capstems, and from other defects not specifically mentioned that more than slightly affect the appearance or edibility of the product; and that, in addition, not more than the following defective units. as applicable for the ingredient, may be present:

(1) **Peach.** Five percent, by weight, of the peach units maybe blemished;

(2) **Pear.** Five percent, by weight, of the pear units may be blemished;

(3) **Pineapple.** Five percent, by weight, of the pineapple units may be blemished.

(4) **Grape.** 10 percent, by count, of the grapes in a container containing 10 grapes or more and one grape in a container containing less than 10 grapes may be blemished; five percent, by count of the grapes in a container containing 20 grapes or more, and one grape in a container containing less than 20 grapes may be crushed or broken; and 10 percent, by count, of the grapes in a container containing 10 grapes or more, and one grape in a container containing less than 10 grapes may have a capstem attached; and

(5) **Cherry.** Five percent, by count, of the cherry halves in a container containing 20 cherry halves or more, and one cherry half in a container containing less that 20 cherry halves may be blemished; five percent, by count, of the cherry halves in a container containing 20 cherry halves or more and one cherry half in a container containing less than 20 cherry halves may be broken cherry half; and five percent, by count, of the cherry halves in a container containing 20 cherry halves or more, and one cherry half in a container containing less than 20 cherry halves may be unevenly colored; **Provided,** that in all containers comprising the sample such blemished cherry halves do not exceed an average of five percent, by count, of the total number of cherry halves; such broken cherry halves do not exceed an average of five percent, by count, of the total numbers of cherry halves; and such unevenly colored cherry halves do not exceed an average of five percent, by count, of the total number of cherry halves.

(c) **"B" classification.** If the canned fruit cocktail is reasonably free from defects, a score of 14 to 16 points may be given. Canned fruit cocktail that falls into this classification shall not be graded above U.S. Grade B or U.S. Choice, regardless of the total score for the product (this is a limiting rule). **Reasonably free from defects** means that the product is practically free from harmless extraneous material and from pits or portions thereof, that the product is reasonably free from loose capstems and from any other defects not specifically mentioned that materially affect the appearance or edibility of the product; that not more than 1/4 square inch of peach peel or pear peel for each pound of net contents may be present; and that, in addition, not more than the following defective units as applicable for the ingredient, may be present:

(1) **Peach.** 10 percent, by weight, of the peach units may be blemished;

(2) **Pear.** 10 percent, by weight of the pear units may be blemished;

(3) **Pineapple.** 12-1/2 percent, by count, of the pineapple units may be blemished.

(4) **Grape.** 20 percent, by count, of the grapes may be blemished; 10 percent, by count, of the grapes in a container containing 10 grapes or more, and one grape in a container containing less than 10 grapes may be crushed or broken; and 10 percent, by count, of the grapes in a container containing 10 grapes or more and one grape in a container containing less than 10 grapes may have the capstem attached; and

(5) **Cherry.** 15 percent, by count, of the cherry halves may be blemished; 15 percent, by count, of the cherry halves in a container containing more than six cherry halves and one cherry half in a container containing six cherry halves or less may be a broken cherry half; and 15 percent, by count, of the cherry halves in a container containing more than six cherry halves, and one cherry half in a container containing six cherry halves or less may be unevenly colored.

(d) **"SStd" classification.** Canned fruit cocktail that fails to meet any of the requirements of paragraph (c) of this section shall be given a score of 0 to 13 points; shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule); and may or may not be:

Below Standard in Quality
Good Food - Not High Grade

§52.1063 Character.

(a) General. The factor of character refers to the texture and tenderness for the fruit ingredients as prepared and processed for canned fruit cocktail.

(b) "A" classification. Canned fruit cocktail that possesses a good character may be given a score of 17 to 20 points. **Good character** means that each fruit ingredient is reasonably uniform in texture and tenderness with no more than slight disintegration and that the individual fruit ingredients meet the following requirements:

(1) Peach. The texture is typical of diced peaches prepared and processed from at least reasonably well-matured fruit and the units may range in tenderness from slightly firm to slightly soft but possess fairly well-defined edges;

(2) Pear. The texture is typical of diced pears prepared and processed from properly ripened pears or from pears of moderate graininess and the units may range in tenderness from slightly firm to slightly soft and may have slightly rounded edges;

(3) Pineapple. The units are practically uniform in ripeness with fruitlets of compact structure, are reasonably free from porosity and are practically free from hard core material;

(4) Grape. The units are reasonably plump and reasonably firm; and

(5) Cherry. The units are reasonably firm.

(c) "B" classification. If the canned fruit cocktail possesses a reasonably good character, a score of 14 to 16 points may be given. Canned fruit cocktail that falls into this classification shall not be graded above U.S. Grade B or U.S. Choice, regardless of the total score for the product (this is a limiting rule). **Reasonably good character** means that each fruit ingredient may range from a firm to soft texture without serious disintegration and that the individual fruit ingredients meet the following requirements.

(1) Peach. The texture is typical of diced peaches prepared and processed from at least fairly well-matured fruit and the units may range in tenderness from firm to soft and may possess frayed edges.

(2) **Pear.** The texture is typical of diced pears prepared and processed from properly ripened pears or from pears of marked graininess and the units are reasonably tender or tenderness may be variable within the unit;

(3) **Pineapple.** The units are reasonably uniform in ripeness with fruitlets of reasonably compact structure, are fairly free from porosity, and reasonably free from hard core material;

(4) **Grape.** The units may be variable in texture from firm to soft but not mushy or excessively flabby; and

(5) **Cherry.** The unit may be fairly firm to soft but not excessively flabby.

(d) **"SStd" classification.** If the canned fruit cocktail fails to meet the requirements of paragraph (c) of this section, a score of 0 to 13 points may be given. Canned fruit cocktail that falls into this classification shall not be graded above substandard, regardless of the total score for the product (this is a limiting rule).

§52.1064 Ascertaining the Grade of a Lot.

The grade of a lot of canned fruit cocktail 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 (7 CFR 52.1 through 52.83).

§52.1065 Score Sheet for Canned Fruit Cocktail.

Number, size and kind of container . . . . . .
Container marks or identification . . . . . .
Label . . . . . .
Net Weight (ounces) . . . . . .
Vacuum (inches) . . . . . .
Drained weight (ounces) . . . . . .
( ) Meets fill of container . . . . . .
( ) Fails fill of container . . . . . .
Brix measurement . . . . . .
Sirup designation (extra heavy, heavy, etc . . . . . .
Proportions of fruit ingredients:

Peach:	___ oz	___ %	( ) meets ( ) fails	. . . . .
Pear:	___ oz	___ %	( ) meets ( ) fails	. . . . .
Pineapple:	___ oz	___ %	( ) meets ( ) fails	. . . . .
Grape:	___ oz	___ %	( ) meets ( ) fails	. . . . .
Cherry:	___ oz	___ %	( ) meets ( ) fails	. . . . .
Total	___ oz	100 %		

Count:
Pineapple ( ) sectors ( ) diced . . . . . .
Cherry halves . . . . . .

Factors	Score points		
Clearness of liquid media	20	"A" "B" "SStd"	17-20 14-16 0-13 1/
Color	20	"A" "B" "SStd"	17-20 14-16 2/ 0-13 1/
Uniformity of size	20	"A" "B" "SStd"	17-20 14-16 2/ 0-13 1/
Absence of defects	20	"A" "B" "SStd"	17-20 14-16 1/ 0-13 1/
Character	20	"A" "B" "SStd"	17-20 14-16 1/ 0-13 1/
Total score	100		

Normal flavor and odor . . . . . .
U.S. Grade . . . . . .

1/ Indicates limiting rule.
2/ Indicates partial limiting rule.

The U.S. Standards for Grades of Canned Fruit Cocktail as herein amended, shall become effective May 12, 1976, and thereupon will supersede the U.S. Standards for Grades of Canned Fruit Cocktail which have been in effect since June 20, 1973.

Dated: April 6, 1976

DONALD E. WILKINSON
Administrator
Agricultural Marketing Service