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United States Standards for Grades of Canned Fruits for Salad

Effective April 21, 2006

This is the third issue, as amended, of the United States Standards for Grades of Canned Fruit Salad, 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 June 20, 1973

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
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United States Standards for Grades of Canned Fruits for Salad

Section		Page No.
§52.3831	Product description	2
§52.3832	Grades.	2
§52.3833	Proportion and forms of fruits.	2
§52.3834	Liquid media and Brix measurements.	3
§52.3835	Recommended fill of container.	4
§52.3836	Recommended minimum drained weight.	4
§52.3837	Recommended fill weights.	5
§52.3838	Ascertaining the grade.	7
§52.3839	Ascertaining the rating for the factors which are scored.	8
§52.3840	Color.	8
§52.3841	Uniformity of count and size.	9
§52.3842	Absence of defects.	11
§52.3843	Character.	15
§52.3844	Ascertaining the grade of a lot.	17
§52.3845	Score sheet.	18

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.

§52.3831 Product description

Canned fruits for salad or **canned salad fruits** or **canned fruit salad** for the purposes of this subpart is the product consisting of units of properly prepared apricots, yellow clingstone peaches, pears, pineapple, cherries, and/or grapes in the forms (or styles), and proportions as specified in table I of this subpart. The product is packed in a suitable liquid medium with or without the addition of nutritive sweetening ingredients, artificial sweetening ingredients, or other ingredients permissible under the Federal Food, Drug, and Cosmetic Act, and is processed by heat to assure preservation of the product in hermetically sealed containers.

§52.3832 Grades.

(a) **U.S. Grade A** or **U.S. Fancy** is the quality of canned fruits for salad in which each fruit ingredient possesses similar varietal characteristics; in which the fruit ingredients possess a good color, are practically uniform in count and size, are practically free from defects, possess a good character, possess a normal flavor and odor; and that 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 fruits for salad in which each fruit ingredient possesses similar varietal characteristics; in which the fruit ingredients possess a reasonably good color, may be irregular in count but are fairly uniform in size, are reasonably free from defects, possess a reasonably good character, possess a normal flavor and odor; and that 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 fruits for salad that fail to meet the requirements of U.S. Grade B.

§52.3833 Proportion and forms of fruits.

Canned fruits for salad shall consist of the kinds of fruits in the forms (styles) and proportions as specified in Table I of this subpart.

Table I

Fruit and forms (or styles)	Proportion (percent)[1]	
	Not less than	Not more than
Apricots: Unpeeled quarters; or unpeeled halves; or peeled quarters; or peeled halves	15	30
Yellow clingstone peaches: Peeled quarters; or peeled slices	23	46
Pears: Peeled quarters; or peeled slices	19	38
Pineapple: Wedge-shaped segments from slices	8	16
Cherries, whole: Artificially colored red; or artificially colored red and artificially flavored	3	8
Grapes, whole: Natural, seedless	6	12

[1]Percentages of each fruit based on the average drained weight from the containers examined: **Provided**, that the variability is within the range of good commercial practice.

§52.3834 Liquid media and Brix measurements.

Cutout requirements for liquid media in canned fruits for salad 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 cutout Brix measurements, as applicable, for the respective designations are as follows:

Designations	**Brix measurement**
Extra heavy sirup or extra heavy fruit juice sirup.	22° or more but less than 35°
Heavy sirup or heavy fruit juice sirup.	18° or more but less than 22°
Light sirup or light fruit juice sirup.	14° or more but less than 18°
In water	No requirement
In fruit juice	No requirement

§52.3835 Recommended fill of container.

The recommended fill of container for canned fruits for salad is not incorporated in the grades of the finished product since fill of container, as such, is not a factor of quality for the purposes of these grades. It is recommended that each container be as full of the fruit ingredients as practicable without impairment of quality and that the product and packing medium occupy not less than 90 percent of the volume of the container.

§52.3836 Recommended minimum drained weight.

(a) **General.** The minimum drained weight recommendations in table II of this subpart are not incorporated in the grades of the finished product since drained weight, as such, is not a factor of quality for the purposes of these grades.

(b) **Method for ascertaining drained weight.** The drained weight of canned fruits for salad 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 inch $\pm$ 3 percent, square openings) so as to distribute the product evenly, inclining the sieve slightly to facilitate drainage, and allowing to drain for 2 minutes. The drained weight is the weight of the sieve and fruits less the weight of the dry sieve. A sieve 8 inches in diameter is used for the equivalent of No. 3 size cans (404 x 414) and smaller, and a sieve 12 inches in diameter is used for containers larger than the equivalent of the No. 3 size can.

(c) **Definitions of symbols.**

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

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

(d) **Compliance with recommended drained weights.** A lot of canned fruits for salad is considered as meeting the minimum drained weight recommendations if the following criteria are met:

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

(2) The number of sample units which fail to meet the recommended 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 - Recommended Minimum Drained Weights

Container designations (metal, unless otherwise stated)	Container size (overall dimensions)		Overflow capacity (fluid ounces)	In any liquid medium (ounces)	
	Diameter (inches)	Height (inches)			
				LL	$\overline{X}_d$
8Z tall	211	304	. . . . .	4.7	5.2
8 oz glass	. . . . .	. . . . .	8.2	4.7	5.2
No. 300	300	407	. . . . .	8.3	9.0
No. 1 tall	301	411	. . . . .	9.3	10.0
No. 303	303	406	. . . . .	9.3	10.0
No. 303 glass	. . . . .	. . . . .	17.0	9.3	10.0
No. 2	307	409	. . . . .	11.6	12.5
No. 2-1/2	401	411	. . . . .	16.9	18.0
No. 2-1/2 glass	. . . . .	. . . . .	28.35	16.9	18.0
No. 10	603	700	. . . . .	62.4	64.5

Table III -Single Sampling Plan for Drained Weight

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

§52.3837 Recommended 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 the grades.

(b) **Method for 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 Fruits for Salad
(Ounces)

Container designation (metal, unless otherwise designated)	$\overline{X'}_{min}$	$LWL_{\bar{x}}$	$LRL_{\bar{x}}$	LWL	LRL	$\overline{R'}$	R_{max}	Sampling Allowance Code
8Z tall	5.4	5.0	4.8	4.6	4.2	0.9	2.0	G
8 oz glass	5.4	5.0	4.8	4.6	4.2	0.9	2.0	G
No. 300	9.6	9.1	8.9	8.6	8.1	1.2	2.5	I
No. 1 Tall	10.6	10.1	9.8	9.5	8.9	1.3	2.7	J
No. 303	10.6	10.1	9.8	9.5	8.9	1.3	2.7	J
No. 303 glass	10.6	10.1	9.8	9.5	8.9	1.3	2.7	J
No. 2	12.8	12.2	11.9	11.5	10.8	1.5	3.2	L
No. 2-1/2	18.7	18.0	17.7	17.2	16.4	1.7	3.7	N
No. 2-1/2 glass	18.7	18.0	17.7	17.2	16.4	1.7	3.7	N
No. 10	70.5	69.2	68.6	67.7	66.3	3.3	6.9	W

§52.3838 Ascertaining the grade.

(a) General. In addition to considering other requirements outlined in the standards the following quality factors are evaluated:

(1) Factors not rated by score points.

(i) Varietal characteristics.

(ii) Flavor and odor.

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

Factors	Points
Color	20
Uniformity of count and size	20
Absence of defects	30
Character	30
Total Score	100

(b) Definition of normal flavor and odor. Normal flavor and odor means that the individual fruits may lack the distinctive flavor and odor of each fruit ingredient but that the product is free from objectionable flavors and objectionable odors of any kind.

§52.3839 Ascertaining the rating for the factors which are scored.

The essential variations 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).

§52.3840 Color.

(a) **"A" classification.** Canned fruits for salad that possess a good color may be given a score of 17 to 20 points. **Good color** means that each fruit ingredient possesses a reasonably uniform typical color that is bright and characteristic of at least reasonably well-matured (or ripened) fruit that has been properly prepared and processed; that the fruit ingredients may be no more than slightly affected by pink staining; that none of the fruit ingredients are dull or off color for reasons other than being slightly affected by pink staining; and that not more than 10 percent, by count, of all the units may possess a fairly good color; **Provided**, that not more than 20 percent, by count, of any one fruit may possess a fairly good color.

(b) **"B" classification.** If the canned fruits for salad possess a reasonably good color, a score of 14 to 16 points may be given. Canned fruits for salad that fall into this classification shall not be graded above U.S. Grade B, regardless of the total score for the product (this is a limiting rule). **Reasonably good color** means that each fruit ingredient possesses a fairly uniform and fairly good typical color that is characteristic of at least fairly well-matured (or ripened) fruit that has been properly prepared and processed; that 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 but none of the fruit ingredients may be off color for reasons other than staining or dullness within these limits and that not more than 10 percent, by count of all the units may fail to meet such reasonably good color or may be dull in color: **Provided**, that not more than 20 percent, by count, of any one fruit may be of such color.

(c) **"SStd" classification.** Canned fruits for salad that fail to meet the 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).

§52.3841 Uniformity of count and size.

(a) "A" classification. Canned fruits for salad that are practically uniform in count and size may be given a score of 17 to 20 points.

(1) Practically uniform in count means the minimum number of units of fruit as specified in table V of this subpart.

(2) Practically uniform in size means with respect to the individual fruits within each container; and excluding cherries or grapes that may be present:

(i) Apricots. Halves or quarters are very symmetrical; and the weight of the largest full size half does not exceed the weight of the smallest full-size half by more than 75 percent.

(ii) Pears or peaches (quarters). Quarters are very symmetrical; the weight of the largest full-size quarter does not exceed the weight of the smallest full-size quarter by more than 60 percent.

(iii) Peaches (slices). Not more than 5 percent, by count, of the units may be partial slices, slivers, and slabs; and any variation in the size and symmetry of normal slices does not affect more than slightly the appearance of the product.

(iv) Pears (slices). Not more than 10 percent, by count, of the units may vary noticeably from the uniform shape of slices.

(v) Pineapple (wedges). Not more than a total of 10 percent, by count, of the units may vary noticeably in measurement of the outside arc of the wedges, may be less than five-sixteenths inch or more than one-half inch in thickness, and may be less than eleven-sixteenths inch or more than 1-1/4 inches in length.

(b) "B" classification. If the canned fruits for salad are irregular in count, or fairly uniform in size, a score of 14 to 16 points may be given. Canned fruits for salad that fall into this classification shall not be graded above U.S. Grade B, regardless of the total score for the product (this is a limiting rule).

(1) Irregular in count means that the canned fruits for salad (within the container) fail to meet the applicable count requirements of the (A) classification (paragraph (a) of this section).

(2) **Fairly uniform in size** means with respect to the individual fruit within each container; and excluding cherries or grapes that may be present:

(i) **Apricots.** Units may vary in size and thickness; the weight of the largest full-size half may be not more than twice the weight of the smallest full-size half.

(ii) **Pears or peaches (quarters).** Quarters may vary in size and thickness; the weight of the largest full-size quarter may be not more than twice the weight of the smallest full-size quarter.

(iii) **Peaches (slices).** Not more than 20 percent, by count, of the units may be partial slices, slivers, and slabs; and the balance of normal slices may vary noticeably in size and thickness.

(iv) **Pears (slices).** Not more than 20 percent, by count, of the units may vary noticeably from the uniform shape of slices.

(v) **Pineapple (wedges).** Not more than a total of 15 percent, by count, of the units may vary noticeably in measurement of the outside arc of the wedges, may be less than five-sixteenths inch or more than one-half inch in thickness, and may be less than eleven-sixteenths or more than 1-1/4 inches in length.

(c) **"SStd" classification.** Canned fruits for salad that fail to meet the requirements of paragraph (b) of this section with respect to uniformity of size 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).

Table V

When the following forms (styles) are present, and excluding grapes as fruit units, if present	8 oz. cans or glass	No. 1 tall cans, No. 300 cans, No. 303 cans (or equivalent glass)	No. 2-1/2 cans or glass	No. 10 cans
Halved apricots, quartered peaches, quartered pears.	No less than 2 units each of 5 fruits.	No less than 3 units each of 5 fruits.	No less than 5 units each of 5 fruits.	No less than 20 units of 3 or more fruits.
Halved apricots, sliced or quartered peaches, sliced or quartered pears	No less than 2 units each of fruits other than those of sliced style(s).	No less than 3 units each of fruits other than those of sliced style(s).	No less than 5 units each of fruits other than those of sliced style(s).	No less than 20 units each of 2 or more fruits other than those of sliced style(s).
Quartered apricots, sliced or quartered peaches, sliced or quartered pears.	No less than 2 units each of fruits other than peaches and/or pears of sliced style and quartered style apricots.	No less than 3 units each of fruits other than peaches and/or pears of sliced style and quartered style apricots.	No less than 5 units each of fruits other than peaches and/or pears of sliced style and quartered style apricots.	No less than 20 units of 2 or more fruits other than peaches and/or pears of sliced style and quartered style apricots.

§52.3842 Absence of defects.

(a) General. The factor of defects refers to loose or attached peel from peaches or pears or when peeled apricots are present; blemishes typical for each fruit ingredient; and other defects not specifically mentioned (such as, but not limited to, harmless extraneous material, main stems or portions thereof, capstems from or on grapes, pit or core material, broken or severed units, excessive trimming) that affect the appearance or edibility of the product.

(b) Definition of blemishes. For the purposes of the standards in this subpart, blemishes (or blemished or blemished unit) for the respective fruit ingredient are as follows:

(1) Apricot.

(i) Minor blemishes. Minor blemishes in unpeeled style include **freckles** and also mean:

(a) **Light brown to brown surface** areas which, singly or in combination on a unit, exceed in the aggregate the area of a circle one-eighth inch in diameter but do not exceed in the aggregate the area of a circle one-fourth inch in diameter; or

(b) **Single dark brown surface** areas that do not exceed the area of a circle one-eighth inch in diameter but which, singly or in combination with other **minor blemishes** on a unit, affect materially but not seriously the appearance of the unit. **Light-brown to brown surface areas and freckles** that are insignificant and less than the area of a circle one-eighth inch in diameter and which do not affect materially the appearance of the unit are not considered **blemished**.

(ii) **Serious blemishes.** **Serious blemishes** include units affected by scab, hail injury, discoloration, or other abnormalities in the following degree:

(a) Light-brown to brown surface areas in unpeeled styles which, singly or in combination on a unit, exceed in the aggregate the area of a circle one-fourth inch in diameter;

(b) Blemishes that extend into the fruit tissue regardless of area or depth;

(c) Single dark brown surface areas in unpeeled styles that exceed the area of a circle one-eighth inch in diameter, whether or not the unit is affected by minor blemishes; or

(d) Any blemish whether or not specifically defined or mentioned in this subparagraph which affects seriously the appearance of the unit but is not a filthy or decomposed substance.

(2) **Cherries.**

(i) **Blemished or blemished units** include, but are not necessarily limited to, cherries that are deformed, are damaged by mechanical injury, possess pits or portions thereof; are affected by surface discoloration, rough surface areas, or checks or cracks to the extent that the appearance of the cherry is materially affected.

(ii) **Seriously blemished or seriously blemished units** include cherries that are blemished to the extent that the appearance of the cherry is seriously affected or the edibility of the cherry is affected in any way.

(3) Peach.

(i) **Blemished. Blemished or blemished units** means units that are blemished with scab, hail injury discoloration, or other abnormality which affects materially the appearance or edibility of the unit.

(ii) **Seriously blemished. Seriously blemished or seriously blemished units** means units that are blemished to the extent that the appearance or edibility of the unit is seriously affected.

(4) Pear.

(i) **Blemished. Blemished or blemished units** means units that are blemished with scab, hail injury, discoloration, or other abnormality covering an aggregate area exceeding the area of a circle one-fourth inch in diameter or units that are partially or improperly cored or stemmed. Units with black or very dark spots or any other damage which materially affect the appearance or edibility of the product are considered as **blemished** regardless of the area of the injury.

(ii) **Seriously blemished. Seriously blemished or seriously blemished units** means units that are blemished to the extent that the appearance or edibility of the unit is seriously affected.

(5) Pineapple.

(i) **Blemished.**

(a) Blemishes include:

(1) Any of the following, if in excess of one-sixteenth inch in the longest dimension on the exposed surface of the unit; eyes, pieces of shell, brown spots.

(2) Deep fruit eyes.

(3) Bruised portions.

(4) Other abnormalities that it is possible to detect in good commercial practice before sealing in the containers.

(c) **"A" classification.** Canned fruits for salad that are practically free from defects may be given a score of 26 to 30 points. **Practically free from defects** in canned fruits for salad means:

(1) Not more than one-fourth square inch of peel, on an average, per pound of total contents may be present;

(2) Not more than a total of 10 percent, by count, of all the fruit units may be blemished and seriously blemished: Provided, that not more than 5 percent, by count, may be seriously blemished; and

(3) The present of blemished and seriously blemished units, peel, and any other defects, individually or collectively does not materially affect the appearance or edibility of the product.

(d) **"B" classification.** If the canned fruits for salad are reasonably free from defects, a score of 21 to 25 points may be given. Canned fruits for salads that fall into this classification shall not be graded above **U.S. Grade B**, regardless of the total score for the product (this is a limiting rule). **Reasonably free from defects** in canned fruits for salad means:

(1) Not more than one-half square inch of peel, on an average, per pound of total contents may be present;

(2) Not more than a total of 20 percent, by count, of all the fruit units may be blemished: **Provided**, that not more than 10 percent, by count, may be seriously blemished; and

(3) The presence of blemished and seriously blemished units, peel and any other defects, individually or collectively does not seriously affect the appearance or edibility of the product.

(e) **"SStd" classification.** Canned fruits for salad that fail to meet the requirements of paragraph (d) of this section may be given a score of 0 to 20 points and shall not be graded above **Substandard**, regardless of the total score for the product (this is a limiting rule).

§52.3843 Character.

(a) **General.** The factor of character, as may be applicable to the respective fruit ingredient, refers to the degree of ripeness, the texture and condition of the flesh, the firmness, the tenderness, and the tendency of the units to retain their apparent original conformation and size without material disintegration.

(b) **"A" classification.** Canned fruits for salad that possess a good character may be given a score of 25 to 30 points. **Good character means** that not more than 10 percent, by count, of the total number of apricot, peach, pear, and pineapple ingredients may fail to comply with the following requirements for the individual fruit ingredient, and that the cherries, or grapes if present, are reasonably firm and retain their apparent original conformation.

(1) **Apricot.** The units possess a reasonably uniform, reasonably tender texture typical of properly ripened canned apricots that are properly processed; the texture is reasonably fleshy, and the units are reasonably thick but the tenderness may be variable within the unit or among the units; and the units may be soft to slightly firm or slightly ragged but are not mushy.

(2) **Peach.** The units possess a texture typical of mature, properly ripened, properly prepared, and properly processed canned clingstone peaches; the texture is reasonably fleshy, and the units are reasonably tender or the tenderness may be variable within the unit; and the units are reasonably intact with not more than slightly frayed edges and may be slightly firm or slightly soft but are not mushy.

(3) **Pear.** The unit possess a texture typical of properly ripened pears that are properly processed; the units may possess a texture of moderate graininess; and units are reasonably tender or the tenderness may be variable within the unit.

(4) **Pineapple.** The units are of practically uniform ripeness, the fruitlets appear as a compact structure, and the units are reasonably free from porosity.

(c) **"B" classification.** If the canned fruits for salad possess a reasonably good character, a score of 21 to 24 points may be given. Canned fruits for salad that fall into this classification shall not be graded above **U.S. Grade B**, regardless of the total score for the product (this is a limiting rule). **Reasonably good character** means that not more than 10 percent, by count, of the total number of apricot, peach, pear, and pineapple ingredients may fail to comply with the following requirements for the individual fruit ingredient, and that the cherries, or grapes if present, may be only fairly firm: **Provided**, that the appearance or edibility of the product is not affected materially by such units:

(1) **Apricot.** The units possess a texture of properly processed apricots which may be variable but the texture is fairly fleshy and the units are in tact; the units may be lacking uniformity of tenderness but are not so firm as to be **not tender**; and the units may be markedly ragged with frayed edges or may be very soft but are not mushy.

(2) **Peach.** The units possess a texture typical of mature, properly prepared, and properly processed canned clingstone peaches which may be variable but the texture is fairly fleshy; the units may be lacking uniformity of tenderness, but are not so firm as to be **not tender**; and the units may be frayed but not excessively frayed or may be soft but are not mushy.

(3) **Pear.** The units possess a texture of properly processed pears which may be variable; the units may possess a texture of marked graininess; and the units are reasonably tender or tenderness may be variable within the unit;;

(4) **Pineapple.** The units are of reasonably uniform ripeness, the fruitlets are reasonably compact in structure, and the units are fairly free from porosity.

(d) **"SStd" classification.** Canned fruits for salad that fail to meet the requirements of paragraph (c) of this section may be given a score of 0 to 20 points and shall not be graded above substandard, regardless of the total score for the product (this is a limited rule).

§52.3844 Ascertaining the grade of a lot.

The grade of a lot of canned fruits for salad 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 (§52.1 through §52.83).

§52.3845 Score sheet.

Size and kind of container . . . . . .
Container mark or identification . . . . . .
Label . . . . . .
Net weight (ounces)
Vacuum (inches) . . . . . .
Drained weight (ounces) . . . . . .
Brix measurement . . . . . .
Sirup designation (extra heavy, heavy, etc.) . . . . . .

Proportions of fruit ingredients:

Fruit	Average Ounces Percent	Count ranges	Styles
Apricot		. . . . . to	. . . . .
Peach		. . . . . to	. . . . .
Pear		. . . . . to	. . . . .
Pineapple		. . . . . to	. . . . .
Cherry		. . . . . to	. . . . .
Grape		. . . . . to	. . . . .
Total	100		

Factors	Score Points	
Color	20	"A" 17-20 "B" 14-16 1/ "SStd" 0-13 1/
Uniformity of count and size	20	"A" 17-20 "B" 14-16 1/ "SStd" 0-13 1/
Absence of defects	30	"A" 26-30 "B" 21-25 1/ "SStd" 0-20 1/
Character	30	"A" 25-30 "B" 21-24 1/ "SStd" 0-20 1/
Total Score	100	

Flavor and odor ( ) normal; ( ) off . . . . . .
Grade . . . . . .

1/ Indicates limiting rule

The U.S. Standards for Grades of Canned Fruits for Salad as herein amended shall become effective June 20, 1973, and thereupon will supersede the U.S. Standards for Grades of Canned Fruits for Salad which have been in effect since July 5, 1960.

Dated May 10, 1973.

E.L. Peterson
Administrator,
Agricultural Marketing Service

Published in the Federal Register of June 4, 1960 (25 F.R. 4949)
Sections 52.3836, 52.3837, and 52.3841 amended June 20, 1973 (38 F.R. 13359).