



**United States
Department of
Agriculture**

**Agricultural
Marketing
Service**

**Fruit and
Vegetable
Division**

**Processed
Products
Branch**

United States Standards for Grades of Canned Ripe Olives

Effective date September 13, 1983

This is the third issue, as amended, of the United States Standards for Grades of Canned Ripe Olives. This issue contains all of the requirements of the third issue, effective August 4, 1981, and the amendments published in the **FEDERAL REGISTER** of September 13, 1983 (48 FR 41011) to become effective September 13, 1983.

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 Division, AMS
U.S. Department of Agriculture
P.O. Box 96456, Rm. 0709, So. Bldg.
Washington, D.C. 20090-6456

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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.

§52.3751 Product description.

Canned ripe olives are prepared from properly matured olives which have first been properly treated to remove the characteristic bitterness; are packed in a solution of sodium chloride, with or without spices and are sufficiently processed by heat in hermetically-sealed containers. Canned olives which are not oxidized in processing and which possess tan to light bronze color indicative of preparation from olives of advanced maturity and commonly referred to as **tree-ripened** or **home-cured** are not covered by the standards in this subpart.

§52.3752 Types of canned olives.

Canned ripe olives are processed as two distinct types. Unless specific type is stated in this subpart, **canned ripe olives** refers to olives of either **ripe-type** or **green-ripe type**.

- (a) **Ripe type.** **Ripe type** olives are those which have been treated and oxidized in processing to produce a typical dark brown to black color.
- (b) **Green-ripe type.** **Green-ripe type** olives are those which have not been oxidized in processing; which range in color from yellow-green, green-yellow or other greenish casts; and which may be mottled.

§52.3753 Styles of canned ripe olives.

- (a) **Whole.** **Whole** olives are those which have not been pitted.
- (b) **Pitted.** **Pitted** olives are those from which pits have been removed.
- (c) **Halved.** **Halved** olives are pitted olives in which each olive is cut lengthwise into two approximately equal parts.
- (d) **Segmented.** **Segmented** olives are pitted olives in which each olive is cut lengthwise into three or more approximately equal parts.
- (e) **Sliced.** **Sliced** olives consist of parallel slices of fairly uniform thickness prepared from pitted olives.
- (f) **Chopped.** **Chopped** olives are random-size cut pieces or cut bits prepared from pitted olives.
- (g) **Broken pitted.** **Broken pitted** olives consist substantially of large pieces that may have been broken in pitting but have not been sliced or cut.

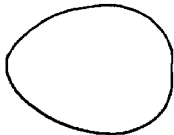
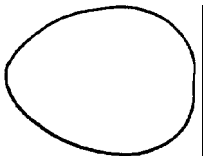
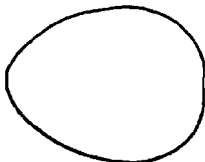
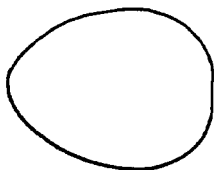
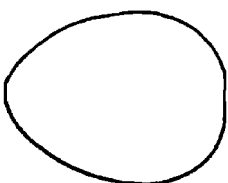
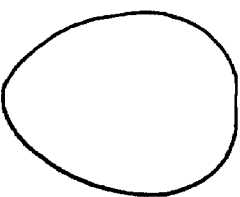
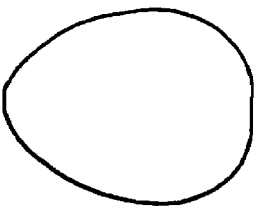
§52.3754 Size designations for whole and pitted styles.

(a) General.

- (1) Average count** for canned whole ripe olives is determined from all containers in the sample and is calculated on the basis of the drained weight of the olives.
- (2) Diameters** of canned whole and pitted ripe olives are determined by measuring the smallest diameters at the largest circumferences at right angles to the longitudinal axis of the olives. The longitudinal axis is a line running from the stem to the apex of the olive.

- (b) Size determination.** Size of canned whole or pitted olives shall conform to the applicable count per pound range indicated in Table I in the case of whole olives, or conform closely to the applicable illustration in Table I in the case of pitted olives. When the count per pound of whole olives falls between two count ranges, the size designation shall be the next smaller size.

TABLE I
SIZE - CANNED WHOLE AND PITTED RIPE OLIVES

DESIGNATION	COUNT PER POUND	ILLUSTRATION	APPROXIMATE DIAMETER RANGE ILLUSTRATED
SMALL	128 - 140		16 - 17 (mm)
MEDIUM	106 - 121		17 - 19 (mm)
LARGE	91 - 105		19 - 20 (mm)
EXTRA LARGE	65 - 88		20 - 22 (mm)
JUMBO	51 - 60		22 - 24 (mm)
COLOSSAL	41 - 50		24 - 26 (mm)
SUPER COLOSSAL	40 OR LESS		26 and over (mm)

§52.3755 Minimum drained weights.

(a) General.

- (1)** The minimum drained weights for the various applicable styles in Table II and III are not incorporated in the grade of the finished product since drained weight, as such, is not a factor of quality for the purposes of these grades.
- (2)** The minimum drained weights are based on equalization of the product 30 days or more after the product has been canned.

(b) Method for determining drained weight. The drained weight of canned ripe olives is determined by emptying the contents of the container upon a U.S. Standard No. 8 circular sieve of proper diameter containing eight meshes to the inch (2.3 mm (0.0937 inch), ± 3 percent, square openings) so as to distribute the product evenly over the sieve. Without shifting the product, incline the sieve at an angle of 17 degrees to 20 degrees to facilitate drainage and allow to drain for two minutes. The weight of drained olives is the weight of the sieve and product less the weight of the dry sieve. A sieve 20 cm (8 inches) in diameter is used for containers with total contents of 1.5 kg (3.3 lbs) and less, and a sieve 30 cm (12 inches) in diameter is used for containers with total contents greater than 1.5 kg (3.3 lbs.).

(c) Compliance with minimum drained weights. A lot of canned ripe olives is considered as meeting the minimum drained weights if the following criteria are met:

- (1)** The average of the drained weights from all the sample units in the sample is equal to or greater than the acceptance value for drained weights for the size (designated as $\bar{X}_d$ in Tables II and III);
- (2)** There shall be no unreasonable shortage in any individual container.

**Table II - Acceptance Values for Drained Weights
Whole**

	211 X 304		300 X 407		603 X 700	
	$\bar{X}_d$ ounces	$\bar{X}_d$ grams	$\bar{X}_d$ ounces	$\bar{X}_d$ grams	$\bar{X}_d$ ounces	$\bar{X}_d$ grams
Small	4.5	127.5	7.75	219.7	66.0	1871.1
Medium	4.5	127.5	7.75	219.7	66.0	1871.1
Large	4.5	127.5	7.75	219.7	66.0	1871.1
Extra Large	4.5	127.5	7.5	212.6	66.0	1871.1
Jumbo	4.0	113.4	7.25	205.5	64.0	1814.4
Colossal	4.0	113.4	7.25	205.5	64.0	1814.4
Super Colossal	4.0	113.4	7.25	205.5	64.0	1814.4

**Table II - Acceptance Values for Drained Weights
Pitted**

	211 X 304		300 X 407		603 X 700	
	$\bar{X}_d$ ounces	$\bar{X}_d$ grams	$\bar{X}_d$ ounces	$\bar{X}_d$ grams	$\bar{X}_d$ ounces	$\bar{X}_d$ grams
Small	3.25	92.1	6.0	170.1	51.0	1445.8
Medium	3.25	92.1	6.0	170.1	51.0	1445.8
Large	3.5	99.2	6.0	170.1	51.0	1445.8
Extra Large	3.5	99.2	6.0	170.1	51.0	1445.8
Jumbo	3.25	92.1	5.75	163.0	49.0	1389.1
Colossal	3.25	92.1	5.75	163.0	49.0	1389.1
Super Colossal	3.25	92.1	5.75	163.0	49.0	1389.1

Table III - Acceptance Values for Drained Weights (Ounces)

	Water Capacity Oz. Avdp.	Halved, Segmented, Sliced		Chopped	
		$\bar{X}_d$	LL	$\bar{X}_d$	LL
200 X 214		2.3	1.9	4.2	3.9
211 X 200	4.9	2.3	1.9	4.2	3.9
305 X 109		3.0	2.6	5.5	5.2
307 X 113		3.0	2.6	5.5	5.2
211 X 304	8.65	3.8	3.4	7.6	7.2
No. 300 (300 X 407)	15.2	6.5	6.1	13.3	12.7
No. 10 (603 X 700)	109.45	55.0	53.4	90.0	87.8
No. 10 (brine pack)				64.0	62.4
Broken Pitted					
No. 300 (300 X 470)	15.2	5.6	4.7		
No. 10 (603 X 700)	109.45	51.0	48.8		

Table III - Acceptance Values for Drained Weights (Grams)

	Water Capacity Oz. Avdp.	Halved, Segmented, Sliced		Chopped	
		$\bar{X}_d$	LL	$\bar{X}_d$	LL
200 X 214		65.2	53.9	119.1	110.6
211 X 200	139.9	65.2	53.9	119.1	110.6
305 X 109		85.0	73.7	155.9	147.4
307 X 113		85.0	73.7	155.9	147.4
211 X 304	245.2	107.7	96.4	215.4	204.1
No. 300 (300 X 407)	430.9	184.2	172.9	377.0	360.0
No. 10 (603 X 700)	3102.8	1559.2	1513.8	2551.4	2489.0
No. 10 (brine pack)				1814.3	1769.0
Broken Pitted					
No. 300 (300 X 407)	430.9	158.8	133.2		
No. 10 (603 X 700)	3102.8	1445.8	1383.4		

§52.3756 Grades of canned ripe olives.

- (a) **U.S. Grade A** is the quality of canned ripe olives of whole, pitted, halved, segmented, sliced, and chopped styles that has a good flavor, that has a good color, that is practically free from defects, that has a good character; and that for those factors which are rated in accordance with the scoring system outlined in this subpart, the total score is not less than 90 points: **Provided**, that such canned ripe olives may have a reasonably good color if the total score is not less than 90 points; and further **Provided**, that in the styles of whole and pitted olives, the variation in diameters does not exceed 4 mm, and of the 90 percent, by count, of the most uniform in size, the diameter of the largest does not exceed the diameter of the smallest by more than 3 mm.
- (b) **U.S. Grade B** is the quality of canned ripe olives of whole, pitted, halved, segmented, sliced, and chopped styles that has a good flavor, that has a reasonably good color, that is reasonably free from defects, that has a reasonably good character; and that for those factors which are rated in accordance with the scoring system outlined in this subpart, the total score is not less than 80 points: **Provided**, that for the styles of whole and pitted olives, the variation in diameters does not exceed 8 mm, and of the 80 percent, by count, of the most uniform in size, the diameter of the largest does not exceed the diameter of the smallest by more than 4 mm.
- (c) **U.S. Grade C** is the quality of canned ripe olives of whole, pitted, halved, segmented, sliced, chopped, and broken pitted styles that has a reasonably good flavor, that has a fairly good color, that is fairly free from defects, that has a fairly good character; and that for those factors which are rated in accordance with the scoring system outlined in this subpart, the total score is not less than 70 points; and **Provided**, that for the styles of whole and pitted olives, of the 60 percent, by count, of the most uniform in size, the diameter of the largest does not exceed the diameter of the smallest by more than 4 mm.
- (d) **Substandard** is the quality of canned ripe olives of any style that fail to meet the applicable requirements for U.S. Grade C.

§52.3757 Standard sample unit size.

Compliance with requirements for the various quality factors except **size designation** is based on the following standard sample unit size for the applicable style:

- (a) **Whole and pitted - 50 olives.**
- (b) **Halved - 100 units.**

(c) All other styles - 255 g (9 ounces).

§52.3758 Determining the grade of a sample unit.

(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) Flavor.

(ii) Uniformity of size (styles of whole and pitted only).

(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	30
Absence of defects	40
Character	<u>30</u>
Total Score	100

(b) **Definition of flavor.**

(1) **Good flavor.**

(i) **Good flavor** in ripe type means a distinctive flavor characteristic of ripe type olives (including that of properly spiced olives) which have been properly prepared and processed and which are free from objectionable flavors of any kind.

(ii) **Good flavor** in green-ripe type means a distinctive mellow flavor characteristic of green-ripe type olives which have been properly prepared and processed and which are free from objectionable flavors of any kind.

(2) **Reasonably good flavor.** **Reasonably good flavor** in either ripe type or green-ripe type (including that of properly spiced olives) means that the flavor may be slightly lacking in distinctly characteristic flavor for the respective type but the olives are free from objectionable flavors of any kind.

§52.3759 Determining 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 determined for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive (for example, **27 to 30 points** means 27, 28, 29, and 30 points.)

§52.3760 Color.

- (a) General.** The evaluation of color shall be determined within five minutes after the olives are removed from the container and is based upon the uniformity of the exterior color or general appearance as to color of the olives within the container. The evaluation of color in **halved** style is based on the uncut surfaces.
- (b) Color measurement of ripe type.** The color of ripe type is determined by comparison with a spinning disc of variations in percentages of the following Munsell color discs: Red (5R 4/14), Yellow (2.5Y 8/12), and Black (N/1 Glossy).
- (c) Composite color standards.** Composite USDA Color Standards for Canned Ripe Olives are available and are comparable to the color produced by the spinning discs.
- (d) Color appearance of green-ripe type.** Normal color for green-ripe olives is yellow-green, green-yellow, or other greenish casts, any of which may have a mottled appearance that is typical of green-ripe type olives. Off-color means dark brown, dark purple or black olives.
- (e)** The USDA spinning color discs and the USDA composite color standards cited in paragraphs (b) and (c) of this section are available from the USDA licensed supplier:

**Munsell Color Company, Inc.
2441 North Calvert Street
Baltimore, Maryland 21218**

- (f) "A" classification.** Canned ripe olives that have a good color may be given a score of 27 to 30 points. **Good color** has the following meanings with respect to the applicable type and style.

(1) Ripe type.

- (i) **Whole; pitted; halved.** The olives or units have a practically uniform black or dark brown color. Not less than 90 percent, by count, of the olives or units have a color equal to or darker than the appropriate USDA Composite Color Standards or that produced by spinning the Munsell discs specified in paragraph (b) of this section in the following combination: 3½ percent Red, 3½ percent Yellow, and 93 percent Black.
 - (ii) **Segmented; sliced; chopped.** The general color impression of the olives as a mass is normal and typical of these styles prepared from olives with good color.
- (2) **Green-ripe type.** The general color appearance of the olives shall be normal. Not less than 90 percent, by count, shall be practically uniform in such normal color for the type, and no off-color olives may be present.
- (g) **"B" classification.** If the canned ripe olives have a reasonably good color, a score of 24 to 26 points may be given. **Reasonably good color** has the following meanings with respect to the applicable type and style:
 - (1) **Ripe type.**
 - (i) **Whole; pitted; halved.** The olives or units have a reasonably uniform black, dark brown or reddish-brown color. Not less than 80 percent, by count, of the olives or units have a color equal to or darker than the appropriate USDA Composite Color Standard or that produced by spinning the Munsell color discs specified in paragraph (b) of this section in the following combination: 6 percent Red, 6 percent Yellow, and 88 percent Black.
 - (ii) **Segmented; sliced; chopped.** The general color impression of the olives as a mass is normal and typical of these styles prepared from olives with reasonably good color.
 - (2) **Green-ripe type.** The general color appearance of the olives shall be normal. Not less than 80 percent, by count, shall be reasonably uniform in such normal color for the type, and no off-color olives may be present.
- (h) **"C" classification.** If the ripe olives have a fairly good color, a score of 21 to 23 points may be given. Canned ripe olives that fall into this classification shall not be graded above U.S. Grade C regardless of the total score for the product (this is a limiting rule). **Fairly good color** has the following meaning with respect to the applicable type and style:

(1) Ripe type.

- (i) Whole; pitted; halved.** The olives or units have a fairly uniform black, dark brown or reddish-brown color. Not less than 60 percent, by count, of the olives or units have a color equal to or darker than the appropriate USDA Composite Color Standard or that produced by spinning the Munsell color discs specified in paragraph (b) of this section in the following combination: 6 percent Red, 6 percent Yellow, and 88 percent Black.
- (ii) Segmented; sliced; chopped.** The general color impression of the olives as a mass is normal and typical of these styles prepared from olives of fairly good color.
- (iii) Broken pitted.** The general color impression of the olives as a mass is normal and may be variable, but is typical of this style prepared from olives of good, reasonably good, or fairly good color.

(2) Green-ripe type. The general color impression of the olives shall be normal but may vary markedly for the type. Not more than 10 percent, by count, of off-color olives may be present.

- (i) "SStd" classification.** Canned ripe olives that are abnormal in color for any reason or that fail to meet the requirements of paragraph (h) 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).

§52.3761 Defects.

- (a) General.** The factor of absence of defects refers to the degree of freedom from harmless extraneous vegetable material, stems and portions thereof, blemishes, wrinkles, mutilated olives, and from any other defects which affect the appearance or edibility of the product.

(b) Definition of defects.

- (1) Blemishes.** Blemishes mean dark-colored surface marks in either ripe type or green-ripe olives which may or may not penetrate into the flesh. Olives or pieces of olives affected by blemishes are classified as follows:

- (i) **Minor blemishes** mean surface discoloration on olives or pieces of olives which individually or collectively materially affect the appearance of the unit.
 - (ii) **Major blemishes** mean surface discoloration or black flesh (oxidized) on olives or pieces of olives which may or may not be associated with a soft texture below the skin and which individually or collectively seriously affect the appearance or edibility of the unit.
 - (iii) **Severe blemishes** mean dark brown, dark purple, or black surface areas on olives or pieces of olives of the green-ripe type; or any other blemishes, whether or not specifically defined, which severely affect the appearance or edibility of the unit.
- (2) **Blowout** refers to a soft pitted olive in which the pit has been pushed out instead of cut out leaving an irregular ring of flesh that materially affects its appearance.
 - (3) **Broken piece** in halved, segmented, and sliced style olives means any piece of olive that appears to be less than three-fourths of a full unit. Also included are poorly cut units and end slices less than one-half the average size slice.
 - (4) **Cross pitted** refers to olives pitted along an axis other than the stem-flower axis. A defect is a unit where the angle of these two axes exceeds 45 degrees.
 - (5) **Harmless extraneous vegetable material** Harmless extraneous vegetable material (HEVM), harmless extraneous material (HEM), and extraneous vegetable material (EVM), are synonymous terms and mean any vegetable substance that is harmless.
 - (6) **Mechanically damaged** means a unit in whole, pitted, and halved styles that is punctured, cut or damaged by means other than pitting so that its appearance is materially affected.
 - (7) **Misshapen** refers to an olive that does not have a normal shape for a given variety.
 - (8) **Mutilated** refers to an olive in whole or pitted styles that is so pitter-torn or damaged by other means that the entire pit cavity is

exposed or the appearance of the olive is seriously affected.

- (9) **Obvious split pit** means a pit in an olive that can be determined visually as split.
- (10) **Pitter damage** means a loss of skin and flesh from a pitted olive caused by the pitter on the cut end exceeding the area of a circle 3 mm in diameter but is not mutilated.
- (11) **Plunger damage** means a loss of skin and flesh from a pitted olive equal to or exceeding the area of a circle 5 mm in diameter.
- (12) **Stem** means a stem that measures 3 mm or more from the shoulder of the olive. Stems are classified as follows:
- (i) **Minor stem** is a stem that measures more than 3 mm but not more than 4 mm from the shoulder of the olive.
 - (ii) **Major stem** is a stem that measures more than 4 mm from the shoulder of the olive.
 - (iii) **Detached stem**, when it measures 4 mm or more, is a defect which shall be scored as a minor stem for whole pitted, halved, and broken pitted style olives and a major stem for segmented, sliced, and chopped style olives.
- (13) **Wrinkles** are grooves 0.5 mm or more in width. Classification of wrinkles shall be determined immediately after removing surface moisture and any increase in wrinkles due to dehydration after removing from the container shall not be considered. Olives or pieces of olives affected by wrinkles are classified as follows:
- (i) Minor wrinkles are wrinkles which collectively do not more than materially affect the appearance of the unit.
 - (ii) Major wrinkles are wrinkles which collectively more than materially affect the appearance of the unit.
- (c) **"A" classification.** Canned ripe olives of whole, pitted, halved, segmented, sliced, and chopped styles that are practically free from defects may be given a score of 36 to 40 points. **Practically free from defects** means that any defects present, but not specifically limited in Table IV, may not more than slightly affect the appearance or edibility of the olives; and, in addition, specified defects may be present in all other styles except **broken pitted** not to exceed the allowances for grade A provided in Table IV.

- (d) **"B" classification.** If canned ripe olives of whole, pitted, halved, segmented, sliced, and chopped styles are reasonably free from defects, a score of 32 to 35 points may be given. Canned ripe olives 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** means that any defects present but not specifically limited in Table V may not more than materially affect the appearance or edibility of the olives; and, in addition, specified defects may be present in all other styles except **broken pitted** not to exceed the allowances for grade B provided in Table V.
- (e) **"C" classification.** If canned ripe olives of whole, pitted, halved, segmented, sliced, chopped, and broken pitted styles are fairly free from defects, a score of 28 to 31 points may be given. Canned ripe olives that fall into this classification shall not be graded above U.S. Grade C, regardless of the total score for the product (this is a limiting rule). **Fairly free from defects** means that any defects present but not specifically limited in Table VI may more than materially affect the appearance and edibility of the olives; and, in addition, specified defects may be present in all other styles not to exceed the allowances for grade C provided in Table VI.
- (f) **"SStd" classification.** Canned ripe olives that fail to meet the requirements of paragraph (e) of this section may be given a score of 0 to 27 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§52.3762 Character.

- (a) **General.** The factor of character refers to the firmness, tenderness, and texture characteristic for the variety and type.
- (b) **"A" classification.** Canned ripe olives of whole pitted, halved, segmented, sliced, and chopped styles that have a good character may be given a score of 27 to 30 points. **Good character** means that, for the type, the olives have a fleshy texture characteristic for the variety and size; that not less than 95 percent, by count, of whole, pitted and halved olives, and by weight of other style olives are practically uniform in texture and are tender but not soft. The remaining 5 percent may be soft but not excessively soft.

- (c) **"B" classification.** If canned ripe olives of whole, pitted, halved, segmented, sliced, and chopped styles have a reasonably good character, a score of 24 to 26 points may be given. Canned ripe olives 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, for the type, the olives generally have a fleshy texture characteristic for the variety and size; that not less than 90 percent, by count, of whole, pitted and halved olives, and by weight of other style olives are practically uniform in texture and are tender but not soft. The remaining 10 percent may be soft but not more than 1/2, or 5 percent, may be excessively soft.
- (d) **"C" classification.** If canned ripe olives of whole, pitted, halved, segmented, sliced, chopped and broken pitted styles have a fairly good character, a score of 21 to 23 points may be given. Canned ripe olives that fall into this classification shall not be graded above U.S. Grade C regardless of the total score for the product (this is a limiting rule). **Fairly good character** means that the olives generally have a fleshy texture characteristic for the variety and size; that not less than 80 percent, by count, of whole, pitted and halved olives, and by weight of other style olives are practically uniform in texture and are tender but not soft. The remaining 20 percent may be soft but not more than 1/2, or 10 percent, may be excessively soft.
- (e) **"SStd" classification.** Canned ripe olives 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).

§52.3763 Determining the grade of a lot.

The grade of a lot of canned ripe olives covered by these standards is determined by the procedures set forth in the **Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, and Related Products** (§52.1 through §52.83).

Table IV - Limits for Defects in Grade A

	Whole per 50 olives	Pitted per 50 olives	Halved per 100 halves	Segmented per 255 g (9oz)	Sliced per 255 g (9oz)	Chopped per 255 g (9oz)
HEVM, HEM, or EVM	1	1	1	Practically free	Practically free	Practically free
Stems						
Minor and Major stems incl.	2	2	2			
Major stems	1	1	1	Practically free	Practically free	Practically free
Minor and Major blemishes, Minor and Major wrinkles and Mutilated	5	5	10	Practically free	Practically free	Practically free
Provided: Major blemished Major wrinkles do not exceed	2	2	5			
Further Provided: Mutilated do not exceed	1	1				
Broken pieces and Poorly cut units			8	Practically free	Practically free	
Mechanical damage	2	2	5			
Blowouts, Cross pitted, Plunger and Pitter damage		5				
Obvious split pit or Misshapen	2					
Severe Blemished (Green-ripe type only)	0	0	0			

Table V - Limits for Defects in Grade B

	Whole per 50 olives	Pitted per 50 olives	Halved per 100 halves	Segmented per 255 g (9oz)	Sliced per 255 g (9oz)	Chopped per 255 g (9oz)
HEVM, HEM, or EVM	1	1	1	Reasonably free	Reasonably free	Reasonably free
Stems						
Minor and Major stems incl.	3	3	3			
Major stems	1	1	1	Reasonably free	Reasonably free	Reasonably free
Minor and Major blemishes, Minor and Major wrinkles and Mutilated	10	10	20	Reasonably free	Reasonably free	Reasonably free
Provided: Major blemished Major wrinkles do not exceed	5	5	10			
Further Provided: Mutilated do not exceed	2	2				
Broken pieces and Poorly cut units ...			15	Reasonably free	Reasonably free	
Mechanical damage	5	5	10			
Blowouts, Cross pitted, Plunger and Pitter damage		10				
Obvious split pit or Misshapen	5					
Severe Blemished (Green-ripe type only)	0	0	0			

Table VI - Limits for Defects in Grade C

	Whole per 50 olives	Pitted per 50 olives	Halved per 100 halves	Segmented per 255 g (9oz)	Sliced per 255 g (9oz)	Chopped per 255 g (9oz)	Broken Pitted per 255 g (9 oz)
HEVM, HEM, or EVM	1	1	1	Fairly free	Fairly free	Fairly free	2
Stems							
Minor and Major stems inclusive. .	4	4	4				
Major stems	2	2	2	Fairly free	Fairly free	Fairly free	4
Minor, Major blemishes, Major, Minor wrinkles	No limit	No limit	No limit	Fairly free	Fairly free	Fairly free	No limit
Provided: Major blemished Major wrinkles do not exceed	13	13	25				51 g <u>1</u> /
Further Provided: Mutilated, Major blemish and Major wrinkles do not exceed	15	15	30				
Mutilated do not exceed	5	5	10				No limit
Broken pieces and Poorly cut units			25	Fairly free	Fairly free		
Mechanical damage	10	10	20				
Blowouts, Cross pitted, Plunger and Pitter damage		15					
Obvious split pit or Misshapen	No limit						
Severe Blemished (Green-ripe type only)	3	3	3	0	0	0	

1/ Major blemished only.

§52.3764 Score sheet.

Number, size and kind of container			
Label (including size declaration)			
Container marks or identification			
Net weight (ounces)			
Vacuum (inches)			
Drained weight (ounces)			
Size			
Style			
Average count per pound (whole style)			
Factors		Score Points	
Color	30	"A"	27-30
		"B"	24-26
		"C"	21-23 <u>1/</u>
		"SStd"	0-20 <u>1/</u>
Absence of defects	40	"A"	36-40
		"B"	32-35 <u>1/</u>
		"C"	28-31 <u>1/</u>
		"SStd"	0-27 <u>1/</u>
Character	<u>30</u>	"A"	27-30
		"B"	24-26 <u>1/</u>
		"C"	21-23 <u>1/</u>
		"SStd"	0-20 <u>1/</u>
Total Score	100		
Flavor ()	Good ()	Reasonable Good ()	Off
Grade			

1/ Indicates limiting rule

Done at Washington, D.C., on: September 7, 1983

/s/
 William T. Manley
 Deputy Administrator
 Marketing Program Operations