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United States Standards for Grades of Canned Apricots and Canned Solid-Pack Apricots

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This is a reprint of the United States Standards for Grades of Canned Apricots and Canned Solid-Pack Apricots (41 FR 15016) which have been in effect since May 12, 1976 and were updated to modify the format and to correct and align the text as originally published in the CFR.

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 fresh and processed fruits, vegetables, and specialty crops 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 U.S. grade standards and inspection instructions for all fresh and processed fruits, vegetables, and specialty crops are available on the internet and upon request at the address below. These documents provide detailed interpretations of the grade standards and provide step-by-step procedures for grading the product.

Grade standards are issued by the U.S. Department of Agriculture (USDA) after careful consideration of all data and views submitted during rulemaking. The Department welcomes suggestions for improving the standards in future revisions. Comments may be submitted to, and copies of standards and inspection instructions obtained from:

Director, Specialty Crops Inspection Division
Specialty Crops Program,
USDA, Agricultural Marketing Service
1400 Independence Avenue, SW, STOP 0240
Washington, D.C. 20250

Authority: 7 U.S.C. 1621-1627.

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.

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United States Standards for Grades of Canned Apricots and Canned Solid-Pack Apricots

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Product Description, Styles, and Grades

§52.2641 Product description.

- (a) **Canned apricots** is the product represented as defined in the Standards of Identity for canned apricots (21 CFR 145.116 and 145.115(a)) issued pursuant to the Federal Food, Drug, and Cosmetic Act, and prepared in one of the styles specified in §52.2642; in one of the liquid media specified in §52.2644; and is sealed in a container and before or after sealing is so processed by heat as to prevent spoilage. The food may be seasoned with one or more of the optional ingredients permitted in the Food and Drug Standards of Identity.
- (b) **Canned solid-pack apricots** is the product represented as defined in the standards of identity for canned apricots (21 CFR 145.116) issued pursuant to the Federal Food, Drug, and Cosmetic Act and prepared in one of the styles specified in §52.2542 and is sealed in a container and before or after sealing is so processed by heat as to prevent spoilage. The food may be seasoned with one or more of the optional ingredients permitted in the aforementioned standards of identity.

§52.2642 Styles.

- (a) **Halves** are pitted apricots cut approximately in half along the suture from stem to apex.
- (b) **Slices** are pitted apricots cut into thin sectors or strips.
- (c) **Whole** is unpitted apricots with stems removed.
- (d) **Pieces or irregular pieces** are cut apricot units that are predominantly irregular in size and shape which do not conform to a single style, or which are a mixture of two or more of such styles.
- (e) When the apricots are unpeeled, the name of the style is preceded or followed by the word **unpeeled**.
- (f) When the apricots are peeled, the name of the style is preceded or followed by the word **peeled**.

§52.2643 Grades.

- (a) **U.S. Grade A or U.S. Fancy** is the quality of halves, slices, and whole canned apricots, that:
 - (1) Have similar varietal characteristics;
 - (2) Have a normal flavor and odor;

- (3) Have at least a reasonably good color that scores not less than 17 points;
 - (4) Are at least reasonably uniform in size and symmetry for the applicable styles except for limits of off-suture cuts in the style of halves;
 - (5) Are practically free from defects;
 - (6) Have at least a reasonably good character; and
 - (7) For those factors which are scored in accordance with the scoring system outlined in this subpart the total score is not less than 90 points.
- (b) **U.S. Grade B or U.S. Choice** is the quality of canned apricots of any style that:
- (1) Have similar varietal characteristics;
 - (2) Have a normal flavor and odor;
 - (3) Have at least a reasonably good color;
 - (4) Are at least fairly uniform in size and symmetry for the applicable styles except for the limits of off-suture cuts in the style of halves;
 - (5) Are at least reasonably free from defects;
 - (6) Have at least a reasonably good character; and
 - (7) For those factors which are scored in accordance with the scoring system outlined in this subpart the total score is not less than 80 points.
- (c) **U.S. Grade C or U.S. Standard** is the quality of canned apricots of any style that:
- (1) Have a similar varietal characteristics;
 - (2) Have a normal flavor and odor;
 - (3) Have at least a fairly good color;
 - (4) Are at least fairly uniform in size and symmetry for the applicable style.
 - (5) Are at least fairly free from defects;
 - (6) Have at least a fairly good character; and

(7) For those factors which are scored in accordance with the scoring system outlined in this subpart the total score is not less than 70 points.

(d) **Substandard** is the quality of canned apricots that fail to meet the requirements of U.S. Grade C.

Liquid Media, Fill of Container, Drained Weights, and Fill Weights
§52.2644 Liquid media and Brix measurements.

Cut-out requirements for liquid media in canned apricots 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 designations of liquid packing media and the Brix measurements, where applicable, 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). | 25° or more but not more than 40° |
| Heavy Sirup; or Heavily Sweetened Fruit Juices(s) and Water; or Heavily Sweetened Fruit Juice(s). | 21° or more but less than 25° |
| Light Sirup; or Lightly Sweetened Fruit Juice(s) and Water; or Lightly Sweetened Fruit Juice(s). | 16° or more but less than 21° |
| 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 16° |
| In Water | Not applicable |
| In Fruit Juice(s) and Water | Not applicable |
| In Fruit Juice(s) | Not applicable |
| Artificially Sweetened | Not applicable |

§52.2645 Recommended fill of container.

The standard of fill of container for canned apricots is the maximum quantity of the apricot units which can be sealed in the container and processed by heat to prevent spoilage, without crushing or breaking such ingredient. Canned apricots that do not meet this requirement are **Below Standard in Fill**.

§52.2646 Recommended minimum drained weights.

(a) General.

- (1) The minimum drained weight recommendations for the various styles in Table II 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.
- (2) The recommended minimum drained weights are based on equalization of the product 30 days or more after the product has been canned.

(b) Definitions of symbols.

- (1) \bar{X}_d the minimum average drained weight of all the sample units in the sample.
- (2) LL Lower limit for the drained weight of an individual sample unit.

(c) Method for ascertaining drained weight.

- (1) The drained weight 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 to approximately a 17 to 20 degree angle to facilitate drainage, and allowing the product to drain for two minutes.
- (2) The drained weight is the weight of the sieve and apricots less the weight of the dry sieve. A sieve of 8 inches in diameter is used for No. 3 size cans (404 x 414) and smaller sizes, and a sieve 12 inches in diameter is used for containers larger than the No. 3 size can.

(d) Compliance with recommended minimum drained weights. A lot of canned apricots 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 average drained weight (designated as \bar{X}_d in Table II); and
- (2) The number of sample units which fail to meet the recommended minimum drained weight for individuals (designated as LL) in Table II does not exceed the applicable acceptance number specified in Table I.

Table I – Single Sampling Plan for Drained Weights

| | | | | | | | | |
|---|---|---|----|----|----|----|----|----|
| Sample Size <i>(number of sample units)</i> | 3 | 6 | 13 | 21 | 29 | 38 | 48 | 60 |
| Acceptance Number | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 |

Table II – Recommended Minimum Drained Weights for Canned Apricots

| Container Size <i>(metal unless otherwise stated)</i> | | In Extra Heavy and Heavy Sirups | | | | | |
|--|------------|---|-----------------|-----------------|-----------------|-----------------|-----------------|
| | | Unpeeled or Peeled Halves; Slices; Mixed Pieces or Irregular Sizes and Shapes | | Whole Unpeeled | | Whole Peeled | |
| Designation | Dimensions | <i>LL</i> | \bar{X}_d | <i>LL</i> | \bar{X}_d | <i>LL</i> | \bar{X}_d |
| | | <i>(ounces)</i> | <i>(ounces)</i> | <i>(ounces)</i> | <i>(ounces)</i> | <i>(ounces)</i> | <i>(ounces)</i> |
| 5Z | 211 x 200 | 2.1 | 2.7 | ----- | ----- | ----- | ----- |
| 5Z | 211 x 202 | 2.4 | 3.0 | ----- | ----- | ----- | ----- |
| 7Z | 211 x 212 | 3.4 | 4.0 | ----- | ----- | ----- | ----- |
| 8z Tall | 211 x 304 | 4.2 | 4.8 | 3.7 | 4.3 | 3.8 | 4.5 |
| No. 300 | 300 x 407 | 7.9 | 8.6 | 6.8 | 7.6 | 7.2 | 8.0 |
| No. 303 Glass | ----- | 8.7 | 9.5 | 7.6 | 8.5 | 8.0 | 8.9 |
| No. 303 | 303 x 406 | 8.7 | 9.5 | 7.6 | 8.5 | 8.0 | 8.9 |
| No. 2 | 307 x 409 | 10.6 | 11.5 | 9.6 | 10.5 | 9.8 | 10.8 |
| No. 2 ½ Glass | ----- | 15.2 | 16.3 | 13.6 | 14.9 | 13.9 | 15.2 |
| No. 2 ½ | 401 x 411 | 15.5 | 16.7 | 13.8 | 15.1 | 14.4 | 15.7 |
| No. 10 | 603 x 700 | 59.7 | 62.0 | 57.5 | 60.0 | 57.9 | 60.4 |
| | | In Any Other Liquid Medium | | | | | |
| 5Z | 211 x 200 | 2.2 | 2.8 | ----- | ----- | ----- | ----- |
| 5Z | 211 x 202 | 2.5 | 3.1 | ----- | ----- | ----- | ----- |
| 7Z | 211 x 212 | 3.5 | 4.1 | ----- | ----- | ----- | ----- |
| 8z Tall | 211 x 304 | 4.3 | 4.9 | 3.8 | 4.4 | 3.9 | 4.6 |
| No. 300 | 300 x 407 | 8.1 | 8.8 | 7.0 | 7.8 | 7.4 | 8.2 |
| No. 303 Glass | ----- | 8.9 | 9.7 | 7.8 | 8.7 | 8.2 | 9.1 |
| No. 303 | 303 x 406 | 8.9 | 9.7 | 7.8 | 8.7 | 8.2 | 9.1 |
| No. 2 | 307 x 409 | 10.9 | 11.8 | 9.7 | 10.7 | 10.1 | 11.1 |
| No. 2 ½ Glass | ----- | 15.7 | 16.8 | 14.0 | 15.3 | 14.3 | 15.6 |
| No. 2 ½ | 401 x 411 | 16.0 | 17.2 | 14.2 | 15.5 | 14.8 | 16.1 |
| No. 10 | 603 x 700 | 61.7 | 64.0 | 59.0 | 61.5 | 59.5 | 62.0 |

Table III – Recommended Fill Weight Values for Canned Apricots

| Container Size (metal, unless otherwise stated) | | Whole Peeled – Fill Weight Values | | | | | | | Sampling Allowance Code |
|--|------------|--|-----------------------------|-----------------------------|-------------------|-------------------|------------------------|-----------------------|-------------------------------|
| | | \bar{X}'_{min} (ounces) | $LWL_{\bar{X}}$ (ounces) | $LRL_{\bar{X}}$ (ounces) | LWL (ounces) | LRL (ounces) | \bar{R}' (ounces) | R_{max} (ounces) | |
| Designation | Dimensions | | | | | | | | |
| 5Z | 211 x 200 | 3.0 | 2.6 | 2.4 | 2.2 | 1.8 | 0.9 | 2.0 | G |
| 5Z | 211 x 202 | 3.3 | 2.9 | 2.7 | 2.5 | 2.1 | 0.9 | 2.0 | G |
| 7Z | 211 x 212 | 4.4 | 3.9 | 3.7 | 3.4 | 2.9 | 1.2 | 2.5 | I |
| 8Z Tall | 211 x 304 | 5.3 | 4.8 | 4.6 | 4.3 | 3.8 | 1.2 | 2.5 | I |
| No. 300 | 300 x 407 | 9.4 | 8.9 | 8.6 | 8.3 | 7.7 | 1.3 | 2.7 | J |
| No. 303 glass | ----- | 10.4 | 9.9 | 9.6 | 9.2 | 8.6 | 1.4 | 3.0 | K |
| No. 303 | 303 x 406 | 10.4 | 9.9 | 9.6 | 9.2 | 8.6 | 1.4 | 3.0 | K |
| No. 2 | 307 x 409 | 12.6 | 12.0 | 11.6 | 11.2 | 10.5 | 1.6 | 3.4 | M |
| No. 2 ½ glass | ----- | 18.0 | 17.2 | 16.8 | 16.2 | 15.3 | 2.1 | 4.4 | Q |
| No. 2 ½ | 401 x 411 | 18.4 | 17.6 | 17.2 | 16.6 | 15.7 | 2.1 | 4.4 | Q |
| No. 10 | 603 x 700 | 69.5 | 68.2 | 67.5 | 66.5 | 65.0 | 3.5 | 7.4 | X |
| | | Whole Unpeeled – Fill Weight Values | | | | | | | |
| 8Z Tall | ----- | 4.6 | 4.1 | 3.8 | 3.5 | 2.9 | 1.3 | 2.7 | J |
| No. 300 | ----- | 8.3 | 7.7 | 7.4 | 7.0 | 6.3 | 1.5 | 3.2 | L |
| No. 303 glass | ----- | 9.2 | 8.6 | 8.2 | 7.8 | 7.1 | 1.6 | 3.4 | M |
| No. 303 | ----- | 9.2 | 8.6 | 8.2 | 7.8 | 7.1 | 1.6 | 3.4 | M |
| No. 2 | ----- | 11.4 | 10.7 | 10.3 | 9.8 | 9.0 | 1.9 | 3.9 | O |
| No. 2½ glass | ----- | 16.2 | 15.3 | 14.8 | 14.2 | 13.2 | 2.3 | 4.9 | S |
| No. 2½ | ----- | 16.5 | 15.6 | 15.1 | 14.5 | 13.5 | 2.3 | 4.9 | S |
| No. 10 | ----- | 65.0 | 63.5 | 62.7 | 61.6 | 59.9 | 4.0 | 8.4 | Z |

Table III – Recommended Fill Weight Values, Canned Apricots (Continuation)

| Container Size (metal, unless otherwise stated) | | Whole Peeled – Fill Weight Values | | | | | | | Sampling Allowance Code |
|--|------------|---|-----------------|-----------------|----------|----------|------------|-----------|-------------------------------|
| | | \bar{X}'_{min} | $LWL_{\bar{X}}$ | $LRL_{\bar{X}}$ | LWL | LRL | \bar{R}' | R_{max} | |
| Designation | Dimensions | (ounces) | (ounces) | (ounces) | (ounces) | (ounces) | (ounces) | (ounces) | |
| 8Z Tall | ----- | 5.0 | 4.5 | 4.2 | 3.9 | 3.3 | 1.3 | 2.7 | J |
| No. 300 | ----- | 8.9 | 8.3 | 8.0 | 7.6 | 6.9 | 1.5 | 3.2 | L |
| No. 303 Glass | ----- | 9.9 | 9.3 | 8.9 | 8.5 | 7.8 | 1.6 | 3.4 | M |
| No. 303 | ----- | 9.9 | 9.3 | 8.9 | 8.5 | 7.8 | 1.6 | 3.4 | M |
| No. 2 | ----- | 12.0 | 11.3 | 10.9 | 10.4 | 9.6 | 1.9 | 3.9 | O |
| No. 2 ½ Glass | ----- | 17.0 | 16.1 | 15.6 | 15.0 | 14.0 | 2.3 | 4.9 | S |
| No. 2 ½ | ----- | 17.5 | 16.6 | 16.1 | 15.5 | 14.5 | 2.3 | 4.9 | S |
| No. 10 | ----- | 66.5 | 65.0 | 64.2 | 63.1 | 61.4 | 4.0 | 8.4 | Z |
| | | Peeled or Unpeeled Sliced – Fill Weight Values | | | | | | | |
| 5Z | 211 x 200 | 3.2 | 2.9 | 2.7 | 2.5 | 2.1 | 0.8 | 1.7 | F |
| 5Z | 211 x 202 | 3.5 | 3.2 | 3.0 | 2.8 | 2.4 | 0.8 | 1.7 | F |
| 7Z | 211 x 212 | 4.7 | 4.3 | 4.1 | 3.8 | 3.3 | 1.1 | 2.2 | H |
| 8Z Tall | 211 x 304 | 5.6 | 5.2 | 5.0 | 4.7 | 4.2 | 1.1 | 2.2 | H |
| No. 300 | 300 x 407 | 9.9 | 9.4 | 9.2 | 8.9 | 8.4 | 1.2 | 2.5 | I |
| No. 303 Glass | ----- | 11.0 | 10.6 | 10.2 | 9.9 | 9.3 | 1.3 | 2.7 | J |
| No. 303 | 303 x 406 | 11.0 | 10.6 | 10.2 | 9.9 | 9.3 | 1.3 | 2.7 | J |
| No. 2 | 307 x 409 | 13.3 | 12.8 | 12.5 | 12.1 | 11.5 | 1.4 | 3.0 | K |
| No. 2 ½ Glass | ----- | 19.0 | 18.3 | 18.0 | 17.5 | 16.7 | 1.7 | 3.7 | N |
| No. 2 ½ | 401 x 411 | 19.4 | 18.7 | 18.4 | 17.9 | 17.1 | 1.7 | 3.7 | N |
| No. 10 | 603 x 700 | 72.5 | 71.3 | 70.7 | 69.9 | 68.6 | 3.0 | 6.4 | V |

Table III – Recommended Fill Weight Values, Canned Apricots (Continuation)

| Container Size (metal, unless otherwise stated) | | Mixed Pieces of Irregular Sizes and Shapes – Fill Weight Values | | | | | | | Sampling Allowance Code |
|--|------------|---|-----------------------------|-----------------------------|-------------------|-------------------|------------------------|-----------------------|-------------------------------|
| | | \bar{X}'_{min} (ounces) | $LWL_{\bar{X}}$ (ounces) | $LRL_{\bar{X}}$ (ounces) | LWL (ounces) | LRL (ounces) | \bar{R}' (ounces) | R_{max} (ounces) | |
| Designation | Dimensions | | | | | | | | |
| No. 2 ½ | | 18.7 | 17.9 | 17.5 | 16.9 | 16.0 | 2.1 | 4.4 | Q |
| No. 10 | | 70.5 | 69.2 | 68.5 | 67.5 | 66.0 | 3.5 | 7.4 | X |

§52.2647 Recommended minimum fill weights.

- (a) **General.** The minimum fill weight recommendations for the various styles in Table III 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 for ascertaining fill weight.** The fill weight of canned apricots is determined in accordance with the U.S. Department of Agriculture's 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.

- (1) \bar{X}'_{min} means the minimum lot average fill weight.
- (2) $LWL_{\bar{X}}$ means the lower warning limit for subgroup averages.
- (3) $LRL_{\bar{X}}$ means the lower reject limit for subgroup averages.
- (4) LWL means the lower warning limit for individual fill weight measurements.
- (5) LRL means the lower reject limit for individual fill weight measurements.
- (6) \bar{R}' means a specified average range value.
- (7) R_{max} means a specified maximum range for a subgroup.
- (d) **Compliance with recommended fill weights.** Compliance with recommended fill weights for canned apricots shall be in accordance with the acceptance criteria specified in the U.S. Department of Agriculture's U.S. Standards for Inspection by Variables and U.S. Standards for Determination of Fill Weights.

Sample Unit Size

§52.2648 Sample unit size.

Compliance with requirements for the various quality factors is based on the following sample unit sizes:

- (a) **Halves** – 50 halves.
- (b) **Whole** – 25 whole apricots. In the case of the factor of color and the factor of defects, only with respect to minor defects, a whole apricot shall be considered

halved along the suture and each half therefrom is a unit and the sample unit size thereby becomes 50 halves.

- (c) **Slices** – 50 slices.
- (d) **Mixed pieces of irregular sizes and shapes** – 30 ounces drained fruit of finished product or 33 ounces raw fruit for on-line control.

Factors of Quality

§52.2649 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:

| | <u>Halves, Whole</u> Points | <u>Slices</u> Points | <u>Mixed Pieces of Irregular Sizes and Shapes</u> Points |
|---------------------------------|------------------------------------|----------------------------------|---|
| Color | 20 | 20 | 20 |
| Uniformity of Size and Symmetry | 20 | ----- | ----- |
| Defects | 30 | 30 | 40 |
| Character | 30 | 30 | 40 |
| Total Score | 100 | $\frac{80 \times 100}{80} = 100$ | 100 |

(b) **Definition of flavor and odor.** **Normal flavor and odor** means that the canned apricots are free from objectionable flavors and objectionable odors of any kind.

§52.2650 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, **18 to 20 points**

means 18, 19, or 20 points).

§52.2651 Color.

(a) General.

- (1) The color of canned apricots refers to the characteristic color of the outer, uncut surfaces of the units; and the varying degrees of pale yellow areas, light greenish-yellow areas, and light green areas.
- (2) In evaluating the factor of color for canned spiced apricots consideration is given to any effect the added spices may contribute to the color.

(b) Definitions.

- (1) **Well colored.** **Well colored** means that the units have a bright typical color characteristic of well-matured apricots. The units may have pale yellow areas not exceeding one-fourth of the outer surface area and are free from brown color due to oxidation, improper processing, or other causes.
 - (2) **Reasonably well colored.** **Reasonably well colored** means that the units have a color typical of reasonably well matured apricots. The units may have pale yellow areas not exceeding one-half of the outer surface area or may have light greenish-yellow areas not exceeding one-fourth of the outer surfaces area and are free from brown color due to oxidation, improper processing, or other causes.
 - (3) **Fairly well colored.** **Fairly well colored** means that the units have a typical color characteristic of fairly well matured apricots. The units may have pale yellow areas, may have light greenish-yellow areas not exceeding one-half of the outer surface area, or have light green areas not exceeding one-fourth of the outer surface areas. The units may have a slight brown color due to oxidation, improper processing, or other causes.
 - (4) **Poorly colored.** **Poorly colored** means that the units have light greenish-yellow areas exceeding one-half of the outer surface area, or light green areas exceeding one-fourth of the outer surface area, and/or may have more than a slight brown color due to oxidation, improper processing, or other causes.
- (c) “A” classification.** Halves, slices, and whole canned apricots that possess a good color may be given a score of 18 to 20 points. **Good color** means that the apricots are well colored; the sample unit as a mass is practically uniform in color, and the number of units that may be reasonably well colored does not exceed the number specified for the style in §52.2655.

- (d) **“B” classification.** Halves, slices, and whole canned apricots that possess a reasonably good color may be given a score of 16 to 17 points. Canned apricots of these styles that score 16 points shall not be graded above U.S. Grade B, regardless of the total score for the product (this is a limiting rule). Canned apricots of mixed pieces or irregular sizes and shapes that have at least a reasonably good color may be given a score of 16 to 20 points. **Reasonably good color** means that the apricots are at least reasonably well colored; the sample unit as a mass is reasonably uniform in color; and the number of units that may be fairly well colored does not exceed the number for the specified for the style in §52.2655.
- (e) **“C” classification.** Canned apricots of any style that possess a fairly good color may be given a score of 14 or 15 points. Canned apricots 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** means that the apricots are fairly well colored; the sample unit as a mass is fairly uniform in color, and the number of poorly colored units does not exceed the number specified for the style in §52.2655.
- (f) **“SStd” classification.** Canned apricots that fail to meet the color requirements for Grade C 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).

§52.2652 Uniformity of size and symmetry.

- (a) **General.** The factor of uniformity of size and symmetry for the styles of slices and mixed pieces of irregular sizes and shapes is not based on any detailed requirement and is not scored; the other three factors (color, defects, and character as applicable) are scored and for the style of slices, the total is multiplied by 100 and divided by 80, dropping any fractions to determine the total score. Uniformity of size and symmetry for the styles of halves and whole pertains to the percent by which the weight of the smallest full-sized unit exceeds the weight of the smallest full-sized unit. In the style of halves, this factor pertains to the number of off-suture cuts and detached or partially detached pieces. A unit that possesses an off-suture cut and is scoreable as such and in addition possesses a partially detached piece is scored as a partially detached piece, not both.
- (b) Definitions.
 - (1) **Off - suture cut.** **Off-suture cut** in the style of halves means a halved unit which has been cut at a distance from the suture greater than one-fourth inch at the widest measurement from the suture.

- (2) **Detached piece.** **Detached piece** is a piece in the style of halves which has the appearance of a slice resulting from an off-suture cut or improper cutting that is completely separated from which cut.
- (3) **Partially detached piece.** **Partially detached piece** in the style of halves, is a piece which has the appearance of a slice resulting from an off-suture cut or improper cutting and is detached more than one - third the length of the half along the suture or approximately parallel with the suture.

A partially detached piece, together with the unit to which it is attached, is considered as one unit.

- (c) **“A” classification.** The styles of halves and whole canned apricots that are practically uniform in size and symmetry may be given a score of 18 to 20 points. **Practically uniform in size and symmetry** means that the number of units that exceed the maximum weight variation, the number of detached or partially detached pieces in the style of halves, and/or the number of units of halves that possess off-suture cuts do not exceed the applicable number specified in §52.2655.
- (d) **“B” classification.** The styles of halves and whole canned apricots that are reasonably uniform in size and symmetry may be given a score of 16 to 17 points. A sample unit of the style of halves that possess more than 5 units which have off-suture cuts shall not be graded above U.S. Grade B, regardless of the total score for the product (this is a partial limiting rule). **Reasonably uniform in size and symmetry** means that the number of units that exceed the maximum weight variation, the number of detached or partially detached pieces, and/or the number of units of halves that possess off-suture cuts do not exceed the applicable number specified in §52.2655.
- (e) **“C” classification.** The styles of halves and whole canned apricots that are fairly uniform in size and symmetry may be given a score of 14 to 15 points. Canned apricots that fall into this classification shall not be graded above U.S. Grade B, regardless of the total score for the product. A sample unit of halves style that possesses more than 8 units that have off-suture cuts shall not be graded above U.S. Grade C, regardless of the total score for the product (this is a partial limiting rule). **Fairly uniform in size and symmetry** means that the units may vary in size, thickness, and symmetry; and that the number of units that exceed the maximum weight variation, the number of detached or partially detached pieces, and/or the number of units of halves style that possess off-suture cuts do not exceed the applicable number specified in §52.2655.
- (f) **“SStd” classification.** Canned apricots that fail to meet the uniformity of size and symmetry requirements for Grade C 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).

§52.2653 Defects.

- (a) **General.** The factor of defects refers to the degree of freedom from pit material, loose pits, harmless extraneous material, short stems, peel, minor blemishes, major blemishes, and crushed or broken units. Canned whole apricots shall be considered as halved along the suture and each half therefrom is considered a separate unit in evaluating the factor of defects with respect to minor blemished only. Each whole apricot shall be considered as a separate unit in ascertaining compliance with allowance for major blemishes.
- (b) **Definitions.**
- (1) **Harmless extraneous material.** **Harmless extraneous material** means any harmless vegetable substance (such as, but not limited to, a leaf or portion thereof, or a large stem) that is harmless.
 - (2) **Short stem.** **A short stem** means the short, thick, woody, stem which attaches the apricot to the twig of the tree or other stem material of equivalent woodiness and shortness.
 - (3) **Pit material.** **Pit material** means any whole pit in all styles other than whole styles or any other portion of an apricot pit, regardless of size, except when whole apricot pits or apricot kernels are declared as seasoning ingredients in other than whole styles.
 - (4) **Loose pit.** **A loose pit** means a whole, unbroken pit not adhering to the flesh of a unit in the styles of whole apricots.
 - (5) **Minor blemish.** **Minor blemish** in unpeeled styles includes **freckles** and also means:
 - (i) Light brown to brown surface areas which, singly or in combination on a unit, exceed in the aggregate the area of a circle $\frac{1}{8}$ inch (3mm) in diameter but do not exceed in the aggregate the area of a circle $\frac{1}{4}$ inch (6mm) in diameter; or
 - (ii) Single dark brown surface areas that do not exceed the area of a circle $\frac{1}{8}$ inch (3mm) 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 $\frac{1}{8}$ inch (3mm) in diameter and which do not affect materially the appearance of the unit area not considered **defects**.

- (6) **Major blemish.** **Major blemish** in canned apricots includes units affected by scab, hail injury, discoloration, or other abnormalities in the following degree:
- (i) 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 $\frac{1}{4}$ inch (6mm) in diameter:
 - (ii) Blemishes that extend into the fruit tissue regardless of area or depth:
 - (iii) Single dark brown surface areas in unpeeled styles that exceed the area of a circle $\frac{1}{8}$ inch (3mm) in diameter, whether or not the unit is affected by minor blemishes; or
 - (iv) 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.
- (7) **Crushed or broken.** **Crushed or broken** means that:
- (i) A unit in halves or whole style of canned apricots is **crushed** if the unit has definitely lost its normal shape and is crushed not due to ripeness; and
 - (ii) A unit in halves or whole style of canned apricots is **broken** if severed into definite parts; halves of canned apricots that are slightly or partially split or mashed from the edge to the pit cavity are not considered broken, or units in the style of peeled whole apricots that are mashed or very soft due to ripeness to the extent that the pit cavity is exposed or a seed missing therefrom, are not crushed or broken. Portions equivalent to a full-sized unit that has been broken are considered as one unit in determining compliance with the allowances for this defect.
- (c) **“A” classification.** Halves, slices, and whole canned apricots that are practically free from defects may be given a score of 27 to 30 points. **Practically free from defects** means that:
- (1) The amount of peel that may be present in peeled styles does not exceed the amount specified in §52.2655; and
 - (2) The number of other defects that may be present does not exceed the number specified for the applicable style in §52.2655.

- (d) **“B” classification.** Halves, slices, and whole canned apricots that are reasonably free from defects may be given a score of 24 to 26 points. Canned apricots of mixed pieces of irregular sizes and shapes that are at least reasonably free from defects may be given a score of 32 to 40 points. Canned apricots of any style that fall into this classification shall not be grade above U.S. Grade B, regardless of the total score for the product (this is a limiting rule). **Reasonably free from defects** means that:
- (1) The amount of peel that may be present in peeled styles does not exceed the amount specified in §52.2655;
 - (2) With respect to all styles, the number of other defects that may be present does not exceed the number specified for the applicable style in §52.2655.
- (e) **“C” classification.** Halves, slices, and whole canned apricots that are fairly free from defects may be given a score of 21 to 23 points. Canned apricots of mixed pieces of irregular sizes and shapes that are fairly free from defects may be given a score of 28 to 31 points. Canned apricots of any style 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:
- (1) The amount of peel that may be present in peeled styles does not exceed the amount specified in §52.2655; or
 - (2) With respect to all styles, the number of other defects that may be present does not exceed the number specified for the applicable style in §52.2655.
- (f) **“SStd” classification.** Canned apricots that fail to meet the requirements for Grade C may be given a score of 0 to 20 points for the styles of halves, slices, and whole and 0 to 27 points for mixed pieces of irregular sizes and shapes, and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§52.2654 Character.

- (a) **General.** The factor of character refers to the degree of ripeness, the texture, and condition of the flesh, the firmness and tenderness of the canned apricots and their tendency to retain their apparent original conformation and size without disintegration.
- (b) **Definitions.**
- (1) **Good character.** **Good character** means that the units have a practically uniform tender, fleshy texture, typical of well-ripened, properly prepared and properly processed canned apricots; the units may be soft but hold

their original conformation and size without material disintegration.

- (2) **Reasonably good character.** **Reasonably good character** means that the units have 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; the units may be soft to slightly firm, but are not mushy, and may be slightly ragged.
- (3) **Fairly good character.** **Fairly good character** means that the units have a texture of properly processed apricots which may be variable in fleshiness but the texture is fairly fleshy; the units may be lacking uniformity of tenderness; the units may be very soft to moderately firm, and markedly ragged with frayed edges.
- (4) **Poor character.** **Poor character** means the units may be lacking in fleshiness; may not be tender or may be very firm or may be mushy.
- (c) **“A” classification.** Halves, slices, and whole canned apricots that have a good character may be given a score of 27 to 30 points. To score in this classification, the number of units that possess reasonably good character does not exceed the number specified for the style in §52.2655.
- (d) **“B” classification.** Halves, slices, and whole canned apricots that possess a reasonably good character may be given a score of 24 to 26 points. Canned apricots of mixed pieces of irregular sizes and shapes that possess at least a reasonably good character may be given a score of 32 to 40 points and shall not be graded above U.S. Grade B, regardless of the total score for the product (this is a limiting rule). To score in this classification, the number of units that possess fairly good character does not exceed the number specified for the style in §52.2655.
- (e) **“C” classification.** Halves, slices, and whole apricots that possess a fairly good character may be given a score of 21 to 23 points. Canned apricots of mixed pieces of irregular sizes and shapes that possess a fairly food character may be given a score of 28 to 31 points. Canned apricots 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). To score in this classification, the number of units that possess poor character does not exceed the number specified for the style in §52.2655.
- (f) **“SStd” classification.** Canned apricots that fail to meet the character requirements for Grade C may be given a score of 0 to 20 points for the styles of halves, slices, and whole, and 0 to 27 points for mixed pieces of irregular sizes and shapes, and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

Allowances for Quality Factors
§52.2655 Allowance for quality factors

Table IV – Styles: Halves and Whole

| Factors | | Maximum Allowances Permitted Per Sample Unit¹ | | |
|--|-----------------|---|------------------|------------------|
| | | A | B | C |
| COLOR (<i>number of halves</i>) | | | | |
| Reasonably Well Colored | | 2 | No Limit | No Limit |
| Fairly Well Colored | | 0 | 5 | No Limit |
| Poorly Colored | | 0 | 0 | 5 |
| UNIFORMITY OF SIZE (<i>number of units</i>) | | | | |
| Whole Weight Variation | More than 50% | 1 | No Limit | No Limit |
| | More than 75% | 0 | 1 | No Limit |
| | More than 100% | 0 | 0 | 3 |
| Halves Weight Variation | More than 50% | 3 | No Limit | No Limit |
| | More than 75% | 0 | 3 | No Limit |
| | More than 100% | 0 | 0 | 5 |
| Halves – Off suture cuts | | 2 | 7 | 15 |
| | | <i>and</i> | <i>including</i> | <i>including</i> |
| Detached and Partially Detached Pieces | | 2 | 7 | 15 |
| DEFECTS | | | | |
| Harmless Extraneous Material (<i>no. of pieces</i>) | | 0 | 1 (avg. 0.5) | 2 |
| Short Stems (<i>count</i>) | | 2 | 3 | 5 |
| Peel | | 3/8 sq. inch | 3/4 sq. inch | 1-1/4 sq. inch |
| Whole – Loose Pits (<i>count</i>) | | 3 | 5 | 5 |
| Halves – Pit Material (<i>count</i>) | | 3 (avg. 1) | 3 (avg. 1) | 3 (avg. 1) |
| Halves – Crushed or Broken | | 2 | 2 | 2 |
| Whole – Crushed or Broken | | 1 | 1 | 1 |
| Halves | Minor Blemished | 5 | 10 | 20 |
| | | <i>including</i> | <i>including</i> | <i>including</i> |
| | Major Blemished | 2 | 5 | 10 |
| Whole | Minor Blemished | 5 | 10 | 20 |
| | | <i>including</i> | <i>including</i> | <i>including</i> |
| | Major Blemished | 1 | 2 | 5 |

Table IV – Styles: Halves and Whole (Continuation)

| | | Maximum Allowances Permitted Per Sample Unit ¹ | | |
|------------------|-----------------|---|----------|----------|
| Factors | | A | B | C |
| CHARACTER | | | | |
| Halves | Reasonably Good | 2 | No Limit | No Limit |
| | Fairly Good | 0 | 5 | No Limit |
| | Poor | 0 | 0 | 5 |
| Whole | Reasonably Good | 1 | No Limit | No Limit |
| | Fairly Good | 0 | 2 | No Limit |
| | Poor | 0 | 0 | 2 |

¹ Additional sample average (average of all sample units) requirement denoted by "(avg.--)"

Table V – Style: Slices

| | | Maximum Allowances Permitted Per Sample Unit ¹ | | |
|--|--|---|------------------|------------------|
| Factors | | A | B | C |
| COLOR | | | | |
| Reasonably Well Colored | | 2 | No Limit | No Limit |
| Fairly Well Colored | | 0 | 5 | No Limit |
| Poor Colored | | 0 | 0 | 5 |
| DEFECTS | | | | |
| Harmless Extraneous Material (<i>no. of pieces</i>) | | 0 | 1 (avg. 0.15) | 1 (avg. 0.5) |
| Short Stems | | 1 (avg. 0.5) | 1 | 2 (avg. 1.5) |
| Peel | | 3/32 sq. inch | 3/16 sq. inch | 5/16 sq. inch |
| Pit Material (<i>count</i>) | | 1 (avg. 0.3) | 1 (avg. 0.3) | 1 (avg. 0.3) |
| Minor Blemished | | 3 | 6 | 10 |
| | | <i>including</i> | <i>including</i> | <i>including</i> |
| Major Blemished | | 1 | 3 | 5 |
| CHARACTER | | | | |
| Reasonably Good | | 2 | No Limit | No Limit |
| Fairly Good | | 0 | 5 | No Limit |
| Poor | | 0 | 0 | 5 |

¹ Additional sample average (average of all sample units) requirement denoted by "(avg.--)"

Table VI – Style: Mixed Pieces of Irregular Sizes and Shapes

| Factors | Maximum Allowances Permitted Per Sample Unit¹ | | |
|---|---|------------------|------------------|
| | A | B | C |
| COLOR (ounces) | | | |
| Reasonably Well Colored | 2 | No Limit | No Limit |
| Fairly Well Colored | 0 | 3 | No Limit |
| Poor Colored | 0 | 0 | 3 |
| DEFECTS | | | |
| Harmless Extraneous Material (no. of pieces) | 0 | 1 (avg. 0.6) | 2 |
| Short Stems (count) | 4 | 4 | 6 |
| Peel (peeled style only) | 1/2 sq. inch | 1/2 sq. inch | 1 sq. inch |
| Pit Material (count) | 2 (avg. 0.7) | 2 (avg. 0.7) | 2 (avg. 0.7) |
| Minor Blemished (ounces) | 1.5 | 3 | 6 |
| | <i>including</i> | <i>including</i> | <i>including</i> |
| Major Blemished (ounces) | 0.75 | 1 | 3 |
| CHARACTER (ounces) | | | |
| Reasonably Good | 1.5 | No Limit | No Limit |
| Fairly Good | 0 | 3 | No Limit |
| Poor | 0 | 0 | 3 |

¹ Additional sample average (average of all sample units) requirement denoted by "(avg.--)"

Lot Inspection and Certification
§52.2656 Ascertaining the grade of a lot.

The grade of a lot of canned apricots covered by these standards is determined by the procedures set forth in the **Regulations Governing Inspection and Certification of Processed Product Thereof, and Certain Other Processed Food Products** (7 CFR 52.1 to 52.83).

Score Sheet

§52.2657 Score sheet for canned apricots.

| Size and kind of container | | | |
|--|-----|-----|------------------------------|
| Container mark or identification | | | |
| Label | | | |
| Net weight (ounces) | | | |
| Vacuum (inches) | | | |
| Drained weight (ounces); () Heavy pack | | | |
| Brix measurement | | | |
| Sirup designation (extra heavy, heavy, etc.) | | | |
| Style | | | |
| Count (halves, style) | | | |
| Factors | * | ** | Score points |
| Color | 20 | 20 | "A" 18-20 |
| | | | "B" 16-17 <u>2/</u> |
| | | | "B" Pieces 16-20 |
| | | | "C" 14-15 <u>1/</u> |
| | | | "SStd" 0-13 <u>1/</u> |
| Uniformity of size | 20 | | "A" 18-20 |
| | | | "B" 16-17 <u>2/</u> |
| | | | "C" 14-15 <u>2/</u> |
| | | | "SStd" 0-13 <u>1/</u> |
| Absence of defects | 30 | 40 | "A" 27-30 |
| | | | "B" 24-26 <u>1/</u> |
| | | | "B" Pieces 32-40 |
| | | | "C" 21-23 <u>1/</u> |
| | | | "C" Pieces 28-31 <u>1/</u> |
| | | | "SStd" 0-20 <u>1/</u> |
| | | | "SStd" Pieces 0-27 <u>1/</u> |
| Character | 30 | 40 | "A" 27-30 |
| | | | "B" 24-26 <u>2/</u> |
| | | | "B" Pieces 32-40 <u>1/</u> |
| | | | "C" 21-23 <u>1/</u> |
| | | | "C" Pieces 28-31 <u>1/</u> |
| | | | "SStd" 0-20 <u>1/</u> |
| "SStd" Pieces 0-27 <u>1/</u> | | | |
| Total score | 100 | 100 | |
| Varietal characteristics: () Similar () Dissimilar | | | |
| Normal flavor and odor | | | |
| U. S. Grade | | | |

1/ Indicated limiting rule.

* Halves, Slices, Whole.

** Pieces or irregular pieces.

2/ Indicates partial limiting rule.