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Agriculture**

**Agricultural
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Service**

**Fruit and
Vegetable
Division**

**Processed
Products
Branch**

United States Standards for Grades of Canned Clingstone Peaches

Effective date July 1, 1985

This is the eighth issue of the United States Standards for Grades of Canned Clingstone Peaches published in the **FEDERAL REGISTER** of July 1, 1985 (50 FR 26965) to become effective July 1, 1985. This supersedes the seventh issue, which has been in effect since June 1, 1978.

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

United States Standards for Grades of Canned Clingstone Peaches

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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.

§52.2561 Product description.

Canned clingstone peaches is the product represented as defined in the Standards of Identity for Canned Peaches (21 CFR 145.170 and 145.171) issued under the Federal Food, Drug and Cosmetic Act. For the purposes of the standards in this subpart, and unless the text indicates otherwise, the terms, **canned peaches** or **canned clingstone peaches** include **canned yellow clingstone peaches, canned spice yellow clingstone peaches, canned solid-pack yellow clingstone peaches** and **canned artificially sweetened yellow clingstone peaches** as defined in the Standards of Identity.

§52.2562 Styles.

- (a) **Halves or Halved** canned peaches are peeled and pitted peaches, cut approximately in half along the suture from stem to apex.
- (b) **Quarters or Quartered** canned peaches are halved peaches cut into two approximately equal parts.
- (c) **Slices or Sliced** canned peaches are peeled and pitted peaches cut into sectors smaller than quarters.
- (d) **Dice or Diced** canned peaches are peeled and pitted peaches cut into approximate cubes.
- (e) **Whole** canned peaches are peeled, unpitted, whole peaches with or without stems removed.
- (f) **Mixed pieces of irregular sizes and shapes** are peeled, pitted, and cut units of canned peaches that are predominantly irregular in size and shape which do not conform to a single style of halves, quarters, slices, or dice and which may consist of:
 - (1) Units (commonly called **salad cuts** or **salad pieces**) which may have been prepared originally as peach halves but which are irregular in size and shape in that more than one-fourth of the unit appears to have been removed at the outer curved surface and which have been cut further into pieces;
 - (2) Units which may have been prepared originally as peach slices but which are irregular in size and shape in that they have been cut further into pieces;
 - (3) Mixtures of two or more of the following styles which may or may not be of normal shape: Halves, quarters, slices, or diced.

§52.2563 Grades.

- (a) **U.S. Grade A** is the quality of halves, quarters, slices, dice, or whole canned clingstone peaches that possess similar varietal characteristics; that possess a normal flavor and odor; that possess a good color; that are practically uniform in size and symmetry for the applicable style; that are practically free from defects; that possess a good character; and that 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: **Provided**, that halves, quarters, slices, dice, or whole canned clingstone peaches may possess a reasonably good color; may be reasonably uniform in size and symmetry; and may possess a reasonably good character, if the total score is not less than 90 points.
- (b) **U.S. Grade B** is the quality of halves, quarters, slices, dice, whole, or mixed pieces of irregular sizes and shapes of canned clingstone peaches that possess similar varietal characteristics; that possess a normal flavor and odor; that possess a reasonably good color; that are reasonably uniform in size and symmetry for the applicable style; that are reasonably free from defects; that possess a reasonably good character; and that 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: **Provided**, that halves, quarters, slices, dice, or whole canned clingstone peaches may be fairly uniform in size and symmetry if the total score is not less than 80 points.
- (c) **U.S. Grade C** is the quality of halves, quarters, slices, diced, whole, or mixed pieces of irregular sizes and shapes of canned clingstone peaches that possess similar varietal characteristics; that possess a normal flavor and odor; that possess a fairly good color; that are fairly uniform in size and symmetry for the applicable style; that are fairly free from defects; that possess a fairly good character; and that 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) **U.S. Grade D** is the quality of halves, quarters, slices, diced, whole, or mixed pieces of irregular sizes and shapes of canned clingstone peaches that may possess dissimilar varietal characteristics; that possess a normal flavor and odor; that possess a fairly good color; that may vary in size and symmetry for the applicable style; that are fairly free from defects except for crushed and broken units in the styles of halves, quarters, or whole style; that possess a noticeable variability in character; and that for those factors which are scored in accordance with the scoring system outlined in this subpart the total score is not less than 60 points. Canned clingstone peaches of this grade may or may not meet the minimum standards of quality for canned peaches issued pursuant to the Federal Food, Drug, and Cosmetic Act.

- (e) **Substandard** is the quality of canned clingstone peaches that fails to meet the applicable requirements of U.S. Grade C or of U.S. Grade D and is the quality of canned clingstone peaches that may or may not meet the minimum standards of quality for canned peaches issued pursuant to the Federal Food, Drug, and Cosmetic Act.

§52.2564 Grades of canned solid-pack clingstone peaches.

- (a) **U.S. Grade C Solid-Pack** is the quality of halves, quarters, slices, dice, or mixed pieces of irregular sizes and shapes of canned **solid-pack** clingstone peaches that possess a normal flavor and odor; that possess a fairly good color; that are fairly free from defects for canned **solid-pack** clingstone peaches; that possess a fairly good character for **solid-pack** clingstone peaches; and that 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.
- (b) **Substandard Solid-Pack** is the quality of halves, quarters, slices, dice, or mixed pieces of irregular sizes and shapes of canned **solid-pack** clingstone peaches that fail to meet the requirements of **U.S. Grade C Solid-Pack**.

§52.2565 Liquid media and brix measurements.

Cut-out requirements for liquid media in canned clingstone peaches 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 purpose of these grades. The **cut-out** Brix measurements, as applicable, for the respective designations are as follows:

Designations

"Extra heavy sirup;" or "Extra heavily sweetened fruit juice(s) and water;" or "Extra heavily sweetened fruit juice(s)."

"Heavy sirup;" or "Heavily sweetened fruit juice(s) and water;" or "Heavily sweetened fruit juice(s)."

"Light sirup;" or "Lightly sweetened fruit juice(s) and water;" or "Lightly sweetened fruit juice(s)."

"Slightly sweetened water;" or "Extra light sirup;" or "Slightly sweetened fruit juice(s) and water;" or "Slightly sweetened fruit juice(s)."

"In water"

"In fruit juice(s) and water"

"In fruit juice(s)"

"Artificially sweetened"

Brix measurements

22 degrees or more but not more than 35 degrees

18 degrees or more but not more than 22 degrees

14 degrees or more but not more than 18 degrees

10 degrees or more but not more than 14 degrees

Not applicable

Not applicable

Not applicable

Not applicable

§52.2566 Fill of container.

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

§52.2567 Recommended fill of container for canned solid-pack clingstone peaches.

The recommended fill of container for canned **solid-pack** clingstone peaches 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 of **solid-pack** clingstone peaches be as full of peaches as practicable without impairment of quality and that the product (including liquid, if any) occupy not less than 90 percent of the volume of the container.

§52.2568 Recommended drained weight.

(a) General.

- (1)** The minimum drained weight recommendations for the various applicable styles in Table I 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.
- (2)** The recommended 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 clingstone peaches and canned **solid-pack** clingstone peaches is determined by emptying the contents of the container, turning the pit cavities down in halves, upon a U.S. Standard No. 8 circular sieve of proper diameter containing 8 meshes to the inch (0.0937-in \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 peaches 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) \bar{X}_d -The average drained weight of all the sample units in the sample.

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

(d) Compliance with recommended drained weights. A lot of canned clingstone peaches and canned unsweetened **solid-pack** clingstone peaches 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 I);

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

§52.2569 **Recommended fill weights.**

(a) **General.** The minimum fill weight recommendations for the various styles in Table III of this subpart are not incorporated in the grades of the finished product since fill weight, as such, is not a factor of quality for the purpose of these grades.

\bar{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 group averages.

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

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

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

R_{MAX} means a specified maximum range for a subgroup.

Sampling allowance code means a 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 average for a sample.

(d) The Subgroup Size. The subgroup size for determination of fill weights shall be 5 sample units.

(e) Compliance with recommended fill weights. Compliance with the recommended fill weights for canned clingstone peaches 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 I. Recommended Minimum Drained Weights for Canned Clingstone Peaches

Container designation (metal, unless otherwise stated)	Container size (overall dimensions)		Overflow capacity (fluid ounces)	Sliced						Diced	
	Diameter (inches)	Height (inches)		In extra heavy sirup (ounces)		In heavy sirup (ounces)		In any other liquid medium (ounces)		In any liquid medium	
				\bar{X}_d	LL	\bar{X}_d	LL	\bar{X}_d	LL	\bar{X}_d	LL
5Z	211	200	2.8	2.2	3.0	2.4	3.1	2.5	2.9	2.6
5Z	211	202	3.0	2.4	3.2	2.6	3.3	2.7	3.2	2.9
6Z	300	200	3.4	2.8	3.6	3.0	3.7	3.1	3.7	3.4
7Z	211	212	4.0	3.4	4.2	3.6	4.3	3.7	4.3	4.0
8Z tall	211	304	4.9	4.3	5.1	4.5	5.2	4.6	5.2	4.7
No. 300	300	407	8.9	8.2	9.1	8.4	9.3	8.6	9.5	8.9
No. 303	303	406	9.9	9.1	10.1	9.3	10.3	9.5	10.5	9.8
No. 303 glass	17.0	9.9	9.1	10.1	9.3	10.3	9.5	10.5	9.8
No. 2	307	409	12.0	11.1	12.3	11.4	12.6	11.7	12.7	11.9
No. 2-1/2	401	411	17.4	16.3	17.8	16.7	18.2	17.1	18.5	17.5
No. 2-1/2 glass	28.35	16.9	15.8	17.3	16.2	17.7	16.6	18.0	17.0
No. 10	603	700	64.5	62.5	66.5	64.5	68.5	66.5	70.0	68.2

Table I. (Continued)

Container designation (metal, unless otherwise stated)	Heavy pack-any style in any liquid medium (ounces)		Solid pack-all applicable styles (unsweetened only) (ounces)	
	\bar{X}_d	LL	\bar{X}_d	LL
No. 2-1/2	20.0	18.6	25.5	24.1
No. 10	76.0	73.5	92.0	89.5

Table I. (Continued)

Container size (metal, unless otherwise stated)	Halves						Quarters; and mixed pieces of irregular sizes and shapes					
	In extra heavy sirup (ounces)		In heavy sirup (ounces)		In any other liquid medium (ounces)		In extra heavy sirup (ounces)		In heavy sirup (ounces)		In any other liquid medium (ounces)	
	\bar{X}_d	LL	\bar{X}_d	LL	\bar{X}_d	LL	\bar{X}_d	LL	\bar{X}_d	LL	\bar{X}_d	LL
8Z tall	5.0	4.3	5.2	4.5	5.3	4.6	5.0	4.3	5.2	4.5	5.3	4.6
No. 300	9.0	8.2	9.2	8.4	9.4	8.6	9.0	8.2	9.2	8.4	9.4	8.6
No. 303	10.0	9.1	10.2	9.3	10.4	9.5	10.0	9.1	10.2	9.3	10.4	9.5
No. 303 glass	10.0	9.1	10.2	9.3	10.4	9.5	10.0	9.1	10.2	9.3	10.4	9.5
No. 2	12.1	11.0	12.4	11.3	12.7	11.6	12.1	11.0	12.4	11.3	12.7	11.6
No. 2 1/2 glass	17.1	15.7	17.5	16.1	17.9	16.5	17.1	15.7	17.5	16.1	17.9	16.5
No. 2 1/2							17.6	16.2	18.0	16.6	18.4	17.0
No. 2 1/2, 7 count or more	17.6	16.2	18.0	16.6	18.4	17.0
No. 2 1/2, 6 count or less	17.0	15.6	17.4	16.0	17.8	16.4
No. 10							64.5	62.0	66.5	64.0	68.5	66.0
No. 10, 24 count or more	64.5	62.0	66.5	64.0	68.5	66.0
No. 10, 23 count or less	63.0	60.5	65.0	62.5	67.0	64.5

Table II
Single Sampling Plan for Drained Weight

Sample size (number of sample units)	3	6	13	21	29
Acceptance No.	0	1	2	3	4

Table III - Recommended Fill Weight Values for Canned Clingstone Peaches

Container size (metal, unless otherwise designated)	Halves (ounces)							Sampling allowance code
	\bar{X}'_{\min}	$LWL_{\bar{x}}$	$LRL_{\bar{x}}$	LWL	LRL	\bar{R}'	R_{\max}	
8Z tall	5.4	4.9	4.7	4.4	3.9	1.2	2.5	I
No. 300	9.6	9.0	8.7	8.3	7.6	1.5	3.2	L
No. 303 glass	10.6	10.0	9.6	9.2	8.5	1.6	3.4	M
No. 303	10.6	10.0	9.6	9.2	8.5	1.6	3.4	M
No. 2	12.9	12.2	11.8	11.3	10.5	1.9	3.9	O
No. 2-1/2 glass	18.2	17.3	16.9	16.2	15.2	2.3	4.9	S
No. 2-1/2, 7 count or more . .	18.7	17.8	17.4	16.7	15.7	2.3	4.9	S
No. 2-1/2, 6 count or less . .	18.0	17.1	16.7	16.0	15.0	2.3	4.9	S
No. 10, 24 count or more . . .	70.5	69.0	68.2	67.1	65.4	4.0	8.4	Z
No. 10, 23 count or less	69.0	67.5	66.7	65.6	63.9	4.0	8.4	Z
Sliced-fill weight values (ounces)								
6Z	4.0	3.6	3.4	3.2	2.8	0.9	1.9*	G
8Z tall	5.4	5.0	4.8	4.4	4.0	1.0	2.1	H
No. 300	9.7	9.2	8.9	8.5	7.9	1.4	3.0	K
No. 303 glass	10.7	10.1	9.8	9.4	8.7	1.5	3.2	L
No. 303	10.7	10.1	9.8	9.4	8.7	1.5	3.2	L
No. 2	13.1	12.4	12.1	11.6	10.9	1.7	3.7	N
No. 2-1/2	19.0	18.2	17.8	17.2	16.3	2.1	4.4	Q
No. 2-1/2 glass	18.5	17.7	17.3	16.7	15.8	2.1	4.4	Q
No. 10	72.0	70.6	69.8	68.8	67.2	3.7	7.9	Y

Table III - (Continued)
 [Quarters - fill weight values (ounces)]

Container size (metal, unless otherwise designated)	\bar{X}'_{\min}	$LWL_{\bar{X}}$	$LRL_{\bar{X}}$	LWL	LRL	\bar{R}'	R_{\max}	Sampling allowance code
8Z tall	5.5	5.1	4.9	4.6	4.1	1.1	2.2	H
No. 300	9.9	9.4	9.1	8.7	8.1	1.4	3.0	K
No. 303 glass	11.0	10.4	10.1	9.7	9.0	1.5	3.2	L
No. 303	11.0	10.4	10.1	9.7	9.0	1.5	3.2	L
No. 2	13.3	12.6	12.3	11.8	11.0	1.7	3.7	N
No. 2-1/2 glass	18.8	18.0	17.6	17.0	16.1	2.1	4.4	Q
No. 2-1/2	19.3	18.5	18.1	17.5	16.6	2.1	4.4	Q
No. 10	74.0	72.6	71.8	70.8	69.2	3.7	7.9	Y

Table III - (Continued)

Container size (metal, unless otherwise designated)	Diced - fill weight values (ounces)							Sampling allowance code
	\bar{X}'_{\min}	$LWL_{\bar{X}}$	$LRL_{\bar{X}}$	LWL	LRL	\bar{R}'	R_{\max}	
5 oz	3.4	3.2	3.0	2.9	2.6	0.60	1.20	D
5 oz	3.7	3.5	3.3	3.2	2.9	0.60	1.20	D
6 oz	4.3	4.1	3.9	3.8	3.5	0.60	1.20	D
7 oz	5.0	4.8	4.6	4.5	4.2	0.60	1.20	D
8Z tall	6.1	5.9	5.7	5.6	5.3	0.60	1.20	D
No. 300	10.6	10.2	10.0	9.8	9.4	0.90	2.0	G
No. 303	11.7	11.3	11.1	10.8	10.3	1.1	2.2	H
No. 303 glass	11.7	11.3	11.1	10.8	10.3	1.1	2.2	H
No. 2	14.3	13.8	13.6	13.3	12.8	1.2	2.5	I
No. 2-1/2	20.7	20.2	20.0	19.6	19.0	1.3	2.7	J
No. 2-1/2 glass	20.2	19.7	19.5	19.1	18.5	1.3	2.7	J
No. 10	77.0	75.9	75.4	74.6	73.4	2.8	5.9	U
Mixed pieces of irregular sizes and shapes - fill weight values (ounces)								
No. 2-1/2	19.3	18.5	18.1	17.5	16.6	2.1	4.4	Q
No. 10	74.0	72.6	71.8	70.8	69.2	3.7	7.9	Y

Table III - (Continued)

Container size (metal, unless otherwise designated)	Spiced, whole - fill weight values (ounces)							Sampling allowance code
	\bar{X}'_{min}	$LWL_{\bar{x}}$	$LRL_{\bar{x}}$	LWL	LRL	\bar{R}'	R_{max}	
No. 2-1/2, 6 count or less	17.0	15.9	15.4	14.6	13.4	2.8	5.9	U
No. 2-1/2, 7 count or more	17.5	16.4	15.9	15.1	13.9	2.8	5.9	U
No. 10	70	68.2	67.3	66.0	64.0	4.7	9.8	CI
Heavy pack halves, sliced, mixed pieces of irregular sizes and shapes - fill weight values (ounces)								
No. 10	86.0	84.8	84.2	83.4	82.1	3.0	6.4	V

§52.2570 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 in canned clingstone peaches other than **solid-pack** clingstone peaches are:

(i) Varietal characteristics.

(ii) Flavor and odor.

(2) Factor not rated by score points in **solid-pack** clingstone peaches: Flavor and odor.

(3) 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 size and symmetry .	20
Absence of defects	30
Character	<u>30</u>
Total Score	100

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

§52.2571 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**).

§52.2572 Color.

(a) General.

- (1)** The color of canned clingstone peaches other than canned **spiced** peaches refers to the predominant and characteristic color on the surface of whole units, and the outside surfaces of other units, except the cut surfaces of such units are also considered when adversely affected by discoloration. Units other than whole on which the pit cavity is abnormally discolored are considered under the factor of absence of defects only.
- (2)** The factor of color for canned **spiced** peaches is not based on any detailed requirement and is not scored but the color shall be normal for canned **spiced** peaches; the other three factors (uniformity of size and symmetry, absence of defects, and character as applicable) are scored and the total is multiplied by 100 and divided by 80, dropping any fractions to determine the total score.

(b) "A" classification. Canned clingstone peaches that possess a good color may be given a score of 18 to 20 points. Mixed pieces of irregular sizes and shapes that score 18 to 20 points shall not be graded above U.S. Grade B, regardless of the total score for the product (this is a partial limiting rule). **Good color** means that the peaches possess a bright color ranging from yellowish orange to orange yellow; and that there may be present units which possess **reasonably good color** as follows:

- (1)** In the style of halves, quarters, slices, or whole, not more than 10 percent, by count, of the units may possess **reasonably good color**; or one unit in a container is permitted to possess **reasonably good color**: **Provided**, that in all containers comprising the sample such units do not exceed an average of 10 percent of the total number of units; and

- (2) In the styles of dice or mixed pieces of irregular sizes and shapes, not more than 10 percent, by weight, of the drained peaches may possess **reasonably good color**.
- (c) **"B" classification.** Canned clingstone peaches that possess a reasonably good color may be given a score of 16 or 17 points. Mixed pieces of irregular sizes and shapes 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 partial limiting rule). **Reasonably good color** means that the canned clingstone peaches possess a reasonably bright color that may fail to meet minimum color requirements for Grade A but is equal to or better than light orangish-yellow; that the units may possess slight discoloration due to oxidation, pit pigmentation, or other causes which does not more than slightly affect the appearance or edibility, or both, of the product; and that there may be present units which possess **fairly good color** as follows:
- (1) In the style of halves, quarters, slices, or whole, not more than 10 percent, by count, of the units may possess **fairly good color**; or one unit in a container is permitted to possess **fairly good color**: **Provided**, that in all containers comprising the sample such units do not exceed an average of 10 percent of the total number of units; and
- (2) In the style of dice or mixed pieces of irregular sizes and shapes, not more than 10 percent, by weight, of the drained peaches may possess **fairly good color**.
- (d) **"C," "D," and "C-SP" classification.** Canned clingstone peaches and canned solid-pack clingstone peaches that possess a fairly good color may be given a score of 14 or 15 points. Canned clingstone peaches or canned **solid-pack** clingstone peaches that fall into this classification shall not be graded above U.S. Grade C or U.S. Grade C Solid-Pack, whichever is applicable, regardless of the total score for the product (this is a limiting rule). **Fairly good color** means that the peaches possess a color that may fail to meet minimum color requirements for Grade B, but is equal to or better than greenish-yellow; that the units may possess slight discoloration due to oxidation, pit pigmentation or other causes which do not materially affect the appearance or edibility, or both, of the product; and that the units may possess other color as follows:

- (1) In the style of halves, quarters, slices, or whole, not more than 10 percent, by count, of the units may fail to meet the minimum color for Grade C or may be off-color; or one unit in a container is permitted to possess such color: **Provided**, that in all containers comprising the sample such units do not exceed an average of 10 percent of the total number of units.
 - (2) In the style of dice or mixed pieces of irregular sizes and shapes, not more than 10 percent, by weight, of the drained peaches may consist of units that fail to meet the minimum color for Grade C or may be off-color: **Provided**, that such units do not materially affect the appearance of the product.
- (e) **"SStd" and "SStd-SP" classification.** Canned clingstone peaches and canned **solid-pack** clingstone peaches that fail to meet the requirements of paragraph (d) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard or Substandard Solid-Pack, whichever is applicable, regardless of the total score for the product (this is a limiting rule).

§52.2573 Uniformity of size and symmetry.

- (a) **General.** The factor of uniformity of size and symmetry for mixed pieces of irregular sizes and shapes of canned clingstone peaches and all applicable styles of canned **solid-pack** clingstone peaches is not based on any detailed requirements and is not scored; the other three factors (color, absence of defects, and character, as applicable) are scored and the total is multiplied by 100 and divided by 80, dropping any fractions to determine the total score.
- (b) **Off-suture cuts. Off-suture cut** in halved or quartered canned clingstone peaches means a halved or quartered unit which has been cut at a distance from the suture greater than three-eighths inch at the widest measurement from the suture.
- (c) **Partially detached or detached piece.** A **partially detached or detached piece** in halved canned clingstone peaches means a unit which has the appearance of a slice resulting from an off-suture cut or from improper cutting and which may or may not be attached to the half from which cut. In determining the applicable allowances in terms of percentage by count, a partially detached piece together with the half to which it is partially attached is considered as one unit or a detached piece with the half from which detached or together with any other half is considered as one unit.

- (d) **Partial slice.** A **partial slice** in the style of slices is a unit that has had the semblance of a slice with respect to thickness and shape but is less than three-fourths of an apparent full slice and that does not bear marks of crushing. In determining the allowances in terms of percentage by count, partial slices aggregating the equivalent of an average size slice shall be considered as one unit.
- (e) **Sliver.** A **sliver** in the style of slices is a sector that is substantially smaller than the general size of slices or that weighs 3 grams or less.
- (f) **Slab.** A **slab** in the style of slices is a portion of a unit which does not conform to the shape of a definite slice due to improper cutting.
- (g) **"A" classification.** Halves, quarters, slices, dice, or whole canned clingstone peaches that are practically uniform in size and symmetry may be given a score of 18 to 20 points. **Practically uniform in size and symmetry** has the following meanings with respect to the following styles of canned clingstone peaches:
- (1) **Halves, quarters, and whole.** The units are very symmetrical and the weight of the largest full-size unit does not exceed the weight of the smallest full-size unit by more than 40 percent; the weight of each half is not less than three-fifths ounce; the weight of each quarter is not less than three-tenths ounce; and not more than 10 percent, by count, of the units in the style of halves or quarters may possess off-suture cuts or partially detached or detached pieces, or any combination thereof. One unit in a container is permitted to possess an off-suture cut or partially detached or detached piece if such unit exceeds the allowance of 10 percent, by count: **Provided**, that in all containers comprising the sample such units do not exceed an average of 10 percent of the total number of units.
 - (2) **Slices.** Not more than a total of 5 percent, by count, of the units may be partial slices, slivers, and slabs: **Provided**, that not more than 2-1/2 percent, by count, are slabs; and excluding partial slices, slivers, and slabs that may be present, the variation in size and symmetry of the other units does not affect more than slightly the appearance of the product.
 - (3) **Dice.** Not more than 10 percent, by weight, of the drained clingstone peaches may be units that are more than three-fourths inch in their greatest edge dimension or are of such size as to pass through a five-sixteenth inch square opening.

- (h) **"B" classification.** Halves, quarters, slices, dice, or whole canned clingstone peaches that are reasonably uniform in size and symmetry may be given a score of 16 or 17 points. **Reasonably uniform in size and symmetry** has the following meanings with respect to the following styles of canned clingstone peaches.
- (1) **Halves, quarters, and whole.** The units are reasonably symmetrical and the weight of the largest full-size unit does not exceed the weight of the smallest full-size unit by more than 60 percent; the weight of each half is not less than three-fifths ounce; the weight of each quarter is not less than three-tenths ounce; and not more than 20 percent, by count, of the units in the style of halves or quarters may possess off-suture cuts or partially detached or detached pieces, or any combination thereof. One unit in a container is permitted to possess an off-suture cut or partially detached or detached piece if such unit exceeds the allowance of 20 percent, by count: **Provided**, that in all containers comprising the sample such units do not exceed an average of 20 percent of the total number of units.
 - (2) **Slices.** Not more than a total of 10 percent, by count, of the units may be partial slices, slivers, and slabs: **Provided**, that not more than 5 percent, by count, are slabs; and excluding partial slices, slivers, and slabs that may be present, the variation in size and symmetry of the other units does not more than materially affect the appearance of the product.
 - (3) **Dice.** Not more than 15 percent, by weight, of the drained clingstone peaches may be units that are more than three-fourths inch in their greatest edge dimension or are of such size as to pass through a five-sixteenth inch square opening.
- (i) **"C" classification.** Halves, quarters, slices, dice, or whole canned clingstone peaches that are fairly uniform in size and symmetry may be given a score of 14 or 15 points. Canned clingstone peaches 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 partial limiting rule). **Fairly uniform in size and symmetry** has the following meanings with respect to the following styles of canned clingstone peaches:

- (1) **Halves, quarters, and whole.** The units may vary in size, thickness, and symmetry and the weight of the largest full-size unit may be not more than twice the weight of the smallest full-size unit; the weight of each half is not less than three-fifths ounce; the weight of each quarter is not less than three-tenths ounce; and not more than 40 percent, by count, of the units in the style of halves or quarters may possess off-suture cuts or partially detached or detached pieces, or any combination thereof: **Provided**, that the presence of such units does not give the appearance of canned peaches of **Mixed Pieces of Irregular Sizes and Shapes** or canned peaches that are **Unevenly Trimmed**.
 - (2) **Slices.** Not more than a total of 20 percent, by count, of the units may be partial slices, slivers, and slabs: **Provided**, that not more than 10 percent, by count, are slabs; and excluding partial slices, slivers, and slabs that may be present, the balance of slices may vary noticeably in size, thickness and symmetry.
 - (3) **Dice.** Not more than 20 percent, by weight, of the drained clingstone peaches may be units that are more than three-quarters inch in their greatest edge dimension or are of such size as to pass through a five-sixteenth inch square opening.
- (j) **"D" and "SStd" Classification.** Canned clingstone peaches of the applicable styles which fail to meet paragraph (i) of this section may be given a score of 0 to 13 points and shall not be graded above the following stated grade, regardless of the total score for the product (this is a limiting rule):
- (1) Halves, quarters, or whole canned clingstone peaches in which the weight of the largest full-size unit is more than twice the weight of the smallest full-size unit shall not be graded above U.S. Grade D and are also **Below Standard in Quality - Mixed Sizes**.
 - (2) Halves of canned clingstone peaches in which the weight of any half is less than three-fifths ounce shall not be graded above U.S. Grade D and are also **Below Standard in Quality - Small Halves**.
 - (3) Quarters of canned clingstone peaches in which the weight of any quarter is less than three-tenths ounce shall not be graded above U.S. Grade D and are also **Below Standard in Quality - Small Quarters**.
 - (4) Slices and dice canned clingstone peaches shall not be graded above U.S. Grade D.

§52.2574 Absence of defects.

- (a) **General.** The factor of absence of defects refers to the degree of freedom from harmless extraneous material (such as stems or leaves and portions thereof), from pit material, from units that are crushed or broken for the applicable style, and from any other defects which detract from the appearance or edibility of the product.
- (1) **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, or both, of the unit.
- (2) **Crushed or Broken. Crushed or broken** means that:
- (i) A unit in halves, quarters, or whole style of canned clingstone peaches is **crushed** if the unit has definitely lost its normal shape and bears marks of crushing or is otherwise crushed not due to ripeness; and
- (ii) A unit in halves, quarters, or whole style of canned clingstone peaches is **broken** if severed into definite parts; halves of canned clingstone peaches that are slightly or partially split from the edge to the pit cavity are not considered broken. Portions equivalent to a full-size unit that has been broken are considered as one unit in determining the percentage by count.
- (3) **Pit material. Pit material** means any whole pit in all styles other than whole style or any portion of a peach pit, regardless of size, except when whole peach pits or peach kernels are permitted as seasoning ingredients in other than whole style.
- (b) **"A" classification.** Halves, quarters, slices, dice, whole, or mixed pieces of irregular sizes and shapes of canned clingstone peaches that are practically free from defects may be given a score of 27 to 30 points. Mixed pieces of irregular sizes and shapes of canned clingstone peaches that score 27 to 30 points shall not be graded above U.S. Grade B regardless of the total score for the product (this is a partial limiting rule). **Practically free from defects** means that the canned clingstone peaches are practically free from pit material, from harmless extraneous material, and from any defects not specifically mentioned that affect the appearance or edibility of the product, and in addition, has the following meanings with respect to the following styles of canned clingstone peaches:

- (1) **Halves, quarters, and whole.** Not more than an average of one-eighth square inch of peel for each pound of total contents may be present; not more than 5 percent, by count, of the units may be crushed, or broken; and not more than 5 percent, by count, of the units may be blemished. One unit in a container is permitted to be crushed or broken and one unit in a container is permitted to be blemished if any of such units exceeds the respective allowances of 5 percent by count: **Provided**, that in all containers comprising the sample such crushed or broken units do not exceed an average of 5 percent of the total number of units and such blemished units do not exceed an average of 5 percent of the total number of units.
 - (2) **Sliced.** Not more than an average of one-eighth square inch of peel for each pound of total contents may be present; and not more than 3 percent, by count, of the units may be blemished. One unit in a container is permitted to be blemished if such unit exceeds the allowance of 3 percent by count: **Provided**, that in all containers comprising the sample such blemished units do not exceed an average of 3 percent of the total number of units.
 - (3) **Dice.** Not more than an average of one-eighth square inch of peel for each pound of total contents may be present; and not more than 3 percent, by weight, of drained clingstone peaches may consist of units that are blemished.
 - (4) **Mixed pieces of irregular sizes and shapes.** Not more than an average of one-eighth square inch of peel for each pound of total contents may be present; and not more than 1 blemished unit for each 32 ounces of total contents may be present.
- (c) **"B" classification.** Halves, quarters, slices, dice, whole, or mixed pieces of irregular sizes and shapes of canned clingstone peaches that are reasonably free from defects may be given a score of 24 to 26 points. Canned clingstone peaches 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 the canned clingstone peaches are practically free from pit material, are reasonably free from harmless extraneous material and from any defects not specifically mentioned that affect the appearance or edibility of the product, and in addition, has the following meanings with respect to the following styles of canned clingstone peaches:

- (1) **Halves, quarters, and whole.** Not more than an average of one-half square inch of peel for each pound of total contents may be present; not more than 5 percent, by count of the units may be crushed, or broken; and not more than 10 percent, by count, of the units may be blemished. One unit in a container is permitted to be crushed or broken and one unit in a container is permitted to be blemished if any of such units exceed the respective allowances of 5 percent and 10 percent, by count: **Provided**, that in all containers comprising the sample such crushed or broken units do not exceed an average of 5 percent of the total number of units and such blemished units do not exceed an average of 10 percent of the total number of units.
 - (2) **Sliced.** Not more than an average of one-half square inch of peel for each pound of total contents may be present; and not more than 6 percent by count, of the units may be blemished. One unit in a single container is permitted to be blemished if such unit exceeds the allowance of 6 percent, by count: **Provided**, that in all containers comprising the sample such blemished units do not exceed an average of 6 percent of the total number of units.
 - (3) **Dice.** Not more than an average of one-half square inch of peel for each pound of total contents may be present; and not more than 6 percent, by weight, of drained clingstone peaches may consist of units that are blemished.
 - (4) **Mixed pieces of irregular sizes and shapes.** Not more than an average of one-half square inch of peel for each pound of total contents may be present; and not more than 1 blemished unit for each pound of total contents may be present.
- (d) **"C" classification.** Halves, quarters, slices, dice, whole, or mixed pieces of irregular sizes and shapes of canned clingstone peaches that are fairly free from defects may be given a score of 21 to 23 points. Canned clingstone peaches 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 the canned clingstone peaches are practically free from pit material; are fairly free from harmless extraneous material and from any defects not specifically mentioned that affect the appearance or edibility of the product; and in addition, has the following meanings with respect to the following styles of canned clingstone peaches:

- (1) **Halves, quarters, and whole.** Not more than an average of one square inch of peel for each pound of total contents may be present; not more than 5 percent, by count, of the units may be crushed or broken; and not more than 20 percent, by count, of the units may be blemished. One unit in a container is permitted to be crushed or broken and one unit in a container is permitted to be blemished if any of such units exceed the respective allowances of 5 percent and 20 percent, by count: **Provided**, that in all containers comprising the sample such crushed or broken units do not exceed an average of 5 percent of the total number of units and such blemished units do not exceed an average of 20 percent of the total number of units.
 - (2) **Slices, dice, and mixed pieces of irregular sizes and shapes.** Not more than an average of one square inch of peel for each pound of total contents may be present; and not more than 20 percent, by count, of the units may be blemished.
- (e) **"D" classification.** Canned clingstone peaches of any style which fail to meet the requirements of paragraph (d) of this section but which meet the requirements of this paragraph may be given a score of 0 to 20 points and shall not be graded above U.S. Grade D, regardless of the total score for the product (this is a limiting rule). Halves, quarters, or whole canned clingstone peaches that are thereby U.S. Grade D may also be **Below Standard in Quality -- Blemished or Partly Crushed or Broken or Unevenly Trimmed**, or combinations thereof. Canned clingstone peaches of U.S. Grade D with respect to **absence of defects** are practically free from pit material, are fairly free from harmless extraneous material and from any defects not specifically mentioned that affect materially the appearance or edibility of the product, and in addition:
- (1) Not more than an average of one square inch of peel for each pound of total contents may be present;
 - (2) In the style of halves, quarters, or whole, any amount of crushed or broken units may be present; and
 - (3) Not more than 20 percent, by count, of the units may be blemished. One unit in a container is permitted to be blemished if such unit exceeds the allowance of 20 percent, by count: **Provided**, that in all containers comprising the sample such blemished units do not exceed an average of 20 percent of the total number of units.

- (f) **"SStd" classification.** Canned clingstone peaches that fail to meet the applicable requirements of paragraph (e) of this section may be given a score of 0 to 20 points and shall not be graded above the following stated grades, as applicable, regardless of the total score for the product (this is a limiting rule).
- (1) **Halves, quarters, or whole** canned clingstone peaches shall not be graded above Substandard and may also be **Below Standard in Quality** for the applicable reasons:
- (i) Not well peeled;
 - (ii) Partly crushed or broken;
 - (iii) Unevenly trimmed;
 - (iv) Blemished.
- (2) **Slices, dice, or mixed pieces of irregular sizes and shapes** of canned clingstone peaches shall not be graded above Substandard and may also be **Below Standard in Quality** for the applicable reasons:
- (i) Not well peeled;
 - (ii) **Blemished.**
- (g) **"C-SP" classification.** Halves, quarters, slices, dice, or mixed pieces of irregular sizes and shapes of canned **solid-pack** clingstone peaches that are fairly free from defects for canned **solid-pack** clingstone peaches may be given a score of 21 to 23 points. Canned **solid-pack** clingstone peaches that fall into this classification shall not be graded above U.S. Grade C Solid-Pack, regardless of the total score for the product (this is a limiting rule). **Fairly free from defects for canned `solid-pack' clingstone peaches** means that the canned **solid-pack** clingstone peaches are practically free from pit material, are fairly free from harmless extraneous material and from any defects not specifically mentioned that affect the appearance or edibility of the product, and in addition, there may be present:
- (1) Not more than an average of one square inch of peel for each pound of total contents; and
 - (2) Not more than 2 blemished units for each pound of total contents.

- (h) **"SStd-SP" classification.** Halves, quarters, slices, dice, or mixed pieces of irregular sizes and shapes of canned **solid-pack** clingstone peaches that fail to meet the requirements of paragraph (g) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard Solid-Pack, regardless of the total score for the product (this is a limiting rule).

§52.2575 Character.

- (a) **General.** The factor of character refers to the degree of ripeness, the texture, and tenderness of the product.

- (b) **"A" classification.** Halves, quarters, slices, dice, whole, or mixed pieces of irregular sizes and shapes of canned clingstone peaches that possess a good character may be given a score of 27 to 30 points. Mixed pieces of irregular sizes and shapes of canned clingstone peaches that score 27 to 30 points shall not be graded above U.S. Grade B regardless of the total score for the product (this is a partial limiting rule). **Good character** has the following meanings with respect to the various styles of canned clingstone peaches:

- (1) **Halves, quarters, slices, and mixed pieces of irregular sizes and shapes.** The units are pliable and possess a tender, fleshy texture typical of mature, well-ripened, properly prepared, and properly processed canned clingstone peaches; the units are intact and possess reasonably well-defined edges; and not more than 10 percent, by count, of the units may possess a **reasonably good character**. One unit in a container is permitted to possess a **reasonably good character** if such unit exceeds the allowance of 10 percent, by count: **Provided**, that the appearance or eating quality, or both, is not more than slightly affected by the character of such unit.
- (2) **Dice.** The product generally possesses a texture typical of mature, well-ripened, properly prepared, and properly processed canned clingstone peaches; not more than 3 percent, by weight, of the drained clingstone peaches may be excessively frayed or mushy; and the product is otherwise reasonably free from crushed units.
- (3) **Whole.** The units possess a tender texture typical of mature, well-ripened, properly prepared, and properly processed canned clingstone peaches; the units are uniformly intact and firm; and not more than 10 percent, by count, of the units may possess a **reasonably good character**.

One unit in a container is permitted to possess a **reasonably good character** if such unit exceeds the allowance of 10 percent, by count: **Provided**, that the appearance or eating quality, or both, is not more than slightly affected by the character of such unit.

(c) **"B" classification.** Halves, quarters, slices, dice, whole, or mixed pieces of irregular sizes and shapes of canned clingstone peaches that possess a reasonably good character may be given a score of 24 to 26 points. Mixed pieces of irregular sizes and shapes of canned clingstone peaches 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 partial limiting rule). **Reasonably good character** has the following meanings with respect to the following styles of canned clingstone peaches:

- (1) **Halves, quarters, slices, and mixed pieces of irregular sizes and shapes.** 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; the units are reasonably intact with not more than slightly frayed edges and may be slightly firm or slightly soft but are not mushy; and not more than 10 percent, by count, of the units may possess a fairly good character. One unit in a container is permitted to possess such fairly good character if such unit exceeds the allowance of 10 percent, by count: **Provided**, that the appearance or eating quality, or both, is not affected materially by the character of such unit.
- (2) **Dice.** The product generally possesses a texture typical of mature, properly ripened, properly prepared, and properly processed canned clingstone peaches; not more than 5 percent by weight, of the drained clingstone peaches may be excessively frayed or mushy; and the product is otherwise reasonably free from crushed units.
- (3) **Whole.** The units possess a texture typical of mature, properly ripened, properly prepared, and properly processed canned clingstone peaches; the units are reasonably tender or the tenderness may be variable within the unit; the units may be slightly firm or slightly soft but are not mushy; and not more than 10 percent by count of the units may possess a fairly good character, except for mushy or **not tender** units. One unit in a container is permitted to possess such fairly good character if such unit exceeds the allowance of 10 percent, by count: **Provided**, that the appearance or eating quality, or both, is not affected materially by the character of such unit.

- (d) **"C" classification.** Halves, quarters, slices, dice, whole, or mixed pieces of irregular sizes and shapes of canned clingstone peaches that possess a fairly good character may be given a score of 21 to 23 points. Canned clingstone peaches 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** has the following meanings with respect to the following styles of canned clingstone peaches:
- (1) **Halves, quarters, slices, and mixed pieces of irregular sizes and shapes.** The units possess a texture typical of mature, properly prepared, and properly processed canned clingstone peaches which may be variable in fleshiness but the texture is fairly fleshy; the units may be lacking uniformity of tenderness; the units may be frayed but not excessively frayed or may be soft; and not more than 10 percent, by weight, of the drained clingstone peaches may be mushy or units that are so firm as to be **not tender**.
 - (2) **Dice.** The product generally possesses a texture typical of mature, properly prepared, and properly processed canned clingstone peaches; not more than 10 percent, by weight, of the drained clingstone peaches may be excessively frayed or mushy or are so firm as to be **not tender** and the product is otherwise fairly free from crushed units.
 - (3) **Whole.** The units possess a texture typical of mature, properly prepared, and properly processed canned clingstone peaches which may be variable; the units may be lacking uniformity of tenderness; the units may be markedly firm or markedly ragged or soft; and not more than 10 percent, by count, of the units may be mushy or so firm as to be **not tender**. One unit in a container is permitted to be mushy or **not tender** if such unit exceeds the allowance of 10 percent, by count: **Provided**, that in all containers comprising the sample, such units do not exceed an average of 10 percent of the total number of units.
- (e) **"D" classification.** Canned clingstone peaches of any style that meet the requirements of paragraph (d) of this section with respect to units that are so firm as to be **not tender** but which otherwise possess a noticeably variable texture with not more than 25 percent, by weight, of the drained canned clingstone peaches that consist of mushy fruit may be given a score of 0 to 20 points and shall not be graded above U.S. Grade D, regardless of the total score for the product (this is a limiting rule).

- (f) **"SStd" classification.** Canned clingstone peaches of any style that fail to meet the applicable requirements of paragraph (d) or (e) 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). Halves, quarters, slices, dice, whole, or mixed pieces of irregular sizes and shapes of canned clingstone peaches that are **not tender** are also **Below Standard in Quality--Not Tender**.
- (g) **"C-SP" classification.** Halves, quarters, slices, dice, or mixed pieces of irregular sizes and shapes of canned **solid-pack** clingstone peaches that possess a fairly good character for canned **solid-pack** clingstone peaches may be given a score of 21 to 23 points. Canned **solid-pack** clingstone peaches that fall into this classification shall not be graded above U.S. Grade C Solid-Pack regardless of the total score for the product (this is a limiting rule). **Fairly good character for canned `solid-pack' clingstone peaches** means the product generally possesses a texture of properly prepared and properly processed **solid-pack** clingstone peaches which may be variable in tenderness, may be soft, or may consist of fairly firm units.
- (h) **"SStd-SP" classification.** Halves, quarters, slices, dice, or mixed pieces of irregular sizes and shapes of canned **solid-pack** clingstone peaches that fail to meet the requirements of paragraph (g) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard Solid-Pack, regardless of the total score for the product (this is a limiting rule).

§52.2576 Ascertaining the grade of a lot.

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

Done at Washington, DC., on: June 26, 1985

/s/
William T. Manley
Deputy Administrator
Marketing Programs