United States Standards for Grades of Pickling Cucumbers

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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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General
§51.4170 General.
(a) These standards are intended for use as a basis for determining the quality of cucumbers for pickling as they are delivered by the growers to a brining plant, pickling plant, or loading station.
(b) It should be understood at the outset that in the application of these standards the only sorting required of the grower is the removal of culls. The standards simply provide a basis for sampling as they are delivered to the plant.
(c) The method of applying the standards is as follows: Suppose the packer specifies in his contracts with growers that he will pay $2.25 per 100 pounds for U.S. No. 1 cucumbers, $1 for U.S. No. 2 cucumbers and $0.60 for U.S. No. 3 cucumbers. The inspector takes a representative sample from a growers 1,000 pound load and separates the cucumbers into the various grades. He finds that 45 percent, by weight, of the cucumbers grade U.S. No. 1; 20 percent, U.S. No. 2; 33 percent, U.S. No. 3; and 2 percent culls. The returns for the 1,000 pound load would be calculated as follows:

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1Compliance 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.
U.S. No. 1's -- 45 percent of 1,000 equals
450 pounds at $0.0225 equals...... $10.12

U.S. No. 2's -- 20 percent of 1,000 equals
200 pounds at $0.01 equals........  2.00

U.S. No. 3's -- 33 percent of 1,000 equals
330 pounds at $0.006 equals.......  1.98

Culls -- 2 percent of 1,000 equals 20
pounds at $0.000 equals............  0.00

Total for load......................  14.10

The prices quoted are for illustrative purposes only.
(d) The application of these standards requires the services of private or official inspectors to
determine and report the grade of each lot of cucumbers delivered to the plant.

Grades
§51.4171 U.S. No. 1.
"U.S. No. 1" consists of cucumbers that show characteristic color and which are fairly well
formed, fresh and firm, but are not full grown or ripe; which are free from decay and from damage
caused by dirt, freezing, sunburn, mosaic or other disease, insects, or mechanical or other means.
(a) Unless otherwise specified, cucumbers of this grade shall not exceed 3-1/2 inches in length of
1-1/4 inches in diameter, but the length shall be not less than 2-1/4 times the diameter.

§51.4172 U.S. No. 2.
"U.S. No. 2" consists of cucumbers which meet the requirements of U.S. No. 1 grade except for
size.
(a) Unless otherwise specified, cucumbers of this grade shall not exceed 5-1/2 inches in length or
1-7/8 inches in diameter, but the length shall be not less than 2-1/2 times the diameter.

§51.4173 U.S. No. 3.
"U.S. No. 3" consists of cucumbers that show characteristic color, are not round or ball-shaped,
are fresh but not full grown or ripe, free from decay and free from damage caused by dirt,
freezing, sunburn, mosaic or other disease. Unless otherwise specified, cucumbers of this grade
shall be firm.
(a) Unless otherwise specified, cucumbers of this grade shall not exceed 6 inches in length or 2-
1/4 inches in diameter.

Culls
§51.4174 Culls.
"Culls" consist of cucumbers which do not meet the requirements of the foregoing grades.

Definitions
§51.4175 Characteristic color.
"Characteristic color" means that the color is typical of cucumbers for pickling. Cucumbers that
show whitish or yellowish-green areas due to shading of the vines or other cause shall not be
considered as lacking in characteristic color, unless the appearance is seriously injured.

§51.4176 Fairly well formed.
"Fairly well formed" means that the cucumber is not materially curved, materially tapered more
than normal at one or both ends, or otherwise materially misshapen for pickling purposes.

§51.4177 Fresh.
"Fresh" means bright, not wilted or old.

§51.4178 Full grown.
"Full grown" means that the cucumber has a dull appearance, is fairly smooth, and warts when present, are not prominent.

§51.4179 Damage.
"Damage" means any defect, or any combination of defects, which materially detracts from the pickling quality of the cucumber.

§51.4180 Diameter.
"Diameter" means the greatest dimension at right angles to the longitudinal axis exclusive of warts.