



United States Department of Agriculture

Marketing and
Regulatory
Programs

Agricultural
Marketing
Service

Specialty
Crops
Program

Specialty
Crops
Inspection
Division

United States Standards for Grades of Garlic

Effective September 6, 2016

This issue of the United States Standards for Grades of Garlic (81 FR 51297) supersedes the previous issue which has been in effect since September 4, 1944.

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 Garlic

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Grade
§51.3880 U.S. No. 1.

“**U.S. No. 1**” consists of garlic of similar varietal characteristics which is mature and well cured, compact, with cloves well filled and fairly plump, free from mold, decay, shattered cloves, and from damage caused by dirt or staining, sunburn, sunscald, cuts, sprouts, tops, roots, disease, insects, or mechanical or other means. Each bulb shall be fairly well enclosed in its outer sheath. Unless otherwise specified, the minimum diameter of each bulb shall be not less than 1-1/2 inches.

- (a) **Tolerances.** In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, are provided as specified:
- (1) **For defects.** Ten percent for garlic in any lot which fails to meet the requirements of this grade, including therein not more than 2 percent for garlic which is affected by decay.
 - (2) **For size.** Five percent for garlic in any lot which fails to meet any specified size.

Reserved
§51.3881 Reserved.

Application of Tolerances
§51.3882 Application of tolerances.

The contents of individual packages, based on sample inspection, are subject to the following limitations:

- (a) For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified, except that when the package contains 15 specimens or less, individual packages may contain not more than double the tolerance specified: *Provided*, That the average for the entire lot is within the tolerance specified for the grade.
- (b) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified: *Provided*, That at least one defective and one off-size specimen may be permitted in any package: *And provided further*, That the average for the entire lot is within the tolerance specified for the grade.

Definitions
§51.3883 Similar varietal characteristics.

“**Similar varietal characteristics**” means that the garlic in any container is of the same color. White and red garlic shall not be mixed in the same container.

§51.3884 Mature and well cured.

“**Mature and well cured**” means having reached that stage of development at which the garlic is firm and sufficiently dried so as not to be soft and spongy.

§51.3885 Compact.

“**Compact**” means that the cloves are not spreading but fit closely together practically the entire length of the individual cloves.

§51.3886 Well filled and fairly plump.

“**Well filled and fairly plump**” means that each clove contains a kernel which is fairly plump and not shriveled.

§51.3887 Damage.

“**Damage**” means any specific defect described in this section; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which materially detracts from the appearance, or the edible or marketing quality of the individual bulb or the lot as a whole. The following specific defects shall be considered as damage:

- (a) “**Dirt or staining**”. Any lot of garlic which is dirty or materially stained shall be considered as damaged. As a guide, a lot of garlic shall be considered as damaged by dirt or staining if the appearance is affected by these causes to a greater extent than the presence of 15 percent of bulbs which are materially stained plus 5 percent badly stained. The number of stained bulbs permitted before the lot is considered damaged, will depend on the degree of staining on individual bulbs. If the lot has 15 percent which are materially stained and 5 percent which are badly stained, and most of the remainder of the lot shows staining of a lesser degree, but approaches that which is considered materially stained, then the lot shall be considered as damaged by staining. If a lot has no badly stained bulbs, and not more than 25 percent materially stained, but most of the lot has little or no staining, it is not considered as damaged by staining. Garlic with adhering or caked dirt which affects the appearance to the same extent as materially stained or badly stained garlic shall be scored in combination with any stained garlic that may be present in the lot.
- (b) “**Sunburn**” means discoloration due to exposure to the sun when there is no injury to the tissue.
- (c) “**Sunscald**” means softening of the tissue due to exposure to the sun.
- (d) “**Tops**”. In considering this factor the appearance of the lot of garlic as a whole should be considered. There shall be no requirements as to length of tops of

braided garlic. While loose garlic should be trimmed to less than 2 inches, there may be some that have been cut with tops a little longer. However, any lot of loose garlic having more than 20 percent of the bulbs with tops over 2 inches in length shall be considered as damaged. This percentage is given only as a guide and it may be reduced if the tops are very long. For example, not more than 10 percent of the bulbs may have tops longer than 5 inches.

§51.3888 Diameter.

“**Diameter**” means the greatest dimension at right angles to a straight line running from stem to root end.