



United States
Department of
Agriculture

Agricultural
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Service

Fruit and
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Division

Fresh
Products
Branch

United States Standards for Grades of Italian Type Tomatoes for Canning

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United States Standards for Grades of Italian Type Tomatoes for Canning ¹

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51.2976 General.

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General

§51.2976 General.

These standards are applicable only to Italian type tomatoes which are to be processed as whole tomatoes.

Grades

§51.2977 U.S. No. 1.

"U.S. No. 1" consists of tomatoes which are firm, well colored, fairly well formed and free from mold and decay and free from damage caused by growth cracks, sunscald, freezing injury, disease, insects or mechanical or other means. (See §51.2980.)

§51.2978 U.S. No. 2.

"U.S. No. 2" consists of tomatoes which are firm, fairly well colored and free from serious damage by any cause. (See §51.2980.)

Culls

§51.2979 Culls.

"Culls" are tomatoes which fail to meet the requirements of either of the foregoing grades.

Minimum Size

§51.2980 Minimum size.

The minimum size may be fixed by agreement between buyer and seller. Tomatoes below any specified minimum size shall be classed as culls. Size should be expressed in terms of diameter

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.

measured in inches and fractions of inches. Diameter is the greatest dimension of the tomato measured at right angles to a line running from the stem end to the blossom end.

Definitions

§51.2981 Firm.

"Firm" means that the tomato is not soft, puffy, shriveled or watersoaked.

§51.2982 Well colored.

"Well colored" means that 90 percent or more of the outer surface of the flesh of the tomato has red color characteristic of a well ripened tomato.

§51.2983 Fairly well formed.

"Fairly well formed" means that the tomato is not decidedly flattened, lopsided, angular or otherwise decidedly misshapen.

§51.2984 Damage.

"Damage" means any defect which materially affects the edible or processing quality of the tomato. The following shall be considered as damage:

(a) Any defect of the side wall of the tomato which more than slightly affects the appearance of the outer surface or necessitates trimming to the extent that an opening through the wall results; or,

(b) Any defect affecting the stem end or blossom end of the tomato which when removed will cause a loss of more than 5 percent of the total weight of the tomato exclusive of the peel.

§51.2985 Fairly well colored.

"Fairly well colored" means that at least two-thirds of the outer surface of the flesh of the tomato has red color characteristic of a fairly well ripened tomato.

§51.2986 Serious damage.

"Serious damage" means any defect which seriously affects the edible or processing quality of the tomato, or which when removed will cause a loss of more than 10 percent of the total weight of the tomato exclusive of the peel.