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# **United States Standards for Grades of Juice Grapes (European or Vinifera Type)**

**Effective September 6, 2016**

This issue of the United States Standards for Grades of Juice Grapes (European or Vinifera Type) (81 FR 51297) supersedes the previous issue which has been in effect since July 20, 1939.

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

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**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 Juice Grapes (European or Vinifera Type)

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<b>Section</b>	<b>Page No.</b>
<b>Grades</b> .....	<b>2</b>
§51.4290 U.S. No. 1 Juice Grapes.....	2
§51.4291 U.S. No. 1 Mixed Juice Grapes. ....	2
§51.4292 U.S. No. 2 Juice Grapes.....	2
§51.4293 U.S. No. 2 Mixed Juice Grapes. ....	3
<b>Reserved</b> .....	<b>3</b>
§51.4294 Reserved.....	3
<b>Application of Tolerances</b> .....	<b>3</b>
§51.4295 Application of tolerances.....	3
<b>Color Requirements</b> .....	<b>3</b>
§51.4296 Color requirements.....	3
<b>Maturity Requirements</b> .....	<b>4</b>
§51.4297 Maturity requirements.....	4
<b>Definitions</b> .....	<b>4</b>
§51.4298 One variety.....	4
§51.4299 Waterberry.....	4
§51.4300 Weak berries.....	5
§51.4301 Redberry.....	5
§51.4302 Damage.....	5
§51.4303 Raising berries.....	5
§51.4304 Raisined berries.....	6
§51.4305 Decay.....	6
§51.4306 Serious damage.....	6
§51.4307 Wet.....	6

## Grades

### §51.4290 U.S. No. 1 Juice Grapes.

“**U.S. No. 1 Juice Grapes**” consists of bunches of well developed grapes of one variety<sup>1</sup> which are fairly well colored and mature, which are not weak, loose at capstems, shattered, split, crushed, or wet; which are free from waterberry, redberry, mold, or decay, and from damage caused by freezing, heat, sunburn, mildew or other disease, insects, or other means: *Provided*, That there shall be no color requirement in this grade for white varieties when the grapes test not less than 20 percent soluble solids in juice. Not more than a total of 15 percent, by weight, of the berries in any container may be raisining or raisined but not more than 5 percent may be raisined, except that any amount of raisining may be permitted if the percentage of raisining is specified in connection with the grade.

- (a) Bunches shall not be excessively straggly, or damaged by dried berries, or by immature shot berries.
- (b) Stems shall not be moldy, or damaged by freezing.
- (c) In order to allow for variations incident to proper handling, not more than 10 percent, by weight, of the grapes in any container may be below the requirements of this grade, but not more than a total of 5 percent, by weight, may be seriously damaged, and not more than two-fifths of this amount, or 2 percent, may be affected by decay, but in no case shall more than 15 percent, by weight, of the bunches in any container have spots of decay affecting three or more contiguous berries: *And provided further*, That an additional tolerance of not more than a total of 10 percent, by weight, of the bunches in any container may be damaged by dried berries and/or immature shot berries. No part of this tolerance shall be allowed for berries which are raisining or raisined.

### §51.4291 U.S. No. 1 Mixed Juice Grapes.

“**U.S. No. 1 Mixed Juice Grapes**” consists of grapes of mixed varieties of the same color which meet the remaining requirements of U.S. No. 1 Juice Grapes.

### §51.4292 U.S. No. 2 Juice Grapes.

“**U.S. No. 2 Juice Grapes**” consists of grapes of one variety<sup>1</sup> which are mature; which are not detached from the capstems, split, crushed, or wet; which are free from raisined berries, sunburned, or dried berries, waterberry, redberry, mold or decay, and from serious damage caused by heat, freezing, or other means.

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<sup>1</sup> Mixed grapes of the Alicante Bouschet, Alicante Ganzin, Petit Bouschet, and Grand Noir varieties shall be considered as Alicante Bouschet type, and may be admitted to this grade.

- (a) In order to allow for variations incident to proper handling, not more than 15 percent, by weight, of the grapes in any container may be raisined, and in addition not more than 10 percent, by weight, of the grapes in any container may be below the remaining requirements of this grade, but not more than a total of 5 percent, by weight, may be affected by decay.

**§51.4293 U.S. No. 2 Mixed Juice Grapes.**

“U.S. No. 2 Mixed Juice Grapes” consists of mixed varieties of the same color which meet the remaining requirements of U.S. No. 2 Juice Grapes.

**Reserved**

**§51.4294 Reserved**

**Application of Tolerances**

**§51.4295 Application of tolerances.**

- (a) The tolerances for the standards are on a container basis. However, individual packages in any lot may vary from the specified tolerance as stated below: *Provided*, The averages for the entire lot, based on sample inspection, are within the tolerances specified.
- (1) 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.
- (2) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified.

**Color Requirements**

**§51.4296 Color requirements.**

- (a) “Fairly well colored” means in the case of:
- (1) “**Black varieties**” that each bunch shall have not less than 85 percent, by count, of berries showing characteristic color, excepting that in order to allow for variations incident to proper grading and handling, not more than 10 percent, by weight, of the bunches in any container may fail to meet this requirement: *Provided*, In the case of the following varieties: Zinfandel, Ribier, Rose of Peru, Black Prince, Black Hamburg, Blue Elba, Grignolino, Aramon, Mission, Zante, and Black Monukka, each bunch shall have not less than 75 percent, by count, of berries showing characteristic color, excepting that in order to allow for variations incident to proper grading and handling, not more than 10 percent, by weight, of the bunches in any container may fail to meet this requirement. Purple to black shall be considered characteristic color for Malvoise, Grenache,

Trousseau, Ribier, Rose of Peru, Black Prince, and Black Hamburg; and reddish purple to black shall be considered characteristic color for Cornichon, Aramon, Mission, Grignolino, Zante, and Black Monukka.

- (2) **“Red varieties”** that each bunch shall have not less than 60 percent, by count, of fairly well colored berries, excepting that in order to allow for variations incident to proper grading and handling, not more than 10 percent, by weight, of the bunches in any container may fail to meet this requirements: *Provided*, That in the case of the Flame Tokay variety each bunch shall have not less than 45 percent, by count, of fairly well colored berries, excepting that in order to allow for variations incident to proper grading and handling, not more than 10 percent, by weight, of the bunches in any container may fail to meet this requirement. Red grape berries shall be considered fairly well colored when at least 60 percent of the surface shows characteristic color. Light pink, red, dark red, or purple are considered characteristic color for red varieties.
- (3) **“White varieties”** that each bunch shall have not less than 50 percent, by count, of berries showing light green, straw, or amber color, excepting that in order to allow for variations incident to proper grading and handling, not more than 10 percent, by weight, of the bunches in any container may fail to meet this requirement.

### **Maturity Requirements**

#### **§51.4297 Maturity requirements.**

**“Mature”** means that the average or composite test of a representative sample of all the grapes in each container shall be not less than 17 percent soluble solids in juice, as determined by the Balling or Brix scale hydrometer, except that the varieties Emperor, Gros Colman (Dedrelabi, Blue Grau, Servian Blue, Fresno Beauty), Pierce Isabella (Pierce, Isabella Regia, California Concord), Olivette Blanche, Blaney White (Rish Baba, Humphrey Ladyfinger), Red Malaga (Molinera Gordo), Ribier, Khalili, and Dizmar (Persian 23), and Burger, shall test not less than 16 percent and except Muscat varieties which shall test not less than 18 percent.

### **Definitions**

#### **§51.4298 One variety.**

**“One variety”** means grapes showing the same varietal characteristics.

#### **§51.4299 Waterberry.**

**“Waterberry”** means a disease characterized by a watery, soft, or flabby condition of the berries. Such affected berries are low in sugar content, have tender skins and are very easily crushed.

**§51.4300 Weak berries.**

“**Weak berries**” are those which approach a waterberry in condition but are not so far advanced or affected.

**§51.4301 Redberry.**

“**Redberry**” means a condition closely resembling waterberry generally found in black varieties. Such grapes show a red or brownish red color in addition to the general characteristics of waterberry.

**§51.4302 Damage.**

“**Damage**” means any defect or injury which materially affects the shipping or market quality or seriously affects the appearance. The following shall be considered as damage:

- (a) Freezing, when the flesh of the berries is discolored or broken down. Freezing which causes only drying of the capstems shall not be considered as damage in grades for juice grapes, but freezing injury to main or lateral stems is considered damage.
- (b) Heat, when the flesh of the berries is discolored or broken down.
- (c) Sunburn, when the skin shows dark brown discoloration, or any hardening or depression of the skin.
- (d) Mildew, when any active powdery mildew is present on berries or stems; or mildew scars which cause cracking or deformity of the berries, or seriously affect the appearance of the bunch.
- (e) Dried berries, when the appearance of the bunch is seriously affected by berries which are completely dried and hard.
- (f) Immature shot berries, when the appearance of the bunch is seriously affected.

**§51.4303 Raisining berries.**

“**Raisining berries**” means grape berries in a stage of normal curing process, which have developed to some extent the characteristic shriveled or wrinkled appearance of a raisin, but which contain sufficient juice to drop from the berry under ordinary pressure between thumb and finger. Change of color and flavor are in some cases, additional characteristics of raisining berries.

- (a) While wilting is prerequisite to the raisining process, berries which merely are

wilted, or which show the fine wrinkling of the skin characteristic of advanced maturity without distinct shriveling, or change of color or taste, are not considered as raisining.

**§51.4304 Raisined berries.**

“**Raisined berries**” means grape berries which are fully cured, resembling raisins, which do not contain sufficient juice to drop from the berry under ordinary pressure between thumb and finger.

**§51.4305 Decay.**

“**Decay**” means any infection of rhizopus, blue mold, gray mold, or black mold, and does not include slight surface development of green mold (Cladosporium).

**§51.4306 Serious damage.**

“**Serious damage**” means any defect or injury which seriously affects the shipping or market quality, including grapes which are split, crushed, wet, or affected with redberry, waterberry, or decay, excepting that raisining grapes which are cracked or split, and grapes which show cracks at the blossom end shall not be considered as seriously damaged. Serious damage by heat or freezing means that the flesh of the berries is discolored or broken down.

**§51.4307 Wet.**

“**Wet**” means moisture from crushing or rain.