



**United States
Department of
Agriculture**

**Agricultural
Marketing
Service**

**Fruit and
Vegetable
Division**

**Fresh
Products
Branch**

United States Standards for Grades of Sweetpotatoes for Canning or Freezing

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United States Standards for Grades of Sweetpotatoes for Canning or Freezing ¹

Grades

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Grade

§51.1660 U.S. No. 1.

"U.S. No. 1" consists of sweetpotatoes of similar type which are reasonably firm, fairly well shaped, fairly well colored and which are free from soft rot, black rot, freezing injury, scald, cork or other internal discoloration, cull material and which are free from damage caused by dry rot other than black rot, other diseases, bruises, cuts, growth cracks, pithiness, stringiness, sunburn, insects, mechanical or other means.

(a) Unless otherwise specified, the diameter of each sweetpotato or usable piece shall be not less than 1 inch nor more than 2-1/4 inches, and the length shall be not less than 2 inches nor more than 7 inches.

(b) Tolerances for off-size: 15 percent, by weight, for sweetpotatoes in any lot which fail to meet the length and diameter requirements, including therein not more than the following amounts:

- (1) 3 percent for sweetpotatoes which are smaller than the specified minimum diameter;
- (2) 10 percent for sweetpotatoes which are larger than the specified maximum diameter;
- (3) 5 percent for sweetpotatoes which are shorter than the specified minimum length; and,
- (4) 10 percent for sweetpotatoes which are longer than the specified maximum length.

Culls

§51.1661 Culls.

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.

"Culls" consist of sweetpotatoes which fail to meet the requirements of the foregoing grade other than for size.

Application of Standards

§51.1662 Application of standards.

In the application of this grade to determine the percentage of the lot which meets the requirements of the U.S. No. 1 grade, tolerances shall not apply, except for size. (See §51.1660(b).)

(a) **Tolerances.** When a lot of sweetpotatoes is required to meet the U.S. No. 1 grade, the following tolerances, by weight, shall apply:

(1) **For defects.** 10 percent for sweetpotatoes which fail to meet the requirements of the grade other than for off-size and cull material: **Provided**, That not more than one-fifth of this amount, or 2 percent, shall be allowed for sweetpotatoes affected by soft rot or black rot; and,

(2) **For cull material.** 5 percent.

Definitions

§51.1663 Similar type.

"Similar type" means that each sweetpotato has the same character of flesh and the same general color of flesh as other sweetpotatoes in the lot. For example, dry type and moist type shall not be mixed, and white-fleshed and yellow or orange-fleshed varieties shall not be mixed.

§51.1664 Reasonably firm.

"Reasonably firm" means that the sweetpotato is not soft, flabby or more than slightly shriveled.

§51.1665 Fairly well shaped.

"Fairly well shaped" means that the sweetpotato is not so curved, crooked, grooved, constricted, flattened or otherwise misshapen that one or more usable pieces cannot be obtained from the potato.

§51.1666 Fairly well colored.

"Fairly well colored" means that sweetpotatoes of the white-fleshed varieties shall be no lighter in color than a light straw color, and that yellow or orange-fleshed varieties shall be no lighter in color than a light salmon-orange color.

§51.1667 Damage.

"Damage" means any defect which materially affects the canning quality, and which cannot be removed in the ordinary process of trimming without a loss of more than 5 percent of the total weight of the sweetpotato, excluding peel covering the defective area.

§51.1668 Usable piece.

"Usable piece" means a portion of the sweetpotato which meets the requirement of the specified minimum length, and which when processed will have essentially the appearance of a whole sweetpotato.

§51.1669 Cull material.

"Cull material" means pieces other than usable pieces of sweetpotatoes, vines, root crowns, sprouts, secondary rootlets, loose dirt, adhering caked dirt or other foreign matter.

§51.1670 Diameter.

"Diameter" means the greatest dimension of the sweetpotato, or usable piece, measured at right angles to the longitudinal axis.

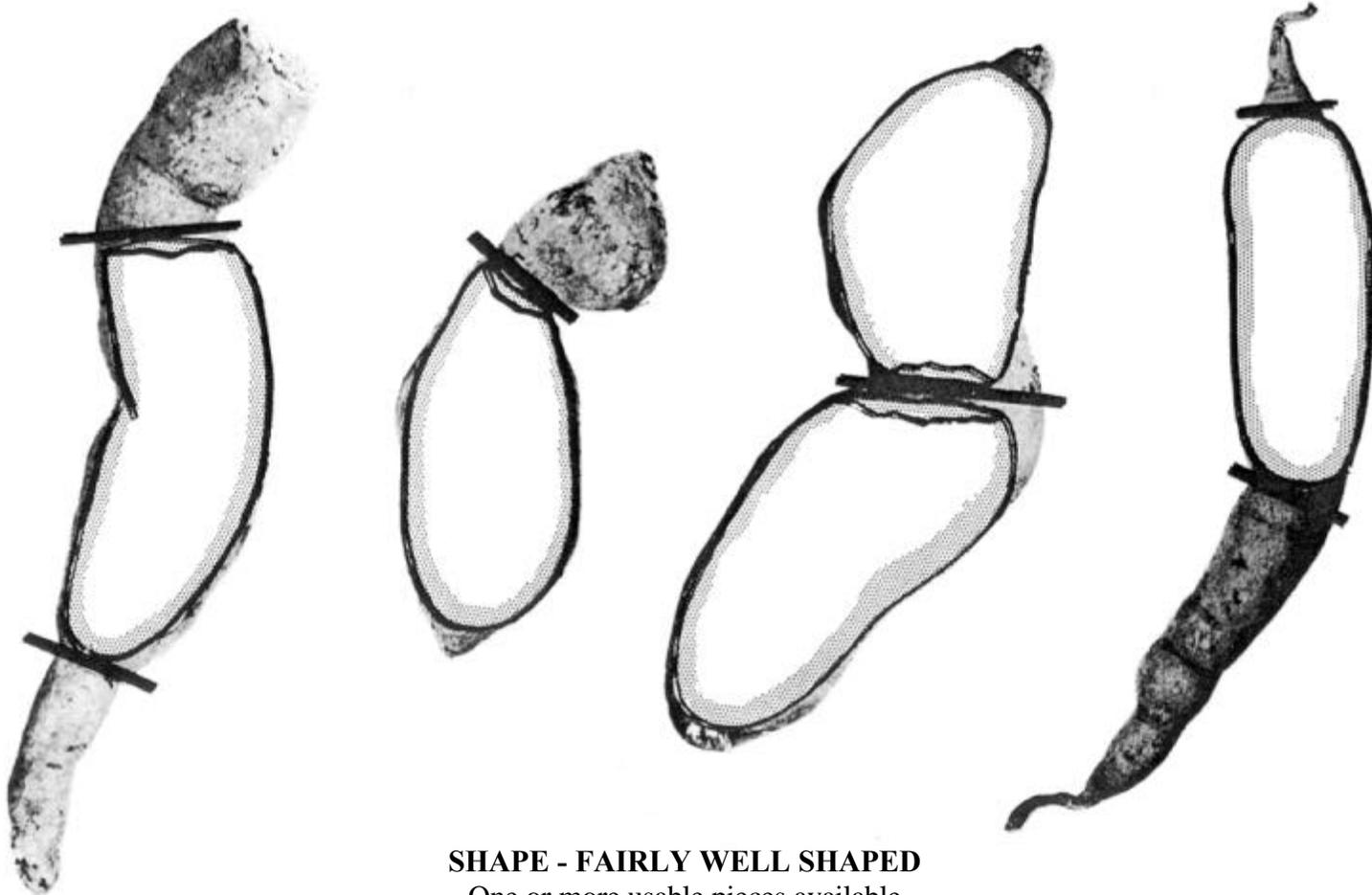
§51.1671 Length.

"Length" means the dimension of the sweetpotato, or usable piece, measured in a straight line between points at or near each end of the sweetpotato where it is at least five-eighths inch in diameter.



SHAPE - FAIRLY WELL SHAPED
One usable piece available

Illustration SPOPR 1



SHAPE - FAIRLY WELL SHAPED
One or more usable pieces available
(Pieces shown)

Illustration SPOPR 2



SHAPE - NOT FAIRLY WELL SHAPED
No usable piece available

Illustration SPOPR 3