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§ 52.2327 Factors of quality.

The grade of frozen beans is based on requirements for the following quality factors:

(a) *Prerequisite quality factors.* (1) Varietal characteristics (except special packs);

(2) Flavor and odor;

(3) Brightness (regular process only); and

(4) Sloughing.

(b) *Classified quality factors.* (1) Extraneous vegetable material (EVM);

(2) Stems;

(3) Major blemishes;

(4) Total blemishes;

(5) Mechanical damage;

(6) Short pieces (Cut, Whole Style);

(7) Small pieces and odd cuts (French Style);

(8) Color defectives;

(9) Character;

(10) Inedible fiber; and

(11) Edible fiber.

§ 52.2328 Allowances for defects.

TABLE I—PREREQUISITE FACTORS FOR FROZEN GREEN BEANS AND WAX BEANS [1]

Factors	Grade A	Grade B	Grade C
Varietal characteristics	Similar	Similar	Similar.
Flavor and odor	Good	Good	Good.
Brightness	Good	Reasonably good	Fairly good.
Sloughing	Not materially affected	Not materially affected	Not seriously affected.

[1] Determined container-by-container.

TABLE II.—ACCEPTANCE NUMBERS FOR WHOLE, AND CUT STYLE FROZEN GREEN BEANS AND WAX BEANS (GRADE A)

Sample Units × Sample Unit Size			1×400	1.5×400	3×400	6×400	13×400	21×400	29×400
Units of Product			[1] 400	[2] 600	1200	2400	5200	8400	11600
TOL	AQL [3]	Quality factors	Acceptance numbers						
0.25	0.162	Extraneous Vegetable Material	2	2	4	7	13	19	26
0.75	0.58	Stems	5	6	11	20	39	60	81
1.25	1.02	Major Blemishes	7	10	18	33	65	101	136
3.75	3.30	Total Blemishes (Major + Minor)	19	27	50	94	193	304	415
3.00	2.60	Mechanical Damage	16	22	40	75	154	242	330
20.00	19.10	Short Pieces, Whole Style	89	130	251	490	1040	1664	2285
8.50	7.90	Short Pieces, Cut Style	41	59	111	212	444	706	966
1.75	1.48	Edible Fiber	10	14	25	45	91	142	193
0.10	0.05	Inedible Fiber	1	1	2	3	5	7	10
5.50	5.00	Color Defectives	27	39	73	138	286	454	620
10.75	10.10	Character—"B"	50	72	138	266	561	894	1225
1.25	1.02	Character—"C"	7	10	18	33	65	101	136
0.10	0.05	Character—"SStd"	1	1	2	3	5	7	10

[1] For unofficial samples. [2] For use with small container sizes only. [3] AQL calculated from tolerance (TOL) at 5200.

TABLE IIA.—ACCEPTANCE NUMBERS FOR WHOLE, AND CUT STYLE FROZEN GREEN BEANS AND WAX BEANS (GRADE B)

Sample Units × Sample Unit Size			1×400	1.5×400	3×400	6×400	13×400	21×400	29×400
Units of Product			[1] 400	[2] 600	1200	2400	5200	8400	11600
TOL	AQL [3]	Quality factors	Acceptance numbers						
.50	0.366	Extraneous Vegetable Material	3	4	8	13	26	40	53
1.50	1.25	Stems	8	12	21	39	78	122	165
2.50	2.17	Major Blemishes	13	19	34	64	130	204	278
6.75	6.20	Total Blemishes (Major + Minor)	33	47	88	169	352	559	763
6.00	5.50	Mechanical Damage	30	42	79	151	314	498	680
N/A	N/A	Short Pieces, Whole Style	N/A	N/A	N/A	N/A	N/A	N/A	N/A
12.50	11.80	Short Pieces, Cut Style	58	84	160	309	652	1040	1426
4.50	4.00	Edible Fiber	22	32	59	112	232	366	500
1.50	1.25	Inedible Fiber	8	12	21	39	78	122	165
10.75	10.10	Color Defectives	50	72	138	266	561	894	1225
N/A	N/A	Character— "B"	N/A	N/A	N/A	N/A	N/A	N/A	N/A

10.75	10.10	Character— "C"	50	72	138	266	561	894	1225
1.25	1.02	Character— "SStd"	7	10	18	33	65	101	136

[1] For unofficial samples.
[2] For use with small container sizes only.
[3] AQL calculated from tolerance (TOL) at 5200.

TABLE IIB.—ACCEPTANCE NUMBERS FOR WHOLE, AND CUT STYLE FROZEN GREEN BEANS AND WAX BEANS (GRADE C)

Sample Units × Sample Unit Size			1×400	1.5×400	3×400	6×400	13×400	21×400	29×400
Units of Product			[1] 400	[2] 600	1200	2400	5200	8400	11600
TOL	AQL [3]	Quality factors	Acceptance numbers						
1.00	0.80	Extraneous Vegetable Material	6	8	15	26	52	80	108
3.00	2.60	Stems	16	22	40	75	154	242	330
3.75	3.30	Major Blemishes	19	27	50	94	193	304	415
12.75	12.00	Total Blemishes (Major + Minor)	58	85	162	314	663	1057	1449
10.75	10.10	Mechanical Damage	50	72	138	266	561	894	1225
N/A	N/A	Short Pieces, Whole Style	N/A	N/A	N/A	N/A	N/A	N/A	N/A
18.25	17.40	Short Pieces, Cut Style	82	119	230	448	950	1519	2085
8.50	7.90	Edible Fiber	41	59	111	212	444	706	966
3.75	3.30	Inedible Fiber	19	27	50	94	193	304	415
17.75	16.90	Color Defectives	80	116	224	435	923	1476	2027
N/A	N/A	Character—"B"	N/A	N/A	N/A	N/A	N/A	N/A	N/A
N/A	N/A	Character—"C"	N/A	N/A	N/A	N/A	N/A	N/A	N/A
10.75	10.10	Character—"SStd"	50	72	138	266	561	894	1225

[1] For unofficial samples.
[2] For use with small container sizes only.
[3] AQL calculated from tolerance (TOL) at 5200.

TABLE III.—ACCEPTANCE NUMBERS FOR SHORT CUT, AND MIXED CUT STYLE FROZEN GREEN BEANS AND WAX BEANS (GRADE A)

Sample Units × Sample Unit Size			1×400	1.5×400	3×400	6×400	13×400	21×400	29×400
Units of Product			[1] 400	[2] 600	1200	2400	5200	8400	11600
TOL	AQL [3]	Quality factors	Acceptance numbers						
0.25	0.162	Extraneous Vegetable Material	2	2	4	7	13	19	26
0.75	0.58	Stems	5	6	11	20	39	60	81
1.25	1.02	Major Blemishes	7	10	18	33	65	101	136
3.75	3.30	Total Blemishes (Major + Minor)	19	27	50	94	193	304	415

3.00	2.60	Mechanical Damage	16	22	40	75	154	242	330
1.75	1.48	Edible Fiber	10	14	25	45	91	142	193
0.10	0.05	Inedible Fiber	1	1	2	3	5	7	10
5.50	5.00	Color Defectives	27	39	73	138	286	454	620
10.75	10.10	Character—"B"	50	72	138	266	561	894	1225
1.25	1.02	Character—"C"	7	10	18	33	65	101	136
0.10	0.05	Character—"SStd"	1	1	2	3	5	7	10

[1] For unofficial samples.
[2] For use with small container sizes only.
[3] AQL calculated from tolerance (TOL) at 5200.

TABLE IIIa—ACCEPTANCE NUMBERS FOR SHORT CUT, AND MIXED CUT STYLE FROZEN GREEN BEANS AND WAX BEANS (GRADE B)

Sample Units × Sample Unit Size			1×400	1.5×400	3×400	6×400	13×400	21×400	29×400
Units of Product			[1] 400	[2] 600	1200	2400	5200	8400	11600
TOL	AQL [3]	Quality factors	Acceptance numbers						
0.50	0.366	Extraneous Vegetable Material	3	4	8	13	26	40	53
1.50	1.25	Stems	8	12	21	39	78	122	165
2.50	2.17	Major Blemishes	13	19	34	64	130	204	278
6.75	6.20	Total Blemishes (Major + Minor)	33	47	88	169	352	559	763
6.00	5.50	Mechanical Damage	30	42	79	151	314	498	680
4.50	4.00	Edible Fiber	22	32	59	112	232	366	500
1.50	1.25	Inedible Fiber	8	12	21	39	78	122	165
10.75	10.10	Color Defectives	50	72	138	266	561	894	1225
N/A	N/A	Character—"B"	N/A	N/A	N/A	N/A	N/A	N/A	N/A
10.75	10.10	Character—"C"	50	72	138	266	561	894	1225
1.25	1.02	Character—"SStd"	7	10	18	33	65	101	136

[1] For unofficial samples.
[2] For use with small container sizes only.
[3] AQL calculated from tolerance (TOL) at 5200.

TABLE IIIb.—ACCEPTANCE NUMBERS FOR SHORT CUT, AND MIXED CUT STYLE FROZEN GREEN BEANS AND WAX BEANS (GRADE C)

Sample Units × Sample Unit Size	1×400	1.5×400	3×400	6×400	13×400	21×400	29×400
Units of Product	[1] 400	[2] 600	1200	2400	5200	8400	11600

TOL	AQL [3]	Quality factors	Acceptance numbers						
1.00	0.80	Extraneous Vegetable Material	6	8	15	26	52	80	108
3.00	2.60	Stems	16	22	40	75	154	242	330
3.75	3.30	Major Blemishes	19	27	50	94	193	304	415
8.50	7.90	Total Blemishes (Major + Minor)	41	59	111	212	444	706	966
10.75	10.10	Mechanical Damage	50	72	138	266	561	894	1225
8.50	7.90	Edible Fiber	41	59	111	212	444	706	966
3.75	3.30	Inedible Fiber	19	27	50	94	193	304	415
17.75	16.90	Color Defectives	80	116	224	435	923	1476	2027
N/A	N/A	Character—"B"	N/A	N/A	N/A	N/A	N/A	N/A	N/A
N/A	N/A	Character—"C"	N/A	N/A	N/A	N/A	N/A	N/A	N/A
10.725	10.10	Character—"SStd"	50	72	138	266	561	894	1225

[1] For unofficial samples.
[2] For use with small container sizes only.
[3] AQL calculated from tolerance (TOL) at 5200.

TABLE IV—ACCEPTANCE NUMBERS FOR FRENCH STYLE FROZEN GREEN BEANS AND WAX BEANS GRADE A

Sample Units × Sample Unit Size	1×200×2.5	1.5×200×2.5	3×200×2.5	6×200×2.5	13×200×2.5	21×200×.5	29×00×.5
Grams of Product	[1] 500	[2] 750	1500	3000	6500	10500	14500

TOL	AQL [3]	Quality factors	Acceptance numbers						
0.25	0.153	Extraneous Vegetable Material (No. of Pieces)	1	1	2	4	7	10	14
0.75	0.541	Stems (No. of stems)	3	4	6	11	20	30	41
1.25	0.961	Major Blemishes (Grams)	10	15	25	43	83	128	170
2.50	2.05	Total Blemishes [(Grams) Major + Minor]	18	25	45	83	163	253	343
10.0	9.0	Small pieces & odd cuts (Grams)	63	88	165	313	648	1025	1400
5.50	4.80	Color Defectives (Grams)	38	50	95	175	358	563	765
N/A	N/A	Character—"B" (Grams)	N/A	N/A	N/A	N/A	N/A	N/A	N/A
6.75	6.00	Character—"C" (Grams)	45	63	115	215	440	695	945
1.75	1.40	Character—'SStd" (Grams)	13	18	33	58	115	178	240

[1] For unofficial samples.
[2] For use with small container sizes only.
[3] AQL calculated from tolerance (TOL) at 2600.

TABLE IVA.—ACCEPTANCE NUMBERS FOR FRENCH STYLE FROZEN GREEN BEANS AND WAX BEANS (GRADE B)

Sample Units × Sample Unit Size			1×200×2.5	1.5×200×2.5	3×200×2.5	6×200×2.5	13×200×2.5	21×200×2.5	29×200×2.5
Grams of Product			[1] 500	[2] 750	1500	3000	6500	10500	14500
TOL	AQL [3]	Quality factors	Acceptance numbers						
0.50	0.325	Extraneous Vegetable Material (No. of Pieces)	2	2	4	7	13	20	26
1.50	1.16	Stems (No. of stems)	5	6	11	20	39	60	81
2.50	2.05	Major Blemishes (Grams)	18	25	45	83	163	253	343
3.75	53.20	Total Blemishes [(Grams) Major + Minor]	25	38	65	120	245	383	520
15.0	13.9	Small pieces & odd cuts (Grams)	90	128	243	465	978	1553	2125
10.75	9.80	Color Defectives (Grams)	68	95	178	338	703	1113	1520
N/A	N/A	Character—"B"	N/A	N/A	N/A	N/A	N/A	N/A	N/A
20.00	18.80	Character—"C" (Grams)	118	168	320	620	1305	2078	2848
5.50	4.80	Character—"SStd" (Grams)	38	50	95	175	358	563	765

[1] For unofficial samples.
[2] For use with small container sizes only.
[3] AQL calculated from tolerance (TOL) at 2600.

TABLE IVB.—ACCEPTANCE NUMBERS FOR FRENCH STYLE FROZEN GREEN BEANS AND WAX BEANS (GRADE C)

Sample Units × Sample Unit Size			1×200×2.5	1.5×200×2.5	3×200×2.5	6×200×2.5	13×200×2.5	21×200×2.5	29×200×2.5
Grams of Product			[1] 500	[2] 750	1500	3000	6500	10500	14500
TOL	AQL [3]	Quality factors	Acceptance numbers						
1.00	0.733	Extraneous Vegetable Material (No. of Pieces)	3	4	8	13	26	40	53
3.00	2.50	Stems (No. of stems)	8	12	21	39	78	122	165
3.75	3.20	Major Blemishes (Grams)	25	38	65	120	245	383	520
10.75	9.80	Total Blemishes [(Grams)Major + Minor]	68	95	178	338	703	1113	1520
20.0	18.8	Small pieces & odd cuts (Grams)	118	168	320	620	1305	2078	2848
17.75	16.60	Color Defectives (Grams)	105	150	285	550	1158	1843	2523
N/A	N/A	Character—"B" (Grams)	N/A	N/A	N/A	N/A	N/A	N/A	N/A
N/A	N/A	Character—"C" (Grams)	N/A	N/A	N/A	N/A	N/A	N/A	N/A

12.50	11.50	Character—''SStd'' (Grams)	75	108	205	390	813	1293	1768

[1] For unofficial samples.
[2] For use with small container sizes only.
[3] AQL calculated from tolerance (TOL) at 2600.

§ 52.2329 Sample size.

The sample size used to determine whether the requirements of these standards are met shall be as specified in the sampling plans and procedures contained in §§ 52.1 through 52.83.

§ 52.2330 Quality requirement criteria.

(a) *Lot inspection.* A lot of frozen beans is considered as meeting the requirements for quality if:

(1) The prerequisite requirements specified in § 52.2326 and § 52.2328, Table I, are met; and

(2) None of the allowances for the individual quality factors specified in Tables II, IIa, IIb, III, IIIa, IIIb, IV, IVa, and IVb of § 52.2328, as applicable for the style, are exceeded.

(b) *Single sample unit.* Each unofficial sample unit submitted for quality evaluation will be treated individually and is considered as meeting the requirements for quality if:

(1) The prerequisites requirements specified in § 52.2326 and § 52.2328, Table I, are met; and

(2) The Acceptable Quality Levels in Tables II, IIa, IIb, III, IIIa, IIIb, IV, IVa, and IVb of § 52.2328, as applicable for the style, are not exceeded.

Subpart—United States Standards for Grades of Dried Prunes

SOURCE: 21 FR 8177, Oct. 25, 1956, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977 and at 46 FR 63203, Dec. 31, 1981.

PRODUCT DESCRIPTION, VARIETAL TYPES, SIZES, GRADES

§ 52.3181 Product description.

Dried prunes are prepared from sound, properly matured prune plums from which the greater portion of moisture is removed by drying. The dried prunes are cleaned to assure a wholesome product; they may be treated with water or steam; and a safe and suitable preservative may be added.

[30 FR 11596, Sept. 10, 1965. Redesignated at 42 FR 32514, June 27, 1977 and at 46 FR 63203, Dec. 31, 1981]

§ 52.3182 Varietal types of dried prunes.

(a) *Type I.* French; or Robe; or a mixture of French and Robe.

(b) *Type II.* Italian.

(c) *Type III.* Imperial; or Sugar; or a mixture of Imperial and Sugar.

(d) *Type IV.* Any other types; or mixtures of any types other than mixtures in Type I and Type III of this section.

§ 52.3183a Styles of dried prunes.

(a) Whole Unpitted—from which pits have not been removed.

(b) Whole Pitted—from which pits have been removed.

[30 FR 11596, Sept. 10, 1965. Redesignated at 42 FR 32514, June 27, 1977 and at 46 FR 63203, Dec. 31, 1981]

§ 52.3183b Count-sizes of whole unpitted dried prunes.

(a) *Count-sizes.* Except for U.S. Grade A or U.S. Fancy, the count-sizes of dried prunes are not incorporated in the grades of dried prunes. The count-sizes of dried prunes in this subpart refer to the count (or number) of prunes per pound of dried prunes. The various sizes of dried prunes for the respective varietal types are commonly designated as follows, but may be designated by other numerical expressions:

(1) *Type I; Type IV.* 30/40, 40/50, 50/60, 60/70, 70/80, 80/90, 90/100, 100/120, 120 and over.

(2) *Type II.* 25/35, 35/45, 30/40, 40/50, 50/60, 60/70, 70/80, 80/90, 90/100.

(3) *Type III.* 15/20, 18/24, 20/30, 30/40, 40/50, 50/60, 60/70.

(b) *Recommended size nomenclature.* The following size nomenclature is recommended for the respective ''countsizes'' of dried prunes:

Extra large ...	Average: Not more than 43 prunes per pound.
Large	Average: Not more than 53 prunes per pound.
Medium	Average: Not more than 67 prunes per pound.
Small	Average: Not more than 85 prunes per pound.

[21 FR 8177, Oct. 25, 1956. Redesignated at 30 FR 11596, Sept. 10, 1965 and 42 FR 32514, June 27, 1977 and at 46 FR 63203, Dec. 31, 1981]