

TABLE IV—ALLOWANCES FOR DEFECTS IN SULTANA RAISINS—Continued

Defects	U.S. Grade A	U.S. Grade B	U.S. Grade C
Moldy	2	3	4
Substandard development and undeveloped	2	5	8
Appearance or edibility of product			
Slightly discolored or damaged by fermentation or any other defect not described above.	May not be affected ..	May not be more than slightly affected.	May not be more than materially affected.
Grit, sand, or silt	None of any consequence may be present that affects the appearance or edibility of the product.		Not more than a trace may be present that affects the appearance or edibility of the product.

(c) "U.S. Grade C" is the quality of Sultana Raisins that have similar varietal characteristics; that have a fairly good typical color; that have a fairly good flavor; that show development characteristics of raisins prepared from fairly well-matured grapes; that contain not more than 18 percent, by weight, of moisture; and that meet the additional requirements as outlined in Table IV of this subpart.

(d) "Substandard" is the quality of Sultana Raisins that fail to meet the requirements of U.S. Grade C.

TYPE V—ZANTE CURRANT RAISINS

§ 52.1856 Sizes of zante currant raisins.

Size designations are not applicable to Zante Currant Raisins.

§ 52.1857 Grades of zante currant raisins.

(a) "U.S. Grade A" is the quality of Zante Currant Raisins that have similar varietal characteristics; that have a good typical color; that have a good characteristic flavor; that show development characteristics of raisins prepared from well-matured grapes; that have not less than 75 percent, by weight, of raisins that are well-matured or reasonably well matured; that contain not more than 20 percent, by weight, of moisture; and meet the additional requirements as outlined in Table V of this subpart.

TABLE V—Allowances for Defects in Zante Currant Raisins

Defects	Maximum count	
	U.S. Grade A	U.S. Grade B
Pieces of stem	1 per 24 ounces	1 per 16 ounces.
Seeds (in Seeded style)	12 per 16 ounces	15 per 16 ounces.
Maximum (percent by weight)		
Capstems — Zantes with capstems and loose capstems (include one Zante with each loose capstem).	1½	2
Sugared	5	10
Discolored, damaged, or moldy	5	7
Provided these limits are not exceeded:		
Damaged	2	3
Moldy	3	4
Substandard Development and Undeveloped	2	5

TABLE V—Allowances for Defects in Zante Currant Raisins—Continued

Defects	Maximum count	
	U.S. Grade A	U.S. Grade B
	Appearance or edibility of product	
Slightly discolored or damaged by fermentation or any other defect not described above.	May not be affected	May not be more than slightly affected.
Grit, sand, or silt	None of any consequence may be present that affects the appearance or edibility of the product.	

(b) “U.S. Grade B” is the quality of Zante Currant Raisins that have similar varietal characteristics; that have a reasonably good typical color; that have a good characteristic flavor; that have development characteristics of raisins prepared from reasonably well-matured and/or fairly well matured grapes; that contain not more than 20 percent, by weight, of moisture; and meet the additional requirements as outlined in Table V of this subpart.

(c) “Substandard” is the quality of Zante Currant Raisins that fail to meet the requirements of U.S. Grade B.

TYPE VI—MIXED TYPES OF RAISINS

§ 52.1858 Grades of mixed types or varieties of raisins.

The grade of a lot of mixed types of processed raisins shall be the lower (or lowest) grade of any varietal type in the mixture based on the respective requirements for each type, except for moisture, in accordance with this subpart. Mixed types of processed raisins of U.S. Grade A, U.S. Grade B, or U.S. Grade C may contain not more than 18 percent, by weight, of moisture. Mixed types of processed raisins that as a mixture exceed 18 percent, by weight, of moisture are “Substandard.”

Subpart—United States Standards for Grades of Frozen Green Beans and Frozen Wax Beans

SOURCE: 61 FR 37665, July 19, 1996, unless otherwise noted.

§ 52.2321 Product description.

Frozen green beans and *frozen wax beans*, hereinafter called *frozen beans*, means the frozen product prepared

from the clean, sound, succulent pods of the bean plant. The pods are stemmed, washed, blanched, sorted, and properly drained. The product is frozen in accordance with good commercial practice and maintained at temperatures necessary for the preservation of the product.

§ 52.2322 Styles.

(a) *Whole* means frozen beans consisting of whole pods, which after removal of either or both ends, are not less than 44 mm (1.75 in) in length.

(b) *Cut or cuts* means frozen beans consisting of pods that are cut transversely into pieces less than 70 mm (2.75 in) but not less than 19 mm (0.75 in) in length.

(c) *Short cut or short cuts* means frozen beans consisting of pieces of pods of which 75 percent or more are less than 19 mm (0.75 in) in length and not more than 1 percent are more than 32 mm (1.25 in) in length.

(d) *Mixed* means a mixture of two or more of the following styles of frozen beans: whole, cut, or short cut.

(e) *Sliced lengthwise, or French style* means frozen green beans consisting of pods that are sliced lengthwise.

§ 52.2323 Types.

The type of frozen beans is not incorporated in the grades of finished product, since it is not a factor of quality. The types of frozen beans are described as *round type* and *Romano or Italian type*.

(a) *Round type* means frozen beans having a width not greater than 1½ times the thickness of the beans.

(b) *Romano or Italian type* means frozen beans having a width greater than 1½ times the thickness of the beans.