

TABLE IV—ALLOWANCES FOR QUALITY FACTORS

Factor	Sample unit size	Maximum number permissible for the respective grade					
		A	A	B	B	C	C
Pits	20 ozs	Not more than 2 in any sample unit.	Sample average 1 per 40 ozs.	Not more than 3 in any sample unit.	Sample average 1 per 30 ozs.	4 or more in any sample unit.	Sample average 1 per 20 ozs.
Defects:	100 cherries ...						
Total—multilated, plus minor blemished plus blemished.. of which	10	15	20.	
Blemished—limited to Harmless extraneous material.	3	7	15.	
Total contents	Average 1 piece per 60 oz. net contents.	Average 1.5 pieces per 60 oz. net contents.	Average 3 piece per 60 oz. net contents.	

LOT COMPLIANCE

§ 52.783 **Ascertaining the grade of a lot.**

The grade of a lot of canned red tart pitted cherries covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§§ 52.1 to 52.87).

Freedom from defects.	30 (A) (B) (C) (SStd.)	27-30 24- 26 21- 23 20-20
Character	30 (A) (B) (C) (SStd.)	27-30 24- 26 21- 23 20-20
Total score	100	

Normal flavor
Grade

¹ See size limitation for U.S. Grade A and U.S. Grade B.
² Indicates limiting rule.

SCORE SHEET

§ 52.784 **Score sheet for canned red tart pitted cherries.**

Size and kind of container
Container mark or identification
Label
Net weight (ounces)
Vacuum (inches)
Drained weight (ounces)
Sirup designation (extra heavy, heavy, etc.)
Brix measurement
Size ¹

Factors		
Color	20 (A)	18-20
	(B)	16-17
	(C)	214- 15
	(SStd.)	20-13
Freedom from pits.	20 (A)	18-20
	(b)	216- 17
	(C)	214- 15
	(SStd.)	20-13

Subpart—United States Standards for Grades of Frozen Red Tart Pitted Cherries

SOURCE: 39 FR 23235, June 27, 1974, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977 and at 46 FR 63203, Dec. 31, 1981.

PRODUCT DESCRIPTION AND GRADES

§ 52.801 **Product description.**

Frozen red tart pitted cherries is the food prepared from properly matured cherries of the domestic (*Prunus cerasus*) red sour varietal group which have been washed, pitted, sorted, and properly drained; may be packed with or without a nutritive sweetened packing medium or any other substance permitted under the Federal Food, Drug, and Cosmetic Act, and are frozen