

**Agricultural Marketing Service, USDA**

**§ 51.689**

- (c) Not damaged by any other cause.
- (d) For tolerances see § 51.689.

**§ 51.683 U.S. No. 1 Bright.**

The requirements for this grade are the same as for U.S. No. 1 except that no fruit may have more than one-tenth of its surface, in the aggregate, affected by discoloration.

- (a) For tolerances see § 51.689.

**§ 51.684 U.S. No. 1 Bronze.**

The requirements for this grade are the same as for U.S. No. 1 except that all fruit must show some discoloration. Not less than the number of fruits required in § 51.689, Tables I and II, shall have more than one-third of their surface, in the aggregate, affected by discoloration. The predominating discoloration on these fruits shall be of rust mite type.

**§ 51.685 U.S. Combination.**

“U.S. Combination” consists of a combination of U.S. No. 1 and U.S. No. 2 oranges: *Provided*, That the number of U.S. No. 2 fruits specified in § 51.689, Tables I and II, are not exceeded.

**§ 51.686 U.S. No. 2.**

“U.S. No. 2” consists of oranges which meet the following requirements:

- (a) Basic requirements:
  - (1) Discoloration:
    - (i) Not more than one-half of the surface, in the aggregate, may be affected by discoloration. (See § 51.700.)
    - (2) Fairly firm;
    - (3) Mature;
    - (4) Similar varietal characteristics;
    - (5) Reasonably well colored;
    - (6) Not more than slightly misshapen, and,
    - (7) Not more than slightly rough.
  - (b) Free from:
    - (1) Bruises;
    - (2) Cuts not healed;
    - (3) Decay;

- (4) Growth cracks; and,
- (5) Wormy fruit.
- (c) Not seriously damaged by any other cause.
- (d) For tolerances see § 51.689.

**§ 51.687 U.S. No. 2 Russet.**

The requirements for this grade are the same as for U.S. No. 2 except that not less than the number of fruits required in § 51.689, Tables I and II, shall have more than one-half of their surface, in the aggregate, affected by discoloration.

**§ 51.688 U.S. No. 3.**

“U.S. No. 3” consists of oranges which meet the following requirements:

- (a) Basic requirements:
  - (1) Mature;
  - (2) Similar varietal characteristics;
  - (3) May be misshapen;
  - (4) May be slightly spongy;
  - (5) May have rough texture;
  - (6) Not seriously lumpy or cracked;
- and,
- (7) May be poorly colored.
  - (i) Not more than 25 percent of the surface may be of a solid dark green color.
- (b) Free from:
  - (1) Cuts not healed;
  - (2) Decay; and,
  - (3) Wormy fruit.
- (c) Not very seriously damaged by any other cause.
- (d) For tolerances see § 51.689.

TOLERANCES

**§ 51.689 Tolerances.**

In order to allow for variations incident to proper grading and handling in each of the foregoing grades, based on sample inspection, the number of defective or off-size specimens in the lot, shall be within the limitations specified in Tables I and II. No tolerance shall apply to wormy fruit.

TABLE I—SHIPPING POINT<sup>1</sup>  
(A) FOR 1 THROUGH 20 SAMPLES  
[See footnotes at end of Table I]

Factor	Grades	AL <sup>2</sup>	Number of 50-count samples <sup>3</sup>																			
			1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
Decay .....	U.S. Fancy. U.S. No. 1. U.S. No. 2. U.S. Combination.	1	0	1	<sup>5</sup> 1	1	2	<sup>5</sup> 2	2	3	3	3	<sup>5</sup> 3	3	4	4	<sup>5</sup> 4	4	5	5	5	5
	U.S. No. 3.	2	0	1	2	<sup>5</sup> 2	2	<sup>5</sup> 3	3	4	4	<sup>5</sup> 4	5	5	<sup>5</sup> 5	6	6	<sup>5</sup> 6	6	7	7	7
	U.S. Fancy. U.S. No. 1. U.S. No. 2. U.S. Combination.	6	4	6	9	11	14	16	18	20	22	24	26	28	30	33	35	37	39	41	43	45
Total defects including decay and very serious damage.	U.S. Fancy. U.S. No. 1. U.S. No. 2. U.S. No. 3.	8	7	12	17	22	27	32	36	41	45	50	54	59	63	68	72	76	81	85	90	94
	U.S. Combination (U.S. No. 2's permitted).	29	26	48	70	91	112	134	155	176	197	218	239	260	281	301	322	343	364	384	405	425
	Off-size .....	10	7	12	17	22	27	32	36	41	45	50	54	59	63	68	72	76	81	85	90	94
Discoloration .....	U.S. No. 1. U.S. No. 1 Bright. U.S. No. 2. U.S. Combination.	10	7	12	17	22	27	32	36	41	45	50	54	59	63	68	72	76	81	85	90	94
	U.S. No. 1 Bronze. U.S. No. 2 Russet.	1	3	8	12	18	23	29	34	40	45	51	56	62	68	74	79	85	91	97	102	108



TABLE II—EN ROUTE OR AT DESTINATION

Factor	Grades	AL <sup>1</sup>	Number of 50-count samples <sup>2</sup>																			
			1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
Acceptance numbers (maximum permitted)																						
Decay .....	All.	4	3	4	6	7	9	10	11	13	14	15	16	18	19	20	21	23	24	25	26	27
Very serious damage other than decay.	U.S. Fancy.	6	4	6	9	11	14	16	18	20	22	24	26	28	30	33	35	37	39	41	43	45
	U.S. No. 1.																					
	U.S. No. 2.																					
	U.S. Combination.																					
Total defects including very serious damage other than decay.	U.S. Fancy.	8	7	12	17	22	27	32	36	41	45	50	54	59	63	68	72	76	81	85	90	94
	U.S. No. 1.																					
	U.S. No. 2.																					
	U.S. No. 3.																					
	U.S. Combination (U.S. No. 2's permitted).	29	26	48	70	91	112	134	155	176	197	218	239	260	281	301	322	343	364	384	405	425
Off-size .....		10	7	12	17	22	27	32	36	41	45	50	54	59	63	68	72	76	81	85	90	94
Discoloration .....	U.S. No. 1.	10	7	12	17	22	27	32	36	41	45	50	54	59	63	68	72	76	81	85	90	94
	U.S. No. 1 Bright.																					
	U.S. No. 2.																					
	U.S. Combination.																					
Acceptance number (minimum required) <sup>3</sup>																						
	U.S. No. 1 Bronze.	1	3	8	12	18	23	29	34	40	45	51	56	62	68	74	79	85	91	97	102	108
	U.S. No. 2 Russet.																					

<sup>1</sup> AL—Absolute limit permitted in individual 50-count sample.

<sup>2</sup> Sample size-50-count.

<sup>3</sup> Acceptance number—maximum or minimum number of defective or off-size fruit permitted.

**Agricultural Marketing Service, USDA**

**§ 51.696**

SAMPLE FOR GRADE OR SIZE  
DETERMINATION

**§ 51.690 Sample for grade or size determination.**

Each sample shall consist of 50 oranges. When individual packages contain at least 50 oranges, the sample is drawn from one package; when individual packages contain less than 50 oranges, a sufficient number of adjoining packages are opened to form a 50-count sample. When practicable, at point of packaging, the sample may be obtained from the grading belt or bins after sorting has been completed.

STANDARD PACK

**§ 51.691 Standard pack for oranges except Temple variety.**

(a) Fruit shall be fairly uniform in size, unless specified as uniform in size, and shall be place packed in boxes or cartons and arranged according to the approved and recognized methods.

(b) All containers shall be tightly packed and well filled but the contents shall not show excessive or unnecessary bruising because of overfilled containers. When oranges are packed in wire-bound boxes or cartons, each container shall be at least level full at time of packing.

(c) "Fairly uniform in size" means that not more than the number of fruits permitted in § 51.689, Tables I and II, are outside the ranges of diameters given in the following table.

TABLE III  
(When packed in 1½ bushel or 7/10 bushel containers)

Size and count in 1½ bushel	Count in 7/10 bushel	Diameter in inches	
		Min-imum	Max-imum
100's .....	48 or 50	37/16	313/16
125's .....	64	33/16	33/16
163's .....	80	215/16	33/16
200's .....	100	211/16	31/16
252's .....	125	27/16	212/16
288's .....	144	24/16	29/16
324's .....	162	23/16	28/16

(d) "Uniform in size" means that not more than the number of fruits permitted in § 51.689, Tables I and II, vary more than the following amounts:

(1) 163 size or smaller—not more than four-sixteenths inch in diameter; and,

(2) 125 size or larger—not more than five-sixteenths inch in diameter.

(e) In order to allow for variations, other than sizing, incident to proper packing, not more than 5 percent of the packages in any lot may fail to meet the requirements of standard pack.

STANDARD SIZING

**§ 51.692 Standard sizing.**

(a) Boxes, cartons, bag packs, or bulk loads in which oranges are not packed according to a definite pattern do not meet the requirements of standard pack, but may be certified as meeting the requirements of standard sizing: *Provided*, That the ranges are fairly uniform in size as defined in § 51.691: *And provided further*, That when packed in boxes or cartons the contents have been properly shaken down and the container is at least level full at time of packing.

(b) In order to allow for variations incident to proper packing, not more than 5 percent of the containers in any lot may fail to meet the requirements of standard sizing.

DEFINITIONS

**§ 51.693 Mature.**

*Mature* shall have the same meaning currently assigned that term in the laws and regulations of the State in which the orange is grown; or as the definition of such term may hereafter be amended.

**§ 51.694 Similar varietal characteristics.**

*Similar varietal characteristics* means that the fruits in any container are similar in color and shape.

**§ 51.695 Well colored.**

*Well colored* means that the fruit is yellow or orange in color with practically no trace of green color.

**§ 51.696 Firm.**

*Firm* as applied to common oranges, means that the fruit is not soft, or noticeably wilted or flabby; as applied to oranges of the Mandarin group (Satsuma, King, Mandarin), means that the fruit is not extremely puffy, although the skin may be slightly loose.