

**Agricultural Marketing Service, USDA**

**§ 51.609**

of this grade including not more than 1 percent for stalks affected by moist type decay. In addition not more than 3 percent, by count, of the stalks in any lot may fail to meet the requirements as to average midrib length of the stalks.

en Self Blanching types must not be mixed.

**BLANCHING; LENGTH OF STALKS**

**§ 51.604 Well developed.**

**§ 51.599 Blanching.**

*Well developed* means that the outer branches are of good width in relation to the length of midribs and type of celery.

There are no requirements in the grades as to blanching. However, celery stalks may be classed as “green” when they have a medium to dark green appearance, fairly “well blanched” when the midrib portions of the branches on the stalks are generally of a light greenish to creamy white color, or “well blanched” when the midrib portions of the branches on the stalks are generally of a creamy white color. Not more than 5 percent of the stalks in any lot may fail to meet the requirements of any of the above classes.

**§ 51.605 Good heart formation.**

*Good heart formation* means that the stalk has a reasonable number of stocky inner heart branches for its size.

**§ 51.600 Length of stalks.**

**§ 51.606 Clean.**

There are no requirements in the grades as to stalk length. However, when the stalk length is specified it shall be determined by measuring the distance from where the main root is cut off, to a point which represents the average length of the longest branches and leaves expressed in terms of the nearest whole inch. Incident to proper sizing, not more than 5 percent, by count, of the stalks in any lot may fail to meet any specified stalk length.

*Clean* means that the stalk is practically free from dirt or other foreign materials. Stalks shall be permitted to have a small amount of dirt on the inside of the branches or in the heart branches which cannot be removed by good commercial methods of washing.

**§ 51.607 Well trimmed.**

*Well trimmed* means that the outside coarse and damaged branches have been removed and that the root or roots have been neatly trimmed to a reasonable length for the size of the stalk.

**§ 51.608 Fairly compact.**

*Fairly compact* means that the branches are fairly close together on the stalk.

**OFF-GRADE**

**§ 51.609 Damage.**

**§ 51.601 Off-Grade celery.**

Celery stalks which fail to meet the requirements of any of the foregoing grades shall be Off-Grade celery stalks.

*Damage* means any injury or defect which materially affects the appearance, or edible or shipping quality. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect shall be considered as damage:

**DEFINITIONS**

(a) Crater rot, when moist, or when occurring on more than 2 branches, or when aggregating more than two-thirds of a square inch on the branch or branches.

**§ 51.602 Stalk.**

*Stalk* means an individual plant.

(b) Cutworms, when the worms are present, or when worm injury occurs on the heart branches, or when occurring on the midrib portion of more than two branches, or when aggregating more than one-half of a square inch on the midrib portion of the branch or branches.

**§ 51.603 Similar varietal characteristics.**

*Similar varietal characteristics* means that the stalks in any container have the same character of growth. For example, celery of Giant Pascal and Gold-