

## §51.1146

## 7 CFR Ch. I (1–1–10 Edition)

surface, in the aggregate, affected by discoloration. The predominating discoloration on each fruit shall be of rust mite type.

(a) For tolerances see §51.1151.

(b) Internal quality: Lots meeting the internal requirements for “U.S. Grade AA Juice (Double A)” or “U.S. Grade A Juice” may be so specified in connection with the grade. (See §§51.1176–51.1179.)

### §51.1146 U.S. No. 1 Russet.

The requirements for this grade are the same as for U.S. No. 1 except that at least 30 percent, by count, of the fruit shall have more than one-third of their surface, in the aggregate, affected by any type of discoloration.

(a) For tolerances see §51.1151.

(b) Internal quality: Lots meeting the internal requirements for “U.S. Grade AA Juice (Double A)” or “U.S. Grade A Juice” may be so specified in connection with the grade. (See §§51.1176–51.1179.)

### §51.1147 U.S. No. 2 Bright.

The requirements for this grade are the same as for U.S. No. 2 except that fruit shall have not more than one-fifth of its surface, in the aggregate, affected by discoloration.

(a) For tolerances see §51.1151.

(b) Internal quality: Lots meeting the internal requirements for “U.S. Grade AA Juice (Double A)” or “U.S. Grade A Juice” may be so specified in connection with the grade. (See §§51.1176–51.1179.)

### §51.1148 U.S. No. 2.

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

(a) Basic requirements:

(1) Discoloration: Not more than one-half of the surface, in the aggregate, may be affected by discoloration. (See §51.1161.)

(2) Fairly firm;

(3) Mature;

(4) Reasonably well colored;

(5) Similar varietal characteristics;

(6) Not more than slightly misshapen; and

(7) Not more than slightly rough texture.

(b) Free from:

- (1) Decay;
  - (2) Unhealed skin breaks; and
  - (3) Wormy fruit.
- (c) Free from serious damage caused by:

- (1) Ammoniation;
- (2) Bruises;
- (3) Buckskin;
- (4) Caked melanose;
- (5) Creasing;
- (6) Dirt or other foreign material;
- (7) Disease;
- (8) Dryness or mushy condition;
- (9) Green spots;
- (10) Hail;
- (11) Insects;
- (12) Oil spots;
- (13) Riciness or woodiness;
- (14) Scab;
- (15) Scale;
- (16) Scars;
- (17) Skin breakdown;
- (18) Split, rough or protruding navels;
- (19) Sprayburn;
- (20) Sunburn;
- (21) Thorn scratches; and
- (22) Other means.

(d) For tolerances see §51.1151.

(e) Internal quality: Lots meeting the internal requirements for “U.S. Grade AA Juice (Double A)” or “U.S. Grade A Juice” may be so specified in connection with the grade. (See §§51.1176–51.1179.)

### §51.1149 U.S. No. 2 Russet.

The requirements for this grade are the same as for U.S. No. 2 except that at least 10 percent of the fruit shall have more than one-half of their surface, in the aggregate, affected by any type of discoloration.

(a) For tolerances see §51.1151.

(b) Internal quality: Lots meeting the internal requirements for “U.S. Grade AA Juice (Double A)” or “U.S. Grade A Juice” may be so specified in connection with the grade. (See §§51.1176–51.1179.)

### §51.1150 U.S. No. 3.

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

(a) Basic requirements:

- (1) Mature;
- (2) Misshapen;
- (3) Poorly colored;