### §810.304

dockage. Other determinations not specifically provided for under the general provisions are made on the basis of the sample as a whole, except the determination of odor is made on either the basis of the sample as a whole or the sample when free from dockage. The content of glucosinolates and erucic acid is determined on the basis of the sample according to procedures prescribed in FGIS instructions.

GRADES AND GRADE REQUIREMENTS

# §810.304 Grades and grade requirements for canola.

Grading factors	Grades, U.S. Nos.		
	1	2	3
	Maximum percent limits of		
Damaged kernels:			
Heat damaged	0.1	0.5	2.0
Distinctly green	2.0	6.0	20.0
Total	3.0	10.0	20.0
Conspicuous admixture:			
Ergot	0.05	0.05	0.0
Sclerotinia	0.05	0.10	0.1
Stones	0.05	0.05	0.0
Total	1.0	1.5	2.0
Inconspicuous admixture	5.0	5.0	5.0
	Maximum count limits of:		
Other material:			
Animal filth	3	3	3
Glass	0	0	0
Unknown foreign substance	1	1	1
U.S. Sample grade Canola that:			
(a) Does not meet the re-			
quirements for U.S. Nos.			
1, 2, 3; or			
(b) Has a musty, sour, or			
commercially objection-			
able foreign odor; or			
<ul><li>(c) Is heating or otherwise</li></ul>			
of distinctly low quality.			

SPECIAL GRADES AND SPECIAL GRADE REQUIREMENTS

# §810.305 Special grades and special grade requirements.

Garlicky canola. Canola that contains more than two green garlic bulblets or an equivalent quantity of dry or partly dry bulblets in approximately a 500 gram portion.

NONGRADE REQUIREMENTS

### §810.306 Nongrade requirements.

Glucosinolates. Content of glucosinolates in canola is determined

according to procedures prescribed in FGIS instructions.

## Subpart D—United States Standards for Corn

TERMS DEFINED

#### §810.401 Definition of corn.

Grain that consists of 50 percent or more of whole kernels of shelled dent corn and/or shelled flint corn (Zea mays L.) and not more than 10.0 percent of other grains for which standards have been established under the United States Grain Standards Act.

#### §810.402 Definition of other terms.

- (a) Broken corn. All matter that passes readily through a 12/64 round-hole sieve and over a 6/64 round-hole sieve sample according to procedures prescribed in FGIS instructions.
- (b) Broken corn and foreign material. All matter that passes readily through a <sup>12</sup>/<sub>64</sub> round-hole sieve and all matter other than corn that remains in the sieved after sieving according to procedures prescribed in FGIS instructions.
- (c) Classes. There are three classes for corn: Yellow corn, White corn, and Mixed corn.
- (1) Yellow corn. Corn that is yellow-kerneled and contains not more than 5.0 percent of corn of other colors. Yellow kernels of corn with a slight tinge of red are considered yellow corn.
- (2) White corn. Corn that is white-kerneled and contains not more than 2.0 percent of corn of other colors. White kernels of corn with a slight tinge of light straw or pink color are considered white corn.
- (3) Mixed corn. Corn that does not meet the color requirements for either of the classes Yellow corn or White corn and includes white-capped Yellow corn
- (d) Damaged kernels. Kernels and pieces of corn kernels that are badly ground-damaged, badly weather-damaged, diseased, frost-damaged, germ-damaged, heat-damaged, insect-bored, mold-damaged, sprout-damaged, or otherwise materially damaged.
- (e) Foreign material. All matter that passes readily through a 6/64 round-hole sieve and all matter other than corn that remains on top of the 12/64