

sieve with 2³/₆₄ inch round openings, but that cannot pass through a sieve with 5¹/₆₄ inch round openings. When desired, the actual size ranges within such size ranges may be specified. (See § 51.2285.)

§ 51.2285 Tolerances for size.

(a) All percentages shall be calculated on the basis of weight.

(b) In order to allow for variations incident to proper sizing and handling, tolerances shall be permitted for the respective size classifications as indicated in Table III:

TABLE III
[Percent]

Size classification	Tolerances for size				
	Smaller than three-fourths halves	Will not pass through 2 ³ / ₆₄ inch round hole	Pass through 2 ³ / ₆₄ inch round hole	Pass through 1 ⁶ / ₆₄ inch round hole	Pass through 5 ¹ / ₆₄ inch round hole
Halves	5	1 (included in 5 percent).
Pieces and halves ¹	18	3 (included in 18 percent).	1 (included in 2 percent).
Pieces	25	5 (included in 25 percent).	1 (included in 5 percent).
Small pieces ²	10	2.

¹No part of any tolerance shall be used to reduce the percentage of halves required or specified in a lot of "pieces and halves".

²The tolerances of 10 percent and 2 percent for "small pieces" classification shall apply, respectively, to any smaller maximum or any larger minimum sizes specified.

APPLICATION OF TOLERANCES

§ 51.2286 Application of tolerances.

The tolerances provided in these standards are on a lot basis, and they shall be applied to a composite sample representative of the lot. However, any container or group of containers in which the walnuts are obviously of a quality materially different from that in the majority of containers shall be considered a separate lot, and shall be sampled separately.

DEFINITIONS

§ 51.2287 Well dried.

Well dried means that the portion of kernel is firm and crisp, not pliable or leathery.

§ 51.2288 Clean.

Clean means that the appearance of the individual portion of kernel, or of the lot as a whole, is not materially affected by adhering dust, dirt or other foreign material.

§ 51.2289 Shell.

Shell means the outer shell and/or the woody partition from between the

halves of the kernel, and any fragments of either.

§ 51.2290 Insect injury.

Insect injury means that the insect, web, frass or other evidence of insects is present on the portion of kernel.

§ 51.2291 Rancidity.

Rancidity means that the portion of kernel is noticeably rancid to the taste. Rancidity should not be confused with a slightly astringent flavor of the pellicle (skin) or with staleness (the state at which the flavor is flat but not objectionable).

§ 51.2292 Damage.

Damage means any defect, other than color, which materially affects the appearance, or the edible or shipping quality of the individual portion of kernel, or of the lot as a whole. 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:

(a) Shriveling when more than one-eighth of the portion of kernel is severely shriveled, or a greater area is affected by lesser degrees of shriveling