

Agricultural Marketing Service, USDA

§ 51.2836

Packing Requirements set forth in § 51.2840. (See § 51.2837.)

§ 51.2832 U.S. Commercial.

U.S. Commercial consists of onions which meet the following requirements:

- (a) Basic requirements:
 - (1) Similar varietal characteristics;
 - (2) Mature;
 - (3) Not soft or spongy; and,
 - (4) Not badly misshapen.
- (b) Free from:
 - (1) Decay;
 - (2) Wet sunscald;
 - (3) Doubles;
 - (4) Bottlenecks; and,
 - (5) Scallions.
- (c) Free from damage caused by:
 - (1) Seedstems;
 - (2) Tops;
 - (3) Roots;
 - (4) Dry sunken areas;
 - (5) Sunburn;
 - (6) Sprouts;
 - (7) Freezing;
 - (8) Cracked fleshy scales;
 - (9) Watery scales;
 - (10) Mechanical;
 - (11) Translucent scales;
 - (12) Disease;
 - (13) Insects; and,
 - (14) Other means.
- (d) Free from serious damage caused by:
 - (1) Staining;
 - (2) Dirt; and,
 - (3) Other foreign matter.
- (e) For tolerances see § 51.2837.
- (f) Size. Unless otherwise specified, the diameter shall be not less than 1½ inches. (See §§ 51.2836 and 51.2837.)

§ 51.2833 U.S. No. 1 Boilers.

U.S. No. 1 Boilers consists of onions which meet all the requirements for

the U.S. No. 1 grade except for size. (See § 51.2830.) Size: The diameter of onions of this grade shall be not less than 1 inch nor more than 1⅞ inches. (See § 51.2837.)

§ 51.2834 U.S. No. 1 Picklers.

U.S. No. 1 Picklers consists of onions which meet all the requirements for the U.S. No. 1 grade except for size. (See § 51.2830.) Size: The maximum diameter of onions of this grade shall be not more than 1 inch. (See § 51.2837.)

§ 51.2835 U.S. No. 2.

U.S. No. 2 consists of onions which meet the following requirements:

- (a) Basic requirements:
 - (1) One type;
 - (2) Mature; and,
 - (3) Not soft or spongy.
- (b) Free from:
 - (1) Decay;
 - (2) Wet sunscald; and,
 - (3) Scallions.
- (c) Free from serious damage caused by:
 - (1) Watery scales;
 - (2) Dirt or Staining;
 - (3) Foreign Matter;
 - (4) Seedstems;
 - (5) Sprouts;
 - (6) Mechanical;
 - (7) Dry sunken areas;
 - (8) Disease;
 - (9) Freezing;
 - (10) Insects; and,
 - (11) Other means.
- (d) For tolerances see § 51.2837.
- (e) Size. Unless otherwise specified, the diameter shall not be less than 1½ inches. (See §§ 51.2836 and 51.2837.)

SIZE CLASSIFICATIONS

§ 51.2836 Size classifications.

The size of onions may be specified in accordance with one of the following classifications.

Size designation	Minimum diameter		Maximum diameter	
	Inches	Millimeters	Inches	Millimeters
Small	1	25.4	2¼	57.2
Repacker/Prepacker ¹	1¾	44.5	3	76.2
Medium	2	50.8	3¼	82.6