

**§51.3210**

more than 15 percent of the onions in a white lot are appreciably stained. Onions with adhering dirt or other foreign matter shall be judged on the same basis as stained onions;

(g) Mechanical when any cut extends deeper than one fleshy scale, or when any bruise breaks a fleshy scale;

(h) Tops when more than 30 percent of the onions in a lot have tops 3 inches or more in length;

(i) New roots when most roots on an individual onion have grown to a length of 1 inch or more;

(j) Dry roots when practically all roots are 2 inches or more in length;

(k) Translucent scales when more than the equivalent of two entire outer fleshy scales have a watersoaked condition; and,

(l) Watery scales when more than the equivalent of the entire outer fleshy scale is affected by an off-color, watersoaked condition. The off-color must be of some shade of brown or yellow.

**§51.3210 Serious damage.**

*Serious damage* unless otherwise specifically defined in this section, means any defect which seriously affects the appearance, or the edible or shipping quality of the onions. 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 serious damage:

(a) Seedstems when more than 1/2 inch in diameter;

(b) Dry sunken areas when extending deeper than one fleshy scale, or when affecting an area equivalent to that of a circle 1 inch in diameter on an onion 2 3/4 inches in diameter, or correspondingly lesser or greater areas on smaller or larger onions;

(c) Sprouting when any visible sprout is more than 1/2 in length;

(d) Staining, dirt or foreign material when more than 25 percent of the onions in any lot are badly stained. Onions with adhering dirt or other foreign matter shall be judged on the same basis as stained onions;

(e) Mechanical when any cut extends deeper than two fleshy scales, or when cuts seriously damage the appearance of the onion; and,

**7 CFR Ch. I (1-1-11 Edition)**

(f) Watery scales when more than the equivalent of two entire outer fleshy scales are affected by an off-colored, watersoaked condition. The off-color must be of some shade of brown or yellow.

**§51.3211 Diameter.**

*Diameter* means the greatest dimension of the onion at right angles to a line running from the stem to the root.

**METRIC CONVERSION TABLE**

**§51.3212 Metric conversion table.**

Inches	Millimeters (mm)
1/8	3.2
1/4	6.4
3/8	9.5
1/2	12.7
5/8	15.9
3/4	19.1
7/8	22.2
1	25.4
1 1/4	31.8
1 1/2	38.1
1 3/4	44.5
2	50.8
2 1/2	63.5
2 3/4	69.9
3	76.2
3 1/2	88.9
4	101.6

**Subpart—United States Standards for Grades of Potatoes for Processing <sup>1</sup>**

SOURCE: 48 FR 10802, Mar. 15, 1983, unless otherwise noted.

**§51.3410 Grades.**

(a) "U.S. No. 1 Processing" consists of potatoes which meet the following requirements:

- (1) Basic requirements:
  - (i) Similar varietal characteristics;
  - (ii) Moderately firm; and,
  - (iii) Fairly well shaped.
- (2) Free from:
  - (i) Freezing or freezing injury;
  - (ii) Blackheart;
  - (iii) Late Blight Tuber Rot;
  - (iv) Southern Bacterial Wilt;
  - (v) Bacterial Ring Rot;
  - (vi) Insects, worms or larvae;

<sup>1</sup>Compliance with the provisions of these standards shall not excuse failure to comply with provisions of applicable Federal or State laws.