§ 52.1858
have a good characteristic flavor; that
have development characteristics of
raisins prepared from reasonably well-
matured and/or fairly well matured
grapes; that contain not more than 20
percent, by weight, of moisture; and
meet the additional requirements as
outlined in Table V of this subpart.
(c) “Substandard” is the quality of
Zante Currant Raisins that fail to meet
the requirements of U.S. Grade B.

TYPE VI—MIXED TYPES OF RAISINS
§ 52.1858 Grades of mixed types or va-
rieties of raisins.
The grade of a lot of mixed types of
processed raisins shall be the lower (or
lowest) grade of any varietal type in
the mixture based on the respective re-
quirements for each type, except for
moisture, in accordance with this sub-
part. Mixed types of processed raisins
of U.S. Grade A, U.S. Grade B, or U.S.
Grade C may contain not more than 18
percent, by weight, of moisture. Mixed
types of processed raisins that as a
mixture exceed 18 percent, by weight,
of moisture are “Substandard.”

Subpart—United States Standards
for Grades of Dried Prunes
§ 52.3181 Product description.
Dried prunes are prepared from
sound, properly matured prune plums
from which the greater portion of
moisture is removed by drying. The
dried prunes are cleaned to assure a
wholesome product; they may be treat-
ed with water or steam; and a safe and
suitable preservative may be added.

§ 52.3182 Varietal types of dried
prunes.
(a) Type I. French; or Robe; or a mix-
ture of French and Robe.
(b) Type II. Italian.
(c) Type III. Imperial; or Sugar; or a
mixture of Imperial and Sugar.
(d) Type IV. Any other types; or mix-
tures of any types other than mixtures
in Type I and Type III of this section.

§ 52.3183a Styles of dried prunes.
(a) Whole Unpitted—from which pits
have not been removed.
(b) Whole Pitted—from which pits
have been removed.

§ 52.3183b Count-sizes of whole
unpitted dried prunes.
(a) Count-sizes. Except for U.S. Grade
A or U.S. Fancy, the count-sizes of
dried prunes are not incorporated in
the grades of dried prunes. The count-
sizes of dried prunes in this subpart
refer to the count (or number) of
prunes per pound of dried prunes. The
various sizes of dried prunes for the re-
spective varietal types are commonly
designated as follows, but may be des-
ignated by other numerical expres-
sions:
(1) Type I; Type IV. 30/40, 40/50, 50/60,
60/70, 70/80, 80/90, 90/100, 100/120, 120 and
over.
(2) Type II. 25/35, 35/45, 40/50, 50/
60, 60/70, 70/80, 80/90, 90/100.
(3) Type III. 15/20, 18/24, 20/30, 30/40, 40/
50, 50/60, 60/70.
(b) Recommended size nomenclature.
The following size nomenclature is rec-
commended for the respective
“countsizes” of dried prunes:
Extra large ... Average: Not more than 43 prunes per
pound.
Large ....... Average: Not more than 53 prunes per
pound.
Medium ....... Average: Not more than 67 prunes per
pound.
Small ....... Average: Not more than 85 prunes per
pound.

§ 52.3184 Grades of dried prunes.
(a) “U.S. Grade A” or “U.S. Fancy” is
the quality of dried prunes that, except
for mixed types, possess similar vari-
etal characteristics; that are fairly
uniform in size and average 85 prunes