Agricultural Marketing Service, USDA

(b) **Pitted or pitted dates** means whole dates from which the pits have been removed.

(c) **Pieces or date pieces** means dates that have been cut or sliced into small pieces and that can be handled as individual units.

(d) **Macerated or macerated dates** means dates that have been ground, chopped, mashed, or broken or that have been cut or sliced into small pieces and that cannot be handled as individual units.

§ 52.1003 Grades of dates.

(a) **U.S. Grade A** or **U.S. Fancy** is the quality of whole or pitted dates that are of one variety, that possess a good color, that are practically uniform in size, that are practically free from defects, that possess a good character, and that score not less than 90 points when scored in accordance with the scoring system outlined in this subpart.

(b) **U.S. Grade B** or **U.S. Choice** is the quality of whole or pitted dates other than whole dry dates for processing that are of one variety, that possess a reasonably good color, that are reasonably uniform in size, that are reasonably free from defects, that possess a reasonably good character, and that score not less than 80 points when scored in accordance with the scoring system outlined in this subpart.

(c) **U.S. Grade B (Dry)** or **U.S. Choice (Dry)** is the quality of whole dry dates for processing that are of one variety, that possess a reasonably good color, that are reasonably uniform in size, that are reasonably free from defects, that possess a reasonably good character, and that score not less than 80 points when scored in accordance with the scoring system outlined in this subpart.

(d) **U.S. Grade C** or **U.S. Standard** is the quality of whole or pitted dates other than whole dry dates for processing that are of one variety or of date pieces or macerated dates that possess a fairly good color, that are fairly uniform in size except for date pieces or macerated dates, that are fairly free from defects, that possess a fairly good character, and that score not less than 70 points when scored in accordance with the scoring system outlined in this subpart.

(e) **U.S. Grade C (Dry)** or **U.S. Standard (Dry)** is the quality of whole dry dates for processing that are of one variety, that possess a fairly good color, that are fairly uniform in size, that are fairly free from defects, that possess a fairly good character, and that score not less than 70 points when scored in accordance with the scoring system outlined in this subpart.

(f) **Substandard** is the quality of dates that fail to meet the requirements of U.S. Grade C or U.S. Standard or U.S. Grade C (Dry) or U.S. Standard (Dry), whichever is applicable.

**FACTORS OF QUALITY**

§ 52.1004 Ascertaining the grade.

In addition to considering other requirements outlined in the standards, the following quality factors are evaluated:

(a) **Factor not related by score points.**

(b) **Factors rated by score points.**

The relative importance of each factor which is scored is expressed numerically on the scale of 100. The maximum number of points that may be given such factors are:

<table>
<thead>
<tr>
<th>Points</th>
<th>Factor</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>20</td>
<td>Color</td>
<td>Good color</td>
</tr>
<tr>
<td>10</td>
<td>Uniformity of size</td>
<td>Uniform size</td>
</tr>
<tr>
<td>30</td>
<td>Absence of defects</td>
<td>Few defects</td>
</tr>
<tr>
<td>40</td>
<td>Character</td>
<td>Good character</td>
</tr>
<tr>
<td>100</td>
<td>Total score</td>
<td>Total points</td>
</tr>
</tbody>
</table>

§ 52.1005 Ascertaining the rating for the factors which are scored.

The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive (for example, “18 to 20 points” means 18, 19, or 20 points).

§ 52.1006 Color.

(a) **(A) classification.** Whole or pitted dates that possess a good color may be given a score of 18 to 20 points. “Good color” means that the color of the dates is practically uniform; and, with
§ 52.1007 Uniformity of size.

(a) General. The factor of uniformity of size applies only to whole and pitted styles. The factor of uniformity of size in the styles of date pieces and macerated dates is not based on any detailed requirements and is not scored; the other three factors (color, absence of defects, and character is applicable) are scored and the total is multiplied by 100 and divided by 90, dropping any fractions to determine the total score.

(b) (A) classification. Whole or pitted dates that are practically uniform in size may be given a score of 9 or 10 points. “Practically uniform in size” means that not more than a total of 10 percent, by weight, of the whole or pitted dates may be conspicuously larger or smaller than the approximate average size of the dates in the container.

(c) (B) classification. If the whole or pitted dates or whole dry dates for processing are reasonably uniform in size, a score of 7 points may be given. Dates that fall into this classification shall not be graded above U.S. Grade C or U.S. Standard (Dry), whichever is applicable, regardless of the total score for the product (this is a limiting rule).

(d) (C) classification. If the whole or pitted dates or whole dry dates for processing are fairly uniform in size, a score of 6 points may be given. Dates that fall into this classification shall not be graded above U.S. Grade D or U.S. Standard (Dry), whichever is applicable, regardless of the total score for the product.