## §51.319 Seriously deformed.

"Seriously deformed" means that the apple is so badly misshapen that its appearance is seriously affected.

## §51.320 Diameter.

When measuring for minimum size, "diameter" means the greatest dimension of the apple measured at right angles to a line from stem to blossom end. When measuring for maximum size, "diameter" means the smallest dimension of the apple determined by passing the apple through a round opening in any position.

## U.S. Condition Standards for Export

## §51.321 U.S. Condition Standards for Export. ${ }^{4}$

(a) Not more than 5 percent of the apples in any lot shall be further advanced in maturity than firm ripe.
(b) Not more than 5 percent of the apples in any lot shall be damaged by storage scab.
(c) Not more than a total of 5 percent of the apples in any lot shall be affected by scald, internal breakdown, freezing injury, or decay; or damaged by bitter pit, Jonathan spot, water core ${ }^{5}$ except that invisible water core shall not be scored as damage when these condition standards are applied to the Fuji variety of apples, or other condition factors: Provided, That:
(1) Not more than a total of 2 percent shall be allowed for apples affected by decay and soft scald;
(2) Not more than 2 percent shall be allowed for apples affected by internal breakdown;
(d) Container packs shall comply with packing requirements specified in

[^0]$\S 51.310$ of the United States Standards for Grades of Apples.
(e) Any lot of apples shall be considered as meeting the U.S. Condition Standards for Export if the entire lot averages within the requirements specified: Provided, That no package in any lot shall have more than double the percentages specified, except that for packages which contain 10 pounds or less, individual packages in any lot may have not more than three times the tolerance or three apples (whichever is the greater amount).

Metric Conversion Table
§51.322 Metric conversion table.


## Subpart-United States Standards for Grades of Apples for Processing

SoURCE: 26 FR 3604, Apr. 27, 1961, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981.

## GRADES

## §51.340 U.S. No. 1.

'U.S. No. 1" consists of apples of one variety, unless designated as mixed varieties, which are not overripe, which
are free from decay, worm holes, freezing injury and internal breakdown and free from any other defect, or combination of defects, the removal of which in the usual commercial preparation for use will cause a loss of more than 5 percent, by weight, of the apple.

## §51.341 U.S. No. 2.

"U.S. No. 2" consists of apples of one variety, unless designated as mixed varieties, which are not overripe, which are free from decay, worm holes, freezing injury and internal breakdown and free from any other defect, or combination of defects, the removal of which in the usual commercial preparation for use will cause a loss of more than 12 percent, by weight, of the apple.

## §51.342 U.S. Cider.

"U.S. Cider" consists of apples which are free from decay, worm holes and internal breakdown.

CULLS

## §51.343 Culls.

"Culls" consist of apples which fail to meet the requirements of U.S. Cider Grade.

## SIZE

## §51.344 Size.

(a) The minimum and maximum sizes or range of sizes shall be determined as agreed upon by buyer and seller.
(b) Unless otherwise specified, the minimum and maximum sizes or range of sizes shall be determined by the use of an approved sizing chain of the exact dimension specified in the agreement between buyer and seller.
(c) Size is the dimension of the apples determined by the smallest opening through which it will pass.

## Application of Standards

## §51.345 Application of standards.

(a) When a lot of apples is required to meet a specific U.S. grade, the tolerances as set forth in $\S 51.346$ shall apply. When packed in closed packages the application of tolerances in $\S 51.347$ shall apply. The application of tolerances shall not apply to apples in open or bulk containers.
(b) In the application of these standards to determine the percentage of the lot which meets the requirements of each of the grades, tolerances shall not apply.

## ToLerances

## §51.346 Tolerances.

When a lot of apples is required to meet one of the U.S. grades, the apples shall not be further advanced in maturity than generally firm ripe, and the following tolerances, by weight, shall apply:
(a) For defects. 10 percent for apples which fail to meet the requirements of the grade: Provided, That included in this amount not more than the following percentages shall be allowed for the defects listed:
(1) 2 percent for apples which are affected by decay;
(2) 2 percent for apples which are affected by internal breakdown; and,
(3) 5 percent for apples which are affected by worm holes.
(b) For off-size. 5 percent for apples which are smaller than any specified minimum size, and 10 percent for apples larger than any specified maximum size.

## Application of Tolerances

## § 51.347 Application of tolerances.

Apples in closed packages are subject to the following limitations provided the averages for the entire lot are within the tolerances specified for the grade:
(a) For a tolerance of 10 percent, individual packages shall have not more than one and one-half times the tolerance specified. For a tolerance of less than 10 percent, individual packages shall have not more than double the tolerances specified.

## DEFINITIONS

## §51.348 One variety.

One variety within the meaning of these standards shall include all bud sports and strains of the specified variety.


[^0]:    ${ }^{4}$ These standards may be applied to domestic shipments of apples as well as export lots, and may be referred to as "U.S. Condition Standards."
    5 "Damage by water core" means externally invisible water core existing around the core and extending to water core in the vascular bundles, or surrounding the vascular bundles when the affected areas surrounding three or more vascular bundles meet or coalesce, or existing in more than slight degree outside the circular area formed by the vascular bundles, or any externally visible water core.

