

§ 51.1832

become seriously separated from the flesh of the tangerine.

§ 51.1832 Fairly well formed.

Fairly well formed means that the fruit may not have the shape characteristic of the variety but that it is not badly deformed.

§ 51.1833 Serious damage.

Serious damage means any specific defect described in § 51.1837, Table I; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which seriously detracts from the appearance, or the edible or marketing quality of the fruit.

§ 51.1834 Reasonably well colored.

Reasonably well colored means that a good yellow or reddish tangerine color

7 CFR Ch. I (1–1–14 Edition)

shall predominate over the green color on at least one-half of the fruit surface in the aggregate, and that each fruit shall show practically no lemon color.

§ 51.1835 Very serious damage.

Very serious damage means any specific defect described in § 51.1837, Table I; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which very seriously detracts from the appearance, or the edible or marketing quality of the fruit.

§ 51.1836 Diameter.

Diameter means the greatest dimension measured at right angles to a line from stem to blossom end.

§ 51.1837 Classification of defects.

TABLE I

Factor	Damage	Serious damage	Very serious damage
Ammoniation	Not occurring as light speck type, or detracts more than discoloration permitted in the grade.	Scars are cracked or dark and aggregating more than a circle $\frac{5}{8}$ inch (15.9 mm) in diameter.	Aggregating more than 25 percent of the surface.
Bruises	Segment walls are collapsed, or rag is ruptured and juice sacs are ruptured.	Segment walls are collapsed, or rag is ruptured and juice sacs are ruptured.	Fruit is split open, peel is badly watersoaked, or rag is ruptured and juice sacs are ruptured causing a mushy condition affecting all segments more than $\frac{1}{2}$ inch (12.7 mm) at bruised area or the equivalent of this amount, by volume, when affecting more than one area on the fruit.
Buckskin	Aggregating more than a circle $\frac{3}{4}$ inch (19.1 mm) in diameter.	Aggregating more than 25 percent of the surface.	Aggregating more than 50 percent of the surface.
Caked melanose	Aggregating more than a circle $\frac{3}{8}$ inch (9.5 mm) in diameter.	Aggregating more than a circle $\frac{5}{8}$ inch (15.9 mm) in diameter.	Aggregating more than 25 percent of the surface.
Creasing	Materially weakens the skin, or extends over more than one-third of the surface.	Seriously weakens the skin, or extends over more than one-half of the surface.	Very seriously weakens the skin, or is distributed over practically the entire surface.
Dryness or mushy condition	Affecting all segments more than $\frac{1}{8}$ inch (3.2 mm) at stem end, or the equivalent of this amount, by volume, when occurring in other portions of the fruit.	Affecting all segments more than $\frac{1}{4}$ inch (6.4 mm) at stem end, or the equivalent of this amount, by volume, when occurring in other portions of the fruit.	Affecting all segments more than $\frac{1}{2}$ inch (12.7 mm) at stem end, or the equivalent of this amount, by volume, when occurring in other portions of the fruit.
Green spots	Aggregating more than a circle $\frac{1}{2}$ inch (12.7 mm) in diameter.	Aggregating more than a circle $\frac{5}{8}$ inch (15.9 mm) in diameter.	Aggregating more than 25 percent of the surface.
Oil spots	Aggregating more than a circle $\frac{1}{2}$ inch (12.7 mm) in diameter.	Aggregating more than a circle $\frac{3}{4}$ inch (19.1 mm) in diameter.	Aggregating more than 25 percent of the surface.

TABLE I—Continued

Factor	Damage	Serious damage	Very serious damage
Scab	Materially detracts from the shape or texture, or aggregating more than a circle $\frac{3}{8}$ inch (9.5 mm) in diameter.	Seriously detracts from the shape or texture, or aggregating more than a circle $\frac{5}{8}$ inch (15.9 mm) in diameter.	Aggregating more than 25 percent of the surface.
Scale	Aggregating more than a circle $\frac{3}{8}$ inch (9.5 mm) in diameter.	Aggregating more than a circle $\frac{5}{8}$ inch (15.9 mm) in diameter.	Aggregating more than 25 percent of the surface.
Scars, Hail, and Thorn scratches [For smooth or fairly smooth superficial scars see §51.1828].	Deep or rough aggregating more than a circle $\frac{1}{4}$ inch (6.4 mm) in diameter; slightly rough with slight depth aggregating more than a circle $\frac{3}{4}$ inch (19.1 mm) in diameter; smooth or fairly smooth with slight depth aggregating more than a circle $1\frac{1}{8}$ inches (28.6 mm) in diameter.	Deep or rough aggregating more than a circle $\frac{1}{2}$ inch (12.7 mm) in diameter; slightly rough with slight depth aggregating more than a circle $1\frac{1}{8}$ inches (28.6 mm) in diameter; smooth or fairly smooth with slight depth aggregating more than 10 percent of fruit surface.	Deep or rough or unsightly that appearance is very seriously affected.
Skin breakdown	Aggregating more than a circle $\frac{1}{2}$ inch (12.7 mm) in diameter.	Aggregating more than a circle $\frac{3}{4}$ inch (19.1 mm) in diameter.	Aggregating more than 25 percent of the surface.
Sprayburn	Skin is hard and aggregating more than a circle $\frac{3}{4}$ inch (19.1 mm) in diameter.	Skin is hard and aggregating more than a circle $1\frac{1}{4}$ inches (31.8 mm) in diameter.	Aggregating more than 25 percent of the surface.
Sunburn	Skin is flattened, dry, darkened, or hard and the affected area exceeds 25 percent of the surface.	Skin is hard and affects more than one-third of the surface.	Aggregating more than 50 percent of the surface.

NOTE: All references to area or aggregate area, or length are based on a tangerine $2\frac{1}{2}$ inches in diameter (63.5 mm), allowing proportionately greater areas on larger fruit and lesser areas on smaller fruit.

Subpart—United States Standards for Fresh Tomatoes ¹

SOURCE: 38 FR 23932, Sept. 5, 1973, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981.

GRADES

§ 51.1855 U.S. No. 1.

“U.S. No. 1” consists of tomatoes which meet the following requirements:

- (a) Basic requirements:
 - (1) Similar varietal characteristics;
 - (2) Mature;
 - (3) Not overripe or soft;
 - (4) Clean;
 - (5) Well developed;
 - (6) Fairly well formed; and,
 - (7) Fairly smooth.
- (b) Free from:

¹Packing of the product in conformity with the requirements of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act or with applicable State laws and regulations.

- (1) Decay;
- (2) Freezing injury; and
- (3) Sunscald.
- (c) Not damaged by any other cause.
- (d) For tolerances see §51.1861.

§ 51.1856 U.S. Combination.

“U.S. Combination” consists of a combination of U.S. No. 1 and U.S. No. 2 tomatoes: *Provided*, That at least 60 percent, by count, meet the requirements of U.S. No. 1 grade.

- (a) For tolerances see §51.1861.

§ 51.1857 U.S. No. 2.

“U.S. No. 2” consists of tomatoes which meet the following requirements:

- (a) Basic requirements:
 - (1) Similar varietal characteristics;
 - (2) Mature;
 - (3) Not overripe or soft;
 - (4) Clean;
 - (5) Well developed;
 - (6) Reasonably well formed; and,
 - (7) Not more than slightly rough.
- (b) Free from:
 - (1) Decay;
 - (2) Freezing injury; and,