adhering hulls or defective shells are
determined by count, using an ade-
quate portion of the total sample. Fi-
nally, the nuts in that portion of the
sample are cracked and the percentage
having internal defects is determined
on the basis of weight.

[78 FR 14908, Mar. 8, 2013]

DEFINITIONS

§ 51.2081 Similar varietal characteristics.

Similar varietal characteristics means
that the almonds are similar in shape,
and are reasonably uniform in degree
of hardness of the shells, and that bit-
ter almonds are not mixed with sweet
almonds. For example, hard-shelled va-
rieties, semi-soft shelled varieties,
soft-shelled varieties and paper-shelled
varieties are not mixed together, nor
are any two of these types mixed under
this definition.

§ 51.2082 Loose extraneous and foreign
material.

Loose extraneous and foreign material
means loose hulls, empty broken
shells, pieces of shells, external insect
infestation and any substance other
than almonds in the shell or almond
kernels.

§ 51.2083 Clean.

Clean means that the shell is prac-
tically free from dirt and other adher-
ing foreign material.

§ 51.2084 Fairly bright.

Fairly bright means that the shells
show good characteristic color.

§ 51.2085 Fairly uniform color.

Fairly uniform color means that the
shells do not show excessive variation
in color, whether bleached or natural.

§ 51.2086 Well dried.

Well dried means that the kernel is
firm and brittle, not pliable or leath-
ery.

§ 51.2087 Decay.

Decay means that part or all of the
kernel has become decomposed.

§ 51.2088 Rancidity.

Rancidity means that the kernel is
noticeably rancid to taste.

§ 51.2089 Damage.

Damage means any defect which ma-
terially detracts from the appearance
of the individual kernel, or the edible
or shipping quality of the almond. Any
one of the following defects or combi-
nation thereof, the seriousness of
which exceeds the maximum allowed
for any one defect shall be considered
as damage:

(a) Discoloration of the shell which is
medium gray to black and affects more
than one-eighth of the surface in the
aggregate. Normal variations of a red-
ish or brownish color shall not be con-
sidered discoloration;

(b) Adhering hulls which cover more
than 5 percent of the shell surface in
the aggregate;

(c) Broken shells when a portion of
the shell is missing, or the shell is bro-
ken or fractured to the extent that
moderate pressure will permit the ker-
nel to become dislodged;

(d) Insect injury when the insect, web
or frass is present or there is definite
evidence of insect feeding;

(e) Mold, when visible on the kernel,
except when white or gray and easily
rubbed off with the fingers;

(f) Gum, when a film of shiny, res-
inous appearing substance affects an
area aggregating more than the equiva-
 lent of a circle one-quarter inch (6.4
mm) in diameter;

(g) Skin discoloration when more
than one-half of the surface of the ker-
nel is affected by very dark or black
stains contrasting with the natural
color of the skin;

(h) Shriveling when the kernel is ex-
cessively thin for its size, or when ma-
terially withered, shrunk, leathery,
tough or only partially developed: Pro-
vided, that partially developed kernels
are not considered damaged if more
than three-fourths of the pellicle is
filled with meat. An almond containing
two kernels shall not be classed as
damaged if either kernel has more than
three-fourths of the pellicle filled with
meat; and,

(i) Brown spot which affects an ag-
gregate area on the kernel greater than