

Agricultural Marketing Service, USDA

§51.2710

(g) Russetting when affecting the appearance of the cherry to a greater extent than the amount of scarring permitted;

(h) Scars when excessively deep or rough or dark colored and the aggregate area exceeds the area of a circle three-sixteenths inch in diameter, or when smooth or fairly smooth, light colored and superficial and the aggregate area exceeds the area of a circle one-fourth inch in diameter;

(i) Skin breaks when not well healed or when the appearance of the cherry is materially affected; and,

(j) Sutures when excessively deep or when affecting the shape of the cherry to the extent that it is not well formed.

§51.2656 Diameter.

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

§51.2657 Serious damage.

Serious damage means any specific defect described in this section; 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. The following specific defects shall be considered as serious damage:

- (a) Decay;
- (b) Insect larvae or holes caused by them;
- (c) Skin breaks which are not well healed;
- (d) Cracks which are not well healed; and,
- (e) Pulled stems with skin or flesh of cherry torn or which causes the cherry to leak.

[36 FR 8502, May 5, 1971; 36 FR 9061, May 19, 1971. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981]

§51.2658 Permanent defects.

Permanent defects means defects which are not subject to change during shipping or storage; including, but not limited to factors of shape, scarring, skin breaks, injury caused by hail or insects, and mechanical injury which is so located as to indicate that it occurred prior to shipment.

§51.2659 Condition defects.

Condition defects means defects which may develop or change during shipment or storage; including, but not limited to decayed or soft cherries and such factors as pitting, shriveling, sunken areas, brown discoloration and bruising which is so located as to indicate that it occurred after packing.

METRIC CONVERSION TABLE

§51.2660 Metric conversion table.

| Inches | Millimeters (mm) |
|-------------------------------|---------------------|
| $\frac{9}{64}$ equals | 3.2 |
| $\frac{16}{64}$ equals | 6.4 |
| $\frac{24}{64}$ equals | 9.5 |
| $\frac{32}{64}$ equals | 12.7 |
| $\frac{40}{64}$ equals | 15.9 |
| $\frac{48}{64}$ equals | 19.1 |
| $\frac{51}{64}$ equals | 20.2 |
| $\frac{52}{64}$ equals | 20.6 |
| $\frac{54}{64}$ equals | 21.4 |
| $\frac{56}{64}$ equals | 22.2 |
| 1 equals | 25.4 |
| $1\frac{1}{64}$ equals | 28.6 |
| $1\frac{16}{64}$ equals | 31.8 |
| $1\frac{24}{64}$ equals | 34.9 |

Subpart—United States Standards for Shelled Runner Type Peanuts

SOURCE: 21 FR 4850, June 30, 1956, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981.

GRADES

§51.2710 U.S. No. 1 Runner.

“U.S. No. 1 Runner” consists of shelled Runner type peanut kernels of similar varietal characteristics which are whole and free from foreign material, damage and minor defects, and which will not pass through a screen having $1\frac{1}{64} \times \frac{3}{4}$ inch openings.

(a) In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, shall be permitted:

- (1) 1 percent for other varieties of peanuts;
- (2) 3 percent for sound peanuts which are split or broken;
- (3) 1.5 percent for damaged or unshelled peanuts;
- (4) 0.5 percent for minor defects: *Provided*, That in addition, any unused part of the tolerance for damaged or