Agricultural Marketing Service, USDA

§ 52.1841

firm and dry; that not less than 75 per-
cent, by weight, of the dates are rea-
sonably well developed and reasonably
well fleshed and that the remainder are
fairly well developed and fairly well
fleshed.

(c) (C) classification. If the whole or
pitted dates, whole dry dates for pro-
cessing, date pieces, or macerated dates
possess a fairly good character, a score
of 28 to 31 points may be given. Dates
that fail into this classification shall not
be graded above U.S. Grade C or
U.S. Standard or U.S. Grade (Dry) or
U.S. Standard (Dry), whichever is ap-
plicable, regardless of the total score
for the product (this is a limiting rule).
“Fairly good character” has the fol-
lowing meanings with respect to the
following styles:

(1) Whole; pitted. (i) In whole or pitted
dates other than whole dry dates for
processing the dates may be firm but
are pliable; may possess semi-dry calyx
ends; and not less than 80 percent, by
weight, of the dates are fairly well de-
veloped and are fairly well fleshed, or
at time of packing are in a state of
ripeness that within 15 days will de-
velop into such character and the re-
mainder may fail to possess such fairly
good character or may possess dry
calyx ends.

(ii) In whole dry dates for processing
the dates may be firm and dry but are
fairly well developed and fairly well
fleshed.

(2) Pieces; macerated. The character
may be variable throughout the units
or mass but not seriously affected by
dry calyx end material or inedible por-
tions of dates.

(d) (SStd) classification. Dates that fail
to meet the requirements of paragraph
(c) of this section may be given a score
of 0 to 27 points and shall not be graded
above Substandard, regardless of the
total score for the product (this is a
limiting rule).

LOT INSPECTION AND CERTIFICATION

§ 52.1010 Ascertaining the grade of a
lot.

The grade of a lot of the processed
product covered by these standards is
determined by the procedures set forth
in the regulations governing inspection
and certification of processed fruits
and vegetables, processed products
thereof, and certain other processed
food products (§§ 52.1 to 52.87).

[22 FR 3547, May 22, 1957. Redesignated at 42
FR 32514, June 27, 1977 and further redesig-
nated at 46 FR 63203, Dec. 31, 1981]

SCORE SHEET

§ 52.1011 Score sheet for dates.

Size and kind of container.
Container mark or identification.
Label or brand.
Net weight.
Style.
Count (per lb.).
Moisture content (if determined).

One variety (3) Yes (3) No.

Factors
Score points.

Color .............. 20 (A) 18–20
(B) (B-Dry) 16–17
(C) (C-Dry) 14–15
(SStd) 1 0–13

Uniformity of
size. 10 (A) 9–10
(B) (B-Dry) 7 1
(C) (C-Dry) 1 1
(SStd) 0–6

Absence of
defects. 30 (A) 27–30
(B) (B-Dry) 24–26
(C) (C-Dry) 21–23
(SStd) 1 0–20

Character ...... 40 (A) 36–40
(B) (B-Dry) 32–35
(C) (C-Dry) 28–31
(SStd) 1 0–27

Total score 100

Grade.

1 Limiting rule.

Subpart—United States Standards
for Grades of Processed Raisins

SOURCE: 41 FR 34751, Aug. 17, 1976, unless
otherwise noted. Redesignated at 42 FR 32514,
June 27, 1977, and further redesignated at 46

§ 52.1841 Product description.

Processed Raisins are dried grapes of
the Vinifera varieties, such as Thomp-
son Seedless (Sultana), Muscat of Al-
exandria, Muscatel Gordo Blanco, Sul-
tana, Black Corinth or White Corinth.
The processed raisins are prepared

1Compliance with the provisions 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.

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§ 52.1842 Product description of Layer or (Cluster) raisins with seeds.

Raisins with Seeds that are referred to as Layer or Cluster raisins means that the raisins have not been detached from the main bunch.

§ 52.1843 Summary of types (varieties) of processed raisins.

(a) Type I—Seedless Raisins.
   (1) Natural.
   (2) Dipped, Vine-dried, or similarly processed raisins.

(b) Type II—Golden Seedless Raisins.

(c) Type III—Raisins with Seeds.
   (1) Natural.
   (i) Seeded (seeds removed).
   (ii) Unseeded-capstemmed (loose).
   (iii) Unseeded-uncapstemmed (loose).
   (iv) Layer (or Cluster).
   (2) Dipped, Vine-dried, or other similarly processed raisins.
      (i) Seeded (seeds removed).
      (ii) Unseeded-capstemmed (loose).
      (iii) Unseeded-uncapstemmed (loose).

(d) Type IV—Sultana Raisins.

(e) Type V—Zante Currant Raisins.
   (1) Unseeded.
   (2) Seeded.

(f) Type VI—Mixed Types or Varieties of Raisins. A mixture of two or more different types (varieties) of raisins including sub-types outlined in this section but other than: (1) Mixtures containing Layer or Cluster Raisins with seeds; (2) Mixtures containing Unseeded-capstemmed and Unseeded-uncapstemmed Raisins with Seeds; and (3) mixture of Seeded and Unseeded Raisins with Seeds.

§ 52.1844 Definition of terms.

(a) Capstems means small woody stems exceeding ¼-inch in length which attach the raisins to the branches of the bunch.

(b) A piece of stem means a portion of the branch or main stem.

(c) Seeds refers to whole, fully developed seeds which have not been removed during the processing of seeded raisins with seeds.

(d) Damaged raisins means raisins affected by sunburn, scars, insect injury, mechanical injury, or other similar means which seriously affect the appearance, edibility, keeping quality, or shipping quality of the raisins. In seeded Raisins with Seeds, mechanical injury resulting from normal seeding operations is not considered damage.

(e) Sugared means either external or internal sugar crystals are present and the accumulation of such crystallized fruit sugars in the flesh or on the surface of the raisins is readily apparent.

(f) Grit, sand, or silt means any particle or earthy material.

(g) Moisture means the percentage by weight of the processed raisins, exclusive of branch and heavy stem material, that is moisture when determined by the “Dried Fruit Moisture Tester Method” or in accordance with other methods that give equivalent results.

(h) Slightly discolored means a raisin affected by a brown to dark brown discolored area around the capstem end of the raisin that is less than the area of a circle ¼-inch in diameter.

(i) Discolored means a raisin affected by a brown to dark brown discolored area around the capstem end of the raisin that equals or exceeds the area of a circle ¼-inch in diameter; Provided, That the overall appearance, keeping quality, and edibility of the product are not seriously affected.

(j) Well-matured means raisins that are full-fleshed, may have fine wrinkles and are rounded in appearance.

(k) Reasonably well-matured means raisins that are reasonably full-fleshed and may have shallow wrinkles with thick edged ridges.

(l) Fairly well-matured means raisins that are thin-fleshed and angular in appearance.

(m) Undeveloped refers to extremely light berries that are lacking in sugary