

**§ 51.1827**

combination of defects, which materially detracts from the appearance, or the edible or marketing quality of the fruit.

**§ 51.1827 Highly colored.**

*Highly colored* means that the ground color of each fruit is a deep tangerine color, or characteristic color for the variety, with practically no trace of yellow color.

**§ 51.1828 Discoloration.**

*Discoloration* means russetting of a light shade of golden brown caused by rust mite or other means. Lighter shades of discoloration caused by smooth or fairly smooth superficial scars or other means may be allowed on a greater area, or darker shades may be allowed on a lesser area, provided no discoloration caused by speck type melanose or other means may detract from the appearance of the fruit to a greater extent than the shade and amount of discoloration allowed in the grade.

**§ 51.1829 Well colored.**

*Well colored* means that a good yellow or better ground color predominates over the green color on the entire fruit surface with no distinct green color present, and that some portion of the surface has a reddish tangerine blush, or characteristic color for the variety.

**§ 51.1830 Fairly well colored.**

*Fairly well colored* means that the surface of the fruit may have green color which does not exceed the aggregate area of a circle 1-¼ inches (31.8 mm) in diameter and that the remainder of the surface has a yellow or better ground color with some portion of the surface showing reddish tangerine blush, or characteristic color for the variety.

**§ 51.1837 Classification of defects.**

**7 CFR Ch. I (1-1-10 Edition)**

**§ 51.1831 Fairly firm.**

*Fairly firm* means that the flesh may be slightly soft but is not bruised or badly puffy, and that the skin has not 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 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.

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 5/8 inch (15.9 mm) in diameter. | Aggregating more than 25 percent of the surface. |