§ 51.1903  
size and quality of the contents of the container. (See §51.1903.)  
(a) Incident to proper grading and handling, except for maturity, not  
more than 5 percent, by count, of the tomatoes in any lot may fail to meet  
the requirements of the grade, including not more than 1 percent for toma-  
toes which are affected by soft rot.

SIZE AND MATURITY CLASSIFICATION

§ 51.1903  Size classification.  
The following terms may be used for describing the size of the tomatoes in  
any lot:

<table>
<thead>
<tr>
<th>Size</th>
<th>Medium and Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Under 3 oz</td>
<td>3 to 6 oz., inc.</td>
</tr>
<tr>
<td>Large</td>
<td>Very Large</td>
</tr>
</tbody>
</table>

(a) The tomatoes may also be classed in terms of combinations of the above  
sizes, as “Small to Medium,” “Medium to Large,” “Small to Very Large,”  
etc., in accordance with the facts.

(b) Incident to proper sizing, not more than 10 percent, by count, of the  
tomatoes in any lot may vary from the size specified.

§ 51.1904  Maturity classification.  
Tomatoes which are characteris-  
tically red when ripe, but are not over- 
ripe or soft, may be classified for matur- 
ity as follows:

(a) Turning, when at least some part  
of the surface of the tomato, but less  
than one-half of the surface in the ag- 
gregate, is covered with pink color.

(b) Pink, when the tomato shows  
from one-half to three-fourths of the  
surface in the aggregate covered with  
pink or red color.

(c) Hard ripe, when the tomato shows  
three-fourths or more of the surface in  
the aggregate covered with red color.

(d) Firm ripe, when the tomato shows  
three-fourths or more of the surface in  
the aggregate covered with pink or red  
color characteristic of reasonably well rip- 
ened tomatoes.

(e) Incident to proper maturity deter- 
mination, not more than a total of 10  
percent, by count, of the tomatoes in  
any lot may fail to meet the maturity  
specified: Provided, That not more than  
5 percent shall be allowed for tomatoes  
which are immature or are overripe or  
soft.

OFF-GRADE

§ 51.1905  Off-Grade tomatoes.  
Tomatoes which fail to meet the re- 
quirements of either of the foregoing  
grades shall be Off-Grade tomatoes.

DEFINITIONS

§ 51.1906  Similar varietal characteris-  
tics.  
Similar varietal characteristics means  
that the tomatoes are alike as to color,  
i.e., bright red varieties shall not be  
mixed with varieties which have a pur-  
plish tinge.

§ 51.1907  Mature.  
Mature means that the tomato has  
reached the stage of development  
which will insure a proper completion  
of the ripening process.

§ 51.1908  Well developed.  
Well developed means that the tomato  
shows normal growth. Tomatoes which  
are ridged and peaked at the stem end,  
contain dry tissue and usually open  
spaces, are not considered well devel-  
oped.

§ 51.1909  Fairly well formed.  
Fairly well formed means that the to-  
mato is not decidedly kidney-shaped,  
lopsided, elongated, angular, or other- 
wise deformed.

§ 51.1910  Fairly smooth.  
Fairly smooth means that the tomato  
is not conspicuously ridged or rough.

§ 51.1911  Damaged.  
Damaged means any defect which ma-  
terially affects the appearance, or ed-  
ible, shipping or keeping quality of the  
tomatoes. Any one of the following de-  
fects or any combination thereof, the  
seriousness of which exceeds the max-  
imum allowed for any one defect, shall  
be considered as damage:

(a) Cuts which are not shallow, not  
well healed, or when more than ½ inch  
in length.

(b) Puffiness if the open space in one  
or more locules materially affects the