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, includ-
ing not more than 1 percent for toma-
toes which are affected by soft rot.

§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</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>
<tr>
<td>Over 6 to 10 oz, inc</td>
<td>Over 10 oz</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 pink or red
    color.

(d) Firm ripe, when the tomato shows
    three-fourths or more of the surface in
    the aggregate covered with 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.

§51.1911 Off-Grade tomatoes.
Tomatoes which fail to meet the re-
quirements of either of the foregoing
grades shall be Off-Grade tomatoes.

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

§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 edi-
ble, 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

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