Agricultural Marketing Service, USDA § 51.477

Subpart—United States Standards for Grades of Cantaloupes


GRADES

§ 51.475 U.S. Fancy.

“U.S. Fancy” consists of cantaloupes which meet the requirements of U.S. No. 1 grade except that the cantaloupes have very good internal quality and have uniform appearance.

(a) Tolerances. In order to allow for variations incident to proper grading and handling the following tolerances, by count, shall be permitted, except that these tolerances shall not apply to the requirements relating to internal quality and uniformity of appearance:

(1) At shipping point. 8 percent for cantaloupes in any lot which fail to meet the requirements of this grade: Provided, That included in this amount not more than 4 percent shall be allowed for defects causing serious damage, including in this latter amount not more than one-half of 1 percent for cantaloupes which are affected by decay or mold.

(2) En route or at destination. 12 percent for cantaloupes in any lot which fail to meet the requirements of this grade: Provided, That included in this amount not more than the following percentages shall be allowed for defects listed:

(i) 8 percent for cantaloupes which fail to meet the requirements of this grade because of permanent defects; or,

(ii) 6 percent for cantaloupes which are seriously damaged, including therein not more than 4 percent for cantaloupes which are seriously damaged by permanent defects and not more than 2 percent for cantaloupes which are affected by decay. (See § 51.480.)

§ 51.476 U.S. No. 1.

“U.S. No. 1” consists of cantaloupes of one type which are mature and have good internal quality but are not overripe or soft or wilted, which are well formed, well netted, and free from decay, wet slip and sunscald, and free from damage caused by liquid in the seed cavity, sunburn, hail, dirt, surface mold or other disease, aphids or other insects, scars, cracks, sunken areas, ground spot, bruises, or mechanical or other means.

(a) Tolerances. In order to allow for variations incident to proper grading and handling the following tolerances, by count, shall be permitted, except that these tolerances shall not apply to the requirement relating to internal quality:

(1) At shipping point. 8 percent for cantaloupes in any lot which fail to meet the requirements of this grade: Provided, That included in this amount not more than 4 percent shall be allowed for defects causing serious damage, including in this latter amount not more than one-half of 1 percent for cantaloupes which are affected by decay or mold.

(2) En route or at destination. 12 percent for cantaloupes in any lot which fail to meet the requirements of this grade: Provided, That included in this amount not more than the following percentages shall be allowed for defects listed:

(i) 8 percent for cantaloupes which fail to meet the requirements of this grade because of permanent defects; or,

(ii) 6 percent for cantaloupes which are seriously damaged, including therein not more than 4 percent for cantaloupes which are seriously damaged by permanent defects and not more than 2 percent for cantaloupes which are affected by decay. (See § 51.480.)

§ 51.477 U.S. Commercial.

“U.S. Commercial” consists of cantaloupes of one type which are mature but not overripe or soft or wilted, which

1 Packing in the product in conformity with the requirements 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.

2 Shipping point, as used in these standards, means the point of origin of the shipment in the producing area or at port of loading for ship stores or overseas shipment, or, in the case of shipments from outside the continental United States, the port of entry into the United States.

2See footnote 2 to § 51.475.