

ALLOWANCES FOR QUALITY FACTORS

§ 52.810 Allowances for quality factors.

TABLE I—ALLOWANCES FOR QUALITY FACTORS

Factor	Sample unit size	Maximum number permissible for the respective grade		
		A	B	C
Color: Vary markedly or undercolored.	100 cherries	12	18	25.
Pits	20 ozs	Not more than 2 in any sample unit. Sample average 1 per 40 ozs.	Not more than 3 in any sample unit. Sample average 1 per 30 ozs.	4 or more in any sample unit. Sample average 1 per 20 ozs.
Defects: Total-mutilated, minor blemished, and blemished of which.	100 cherries	10	15	20.
Blemished—limited to Harmless extraneous material.	20 ozs	3	7	15.
		Average 1 piece per 60 oz. net contents.	Average 1 piece per 40 oz. net contents.	Average 1 piece per 20 oz. net contents.

LOT COMPLIANCE

(SStd.)

² 0-20

§ 52.811 Ascertaining the grade of a lot.

The grade of a lot of frozen red tart pitted cherries 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 through 52.83).

SCORE SHEET

§ 52.812 Score sheet for frozen red tart pitted cherries.

Size and kind of container.
 Container mark or identification.
 Label (style of pack, ratio of fruit to sugar, etc., if shown).
 Net weight (ounces).
 Size¹.

Factor	Score points.		
Color	30	(A) 27-30 (B) ² 24-26 (C) ² 21-23 (SStd.) ² 0-20	
Freedom from pits	20	(A) 18-20 (B) ² 16-17 (C) ² 14-15 (SStd.) ² 0-13	
Freedom from defects.	20	(A) 18-20 (B) ² 16-17 (C) ² 14-15 (SStd.) ² 0-13	
Character	30	(A) 27-30 (B) ² 24-26 (C) ² 21-23	

Total score 100

Normal flavor.
 Grade.

¹ See size limitation for U.S. Grade A and U.S. Grade B.
² Indicates limiting rule.

Subpart—United States Standards for Grades of Dates

SOURCE: 20 FR 5755, Aug. 10, 1955, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981.

PRODUCT DESCRIPTION, STYLES, AND GRADES

§ 52.1001 Product description.

Dates are the properly cured fresh fruit of the date tree (*Phoenix dactylifera*) which may or may not be softened by hydration. For the purposes of the standards in this subpart, dates, when referred to as “dry dates for processing,” means that the dates are dry and have not been softened by hydration.

§ 52.1002 Styles of dates.

(a) *Whole* or *whole dates* means whole unpitted dates from which the pits have not been removed and which may be slit longitudinally.