§ 51.2834 U.S. No. 1 Picklers.

U.S. No. 1 Picklers consists of onions which meet all the requirements for the U.S. No. 1 grade except for size. (See §51.2830.) Size: The maximum diameter of onions of this grade shall be not more than 1 inch nor more than 1 7/8 inches. (See §51.2837.)

§ 51.2835 U.S. No. 2.

U.S. No. 2 consists of onions which meet the following requirements:

(a) Basic requirements:
   (1) One type;
   (2) Mature; and,
   (3) Not soft or spongy.

(b) Free from:
   (1) Decay;
   (2) Wet sunscald; and,
   (3) Scallions.

(c) Free from serious damage caused by:
   (1) Watery scales;
   (2) Dirt or Staining;
   (3) Foreign Matter;
   (4) Seedstems;
   (5) Sprouts;
   (6) Mechanical;
   (7) Dry sunken areas;
   (8) Disease;
   (9) Freezing;
   (10) Insects; and,
   (11) Other means.

(d) Free from serious damage caused by:
   (1) Watery scales;
   (2) Dirt or Staining;
   (3) Foreign Matter;
   (4) Seedstems;
   (5) Sprouts;
   (6) Mechanical;
   (7) Dry sunken areas;
   (8) Disease;
   (9) Freezing;
   (10) Insects; and,
   (11) Other means.

(e) Size. Unless otherwise specified, the diameter shall not be less than 1 1/2 inches. (See §§51.2836 and 51.2837.)

§ 51.2836 Size classifications.

The size of onions may be specified in accordance with one of the following classifications.

<table>
<thead>
<tr>
<th>Size designation</th>
<th>Minimum diameter</th>
<th>Maximum diameter</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Inches</td>
<td>Millimeters</td>
</tr>
<tr>
<td>Small</td>
<td>1</td>
<td>25.4</td>
</tr>
<tr>
<td>Repacker/Prepacker ¹</td>
<td>1 1/2</td>
<td>44.5</td>
</tr>
<tr>
<td>Medium</td>
<td>2</td>
<td>50.8</td>
</tr>
<tr>
<td>Large or Jumbo</td>
<td>3</td>
<td>76.2</td>
</tr>
<tr>
<td>Colossal</td>
<td>3 1/2</td>
<td>95.3</td>
</tr>
</tbody>
</table>

¹In addition to the sizes specified, a lot of onions designated as Repacker or Prepacker shall contain at least 60 percent or more 2 inches or larger in diameter.

²No requirement.

§ 51.2837 Tolerances.

In order to allow for variations incident to proper grading and handling in each of the foregoing grades the following tolerances, by weight, are provided as specified:

(a) For defects:
   (1) U.S. No. 1, U.S. Export No. 1, U.S. No. 1 Boilers and U.S. No. 1 Picklers grades.
      (i) Not more than 10 percent of the onions in a lot may be damaged by peeling; and,
      (ii) Not more than 5 percent of the onions in a lot may be below the remaining requirements of these grades, but not more than two-fifths of this tolerance, or 2 percent, may be allowed for onions which are affected by decay or wet sunscald (see §51.2839.)
   (2) U.S. Commercial and U.S. No. 2 grades.
      (i) Not more than 5 percent of the onions in a lot may be below the requirements of these grades, but not more than two-fifths of this tolerance, or 2 percent, may be allowed for onions which are affected by decay or wet sunscald. (See §51.2839.)
      (ii) [Reserved]

(b) For off-size:
   (1) U.S. No. 1, U.S. No. 1 Boilers, U.S. Commercial, and U.S. No. 2 grades. Not more than 5 percent of the onions in a