

DEPARTMENT OF AGRICULTURE**Agricultural Marketing Service****7 CFR PART 51**

[Docket Number FV-93-301]

Florida Grapefruit, Florida Oranges and Tangelos, and, Florida Tangerines; Grade Standards**AGENCY:** Agricultural Marketing Service, USDA.**ACTION:** Proposed rule.

SUMMARY: This rule would revise the United States Standards for Grades of Florida Grapefruit, United States Standards for Grades of Florida Oranges and Tangelos, and, United States Standards for Grades of Florida Tangerines. The recommended revisions would: Redefine terms to more clearly reflect current cultural and marketing practices; add and revise the grades so as to make them uniform and consistent with each other and other recently revised U.S. grade standards; revise the existing tolerances and the application of tolerances from allowing specific numbers of defective fruit to percentages of defective fruit; revise the size sections to give industry greater flexibility in marketing and packaging new varieties of fruit; and, delete references to a visual aid which is no longer available. The Agricultural Marketing Service (AMS), in cooperation with industry, and other interested parties develops and improves standards of quality, condition, quantity, grade and packaging in order to facilitate commerce by providing buyers, sellers, and quality assurance personnel uniform language and criteria for describing various levels of quality and condition as valued in the marketplace.

DATES: Comments must be postmarked or courier dated on or before April 24, 1995.

ADDRESSES: Interested parties are invited to submit written comments concerning this proposal. Comments must be sent to the Standardization Section, Fresh Products Branch, Fruit and Vegetable Division, Agricultural Marketing Service, U.S. Department of Agriculture, P.O. Box 96456, Room 2056 South Building, Washington, DC 20090-6456. Comments should make reference to the date and page number of this issue of the **Federal Register** and will be made available for public inspection in the above office during regular business hours.

FOR FURTHER INFORMATION CONTACT: Frank O'Sullivan, at the above address or call (202) 720-2185.

SUPPLEMENTARY INFORMATION: The U.S. Department of Agriculture is issuing this proposed rule in conformance with Executive Order 12866.

Pursuant to the requirements set forth in the Regulatory Flexibility Act (5 U.S.C. 601 et. seq.), the Administrator of the Agricultural Marketing Service (AMS) has determined that this action will not have a significant economic impact on a substantial number of small entities. This proposed rule for the revision of U.S. Standards for Grades of Florida Grapefruit, U.S. Standards for Grades of Florida Oranges and Tangelos, and U.S. Standards for Grades of Florida Tangerines will not impose substantial direct economic cost, recordkeeping, or personnel workload changes on small entities, and will not alter the market share or competitive position of these entities relative to large businesses. In addition, under the Agricultural Marketing Act of 1946, the use of these standards is voluntary.

This proposed rule has been reviewed under Executive Order 12778, Civil Justice Reform. This action is not intended to have retroactive effect. This proposed rule will not preempt any State or local laws, regulations, or policies, unless they present an irreconcilable conflict with this rule. There are no administrative procedures which must be exhausted prior to any judicial challenge to the provisions of the rule.

Agencies periodically review existing regulations. An objective of the review is to ensure that the grade standards are serving their intended purpose, the language is clear, and the standards are consistent with AMS policy and authority.

The United States Standards for Grades of Florida Grapefruit, the United States Standards for Grades of Florida Oranges and Tangelos, and the United States Standards for Grades of Florida Tangerines were last revised in December 1980. The Florida Citrus Packers (FCP), which represents the majority of citrus growers and packers in Florida, have requested that the standards be revised in order to bring them into conformity with current cultural, harvesting and marketing practices. The FCP contends that due to new improved varieties, that changes to the current standards are necessary.

The main purpose of the proposal is set forth in order to bring the standards into conformity with current harvesting and marketing practices. In addition, the standards have been reviewed for need, clarity, and effectiveness as part of a periodic review. Accordingly, we propose to amend the regulations as discussed below.

Presently, in the U.S. Standards for Grades of Florida Grapefruit, U.S. Standards for Grades of Florida Oranges and Tangelos, and U.S. Standards for Grades of Florida Tangerines, the U.S. Fancy, U.S. No. 1, and U.S. No. 2 grades are required to be "free from" bruises, and the U.S. No. 3 grade is required to be "free from very serious damage." "Free from" being any amount of bruising would be scored against the U.S. Fancy, U.S. No. 1 and U.S. No. 2 grades. However, it would have to be "free from very serious damage" to be scored against the U.S. No. 3 grade. There currently is no definition of very serious damage by bruising in the standards, and this may create confusion in the marketplace. Therefore, it is proposed to delete "free from" bruises and add "free from injury," "free from damage," and, "free from serious damage" to the U.S. Fancy, U.S. No. 1 and U.S. No. 2 grades, respectively ("free from very serious damage" will remain as it is currently in the U.S. No. 3 grade). The terms will be defined in the "classification of defects" section. The definitions for injury, damage, and serious damage by bruising are the same due to the severity of the defect, thereby, bruising will be scored as serious damage when "segment walls are collapsed, or rag is ruptured and juice sacs are ruptured," and scored as very serious damage when "fruit is split open, peel is badly watersoaked, or rag is ruptured and juice sacs are ruptured causing a mushy condition affecting all segments more than 3/4 inch at bruised area or the equivalent of this amount, by volume, when affecting more than one area on the fruit."

Currently, in the U.S. Standards for Grades of Florida Grapefruit, and U.S. Standards for Grades of Florida Oranges and Tangelos, the U.S. Fancy, U.S. No. 1, U.S. No. 2, and U.S. No. 3 grades are required to be "free from cuts not healed." It is proposed to delete this requirement, and add the requirement "free from unhealed skin breaks" to the above grades. This will encompass all types of fresh skin breaks no matter what the cause, and will create uniformity among the three standards.

It is proposed to delete the "growth crack" requirements from the U.S. Fancy, U.S. No. 1, U.S. No. 2, and U.S. No. 3 grades of Florida Grapefruit, and Florida Oranges and Tangelos. Any unhealed growth crack would be treated as an "unhealed skin break," and any amount would be scored. Healed growth cracks would be considered as a "scar" and scored based on the scar definitions in the "classification of defects" section.

This will also create more uniformity among the three standards.

The U.S. No. 1 Bright, U.S. No. 1 Golden, and, U.S. No. 2 Bright grades were added to the U.S. Standards for Grades of Florida Tangerines in order to give industry more flexibility in the marketing of tangerines and to create uniformity (the other standards already have these grades included).

All of the grades in the U.S. Standards for Grades of Florida Grapefruit, U.S. Standards for Grades of Florida Oranges and Tangelos, and U.S. Standards for Grades of Florida Tangerines were put in the same order for the purposes of uniformity and ease of use. Also, grades which previously referenced "Tables" for the allowable number of defective fruit would be changed to percentages.

Currently, in the U.S. No. 1 Bronze grades there is a requirement that "all fruit must show some discoloration." In application, this means, that if one fruit did not have any discoloration on it at all, the whole load and/or lot would not meet a U.S. No. 1 Bronze grade. This requirement is too restrictive because one fruit with no discoloration puts a load and/or lot of citrus out of grade. Therefore, it is proposed that "all fruit must show some discoloration" be deleted from the requirements of U.S. No. 1 Bronze grades. However, at least 30 percent of the fruit shall have one-third of its surface affected by discoloration, predominately rust mite type, is still part of the requirements for a U.S. No. 1 Bronze grade.

The definition of "poorly colored" was moved from the requirements of the U.S. No. 3 grade in the U.S. Standards for Grades of Florida Grapefruit, and U.S. Standards for Grades of Florida Oranges and Tangelos to the "definition" section to create greater uniformity and consistency among the Florida citrus standards.

The unclassified designations would be eliminated in each standard because it is not a grade and only serves to show that no grade has been applied to the lot. Since this designation is rarely used and may create some confusion in the marketplace, it should be discontinued.

It is proposed that the tolerances for defects and discoloration be determined based on percentages rather than a specific number of defective fruit, in order to create greater ease of use within the marketplace. Currently, if applicants do not have a copy of the standards with the table specifying the number of fruit permitted in a load and/or lot, they will not know if a load and/or lot of citrus meets a specified grade. Therefore, these percentages will create a more common trading language, and greater uniformity due to the fact that most of our current

standards are based on a percentage of defects rather than number of defective fruit permitted. Also, separate tolerances for shipping point and en route or at destination are included to allow for more defects of a progressive nature, consistent with perishability.

The current standards contain tables specifying the total number of fruit permitted in individual samples. However, it is proposed that the tolerances be changed from specific number of defective fruit to percentages of defective fruit, thereby eliminating the existing tables. Therefore, it is proposed that an "Application of Tolerances" section be inserted in each of the regulations to provide percentage limitations of defective fruit in individual samples. This is done to create clarity and consistency among other U.S. standards.

The FCP requested that the "Size" sections of the standards be revised to allow greater flexibility in the packing of numerous varieties of fruit in various types and sizes of containers. It is proposed that the "size" section be revised as follows: "fruits shall be fairly uniform in size and shall be packed in containers according to approved and recognized methods; fairly uniform in size means that not more than 9 percent of the grapefruit, 10 percent of the oranges, tangelos, or tangerines, per sample may vary more than one-half inch in diameter; and, in order to allow for variations incident to proper sizing, not more than 10 percent of the samples in any lot may fail to meet the requirements of size." "Approved and recognized methods" means that the fruit size will be determined at shipping point using specific pack patterns in a standard 4/5 bushel container, and that containers shall be well filled. Well filled being when at least one-half of the top layer fruit is not more than one-half inch below the top or two inches above the top of the container. Each sample would be allowed three grapefruit or five oranges, tangelos, and tangerines to vary more than one-half inch in diameter within a sample and still meet fairly uniform in size, provided that the entire lot averages not more than ten percent. If the lot does not meet these requirements it would fail to meet the size requirements, however, it could still meet the grade requirements as these are separate.

Definitions for "well colored," "fairly well colored," "slightly colored," "reasonably well colored," and "poorly colored" would be revised to include "color characteristic for the variety" in order to allow more flexibility in marketing varieties of fruit with different colors.

In the U.S. Standards for Grades of Florida Grapefruit, the definitions for "smooth texture," "fairly smooth texture," and "slightly rough texture" would be revised to include definitions for thickness of skin. In the past there was confusion as to what was considered thin skin, fairly thin skin, and slightly thick skin, however, with definitions for these terms the confusion would be alleviated.

The definitions for "green spots" in the "classification of defects" section are proposed to be aggregate areas instead of number of spots. "Green spots" are currently too restrictive, in that they allow not more than 10 spots for damage, and not more than 25 spots for serious damage, regardless of the size of the fruit. All of the other defects in the standards vary with the size of the fruit, larger areas allowed on larger fruit and smaller areas allowed on smaller fruit, therefore, this is too stringent. It is proposed to determine "green spots" based on an aggregate area; aggregate area being, clustering the spots into the area specified for the grade and commodity. If the "green spots," when clustered together are outside of the specified area it will be scored as a defect, keeping in mind that larger areas are allowed on larger fruit and smaller areas on smaller fruit. For example, "green spots" on a 4 1/8 inch diameter grapefruit, if they were clustered into a circle of more than 3/4 inches, the "green spots" would be considered damaged.

The definitions for "oil spotting" and "skin breakdown" in the "classification of defects" sections in all standards are being revised. The "oil spotting" would be changed by deleting the number of spots affected, which is thought to be too restrictive for perfectly edible fruit; and, increasing the aggregate area allowed, in order to bring the definitions into conformity with other citrus standards. The definitions for "skin breakdown" would be revised to bring them more in line with "oil spotting," as it is often difficult to distinguish between "oil spotting" and "skin breakdown" in its early stages.

Due to the similarity in defects caused by hail, thorn scratches, and scars, it is proposed that the definitions in the "classification of defects" sections be revised to score them all on the same basis as "scars." Although they will still be described as "hail," "thorn scratches," or "scars," they will all be scored on the same basis.

In the U.S. Standards for Grades of Florida Grapefruit, because sprouted seeds undermine the quality of fruit regardless of whether the sprouts are green or not, the "sprouting" definitions

in the "classification of defects" section would be revised by deleting reference to "green" sprouts and revising the allowable lengths for sprouts. However, the FCP suggests that the sprouted seeds should have an allowable length before scoring them. Therefore, it is proposed that: "not more than six seeds have sprouts of more than $\frac{1}{4}$ inch in length, or more than 3 seeds with sprouts over $\frac{3}{4}$ inch in length" for damage; "not more than six seeds have sprouts of more than $\frac{1}{2}$ inch in length, or more than 3 seeds with sprouts over 1 inch in length" for serious damage; and, "not more than six seeds have sprouts more than $\frac{3}{4}$ inch in length, or more than 3 seeds with sprouts over $1\frac{1}{4}$ inch in length" for very serious damage.

The "Note" at the end of the "classification of defects" section references the size of the fruit in which to apply the aggregate area or length of defects. Currently it references a specific size fruit. However, due to the change in the "size" section, the specific size referenced would no longer be applicable. Therefore, it is proposed that the basis for scoring defects shall be based on a fruit with a specific diameter measurement; $4\frac{1}{8}$ inches in diameter for grapefruit, $2\frac{7}{8}$ inches in diameter for oranges and tangelos, and $2\frac{1}{2}$ inches in diameter for tangerines.

Finally, the sections that reference the visual aid would be deleted because changes in some of the definition of defects which would make certain parts of the visual aid obsolete and because the visual aids are no longer available.

List of Subjects in 7 CFR Part 51

Agricultural commodities, Food grades and standards, Fruits, Nuts, Reporting and recordkeeping requirements, Vegetables.

PART 51—[AMENDED]

For reasons set forth in the preamble, it is proposed that 7 CFR part 51 be amended as follows:

1. The authority citation for 7 CFR Part 51 continues to read as follows:

Authority: 7 U.S.C. 1622, 1624.

2. In Subpart—United States Standards for Grades of Florida Grapefruit is revised to read as follows:

Subpart—United States Standards for Grades of Florida Grapefruit

Grades

Sec.

- 51.750 U.S. Fancy.
- 51.751 U.S. No. 1 Bright.
- 51.752 U.S. No. 1.
- 51.753 U.S. No. 1 Golden.
- 51.754 U.S. No. 1 Bronze.
- 51.755 U.S. No. 1 Russet.

- 51.756 U.S. No. 2 Bright.
- 51.757 U.S. No. 2.
- 51.758 U.S. No. 2 Russet.
- 51.759 U.S. No. 3.

Tolerances

- 51.760 Tolerances.

Application of Tolerances

- 51.761 Application of tolerances.

Sample for Grade Determination

- 51.762 Sample for grade determination.

Size

- 51.763 Size.

Definitions

- 51.764 Similar varietal characteristics.
- 51.765 Well colored.
- 51.766 Firm.
- 51.767 Well formed.
- 51.768 Mature.
- 51.769 Smooth texture.
- 51.770 Injury.
- 51.771 Discoloration.
- 51.772 Fairly well colored.
- 51.773 Fairly smooth texture.
- 51.774 Damage.
- 51.775 Fairly firm.
- 51.776 Slightly misshapen.
- 51.777 Slightly rough texture.
- 51.778 Serious damage.
- 51.779 Slightly colored.
- 51.780 Poorly colored.
- 51.781 Misshapen.
- 51.782 Slightly spongy.
- 51.783 Very serious damage.
- 51.784 Diameter.
- 51.785 Classification of defects.

Subpart—United States Standards for Grades of Florida Grapefruit

Grades

§ 51.750 U.S. Fancy.

"U.S. Fancy" consists of grapefruit which meet the following requirements:

- (a) Basic requirements:
 - (1) Discoloration. Not more than one-tenth of the surface, in the aggregate, may be affected by discoloration.
- (See § 51.771.);
- (2) Firm;
- (3) Mature;
- (4) Similar varietal characteristics;
- (5) Smooth texture;
- (6) Well colored; and,
- (7) Well formed.
- (b) Free from:
 - (1) Ammoniation;
 - (2) Bruises;
 - (3) Buckskin;
 - (4) Caked melanose;
 - (5) Dirt or other foreign material;
 - (6) Disease;
 - (7) Dryness or mushy condition;
 - (8) Green spots;
 - (9) Hail;
 - (10) Insects;
 - (11) Oil spots;
 - (12) Scab;
 - (13) Scale;
 - (14) Scars;
 - (15) Skin breakdown;
 - (16) Sprayburn;
 - (17) Sprouting;
 - (18) Sunburn;
 - (19) Thorn scratches; and,
 - (20) Other means.
- (d) For tolerances see § 51.760.

- (5) Scars;
- (6) Skin breakdown; and,
- (7) Thorn scratches.
- (d) Free from damage caused by:
 - (1) Dirt or other foreign material;
 - (2) Disease;
 - (3) Dryness or mushy condition;
 - (4) Hail;
 - (5) Insects;
 - (6) Sprouting;
 - (7) Sunburn; and,
 - (8) Other means.
- (e) For tolerances see § 51.760.

§ 51.751 U.S. No. 1 Bright.

The requirements for this grade are the same as for U.S. No. 1 except that no fruit may have more than one-fifth of its surface, in the aggregate, affected by discoloration. For tolerances see § 51.760.

§ 51.752 U.S. No. 1.

"U.S. No. 1" consists of grapefruit which meet the following requirements:

- (a) Basic requirements:
 - (1) Discoloration. Not more than one-third of the surface, in the aggregate, may be affected by discoloration.
- (See § 51.771.);

- (2) Fairly smooth texture;
- (3) Fairly well colored;
- (4) Firm;
- (5) Mature;
- (6) Similar varietal characteristics;
- and,
- (7) Well formed.

- (b) Free from:
 - (1) Decay;
 - (2) Unhealed skin breaks; and,
 - (3) Wormy fruit.
- (c) Free from damage caused by:
 - (1) Ammoniation;
 - (2) Bruises;
 - (3) Buckskin;
 - (4) Caked melanose;
 - (5) Dirt or other foreign material;
 - (6) Disease;
 - (7) Dryness or mushy condition;
 - (8) Green spots;
 - (9) Hail;
 - (10) Insects;
 - (11) Oil spots;
 - (12) Scab;
 - (13) Scale;
 - (14) Scars;
 - (15) Skin breakdown;
 - (16) Sprayburn;
 - (17) Sprouting;
 - (18) Sunburn;
 - (19) Thorn scratches; and,
 - (20) Other means.
- (d) For tolerances see § 51.760.

§ 51.753 U.S. No. 1 Golden.

The requirements for this grade are the same as for U.S. No. 1 except that not more than 30 percent, by count, of the fruit shall have more than one-third

of their surface, in the aggregate, affected by discoloration. For tolerances see § 51.760.

§ 51.754 U.S. No. 1 Bronze.

The requirements for this grade are the same as for U.S. No. 1 except that at least 30 percent, by count, of the fruit shall have more than one-third of their surface, in the aggregate, affected by discoloration. The predominating discoloration on each of these fruits shall be of rust mite type. For tolerances see § 51.760.

§ 51.755 U.S. No. 1 Russet.

The requirements for this grade are the same as for U.S. No. 1 except that at least 30 percent, by count, of the fruit shall have more than one-third of their surface, in the aggregate, affected by any type of discoloration. For tolerances see § 51.760.

§ 51.756 U.S. No. 2 Bright.

The requirements for this grade are the same as for U.S. No. 2 except that no fruit may have more than one-fifth of its surface, in the aggregate, affected by discoloration. For tolerances see § 51.760.

§ 51.757 U.S. No. 2.

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

(a) Basic requirements:

(1) Discoloration. Not more than one-half of the surface, in the aggregate, may be affected by discoloration.

(See § 51.771.)

(2) Fairly firm;

(3) Mature;

(4) Similar varietal characteristics;

(5) Slightly colored;

(6) Not more than slightly misshapen; and,

(7) Not more than slightly rough texture.

(b) Free from:

(1) Decay;

(2) Unhealed skin breaks; and,

(3) Wormy fruit.

(c) Free from serious damage caused

by:

(1) Ammoniation;

(2) Bruises;

(3) Buckskin;

(4) Caked melanose;

(5) Dirt or other foreign material;

(6) Disease;

(7) Dryness or mushy condition;

(8) Green spots;

(9) Hail;

(10) Insects;

(11) Oil spots;

(12) Scab;

(13) Scale;

(14) Scars;

(15) Skin breakdown;

- (16) Sprayburn;
 - (17) Sprouting;
 - (18) Sunburn;
 - (19) Thorn scratches; and,
 - (20) Other means.
- (d) For tolerances see § 51.760.

§ 51.758 U.S. No. 2 Russet.

The requirements for this grade are the same as for U.S. No. 2 except that at least 10 percent of the fruit shall have more than one-half of their surface, in the aggregate, affected by any type of discoloration. For tolerances see § 51.760.

§ 51.759 U.S. No. 3.

"U.S. No. 3" consists of grapefruit which meet the following requirements:

(a) Basic requirements:

- (1) Mature;
- (2) Misshapen;
- (3) Poorly colored;
- (4) Rough texture, not seriously bumpy;
- (5) Similar varietal characteristics; and,
- (6) Slightly spongy.

(b) Free from:

- (1) Decay;
- (2) Unhealed skin breaks; and,
- (3) Wormy fruit.

(c) Free from very serious damage caused by:

- (1) Ammoniation;
 - (2) Bruises;
 - (3) Buckskin;
 - (4) Caked melanose;
 - (5) Disease;
 - (6) Dryness or mushy condition;
 - (7) Hail;
 - (8) Insects;
 - (9) Oil spotting;
 - (10) Scab;
 - (11) Scale;
 - (12) Scars;
 - (13) Skin breakdown;
 - (14) Sprayburn;
 - (15) Sprouting;
 - (16) Sunburn; and,
 - (17) Other means.
- (d) For tolerances see § 51.760.

Tolerances

§ 51.760 Tolerances.

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

(a) Defects.

(1) U.S. Fancy, U.S. No. 1 Bright, U.S. No. 1, U.S. No. 1 Golden, U.S. No. 1 Bronze, U.S. No. 1 Russet, U.S. No. 2 Bright, U.S. No. 2, and U.S. No. 2 Russet.

(i) For defects at shipping point¹. Not more than 10 percent of the fruit in any

lot may fail to meet the requirements of the specified grade: *Provided*, that included in this amount not more than 5 percent shall be allowed for defects causing very serious damage, including in this latter amount not more than 1 percent for decay or wormy fruit.

(ii) For defects en route or at destination. Not more than 12 percent of the fruit which fail to meet the requirements of the specified grade: *Provided*, that included in this amount not more than the following percentages shall be allowed for defects listed:

(A) 10 percent for fruit having permanent defects; or,

(B) 7 percent for defects causing very serious damage, including therein not more than 5 percent for very serious damage by permanent defects and not more than 3 percent for decay or wormy fruit.

(2) U.S. No. 3.

(i) For defects at shipping point.¹ Not more than 10 percent of the fruit in any lot may fail to meet the requirements of the grade: *Provided*, that included in this amount not more than 1 percent shall be for decay or wormy fruit.

(ii) For defects en route or at destination. Not more than 12 percent of the fruit which fail to meet the requirements of the grade: *Provided*, that included in this amount not more than the following percentages shall be allowed for defects listed:

(A) 10 percent for fruit having permanent defects; or,

(B) 3 percent for decay or wormy fruit.

(b) Discoloration.

(1) U.S. No. 1 Bright, U.S. No. 1, U.S. No. 2 Bright, and U.S. No. 2. Not more than 10 percent of the fruit in any lot may fail to meet the requirements relating to discoloration as specified in each grade. No sample may have more than 15 percent of the fruit with excessive discoloration: *And provided further*, that the entire lot averages within percentage specified.

(2) U.S. No. 1 Golden. Not more than 30 percent of the fruit shall have in excess of one-third of their surface, in the aggregate, affected by discoloration, and no part of any tolerance shall be allowed to increase this percentage. No sample may have more than 40 percent of the fruit with excessive discoloration: *And provided further*, that the entire lot averages within the percentage specified.

(3) U.S. No. 1 Bronze, and U.S. No. 1 Russet. At least 30 percent of the fruit shall have in excess of one-third of the

¹Shipping point, as used in the standards in this subpart, means the point of origin of the shipment

surface, in the aggregate, affected by discoloration, and no part of any tolerance shall be allowed to reduce this percentage. No sample may have less than 20 percent of the fruit with required discoloration: *And provided further*, that the entire lot averages within the percentage specified.

(4) U.S. No. 2 Russet. At least 10 percent of the fruit shall have in excess of one-half of the surface, in the aggregate, affected by discoloration, and no part of any tolerance shall be allowed to reduce this percentage: *And provided further*, that the entire lot averages within the percentage specified.

Application of Tolerances

§ 51.761 Application of tolerances.

Individual samples are subject to the following limitations, unless otherwise specified in § 51.760. Individual samples shall have not more than one and one-half times a specified tolerance of 10 percent or more, and not more than double a specified tolerance less than 10 percent: *Provided*, that at least one decayed or wormy fruit may be permitted in any package: *And provided further*, that the averages for the entire lot are within the tolerances specified for the grade.

Sample for Grade Determination

§ 51.762 Sample for grade determination.

Each sample shall consist of 33 fruit. When individual packages contain at least 33 fruit, the sample is drawn from one package; when individual packages contain less than 33 fruit, a sufficient number of adjoining packages are opened to form a 33 fruit sample.

Size

§ 51.763 Size.

(a) Fruits shall be fairly uniform in size and shall be packed in containers according to approved and recognized methods.

(b) "Fairly uniform in size" means that not more than 9 percent of the grapefruit per sample may vary more than one-half inch in diameter.

(c) In order to allow for variations incident to proper sizing, not more than 10 percent of the samples in any lot may fail to meet the requirements of size.

Definitions

§ 51.764 Similar varietal characteristics.

Similar varietal characteristics means that the fruits in any container are similar in color and shape.

§ 51.765 Well colored.

Well colored means that the fruit has characteristic color for the variety with practically no trace of green color.

§ 51.766 Firm.

Firm means that the fruit is not soft, or noticeably wilted or flabby, and the skin is not spongy or puffy.

§ 51.767 Well formed.

Well formed means that the fruit has the shape characteristic of the variety.

§ 51.768 Mature.

Mature shall have the same meaning currently assigned the term in §§ 601.16, 601.17, and 601.18 of the Florida Citrus Code of 1949, as amended (chs. 28090 and 29760, Laws of Florida, 1953 and 1955), or as the definition of such term may hereafter be amended.

§ 51.769 Smooth texture.

Smooth texture means that the skin is thin and smooth for the variety and size of the fruit. "Thin" means that the skin thickness does not average more than $\frac{3}{8}$ inch (9.5 mm), on a central cross section, on grapefruit $4\frac{1}{8}$ inches (104.8 mm) in diameter, allowing proportionately greater areas on larger fruit and lesser areas on smaller fruit.

§ 51.770 Injury.

Injury means any specific defect described in § 51.785, Table I; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which slightly detracts from the appearance, or the edible or marketing quality of the fruit.

§ 51.771 Discoloration.

Discoloration means russetting of a light shade of golden brown caused by rust mite or other means. Lighter shades of discoloration caused by smooth or fairly smooth superficial scars or other means may be allowed on a greater area, or darker shades may be allowed on a lesser area, provided no discoloration caused by speck-type melanose or other means may detract from the appearance of the fruit to a greater extent than the shade and amount of discoloration allowed in the grade.

§ 51.772 Fairly well colored.

Fairly well colored means that except for an aggregate area of green color which does not exceed the area of a circle 1 inch (25.4 mm) in diameter, the characteristic color predominates over the green color.

§ 51.773 Fairly smooth texture.

Fairly smooth texture means that the skin is fairly thin and not coarse for the variety and size of the fruit. "Fairly thin" means that the skin thickness does not average more than $\frac{1}{2}$ inch (12.7 mm), on a grapefruit $4\frac{1}{8}$ inches (104.8 mm), allowing proportionately greater

areas on larger fruit and lesser areas on smaller fruit.

§ 51.774 Damage.

Damage means any specific defect described in § 51.785 Table I; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which materially detracts from the appearance, or the edible or marketing quality of the fruit.

§ 51.775 Fairly firm.

Fairly firm means that the fruit may be slightly soft, but not bruised, and the skin is not spongy or puffy.

§ 51.776 Slightly misshapen.

Slightly misshapen means that the fruit has fairly good shape characteristic of the variety and is not more than slightly elongated or pointed or otherwise deformed.

§ 51.777 Slightly rough texture.

Slightly rough texture means that the skin may be slightly thick but not excessively thick, materially ridged or grooved. "Slightly thick" means that the skin thickness does not average more than $\frac{5}{8}$ inch (15.9 mm), on a central cross section, on a grapefruit $4\frac{1}{8}$ inches (104.8 mm), allowing proportionately greater areas on larger fruit and lesser areas on smaller fruit.

§ 51.778 Serious damage.

Serious damage means any specific defect described in § 51.785, Table I; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which seriously detracts from the appearance, or the edible or marketing quality of the fruit.

§ 51.779 Slightly colored.

Slightly colored means that except for an aggregate area of green color which does not exceed the area of a circle 2 inches (50.8 mm) in diameter, the fruit surface shows some characteristic color.

§ 51.780 Poorly colored.

Poorly colored means that not more than 25 percent of the surface may be of a solid dark green color.

§ 51.781 Misshapen.

Misshapen means that the fruit is decidedly elongated, pointed, or flatsided.

§ 51.782 Slightly spongy.

Slightly spongy means that the fruit is puffy or slightly wilted but not flabby.

§ 51.783 Very serious damage.

Very serious damage means any specific defect in § 51.785, Table I; or an

equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which very seriously detracts from the appearance,

or the edible or marketing quality of the fruit.

§ 51.784 Diameter.

Diameter means the greatest dimension measured at right angles to a line from stem to blossom end.

§ 51.785 Classification of defects.

TABLE I

Factor	Injury	Damage	Serious damage	Very serious damage
Ammoniation	Not occurring as light speck type.	Scars are cracked or dark and aggregating more than a circle 1 inch (25.4 mm) in diameter.	Aggregating more than 25 percent of the surface.
Bruises	Segment walls are collapsed, or rag is ruptured and juice sacs are ruptured.	Segment walls are collapsed, or rag is ruptured and juice sacs are ruptured.	Segment walls are collapsed, or rag is ruptured and juice sacs are ruptured.	Fruit is split open, peel is badly watersoaked, or rag is ruptured and juice sacs are ruptured causing a mushy condition affecting all segments more than $\frac{3}{4}$ inch (19.1 mm) at bruised area or the equivalent of this amount, by volume, when affecting more than one area on the fruit.
Buckskin	Aggregating more than a circle $1\frac{1}{4}$ inches (31.8 mm) in diameter.	Aggregating more than 25 percent of the surface..	Aggregating more than 50 percent of the surface
Caked melanose	Aggregating more than a circle $\frac{3}{4}$ inch (19.1mm) in diameter.	Aggregating more than a circle 1 inch (25.4 mm) in diameter.	Aggregating more than 25 percent of the surface.
Dryness or mushy condition.	Affecting all segments more than $\frac{1}{4}$ inch (6.4 mm) at stem end, or the equivalent of this amount, by volume, when occurring in other portions of the fruit.	Affecting all segments more than $\frac{1}{2}$ inch (12.7 mm) at stem end, or the equivalent of this amount, by volume, when occurring in other portions of the fruit.	Affecting all segments more than $\frac{3}{4}$ inch (19.1 mm) at stem end, or the equivalent of this amount, by volume, when occurring in other portions of the fruit.
Green spots	Aggregating more than a circle $\frac{1}{2}$ inch (12.7 mm) in diameter, caused by scale.	Aggregating more than a circle $\frac{3}{4}$ inch (19.1 mm) in diameter, caused by scale.	Aggregating more than a circle 1 inch (25.4 mm) in diameter, caused by scale.	Aggregating more than $\frac{1}{3}$ of the surface, caused by scale.
Oil spots	Aggregating more than a circle $\frac{1}{2}$ inch (12.7 mm) in diameter.	Aggregating more than a circle 1 inch (25.4 mm) in diameter.	Aggregating more than a circle $1\frac{1}{2}$ inches (38.1 mm) in diameter.	Aggregating more than $\frac{1}{3}$ of the surface
Scab	Materially detracts from the shape or texture, or aggregating more than a circle $\frac{3}{4}$ inch (19.1 mm) in diameter.	Seriously detracts from the shape or texture, or aggregating more than a circle $\frac{7}{8}$ inch (22.2 mm) in diameter.	Aggregating more than 25 percent of the surface.
Scale	More than a few adjacent to the "button" at the stem end, or more than 6 scattered on other portions of the fruit.	Blotch aggregating more than a circle $\frac{3}{4}$ inch (19.1 mm) in diameter, or occurring as a ring more than a circle $1\frac{1}{4}$ inches (31.8 mm) in diameter.	Blotch aggregating more than a circle 1 inch (25.4 mm) in diameter, or occurring as a ring more than a circle $1\frac{1}{2}$ inches (38.1 mm) in diameter.	Aggregating more than 25 percent of the surface.
Scars, Hail, or Thorn scratches.	Depressed, not smooth, or detracts from appearance more than the amount of discoloration permitted in the grade.	Very deep or very rough aggregating more than a circle $\frac{1}{2}$ inch (12.7 mm) in diameter; deep or rough aggregating more than a circle 1 inch (25.4 mm) in diameter; slightly rough or of slight depth aggregating more than 10 percent of fruit surface.	Very deep or very rough aggregating more than a circle 1 inch (25.4 mm) in diameter; deep or rough aggregating more than 5 percent of fruit surface; slight depth or slightly rough aggregating more than 15 percent of fruit surface.	Very deep or very rough or unsightly that appearance is very seriously affected.
Skin breakdown	Aggregating more than a circle $\frac{3}{8}$ inch (9.5 mm) in diameter.	Aggregating more than a circle $\frac{3}{4}$ inch (19.1 mm) in diameter.	Aggregating more than a circle 1 inch (25.4 mm) in diameter.	Aggregating more than 25 percent of the surface.

TABLE I—Continued

Factor	Injury	Damage	Serious damage	Very serious damage
Sprayburn	Aggregating more than a circle $\frac{3}{4}$ inch (19.1 mm) in diameter.	Hard and aggregating more than a circle $1\frac{1}{2}$ inches (38.1 mm) in diameter.	Aggregating more than 25 percent of the surface.
Sprouting	More than six seeds have sprouts of more than $\frac{1}{4}$ inch (6.4 mm) in length, or more than 3 seeds with sprouts over $\frac{3}{4}$ inch (19.1 mm) in length.	More than six seeds have sprouts of more than $\frac{1}{2}$ inch (12.7 mm) in length, or more than 3 seeds with sprouts over 1 inch (25.4 mm) in length.	More than six seeds have sprouts of more than $\frac{3}{4}$ inch (19.1 mm) in length, or more than 3 seeds with sprouts over $1\frac{1}{4}$ inches (31.8 mm) in length.
Sunburn	Skin is flattened, dry, darkened, or hard and the affected area exceeds 25 percent of the surface.	Skin is hard and affects more than one-third of the surface.	Aggregating more than 50 percent of the surface.

Note: References to area or aggregating area, or length are based on a grapefruit $4\frac{1}{8}$ inches (104.8 mm) in diameter.

3. Part 51, Subpart—United States Standards for Grades of Florida Oranges and Tangelos is revised to read as follows:

Subpart—United States Standards for Grades of Florida Oranges and Tangelos

General

Sec.

51.1140 General.

Grades

- 51.1141 U.S.Fancy.
- 51.1142 U.S.No. 1 Bright.
- 51.1143 U.S.No. 1.
- 51.1144 U.S.No. 1 Golden.
- 51.1145 U.S.No. 1 Bronze.
- 51.1146 U.S.No. 1 Russet.
- 51.1147 U.S.No. 2 Bright.
- 51.1148 U.S.No. 2.
- 51.1149 U.S.No. 2 Russet.
- 51.1150 U.S.No. 3.

Tolerances

51.1151 Tolerances.

Application of Tolerances

51.1152 Application of tolerances.

Sample for Grade Determination

51.1153 Sample for grade determination.

Size

51.1154 Size.

Definitions

- 51.1155 Similar varietal characteristics.
- 51.1156 Well colored.
- 51.1157 Firm.
- 51.1158 Well formed.
- 51.1159 Mature.
- 51.1160 Smooth texture.
- 51.1161 Injury.
- 51.1162 Discoloration.
- 51.1163 Fairly smooth texture.
- 51.1164 Damage.
- 51.1165 Fairly well colored.
- 51.1166 Reasonably well colored.
- 51.1167 Poorly colored.
- 51.1168 Fairly firm.

- 51.1169 Slightly misshapen.
- 51.1170 Slightly rough texture.
- 51.1171 Serious damage.
- 51.1172 Misshapen.
- 51.1173 Slightly spongy.
- 51.1174 Very serious damage.
- 51.1175 Diameter.
- 51.1176 Classification of defects.

Standards for Internal Quality of Common Sweet Oranges (*Citrus Sinensis* (L) Osbeck)

- 51.1177 U.S.Grade AA Juice (Double A).
- 51.1178 U.S.Grade A Juice.
- 51.1179 Maximum anhydrous citric permissible for corresponding total soluble solids.
- 51.1180 Method of juice extraction.

Subpart—United States Standards for Grades of Florida Oranges and Tangelos

General

§ 51.1140 General.

The standards contained in this subpart apply only to the common or sweet orange group and varieties and hybrids of varieties belonging to the Mandarin group, except tangerines, and to the citrus fruit commonly known as “tangelo”—a hybrid between tangerine or mandarin orange (*Citrus reticulata*) with either the grapefruit or pomelo (*C. paradisi* and *C. grandis*). Separate U.S. standards apply to tangerines. The standards for internal quality contained in §§ 51.1177 through 51.1180 apply only to common sweet oranges (*Citrus sinensis* (L) Osbeck).

Grades

§ 51.1141 U.S. Fancy.

“U.S. Fancy” consists of oranges which meet the following requirements:

(a) Basic requirements:

- (1) Discoloration. Not more than one-tenth of the surface, in the aggregate,

may be affected by discoloration. (See § 51.1162.)

- (2) Firm;
- (3) Mature;
- (4) Similar varietal characteristics;
- (5) Smooth texture;
- (6) Well colored; and,
- (7) Well formed.

- (b) Free from:
- (1) Ammoniation;
- (2) Buckskin;
- (3) Caked melanose;
- (4) Creasing;
- (5) Decay;
- (6) Scab;
- (7) Split navels;
- (8) Sprayburn;
- (9) Undeveloped segments;
- (10) Unhealed skin breaks; and,
- (11) Wormy fruit.

(c) Free from injury caused by:

- (1) Bruises;
- (2) Green spots;
- (3) Oil spots;

- (4) Rough, wide or protruding navels;
- (5) Scale;
- (6) Scars;
- (7) Skin breakdown; and,
- (8) Thorn scratches.

(d) Free from damage caused by:

- (1) Dirt or other foreign material;
- (2) Disease;

(3) Dryness or mushy condition;

- (4) Hail;
- (5) Insects;

(6) Riciness or woodiness;

- (7) Sunburn; and,
- (8) Other means.

(e) For tolerances see § 51.1151.

(f) Internal quality. Lots meeting the internal requirements for “U.S. Grade AA Juice (Double A)” or “U.S. Grade A Juice” may be so specified in connection with the grade. (See §§ 51.1177 through 51.1180.)

§ 51.1142 U.S. No. 1 Bright.

The requirements for this grade are the same as for U.S. No. 1 except that

no fruit may have more than one-fifth of its surface, in the aggregate, affected by discoloration.

- (a) For tolerances see § 51.1151.
- (b) Internal quality. Lots meeting the internal requirements for "U.S. Grade AA Juice (Double A)" or "U.S. Grade A Juice" may be so specified in connection with the grade. (See §§ 51.1177 through 51.1180.)

§ 51.1143 U.S. No. 1.

"U.S. No. 1" consists of oranges which meet the following requirements:

- (a) Basic requirements:
- (1) Color;
- (i) Early and midseason varieties shall be fairly well colored.
- (ii) For Valencia and other late varieties, not less than 50 percent, by count, shall be fairly well colored and the remainder reasonably well colored.
- (2) Discoloration. Not more than one-third of the surface, in the aggregate, may be affected by discoloration. (See § 51.1162.);
- (3) Fairly smooth texture;
- (4) Firm;
- (5) Mature;
- (6) Similar varietal characteristics; and,

- (7) Well formed.
- (b) Free from:
- (1) Decay;
- (2) Unhealed skin breaks; and,
- (3) Wormy fruit.
- (c) Free from damage caused by:
- (1) Ammoniation;
- (2) Bruises;
- (3) Buckskin;
- (4) Caked melanose;
- (5) Creasing;
- (6) Dirt or other foreign material;
- (7) Disease;
- (8) Dryness or mushy condition;
- (9) Green spots;
- (10) Hail;
- (11) Insects;
- (12) Oil spots;
- (13) Riciness or woodiness;
- (14) Scab;
- (15) Scale;
- (16) Scars;
- (17) Skin breakdown;
- (18) Split, rough or protruding navels;
- (19) Sprayburn;
- (20) Sunburn;
- (21) Thorn scratches; and,
- (22) Other means.

- (d) For tolerances see § 51.1151.
- (e) Internal quality. Lots meeting the internal requirements for "U.S. Grade AA Juice (Double A)" or "U.S. Grade A Juice" may be so specified in connection with the grade. (See §§ 51.1177 through 51.1180.)

§ 51.1144 U.S. No. 1 Golden.

The requirements for this grade are the same as for U.S. No. 1 except that

not more than 30 percent, by count, of the fruit shall have more than one-third of their surface, in the aggregate, affected by discoloration.

- (a) For tolerances see § 51.1151.
- (b) Internal quality. Lots meeting the internal requirements for "U.S. Grade AA Juice (Double A)" or "U.S. Grade A Juice" may be so specified in connection with the grade. (See §§ 51.1177 through 51.1180.)

§ 51.1145 U.S. No. 1 Bronze.

The requirements for this grade are the same as for U.S. No. 1 except at least 30 percent, by count, of the fruit shall have more than one-third of their surface, in the aggregate, affected by discoloration. The predominating discoloration on each fruit shall be of rust mite type.

- (a) For tolerances see § 51.1151.
- (b) Internal quality. Lots meeting the internal requirements for "U.S. Grade AA Juice (Double A)" or "U.S. Grade A Juice" may be so specified in connection with the grade. (See §§ 51.1177 through 51.1180.)

§ 51.1146 U.S. No. 1 Russet.

The requirements for this grade are the same as for U.S. No. 1 except that at least 30 percent, by count, of the fruit shall have more than one-third of their surface, in the aggregate, affected by any type of discoloration.

- (a) For tolerances see § 51.1151.
- (b) Internal quality. Lots meeting the internal requirements for "U.S. Grade AA Juice (Double A)" or "U.S. Grade A Juice" may be so specified in connection with the grade. (See §§ 51.1177 through 51.1180.)

§ 51.1147 U.S. No. 2 Bright.

The requirements for this grade are the same as for U.S. No. 2 except that no fruit may have more than one-fifth of its surface, in the aggregate, affected by discoloration.

- (a) For tolerances see § 51.1151.
- (b) Internal quality. Lots meeting the internal requirements for "U.S. Grade AA Juice (Double A)" or "U.S. Grade A Juice" may be so specified in connection with the grade. (See §§ 51.1177 through 51.1180.)

§ 51.1148 U.S. No. 2.

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

- (a) Basic requirements:
- (1) Discoloration. Not more than one-half of the surface, in the aggregate, may be affected by discoloration. (See § 51.1162.)
- (2) Fairly firm;
- (3) Mature;
- (4) Reasonably well colored;

- (5) Similar varietal characteristics;
- (6) Not more than slightly misshapen; and,

- (7) Not more than slightly rough texture.

- (b) Free from:

- (1) Decay;
- (2) Unhealed skin breaks; and,
- (3) Wormy fruit.

- (c) Free from serious damage caused by:

- (1) Ammoniation;
- (2) Bruises;
- (3) Buckskin;
- (4) Caked melanose;
- (5) Creasing;
- (6) Dirt or other foreign material;
- (7) Disease;
- (8) Dryness or mushy condition;
- (9) Green spots;
- (10) Hail;
- (11) Insects;
- (12) Oil spots;
- (13) Riciness or woodiness;
- (14) Scab;
- (15) Scale;
- (16) Scars;
- (17) Skin breakdown;
- (18) Split, rough or protruding navels;
- (19) Sprayburn;
- (20) Sunburn;
- (21) Thorn scratches; and,
- (22) Other means.

- (d) For tolerances see § 51.1151.

- (e) Internal quality: Lots meeting the internal requirements for "U.S. Grade AA Juice (Double A)" or "U.S. Grade A Juice" may be so specified in connection with the grade. (See §§ 51.1177 through 51.1180.)

§ 51.1149 U.S. No. 2 Russet.

The requirements for this grade are the same as for U.S. No. 2 except that at least 10 percent of the fruit shall have more than one-half of their surface, in the aggregate, affected by any type of discoloration.

- (a) For tolerances see § 51.1151.

- (b) Internal quality. Lots meeting the internal requirements for "U.S. Grade AA Juice (Double A)" or "U.S. Grade A Juice" may be so specified in connection with the grade. (See §§ 51.1177 through 51.1180.)

§ 51.1150 U.S. No. 3.

"U.S. No. 3" consists of oranges which meet the following requirements:

- (a) Basic requirements:
- (1) Mature;
- (2) Misshapen;
- (3) Poorly colored;
- (4) Rough texture, not seriously lumpy;
- (5) Similar varietal characteristics; and,
- (6) Slightly spongy.
- (b) Free from:

(1) Decay;
 (2) Unhealed skin breaks; and,
 (3) Wormy fruit.
 (c) Free from very serious damage caused by:

- (1) Ammoniation;
- (2) Bruises;
- (3) Buckskin;
- (4) Caked melanose;
- (5) Creasing;
- (6) Disease;
- (7) Dryness or mushy condition;
- (8) Hail;
- (9) Insects;
- (10) Riciness or woodiness;
- (11) Scab;
- (12) Scale;
- (13) Scars;
- (14) Skin breakdown;
- (15) Split navels;
- (16) Sprayburn;
- (17) Sunburn; and,
- (18) Other means.

(d) For tolerances see § 51.1151.

(e) Internal quality. Lots meeting the internal requirements for "U.S. Grade AA Juice (Double A)" or "U.S. Grade A Juice" may be so specified in connection with the grade. (See §§ 51.1177 through 51.1180.)

Tolerances

§ 51.1151 Tolerances.

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

(a) Defects.

(1) U.S. Fancy, U.S. No. 1 Bright, U.S. No. 1, U.S. No. 1 Golden, U.S. No. 1 Bronze, U.S. No. 1 Russet, U.S. No. 2 Bright, U.S. No. 2, and U.S. No. 2 Russet grades.

(i) *For defects at shipping point.*¹ Not more than 10 percent of the fruit in any lot may fail to meet the requirements of the specified grade: *Provided*, that included in this amount not more than 5 percent shall be allowed for defects causing very serious damage, including in this latter amount not more than 1 percent for decay or wormy fruit.

(ii) *For defects en route or at destination.* Not more than 12 percent of the fruit which fail to meet the requirements of the specified grade: *Provided*, that included in this amount not more than the following percentages shall be allowed for defects listed:

(A) 10 percent for fruit having permanent defects; or,

(B) 7 percent for defects causing very serious damage, including therein not more than 5 percent for very serious damage by permanent defects and not more than 3 percent for decay or wormy fruit.

(2) U.S. No. 3.

(i) *For defects at shipping point.*¹ Not more than 10 percent of the fruit in any lot may fail to meet the requirements of the grade: *Provided*, that included in this amount not more than 1 percent shall be for decay or wormy fruit.

(ii) *For defects en route or at destination.* Not more than 12 percent of the fruit which fail to meet the requirements of the grade: *Provided*, that included in this amount not more than the following percentages shall be allowed for defects listed:

(A) 10 percent for fruit having permanent defects; or,

(B) 3 percent for decay or wormy fruit.

(b) Discoloration.

(1) U.S. No. 1 Bright, U.S. No. 1, U.S. No. 2 Bright, and U.S. No. 2. Not more than 10 percent of the fruit in any lot may fail to meet the requirements relating to discoloration as specified in each grade. No sample may have more than 15 percent of the fruit with excessive discoloration: *And provided further*, that the entire lot averages within the percentage specified.

(2) U.S. No. 1 Golden. Not more than 30 percent of the fruit shall have in excess of one-third of their surface, in the aggregate, and no part of any tolerance shall be allowed to increase this percentage. No sample may have more than 40 percent of the fruit with excessive discoloration: *And provided further*, that the entire lot averages within the percentage specified.

(3) U.S. No. 1 Bronze, and U.S. No. 1 Russet. At least 30 percent of the fruit shall have in excess of one-third of the surface, in the aggregate, affected by discoloration, and no part of any tolerance shall be allowed to reduce this percentage. No sample may have less than 20 percent of the fruit with required discoloration: *And provided further*, that the entire lot averages within the percentage specified.

(4) U.S. No. 2 Russet. At least 10 percent of the fruit shall have in excess of one-half of the surface, in the aggregate, affected by discoloration, and no part of any tolerance shall be allowed to reduce this percentage: *And provided further*, that the entire lot averages within the percentage specified.

Application of Tolerances

§ 51.1152 Application of tolerances.

Individual samples are subject to the following limitations, unless otherwise

specified in § 51.1151: *Provided*, that individual samples shall have not more than one and one-half times a specified tolerance of 10 percent or more, and not more than double a specified tolerance of less than 10 percent: *And provided further*, that the averages for the entire lot are within the tolerances specified for the grade.

Sample For Grade Determination

§ 51.1153 Sample for grade determination.

Each sample shall consist of 50 fruit. When individual packages contain at least 50 fruit, the sample is drawn from one package; when individual packages contain less than 50 fruit, a sufficient number of adjoining packages are opened to form a 50 fruit sample.

Size

§ 51.1154 Size.

(a) Fruits shall be fairly uniform in size and shall be packed in containers according to approved and recognized methods.

(b) "Fairly uniform in size" means that not more than 10 percent of the oranges per sample may vary more than one-half inch in diameter.

(c) In order to allow for variations incident to proper sizing, not more than 10 percent of the samples in any lot may fail to meet the requirements of size.

Definitions

§ 51.1155 Similar varietal characteristics.

Similar varietal characteristics means that the fruits in any container are similar in color and shape.

§ 51.1156 Well colored.

Well colored as applied to common oranges and tangelos means that the fruit has characteristic color for the variety with practically no trace of green color.

§ 51.1157 Firm.

Firm as applied to common oranges and tangelos means that the fruit is not soft, or noticeably wilted or flabby; as applied to oranges of the Mandarin group (Satsumas, King, Mandarin), "firm" means that the fruit is not extremely puffy, although the skin may be slightly loose.

§ 51.1158 Well formed.

Well formed means that the fruit has the shape characteristic of the variety.

§ 51.1159 Mature.

(a) *Mature* for other than Temple oranges shall have the same meaning currently assigned that term in section 601.19 and 601.20 of the Florida Citrus Code of 1949, as amended (ch. 25149, Laws of Florida, 1949), or as the

¹ Shipping point, as used in the standards in this subpart, 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.

definition of such term may hereafter be amended;

(b) *Mature* for Temple oranges shall have the same meaning currently assigned that term in sections 601.21 and 601.22 of the Florida Citrus Code of 1949, as amended (ch. 26492, Laws of Florida, 1951), or as the definition of such term may hereafter be amended; and,

(c) *Mature* for Tangelos shall have the same meaning currently assigned that term in section 601.231 and 601.232 of the Florida Citrus Code of 1949, as amended (ch. 29757, Laws of Florida, 1955), or as the definition of such term may hereafter be amended.

§ 51.1160 Smooth texture.

Smooth texture means that the skin is thin and smooth for the variety and size of the fruit.

§ 51.1161 Injury.

Injury means any specific defect described in § 51.1176, Table I; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects which slightly detracts from the appearance, or the edible or marketing quality of the fruit.

§ 51.1162 Discoloration.

Discoloration means russetting of a light shade of golden brown caused by rust mite or other means. Lighter shades of discoloration caused by smooth or fairly smooth superficial scars or other means may be allowed on a greater area, or darker shades may be allowed on a lesser area, provided no discoloration caused by speck type melanose or other means may detract from the appearance of the fruit to a greater extent than the shade and amount of discoloration allowed for the grade.

§ 51.1163 Fairly smooth texture.

Fairly smooth texture means that the skin is fairly thin and not coarse for the variety and size of the fruit.

§ 51.1164 Damage.

Damage means any specific defect described in § 51.1176, Table I; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which materially detracts from the appearance, or the edible or marketing quality of the fruit.

§ 51.1165 Fairly well colored.

Fairly well colored as applied to common oranges and tangelos means that except for an aggregate area of green color which does not exceed the area of a circle 1 inch (25.4 mm) in diameter, the characteristic color predominates over the green color.

§ 51.1166 Reasonably well colored.

Reasonably well colored as applied to common oranges means that the characteristic color predominate over the green color on at least two-thirds of the fruit surface, in the aggregate.

§ 51.1167 Poorly colored.

Poorly colored as applied to common oranges means that not more than 25 percent of the surface may be solid dark green color.

§ 51.1168 Fairly firm.

Fairly firm as applied to common oranges and tangelos, means that the fruit may be slightly soft, but not bruised; as applied to oranges of the Mandarin group (Satsumas, King, Mandarin), means that the skin of the fruit is not extremely puffy or extremely loose.

§ 51.1169 Slightly misshapen.

Slightly misshapen means that the fruit is not of the shape characteristic of the variety but is not appreciably elongated or pointed or otherwise deformed.

§ 51.1170 Slightly rough texture.

Slightly rough texture means that the skin is not of smooth texture but is not materially ridged, grooved, or wrinkled.

§ 51.1171 Serious damage.

Serious damage means any specific defect described in § 51.1176, Table I; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which seriously detracts from the appearance, or the edible or marketing quality of the fruit.

§ 51.1172 Misshapen.

Misshapen means that the fruit is decidedly elongated, pointed or flatsided.

§ 51.1173 Slightly spongy.

Slightly spongy means that the fruit is puffy or slightly wilted but not flabby.

§ 51.1174 Very serious damage.

Very serious damage means any specific defect described in § 51.1176, Table I; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which very seriously detracts from the appearance, or the edible or marketing quality of the fruit.

§ 51.1175 Diameter.

Diameter means the greatest dimension measured at right angles to a line from stem to blossom end.

§ 51.1176 Classification of defects.

TABLE I

Factor	Injury	Damage	Serious damage	Very serious damage
Ammoniation	Not occurring as light speck type.	Scars are cracked or dark and aggregating more than a circle $\frac{3}{4}$ inch (19.1 mm) in diameter.	Aggregating more than 25 percent of the surface.
Bruises	Segment walls are collapsed, or rag is ruptured and juice sacs are ruptured.	Segment walls are collapsed, or rag is ruptured and juice sacs are ruptured.	Segment walls are collapsed, or rag is ruptured and juice sacs are ruptured.	Fruit is split open, peel is badly watersoaked, or rag is ruptured and juice sacs are ruptured causing a mushy condition affecting all segments more than $\frac{3}{4}$ inch (19.1 mm) at bruised area or the equivalent of this amount, by volume, when affecting more than one area on the fruit.

TABLE I—Continued

Factor	Injury	Damage	Serious damage	Very serious damage
Buckskin	Aggregating more than a circle 1 inch (25.4 mm) in diameter.	Aggregating more than 25 percent of the surface.	Aggregating more than 50 percent of the surface.
Caked melanose	Aggregating more than a circle $\frac{5}{8}$ inch (15.9 mm) in diameter.	Aggregating more than a circle $\frac{3}{4}$ inch (19.1 mm) in diameter.	Aggregating more than 25 percent of the surface.
Creasing	Materially weakens the skin, or extends over more than one-third of the surface.	Seriously weakens the skin, or extends over more than one-half of the surface.	Very seriously weakens the skin, or is distributed over practically the entire surface.
Dryness or mushy condition.	Affecting all segments more than $\frac{1}{4}$ inch (6.4 mm) at stem end, or the equivalent of this amount, by volume, when occurring in other portions of the fruit.	Affecting all segments more than $\frac{1}{2}$ inch (12.7 mm) at stem end, or the equivalent of this amount, by volume, when occurring in other portions of the fruit.	Affecting all segments more than $\frac{3}{4}$ inch (19.1 mm) at stem end, or the equivalent of this amount, by volume, when occurring in other portions of the fruit.
Green spots	Aggregating more than a circle $\frac{3}{8}$ inch (9.5 mm) in diameter, caused by scale.	Aggregating more than a circle $\frac{5}{8}$ inch (15.9 mm) in diameter, caused by scale.	Aggregating more than a circle $\frac{7}{8}$ inch (22.2 mm) in diameter, caused by scale.	Aggregating more than $\frac{1}{3}$ of the surface, caused by scale.
Oil spots	Aggregating more than a circle $\frac{3}{8}$ inch (9.5 mm) in diameter.	Aggregating more than a circle $\frac{7}{8}$ inch (22.2 mm) in diameter.	Aggregating more than a circle $1\frac{1}{4}$ inches (31.8 mm) in diameter.	Aggregating more than $\frac{1}{3}$ of the surface.
Scab	Materially detracts from the shape or texture, or aggregating more than a circle $\frac{5}{8}$ inch (15.9 mm) in diameter.	Seriously detracts from the shape or texture, or aggregating more than a circle $\frac{3}{4}$ inch (19.1 mm) in diameter.	Aggregating more than 25 percent of the surface.
Scale	More than a few adjacent to the "button" at the stem end, or more than 6 scattered on other portions of the fruit.	Aggregating more than a circle $\frac{5}{8}$ inch (15.9 mm) in diameter.	Aggregating more than a circle $\frac{3}{4}$ inch (19.1 mm) in diameter.	Aggregating more than 25 percent of the surface.
Scars, hail, or thorn scratches.	Depressed, not smooth, or detracts from appearance more than the amount of discoloration permitted in the grade.	Deep or rough aggregating more than a circle $\frac{1}{4}$ inch (6.4 mm) in diameter; slightly rough with slight depth aggregating more than a circle $\frac{7}{8}$ inch (22.2 mm) in diameter; smooth or fairly smooth with slight depth aggregating more than a circle $1\frac{1}{4}$ inches (31.8 mm) in diameter.	Deep or rough aggregating more than a circle $\frac{1}{2}$ inch (12.7 mm) in diameter; slightly rough with depth aggregating more than a circle $1\frac{1}{4}$ inches (31.8 mm) in diameter; smooth or fairly smooth with slightly depth aggregating more than 10 percent of fruit surface.	Deep or rough or unsightly that appearance is very seriously affected.
Skin breakdown	Aggregating more than a circle $\frac{1}{4}$ inch (6.4 mm) in diameter.	Aggregating more than a circle $\frac{1}{2}$ inch (12.7 mm) in diameter.	Aggregating more than a circle $\frac{7}{8}$ inch (22.2 mm) in diameter.	Aggregating more than 25 percent of the surface.
Sprayburn	Aggregating more than a circle $\frac{5}{8}$ inch (15.9 mm) in diameter.	Hard and aggregating more than a circle $1\frac{1}{2}$ inches (38.1 mm) in diameter.	Aggregating more than 25 percent of the surface
Split, rough, protruding navels.	Split is unhealed, or more than $\frac{1}{8}$ inch (3.2 mm) in length, or navel protrudes beyond the general contour, and opening is so wide, folded and ridged that it detracts from the appearance.	Split is unhealed, or more than $\frac{1}{4}$ inch (6.4 mm) in length, or more than three well healed splits, or navel protrudes beyond the general contour, and opening is so wide, folded and ridged that it detracts from appearance.	Split is unhealed, or more than $\frac{1}{2}$ inch (12.7 mm) in length, or two or more splits aggregate more than 1 inch (25.4 mm) in length, or navel protrudes beyond general contour, and opening is so wide, folded and ridged that it detracts from appearance.	Split is unhealed or fruit is seriously weakened
Sunburn	Skin is flattened, dry, darkened, or hard and the affected area exceeds 25 percent of the surface.	Skin is hard and affects more than one-third of the surface.	Aggregating more than 50 percent of the surface.

Note: References to area or aggregating area, or length are based on an orange or tangelo $2\frac{7}{8}$ inches (73.0 mm) in diameter.

Standards For Internal Quality of Common Sweet Oranges (*Citrus Sinensis* (L) Osbeck)

§ 51.1177 U.S. Grade AA Juice (Double A).

Any lot of oranges, the juice content of which meets the following requirements, may be designated "U.S. Grade AA Juice (Double A)":

(a) Each lot of fruit shall contain an average of not less than 5 gallons (18.9 liters) of juice per standard packed box of 1 $\frac{3}{5}$ bushels.

(b) The average juice content for any lot of fruit shall have not less than 10 percent total soluble solids, and not less than one-half of 1 percent anhydrous citric acid, or more than the permissible maximum acid specified in Table II of § 51.1179.

§ 51.1178 U.S. Grade A Juice.

Any lot of oranges, the juice content of which meets the following requirements, may be designated "U.S. Grade A Juice":

(a) Each lot of fruit shall contain an average of not less than 4 $\frac{1}{2}$ gallons (17.0 liters) of juice per standard packed box of 1 $\frac{3}{5}$ bushels.

(b) The average juice content for any lot of fruit shall have not less than 9 percent total soluble solids, and not less than one-half of 1 percent anhydrous citric acid, or more than the permissible maximum acid specified in Table II of § 51.1179.

§ 51.1179 Maximum anhydrous citric acid permissible for corresponding total soluble solids.

For determining the grade of juice, the maximum permissible anhydrous citric acid content in relation to corresponding total soluble solids in the fruit is set forth in the following Table II together with the minimum ratio of total soluble solids to anhydrous citric acid:

TABLE II

Total soluble solids (average pct)	Maximum anhydrous citric acid (average pct)	Minimum ratio of total soluble solids to anhydrous citric acid
9.0	0.947	9.50-1
9.1963	9.45-1
9.2979	9.40-1
9.3995	9.35-1
9.4	1.011	9.30-1
9.5	1.027	9.25-1
9.6	1.043	9.20-1
9.7	1.060	9.15-1
9.8	1.077	9.10-1
9.9	1.094	9.05-1
10.0	1.111	9.00-1
10.1	1.128	8.95-1
10.2	1.146	8.90-1

TABLE II—Continued

Total soluble solids (average pct)	Maximum anhydrous citric acid (average pct)	Minimum ratio of total soluble solids to anhydrous citric acid
10.3	1.164	8.85-1
10.4	1.182	8.80-1
10.5	1.200	8.75-1
10.6	1.218	8.70-1
10.7	1.237	8.65-1
10.8	1.256	8.60-1
10.9	1.275	8.55-1
11.0	1.294	8.50-1
11.1	1.306	8.50-1
11.2	1.318	8.50-1
11.3	1.329	8.50-1
11.4	1.341	8.50-1
11.5	1.353	8.50-1
11.6	1.365	8.50-1
11.7	1.376	8.50-1
11.8	1.388	8.50-1
11.9	1.400	8.50-1
12.0	1.412	8.50-1
12.1	1.424	8.50-1
12.2	1.435	8.50-1
12.3	1.447	8.50-1
12.4	1.459	8.50-1
12.5	1.471	8.50-1
12.6	1.482	8.50-1
12.7	1.494	8.50-1
12.8	1.506	8.50-1
12.9	1.517	8.50-1
13.0	1.530	8.50-1
13.1	1.541	8.50-1
13.2	1.553	8.50-1
13.3	1.565	8.50-1
13.4	1.576	8.50-1
13.5	1.588	8.50-1
13.6	1.600	8.50-1
13.7	1.612	8.50-1
13.8	1.624	8.50-1
13.9	1.635	8.50-1
14.0	1.647	8.50-1
14.1	1.659	8.50-1
14.2	1.671	8.50-1
14.3	1.682	8.50-1
14.4	1.694	8.50-1
14.5	1.705	8.50-1
14.6	1.718	8.50-1
14.7	1.729	8.50-1
14.8	1.741	8.50-1
14.9	1.753	8.50-1
15.0	1.765	8.50-1
15.1	1.776	8.50-1
15.2	1.788	8.50-1
15.3	1.800	8.50-1
15.4	1.812	8.50-1
15.5	1.824	8.50-1
15.6 or more		8.50-1

§ 51.1180 Method of juice extraction.

The juice used in the determining of solids, acids and juice content shall be extracted from representative samples as thoroughly as possible with a hand reamer or by such mechanical extractor or extractors as may be approved. The juice shall be strained through cheese cloth or other approved straining device of extra fine mesh to prevent passage of juice cells, pulp, or seeds.

4. Part 51, Subpart—United States Standards for Grades of Florida Tangerines is revised to read as follows:

Subpart—United States Standards for Grades of Florida Tangerines

Grades

Sec.

- 51.1810 U.S. Fancy.
- 51.1811 U.S. No. 1 Bright.
- 51.1812 U.S. No. 1.
- 51.1813 U.S. No. 1 Golden.
- 51.1814 U.S. No. 1 Bronze.
- 51.1815 U.S. No. 1 Russet.
- 51.1816 U.S. No. 2 Bright.
- 51.1817 U.S. No. 2.
- 51.1818 U.S. No. 2 Russet.
- 51.1819 U.S. No. 3.

Tolerances

- 51.1820 Tolerances.

Application of Tolerances

- 51.1821 Application of tolerances.

Sample for Grade Determination

- 51.1822 Sample for grade determination.

Size

- 51.1823 Size.

Definitions

- 51.1824 Mature.
- 51.1825 Firm.
- 51.1826 Well formed.
- 51.1827 Damage.
- 51.1828 Highly colored.
- 51.1829 Discoloration.
- 51.1830 Well colored.
- 51.1831 Fairly well colored.
- 51.1832 Fairly firm.
- 51.1833 Fairly well formed.
- 51.1834 Serious damage.
- 51.1835 Reasonably well colored.
- 51.1836 Very serious damage.
- 51.1837 Diameter.
- 51.1838 Classification of defects.

Subpart—United States Standards for Grades of Florida Tangerines

§ 51.1810 U.S. Fancy.

"U.S. Fancy" consists of tangerines which meet the following requirements:

- (a) Basic requirements:
 - (1) Discoloration. Not more than one-tenth of the surface, in the aggregate, may be affected by discoloration. (See § 51.1829.);
 - (2) Firm;
 - (3) Highly colored;
 - (4) Mature; and,
 - (5) Well formed.
- (b) Free from:
 - (1) Caked melanose;
 - (2) Decay;
 - (3) Unhealed skin breaks; and,
 - (4) Wormy fruit.
- (c) Free from damage caused by:
 - (1) Ammoniation;
 - (2) Bruises;
 - (3) Buckskin;
 - (4) Creasing;

- (5) Dirt or other foreign material;
- (6) Dryness or mushy condition;
- (7) Disease;
- (8) Green spots;
- (9) Hail;
- (10) Insects;
- (11) Oil spots;
- (12) Scab;
- (13) Scale;
- (14) Scars;
- (15) Skin breakdown;
- (16) Sprayburn;
- (17) Sunburn; and,
- (18) Other means.
- (d) For tolerances see § 51.1820.

§ 51.1811 U.S. No. 1 Bright.

The requirements for this grade are the same as for U.S. No. 1 except that no fruit may have more than one-fifth of its surface, in the aggregate, affected by discoloration. For tolerances see § 51.1820.

§ 51.1812 U.S. No. 1.

"U.S. No. 1" consists of tangerines which meet the following requirements:

- (a) Basic requirements:
 - (1) Discoloration. Not more than one-third of the surface, in the aggregate, may be affected by discoloration. (See § 51.1829.);
 - (2) Fairly well colored;
 - (3) Firm;
 - (4) Mature; and,
 - (5) Well formed.
- (b) Free from:
 - (1) Decay;
 - (2) Unhealed skin breaks; and,
 - (3) Wormy fruit.
- (c) Free from damage caused by:
 - (1) Ammoniation;
 - (2) Bruises;
 - (3) Buckskin;
 - (4) Caked melanose;
 - (5) Creasing;
 - (6) Dirt or other foreign material;
 - (7) Disease;
 - (8) Dryness or mushy condition;
 - (9) Green spots;
 - (10) Hail;
 - (11) Insects;
 - (12) Oil spots;
 - (13) Scab;
 - (14) Scale;
 - (15) Scars;
 - (16) Skin breakdown;
 - (17) Sprayburn;
 - (18) Sunburn; and,
 - (19) Other means.
- (d) For tolerances see § 51.1820.

§ 51.1813 U.S. No. 1 Golden.

The requirements for this grade are the same as for U.S. No. 1 except that not more than 30 percent, by count, of the fruit shall have more than one-third of their surface, in the aggregate, affected by discoloration. For tolerances see § 51.1820.

§ 51.1814 U.S. No. 1 Bronze.

The requirements for this grade are the same as for U.S. No. 1 except that at least 30 percent, by count, of the fruit shall have more than one-third of their surface, in the aggregate, affected by discoloration. The predominating discoloration on each fruit shall be of rust mite type. For tolerances see § 51.1820.

§ 51.1815 U.S. No. 1 Russet.

The requirements for this grade are the same as for U.S. No. 1 except that at least 30 percent, by count, of the fruit shall have more than one-third of their surface, in the aggregate, affected by any type of discoloration. For tolerances see § 51.1820.

§ 51.1816 U.S. No. 2 Bright.

The requirements for this grade are the same as for U.S. No. 2 except that no fruit may have more than one-fifth of its surface, in the aggregate, affected by discoloration. For tolerances see § 51.1820.

§ 51.1817 U.S. No. 2.

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

- (a) Basic requirements:
 - (1) Discoloration. Not more than one-half of the surface, in the aggregate, may be affected by discoloration. (See § 51.1829.);
 - (2) Fairly firm;
 - (3) Fairly well formed;
 - (4) Mature; and,
 - (5) Reasonably well colored.
- (b) Free from:
 - (1) Decay;
 - (2) Unhealed skin breaks; and,
 - (3) Wormy fruit.
- (c) Free from serious damage caused by:

- (1) Ammoniation;
- (2) Bruises;
- (3) Buckskin;
- (4) Caked melanose;
- (5) Creasing;
- (6) Dirt or other foreign material;
- (7) Disease;
- (8) Dryness or mushy condition;
- (9) Green spots;
- (10) Hail;
- (11) Insects;
- (12) Oil spots;
- (13) Scab;
- (14) Scale;
- (15) Scars;
- (16) Skin breakdown;
- (17) Sprayburn;
- (18) Sunburn; and,
- (19) Other means.
- (d) For tolerances see § 51.1820.

§ 51.1818 U.S. No. 2 Russet.

The requirements for this grade are the same as for U.S. No. 2 except that

at least 10 percent of the fruit shall have more than one-half of their surface, in the aggregate, affected by any type of discoloration. For tolerances see § 51.1820.

§ 51.1819 U.S. No. 3.

"U.S. No. 3" consists of tangerines which meet the following requirements:

- (a) Basic requirements:
 - (1) Mature;
 - (2) Not flabby; and,
 - (3) Not seriously lumpy.
- (b) Free from:
 - (1) Decay;
 - (2) Unhealed skin breaks; and,
 - (3) Wormy fruit.
- (c) Free from very serious damage caused by:

- (1) Ammoniation;
- (2) Bruises;
- (3) Caked melanose;
- (4) Creasing;
- (5) Dirt or other foreign material;
- (6) Disease;
- (7) Dryness or mushy condition;
- (8) Hail;
- (9) Insects;
- (10) Scab;
- (11) Scale;
- (12) Scars;
- (13) Skin breakdown;
- (14) Sprayburn;
- (15) Sunburn; and,
- (16) Other means.
- (d) For tolerances see § 51.1820.

Tolerances

§ 51.1820 Tolerances.

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

- (a) Defects.
 - (1) U.S. Fancy, U.S. No. 1 Bright, U.S. No. 1, U.S. No. 1 Golden, U.S. No. 1 Bronze, U.S. No. 1 Russet, U.S. No. 2 Bright, U.S. No. 2, and U.S. No. 2 Russet grades.
 - (i) *For defects at shipping point.*¹ Not more than 10 percent of the fruit in any lot may fail to meet the requirements of the specified grade: *Provided*, that included in this amount not more than 5 percent shall be allowed for defects causing very serious damage, including in this latter amount not more than 1 percent for decay or wormy fruit.
 - (ii) *For defects en route or at destination.* Not more than 12 percent of the fruit which fail to meet the requirements of the specified grade:

¹ Shipping point, as used in the standards in this subpart, 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.

Provided, that included in this amount not more than the following percentages shall be allowed for defects listed:

(A) 10 percent for fruit having permanent defects; or,

(B) 7 percent for defects causing very serious damage, including therein not more than 5 percent for very serious damage by permanent defects and not more than 3 percent for decay or wormy fruit.

(2) U.S. No. 3.

(i) *For defects at shipping point.*¹ Not more than 10 percent of the fruit in any lot may fail to meet the requirements of the grade: *Provided*, that included in this amount not more than 1 percent shall be for decay or wormy fruit.

(ii) *For defects en route or at destination.* Not more than 12 percent of the fruit which fail to meet the requirements of the grade: *Provided*, that included in this amount not more than the following percentages shall be allowed for defects listed:

(A) 10 percent for fruit having permanent defects; or,

(B) 3 percent for decay or wormy fruit.
(b) *Discoloration.*

(1) U.S. No. 1 Bright, U.S. No. 1, U.S. No. 2 Bright, and U.S. No. 2. Not more than 10 percent of the fruit in any lot may fail to meet the requirements relating to discoloration as specified in each grade. No sample may have more than 15 percent of the fruit with excessive discoloration: *And provided further*, that the entire lot averages within the percentage specified.

(2) U.S. No. 1 Golden. Not more than 30 percent of the fruit shall have in excess of one-third of their surface, in the aggregate, affected by discoloration, and no part of any tolerance shall be allowed to increase this percentage. No sample may have more than 40 percent of the fruit with excessive discoloration: *And provided further*, that the entire lot averages within the percentage specified.

(3) U.S. No. 1 Bronze, and U.S. No. 1 Russet. At least 30 percent of the fruit shall have in excess of one-third of the surface, in the aggregate, affected by discoloration, and no part of any tolerance shall be allowed to reduce this percentage. No sample may have less than 20 percent of the fruit with required discoloration: *And provided further*, that the entire lot averages within the percentage specified.

(4) U.S. No. 2 Russet. At least 10 percent of the fruit shall have in excess of one-half of the surface, in the aggregate, affected by discoloration, and no part of any tolerance shall be allowed to reduce this percentage: *And provided further*, that the entire lot averages within the percentage specified.

Application of Tolerances

§ 51.1821 Application of tolerances.

Individual samples are subject to the following limitations, unless otherwise specified in § 51.1820: *Provided*, that individual samples shall have not more than one and one-half times a specified tolerance of 10 percent or more, and not more than double a specified tolerance of less than 10 percent: *And provided further*, that the averages for the entire lot are within the tolerances specified for the grade.

Sample for Grade Determination

§ 51.1822 Sample for grade determination.

Each sample shall consist of 50 fruit. When individual packages contain at least 50 fruit, the sample is drawn from one package; when individual packages contain less than 50 fruit, a sufficient number of adjoining packages are opened to form a 50 fruit sample.

Size

§ 51.1823 Size.

(a) Fruits shall be fairly uniform in size and shall be packed in containers according to approved and recognized methods.

(b) "Fairly uniform in size" means that not more than 10 percent of the tangerines per sample may vary more than one-half inch in diameter.

(c) In order to allow for variations incident to proper sizing, not more than 10 percent of the samples in any lot may fail to meet the requirements of size.

Definitions

§ 51.1824 Mature.

Mature shall have the same meaning currently assigned that term in sections 601.21 and 601.22 of the Florida Citrus Code of 1949, as amended (ch. 26492, Laws of Florida, 1951) or, as the definition of such term may hereafter be amended.

§ 51.1825 Firm.

Firm means that the flesh is not soft and the fruit is not badly puffy and that the skin has not become materially separated from the flesh of the tangerine.

§ 51.1826 Well formed.

Well formed means that the fruit has the characteristic tangerine shape and is not deformed.

§ 51.1827 Damage.

Damage means any specific defect described in § 51.1838, Table I; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which seriously detracts from the appearance, or the edible or marketing quality of the fruit.

or the edible or marketing quality of the fruit.

§ 51.1828 Highly colored.

Highly colored means that the ground color of each fruit is a deep tangerine color, or characteristic color for the variety, with practically no trace of yellow color.

§ 51.1829 Discoloration.

Discoloration means russetting of a light shade of golden brown caused by rust mite or other means. Lighter shades of discoloration caused by smooth or fairly smooth superficial scars or other means may be allowed on a greater area, or darker shades may be allowed on a lesser area, provided no discoloration caused by speck type melanose or other means may detract from the appearance of the fruit to a greater extent than the shade and amount of discoloration allowed in the grade.

§ 51.1830 Well colored.

Well colored means that a good yellow or better ground color predominates over the green color on the entire fruit surface with no distinct green color present, and that some portion of the surface has a reddish tangerine blush, or characteristic color for the variety.

§ 51.1831 Fairly well colored.

Fairly well colored means that the surface of the fruit may have green color which does not exceed the aggregate area of a circle 1 1/4 inches (31.8 mm) in diameter and that the remainder of the surface has a yellow or better ground color with some portion of the surface showing reddish tangerine blush, or characteristic color for the variety.

§ 51.1832 Fairly firm.

Fairly firm means that the flesh may be slightly soft but is not bruised or badly puffy, and that the skin has not become seriously separated from the flesh of the tangerine.

§ 51.1833 Fairly well formed.

Fairly well formed means that the fruit may not have the shape characteristic of the variety but that it is not badly deformed.

§ 51.1834 Serious damage.

Serious damage means any specific defect described in § 51.1838, Table I; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which seriously detracts from the appearance, or the edible or marketing quality of the fruit.

§ 51.1835 Reasonably well colored.

Reasonably well colored means that a good yellow or reddish tangerine color shall predominate over the green color on at least one-half of the fruit surface in the aggregate, and that each fruit shall show practically no lemon color.

§ 51.1836 Very serious damage.

Very serious damage means any specific defect described in § 51.1838, Table I; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which very seriously detracts

from the appearance, or the edible or marketing quality of the fruit.

§ 51.1837 Diameter.

Diameter means the greatest dimension measured at right angles to a line from stem to blossom end.

§ 51.1838 Classification of defects.

TABLE I

Factor	Damage	Serious damage	Very serious damage
Ammoniation	Not occurring as light speck type, or detracts more than discoloration permitted in the grade.	Scars are cracked or dark and aggregating more than a circle $\frac{5}{8}$ inch (15.9 mm) in diameter.	Aggregating more than 25 percent of the surface.
Bruises	Segment walls are collapsed, or rag is ruptured and juice sacs are ruptured.	Segment walls are collapsed, or rag is ruptured and juice sacs are ruptured.	Fruit is split open, peel is badly watersoaked, or rag is ruptured and juice sacs are ruptured causing a mushy condition affecting all segments more than $\frac{1}{2}$ inch (12.7 mm) at bruised area or the equivalent of this amount, by volume, when affecting more than one area on the fruit.
Buckskin	Aggregating more than a circle $\frac{3}{4}$ inch (19.1 mm) in diameter.	Aggregating more than 25 percent of the surface.	Aggregating more than 50 percent of the surface.
Caked melanose	Aggregating more than a circle $\frac{3}{8}$ inch (9.5 mm) in diameter.	Aggregating more than a circle $\frac{5}{8}$ inch (15.9 mm) in diameter.	Aggregating more than 25 percent of the surface.
Creasing	Materially weakens the skin, or extends over more than one-third of the surface.	Seriously weakens the skin, or extends over more than one-half of the surface.	Very seriously weakens the skin, or is distributed over practically the entire surface.
Dryness or mushy condition	Affecting all segments more than $\frac{1}{8}$ inch (3.2 mm) at stem end, or the equivalent of this amount, by volume, when occurring in other portions of the fruit.	Affecting all segments more than $\frac{1}{4}$ inch (6.4 mm) at stem end, or the equivalent of this amount, by volume, when occurring in other portions of the fruit.	Affecting all segments more than $\frac{1}{2}$ inch (12.7 mm) at stem end, or the equivalent of this amount, by volume, when occurring in other portions of the fruit.
Green spots	Aggregating more than a circle $\frac{1}{2}$ inch (12.7 mm) in diameter.	Aggregating more than a circle $\frac{5}{8}$ inch (15.9 mm) in diameter.	Aggregating more than 25 percent of the surface.
Oil spots	Aggregating more than a circle $\frac{1}{2}$ inch (12.7 mm) in diameter.	Aggregating more than a circle $\frac{3}{4}$ inch (19.1 mm) in diameter.	Aggregating more than 25 percent of the surface.
Scab	Materially detracts from the shape or texture, or aggregating more than a circle $\frac{5}{8}$ inch (9.5 mm) in diameter.	Seriously detracts from the shape or texture, or aggregating more than a circle $\frac{5}{8}$ inch (15.9 mm) in diameter.	Aggregating more than 25 percent of the surface.
Scale	Aggregating more than a circle $\frac{3}{8}$ inch (9.5 mm) in diameter.	Aggregating more than a circle $\frac{5}{8}$ inch (15.9 mm) in diameter.	Aggregating more than 25 percent of the surface.
Scars, Hail, and Thorn scratches	Deep or rough aggregating more than a circle $\frac{1}{4}$ inch (6.4 mm) in diameter; slightly rough with slight depth aggregating more than a circle $\frac{3}{4}$ inch (19.1 mm) in diameter; smooth or fairly smooth with slight depth aggregating more than a circle $1\frac{1}{8}$ inches (28.6 mm) in diameter.	Deep or rough aggregating more than a circle $\frac{1}{2}$ inch (12.7 mm) in diameter; slightly rough with slight depth aggregating more than a circle $1\frac{1}{8}$ inches (28.6 mm) in diameter; smooth or fairly smooth with slight depth aggregating more than 10 percent of fruit surface.	Deep or rough or unsightly that appearance is very seriously affected.
Skin breakdown	Aggregating more than a circle $\frac{1}{2}$ inch (12.7 mm) in diameter.	Aggregating more than a circle $\frac{3}{4}$ inch (19.1 mm) in diameter.	Aggregating more than 25 percent of the surface.
Sprayburn	Skin is hard and aggregating more than a circle $\frac{3}{4}$ inch (19.1 mm) in diameter.	Skin is hard and aggregating more than a circle $1\frac{1}{4}$ inches (31.8 mm) in diameter.	Aggregating more than 25 percent of the surface.
Sunburn	Skin is flattened, dry, darkened, or hard and the affected area exceeds 25 percent of the surface.	Skin is hard and affects more than one-third of the surface.	Aggregating more than 50 percent of the surface.

NOTE: References to area or aggregate area, or length are based on a tangerine 2½ inches in diameter (63.5 mm).

Dated: February 8, 1995.

Lon Hatamiya,
Administrator.

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