

**§ 51.1345**

(ii) Blister mite or canker worm injury which affects an aggregate area of more than three-fourths inch in diameter or which materially deforms or disfigures the fruit.<sup>2</sup>

(8) Disease: (i) Scab spots which are black, and which cover an aggregate area of more than one-half inch in diameter, except that scab spots of a russet character shall be considered under the definition of russetting.<sup>2</sup>

(ii) Sooty blotch which is thinly scattered over more than 15 percent of the surface, or dark heavily concentrated spots which affect an area of more than three-fourths inch in diameter.<sup>2</sup>

**Subpart—United States Standards for Pears for Canning**

SOURCE: 35 FR 6957, May 1, 1970, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981.

GENERAL

**§ 51.1345 General.**

All percentages shall be calculated on the basis of weight.

GRADES

**§ 51.1346 U.S. No. 1.**

“U.S. No. 1” consists of pears of one variety which are mature, handpicked, firm, well formed, free from scald, hard end, black end, internal breakdown, decay, worms and worm holes, and from damage caused by broken skins, limbrubs, sprayburn, sunburn, scab, russetting, bruises, hail, frost, drought spot, disease, insects, mechanical or other means. Unless otherwise specified, the pears shall not be further advanced than yellowish green. Tree-ripened pears and pears grown from late blooms shall not be considered as meeting the requirements of this grade. (See §§ 51.1349 and 51.1350.)

**§ 51.1347 U.S. No. 2.**

“U.S. No. 2” consists of pears of one variety which are mature, handpicked, firm, not seriously deformed, free from scald, hard end, black end, internal breakdown, decay, worms and worm holes, and free from serious damage by any other cause. Unless otherwise spec-

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ified, the pears shall not be further advanced than yellowish green. Tree-ripened pears and pears grown from late blooms shall not be considered as meeting the requirements of this grade. (See §§ 51.1349 and 51.1350.)

CULLS

**§ 51.1348 Culls.**

“Culls” are pears which do not meet the requirements of either of the foregoing grades.

SIZE

**§ 51.1349 Size.**

Size may be specified in connection with a grade by agreement between buyer and seller and stated in terms of minimum diameter or minimum and maximum diameters. Diameters shall be specified in inches and not less than eighth-inch fractions thereof. In addition, size may be stated in terms of ratio of length to diameter.

APPLICATION OF STANDARDS

**§ 51.1350 Application of standards.**

(a) Tolerances shall not apply in the application of the standards to determine the percentages of U.S. No. 1 and U.S. No. 2 quality, culls and off-size in a lot of pears; for example, when determining compliance with a grower-processor contract.

(b) *Tolerances.* The following tolerances, by weight, shall apply when a lot of pears has been sorted to meet a specific grade, such as a shipment to a processor which is intended to meet the requirements of the U.S. No. 1 grade:

(1) *For defects.* 10 percent for pears 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 the defects listed:

(i) 2 percent for pears which are affected by decay.

(ii) 5 percent for pears which are infested by worms or have worm holes.

(2) *For off-size.* 5 percent for pears which are smaller than any specified minimum size, and 10 percent for pears larger than any specified maximum size.

**Agricultural Marketing Service, USDA**

**§ 51.1401**

DEFINITIONS

**§ 51.1351 Mature.**

*Mature* means that the pear has reached the stage of maturity which will insure the proper completion of the ripening process.

**§ 51.1352 Handpicked.**

*Handpicked* means that the pears do not show evidence of having been on the ground.

**§ 51.1353 Firm.**

*Firm* means that the pear is fairly solid and yields only very slightly to moderate pressure, and is not wilted, shriveled, rubbery or flabby.

**§ 51.1354 Well formed.**

*Well formed* means that the pear has the shape characteristic of the variety, so that after paring, cutting in halves, and coring, each half of the pear shall be well formed. Bartlett pears shall have at least a fairly well developed neck.

[35 FR 6958, May 1, 1970, as amended at 35 FR 7249, May 8, 1970. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981]

**§ 51.1355 Damage.**

*Damage* means any injury or defect which materially affects the processing quality of the fruit. After paring, cutting in halves, and coring, each half of the pear shall be well formed or the pear is considered damaged. Pears showing surface blemishes shall be considered damaged when the injury cannot be completely removed in the ordinary process of paring for commercial use.

**§ 51.1356 Pears grown from late blooms.**

*Pears grown from late blooms.* Such pears often have excessively long stems (commonly termed "rat tails"), or may be misshapen or slightly rough. Such pears do not ripen properly for ordinary canning use.

**§ 51.1357 Seriously deformed.**

*Seriously deformed* means that the pear is so badly misshapen as to cause a loss during the usual commercial

preparation for use of over 20 percent, by weight, of the pear in excess of that which would occur if the pear were well formed. Round or apple-shaped pears shall not be considered seriously deformed.

**§ 51.1358 Serious damage.**

*Serious damage* means any injury or defect which cannot be removed during the usual commercial preparation for use without a loss of over 20 percent, by weight, of the pear in excess of that which would occur if the pear were not defective.

**§ 51.1359 Diameter.**

*Diameter* means the greatest dimension of the pear taken at right angles to a line running from the stem to the blossom end.

**Subpart—United States Standards for Grades of Pecans in the Shell<sup>1</sup>**

SOURCE: 41 FR 39303, Sept. 15, 1976, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981.

GRADES

**§ 51.1400 U.S. No. 1.**

"U.S. No. 1" consists of pecans in the shell which meet the following requirements:

- (a) Free from loose extraneous or foreign material.
- (b) Shells are: (1) Fairly uniform in color; and,
- (2) Free from damage by any cause.
- (c) Kernels are: (1) Free from damage by any cause.
- (d) For tolerances see § 51.1404.

**§ 51.1401 U.S. No. 2.**

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

- (a) No requirement for uniformity of color of shells; and,
- (b) Increased tolerances for defects see § 51.1404.

<sup>1</sup>Packing of the product in conformity with the requirements of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act or with applicable State laws and regulations.