

**§ 51.653**

**7 CFR Ch. I (1-1-01 Edition)**

**METRIC CONVERSION TABLE**

**§ 51.653 Metric conversion table.**

Inches	Milli- meters (mm)
1/4 equals .....	6.4
3/8 equals .....	9.5
1/2 equals .....	12.7
5/8 equals .....	14.3
3/4 equals .....	15.9
7/8 equals .....	19.1
1 equals .....	22.2
1 1/4 equals .....	25.4
1 1/2 equals .....	31.8
3 equals .....	38.1
3 1/4 equals .....	76.2
3 1/2 equals .....	79.4
3 3/4 equals .....	85.7
4 equals .....	88.9
4 1/4 equals .....	92.1
4 1/2 equals .....	96.8
4 3/4 equals .....	98.4
5 equals .....	100.0
5 1/4 equals .....	104.8
5 1/2 equals .....	109.5
5 3/4 equals .....	114.3
6 equals .....	120.7
6 1/2 equals .....	127.0

**Subpart—United States Standards for Grades of Oranges (Texas and States Other Than Florida, California, and Arizona)**

SOURCE: 34 FR 13909, Aug. 30, 1969; 34 FR 14325, Sept. 12, 1969, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981.

**GENERAL**

**§ 51.680 General.**

The standards in this subpart apply only to the common or sweet orange group and varieties belonging to the Mandarin group except tangerines for which separate U.S. Standards are issued.

**GRADES**

**§ 51.681 U.S. Fancy.**

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

- (a) Basic requirements:
  - (1) Discoloration:
    - (i) Not more than one-tenth of the surface, in the aggregate, may be affected by discoloration. (See § 51.700.)
  - (2) Firm;
  - (3) Mature;

- (4) Similar varietal characteristics;
- (5) Well colored;
- (6) Well formed; and,
- (7) Smooth texture.
- (b) Free from:
  - (1) Ammoniation;
  - (2) Bruises;
  - (3) Buckskin;
  - (4) Caked melanose;
  - (5) Creasing;
  - (6) Cuts not healed;
  - (7) Decay;
  - (8) Growth cracks;
  - (9) Scab;
  - (10) Skin breakdown;
  - (11) Sprayburn;
  - (12) Undeveloped segments; and,
  - (13) Wormy fruit.
- (c) Not injured by:
  - (1) Green spots;
  - (2) Oil spots;
  - (3) Split navels;
  - (4) Rough, wide or protruding navels;
  - (5) Scale;
  - (6) Scars; and,
  - (7) Thorn scratches.
- (d) Not damaged by any other cause.
- (e) For tolerances see § 51.689.

**§ 51.682 U.S. No. 1.**

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

- (a) Basic requirements:
  - (1) Discoloration:
    - (i) Not more than one-third of the surface, in the aggregate, may be affected by discoloration. (See § 51.700.)
  - (2) Firm;
  - (3) Mature;
  - (4) Similar varietal characteristics;
  - (5) Well formed;
  - (6) Fairly smooth texture; and,
  - (7) 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.
- (b) Free from:
  - (1) Bruises;
  - (2) Cuts not healed;
  - (3) Caked melanose;
  - (4) Decay;
  - (5) Growth cracks;
  - (6) Sprayburn;
  - (7) Undeveloped segments; and,
  - (8) Wormy fruit.

**Agricultural Marketing Service, USDA**

**§ 51.689**

- (c) Not damaged by any other cause.
- (d) For tolerances see § 51.689.

**§ 51.683 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-tenth of its surface, in the aggregate, affected by discoloration.

- (a) For tolerances see § 51.689.

**§ 51.684 U.S. No. 1 Bronze.**

The requirements for this grade are the same as for U.S. No. 1 except that all fruit must show some discoloration. Not less than the number of fruits required in § 51.689, Tables I and II, shall have more than one-third of their surface, in the aggregate, affected by discoloration. The predominating discoloration on these fruits shall be of rust mite type.

**§ 51.685 U.S. Combination.**

“U.S. Combination” consists of a combination of U.S. No. 1 and U.S. No. 2 oranges: *Provided*, That the number of U.S. No. 2 fruits specified in § 51.689, Tables I and II, are not exceeded.

**§ 51.686 U.S. No. 2.**

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

- (a) Basic requirements:
  - (1) Discoloration:
    - (i) Not more than one-half of the surface, in the aggregate, may be affected by discoloration. (See § 51.700.)
    - (2) Fairly firm;
    - (3) Mature;
    - (4) Similar varietal characteristics;
    - (5) Reasonably well colored;
    - (6) Not more than slightly misshapen, and,
    - (7) Not more than slightly rough.
  - (b) Free from:
    - (1) Bruises;
    - (2) Cuts not healed;
    - (3) Decay;

- (4) Growth cracks; and,
- (5) Wormy fruit.
- (c) Not seriously damaged by any other cause.
- (d) For tolerances see § 51.689.

**§ 51.687 U.S. No. 2 Russet.**

The requirements for this grade are the same as for U.S. No. 2 except that not less than the number of fruits required in § 51.689, Tables I and II, shall have more than one-half of their surface, in the aggregate, affected by discoloration.

**§ 51.688 U.S. No. 3.**

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

- (a) Basic requirements:
  - (1) Mature;
  - (2) Similar varietal characteristics;
  - (3) May be misshapen;
  - (4) May be slightly spongy;
  - (5) May have rough texture;
  - (6) Not seriously lumpy or cracked;
- and,
- (7) May be poorly colored.
  - (i) Not more than 25 percent of the surface may be of a solid dark green color.
- (b) Free from:
  - (1) Cuts not healed;
  - (2) Decay; and,
  - (3) Wormy fruit.
- (c) Not very seriously damaged by any other cause.
- (d) For tolerances see § 51.689.

**TOLERANCES**

**§ 51.689 Tolerances.**

In order to allow for variations incident to proper grading and handling in each of the foregoing grades, based on sample inspection, the number of defective or off-size specimens in the lot, shall be within the limitations specified in Tables I and II. No tolerance shall apply to wormy fruit.