

**§ 52.810**

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

not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

**ALLOWANCES FOR QUALITY FACTORS**

**§ 52.810 Allowances for quality factors.**

**TABLE I—ALLOWANCES FOR QUALITY FACTORS**

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

**LOT COMPLIANCE**

(SStd.)

<sup>2</sup> 0-20

**§ 52.811 Ascertaining the grade of a lot.**

The grade of a lot of frozen red tart pitted cherries covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§§ 52.1 through 52.83).

**SCORE SHEET**

**§ 52.812 Score sheet for frozen red tart pitted cherries.**

Size and kind of container .....	.....
Container mark or identification .....	.....
Label (style of pack, ratio of fruit to sugar, etc., if shown) .....	.....
Net weight (ounces) .....	.....
Size <sup>1</sup> .....	.....

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

Total score .....	100
Normal flavor .....	.....
Grade .....	.....

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

**Subpart—United States Standards for Grades of Dates**

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

**PRODUCT DESCRIPTION, STYLES, AND GRADES**

**§ 52.1001 Product description.**

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

**§ 52.1002 Styles of dates.**

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

(b) *Pitted* or *pitted dates* means whole dates from which the pits have been removed.

(c) *Pieces or date pieces* means dates that have been cut or sliced into small pieces and that can be handled as individual units.

(d) *Macerated or macerated dates* means dates that have been ground, chopped, mashed, or broken or that have been cut or sliced into small pieces and that cannot be handled as individual units.

**§ 52.1003 Grades of dates.**

(a) *U.S. Grade A* or *U.S. Fancy* is the quality of whole or pitted dates that are of one variety, that possess a good color, that are practically uniform in size, that are practically free from defects, that possess a good character, and that score not less than 90 points when scored in accordance with the scoring system outlined in this subpart.

(b) *U.S. Grade B* or *U.S. Choice* is the quality of whole or pitted dates other than whole dry dates for processing that are of one variety, that possess a reasonably good color, that are reasonably uniform in size, that are reasonably free from defects, that possess a reasonably good character, and that score not less than 80 points when scored in accordance with the scoring system outlined in this subpart.

(c) *U.S. Grade B (Dry)* or *U.S. Choice (Dry)* is the quality of whole dry dates for processing that are of one variety, that possess a reasonably good color, that are reasonably uniform in size, that are reasonably free from defects, that possess a reasonably good character, and that score not less than 80 points when scored in accordance with the scoring system outlined in this subpart.

(d) *U.S. Grade C* or *U.S. Standard* is the quality of whole or pitted dates other than whole dry dates for processing that are of one variety or of date pieces or macerated dates that possess a fairly good color, that are fairly uniform in size except for date pieces or macerated dates, that are fairly free from defects, that possess a fairly good character, and that score not less than 70 points when scored in accordance with the scoring system outlined in this subpart.

(e) *U.S. Grade C (Dry)* or *U.S. Standard (Dry)* is the quality of whole dry dates

for processing that are of one variety, that possess a fairly good color, that are fairly uniform in size, that are fairly free from defects, that possess a fairly good character, and that score not less than 70 points when scored in accordance with the scoring system outlined in this subpart.

(f) *Substandard* is the quality of dates that fail to meet the requirements of U.S. Grade C or U.S. Standard or U.S. Grade C (Dry) or U.S. Standard (Dry), whichever is applicable.

**FACTORS OF QUALITY**

**§ 52.1004 Ascertaining the grade.**

In addition to considering other requirements outlined in the standards, the following quality factors are evaluated:

(a) *Factor not related by score points.*  
(1) Varietal requirement.

(b) *Factors rated by score points.* The relative importance of each factor which is scored is expressed numerically on the scale of 100. The maximum number of points that may be given such factors are:

	Points
(1) Color .....	20
(2) Uniformity of size .....	10
(3) Absence of defects .....	30
(4) Character .....	40
Total score .....	100

**§ 52.1005 Ascertaining the rating for the factors which are scored.**

The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive (for example, "18 to 20 points" means 18, 19, or 20 points).

**§ 52.1006 Color.**

(a) *(A) classification.* Whole or pitted dates that possess a good color may be given a score of 18 to 20 points. "Good color" means that the color of the dates is practically uniform; and, with respect to dates that are predominantly light amber in color, there may be not more than 5 percent by count of dates that are dark amber in color;