

§ 52.1009

7 CFR Ch. I (1-1-05 Edition)

Affected by
Souring.
Mold.
Dirt.
Insect infestation.
Foreign material.
Decay.

Not more than 1/10 of the total allowance, or 2 percent, by weight of the dates, may be affected by decay.

§ 52.1009 Character.

(a) (A) classification. Whole or pitted dates that possess a good character may be given a score of 36 to 40 points. "Good character" means that not less than 75 percent, by weight, of the dates are well developed, well fleshed, and soft, or at the time of packing are in a state of ripeness that within 15 days will develop into such character; and the remainder may possess a reasonably good character including not more than a total of 2 percent, by weight, of the dates that may possess semi-dry calyx ends and none may possess dry calyx ends.

(b) (B) classification. If the whole or pitted dates or whole dry dates for processing possess a reasonably good character, a score of 32 to 35 points may be given. Dates that fall into this classification shall not be graded above U.S. Grade B or U.S. Choice or U.S. Grade B (Dry) or U.S. Choice (Dry), whichever is applicable, regardless of the total score for the product (this is a limiting rule).

(1) "Reasonably good character" with respect to whole or pitted dates other than whole dry dates for processing means that the dates are pliable; that not less than 75 percent, by weight, of the dates are reasonably well developed and reasonably well fleshed, or at time of packing are in a state of ripeness that within 15 days will develop into such character and the remainder may possess a fairly good character including not more than 10 percent, by weight, of the dates that may possess semi-dry calyx ends and dry calyx ends: *Provided*, That not more than 2 percent, by weight, of the dates may possess dry calyx ends.

(2) "Reasonably good character" with respect to whole dry dates for processing means that the dates may be firm and dry; that not less than 75 percent, by weight, of the dates are rea-

sonably well developed and reasonably well fleshed and that the remainder are fairly well developed and fairly well fleshed.

(c) (C) classification. If the whole or pitted dates, whole dry dates for processing, date pieces, or macerated dates possess a fairly good character, a score of 28 to 31 points may be given. Dates that fall into this classification shall not be graded above U.S. Grade C or U.S. Standard or U.S. Grade C (Dry) or U.S. Standard (Dry), whichever is applicable, regardless of the total score for the product (this is a limiting rule). "Fairly good character" has the following meanings with respect to the following styles:

(1) *Whole; pitted.* (i) In whole or pitted dates other than whole dry dates for processing the dates may be firm but are pliable; may possess semi-dry calyx ends; and not less than 80 percent, by weight, of the dates are fairly well developed and are fairly well fleshed, or at time of packing are in a state of ripeness that within 15 days will develop into such character and the remainder may fail to possess such fairly good character or may possess dry calyx ends.

(ii) In whole dry dates for processing the dates may be firm and dry but are fairly well developed and fairly well fleshed.

(2) *Pieces; macerated.* The character may be variable throughout the units or mass but not seriously affected by dry calyx end material or inedible portions of dates.

(d) (SStd) classification. Dates that fail to meet the requirements of paragraph (c) of this section may be given a score of 0 to 27 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

LOT INSPECTION AND CERTIFICATION

§ 52.1010 Ascertaining the grade of a lot.

The grade of a lot of the processed product 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

Agricultural Marketing Service, USDA

§ 52.1844

thereof, and certain other processed food products (§§ 52.1 to 52.87).

[22 FR 3547, May 22, 1957. Redesignated at 42 FR 32514, June 27, 1977 and further redesignated at 46 FR 63203, Dec. 31, 1981]

SCORE SHEET

§ 52.1011 Score sheet for dates.

| | |
|--|-------|
| Size and kind of container | |
| Container mark or identification | |
| Label or brand | |
| Net weight | |
| Style | |
| Count (per lb.) | |
| Moisture content (if determined) | |
| One variety <input type="checkbox"/> Yes <input type="checkbox"/> No | |

| | | | |
|---------------------|-----|---|--|
| Factors | | | |
| Score points. | | | |
| Color | 20 | (A) 18-20 (B) (B-Dry) 16-17 (C) (C-Dry) 14-15 (SStd) 10-13 | |
| Uniformity of size. | 10 | (A) 9-10 (B) (B-Dry) 8 (C) (C-Dry) 7 (SStd) 6-10 | |
| Absence of defects. | 30 | (A) 27-30 (B) (B-Dry) 24-26 (C) (C-Dry) 21-23 (SStd) 10-20 | |
| Character | 40 | (A) 36-40 (B) (B-Dry) 32-35 (C) (C-Dry) 28-31 (SStd) 10-27 | |
| Total score | 100 | | |

Grade.

¹ Limiting rule.

Subpart—United States Standards for Grades of Processed Raisins ¹

SOURCE: 41 FR 34751, Aug. 17, 1976, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981.

§ 52.1841 Product description.

Processed Raisins are dried grapes of the Vinifera varieties, such as Thompson Seedless (Sultanina), Muscat of Alexandria, Muscatel Gordo Blanco, Sultana, Black Corinth or White Corinth. The processed raisins are prepared from clean, sound, dried grapes; are

¹ Compliance with the provisions 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.

properly stemmed and capstemmed except for cluster or uncapstemmed raisins; are properly seeded in seeded styles; are sorted or cleaned, or both; and except for cluster or uncapstemmed raisins, are washed in water to assure a wholesome product.

§ 52.1842 Product description of Layer or (Cluster) raisins with seeds.

Raisins with Seeds that are referred to as *Layer or Cluster raisins* means that the raisins have not been detached from the main bunch.

§ 52.1843 Summary of types (varieties) of processed raisins.

- (a) Type I—Seedless Raisins.
 - (1) Natural.
 - (2) Dipped, Vine-dried, or similarly processed raisins.
- (b) Type II—Golden Seedless Raisins.
- (c) Type III—Raisins with Seeds.
 - (1) Natural.
 - (i) Seeded (seeds removed).
 - (ii) Unseeded-capstemmed (loose).
 - (iii) Unseeded-uncapstemmed (loose).
 - (iv) Layer (or Cluster).
 - (2) Dipped, Vine-dried, or other similarly processed raisins.
 - (i) Seeded (seeds removed).
 - (ii) Unseeded-capstemmed (loose).
 - (iii) Unseeded-uncapstemmed (loose).
- (d) Type IV—Sultana Raisins.
- (e) Type V—Zante Currant Raisins.
 - (1) Unseeded.
 - (2) Seeded.
- (f) Type VI—Mixed Types or Varieties of Raisins. A mixture of two or more different types (varieties) of raisins including sub-types outlined in this section but other than: (1) Mixtures containing Layer or Cluster Raisins with seeds; (2) Mixtures containing Unseeded-capstemmed and Unseeded-uncapstemmed Raisins with Seeds; and (3) mixture of Seeded and Unseeded Raisins with Seeds.

[41 FR 34751, Aug. 17, 1976. Redesignated at 42 FR 32514, June 27, 1977 and at 46 FR 63203, Dec. 31, 1981, as amended at 63 FR 72101, Dec. 31, 1998]

§ 52.1844 Definition of terms.

- (a) *Capstems* means small woody stems exceeding 1/8-inch in length which attach the raisins to the branches of the bunch.