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(b) A *piece of stem* means a portion of the branch or main stem.

(c) *Seeds* refers to whole, fully developed seeds which have not been removed during the processing of seeded raisins with seeds.

(d) *Damaged raisins* means raisins affected by sunburn, scars, insect injury, mechanical injury, or other similar means which seriously affect the appearance, edibility, keeping quality, or shipping quality of the raisins. In seeded Raisins with Seeds, mechanical injury resulting from normal seeding operations is not considered damage.

(e) *Sugared* means either external or internal sugar crystals are present and the accumulation of such crystallized fruit sugars in the flesh or on the surface of the raisins is readily apparent.

(f) *Grit, sand, or silt* means any particle or earthy material.

(g) *Moisture* means the percentage by weight of the processed raisins, exclusive of branch and heavy stem material, that is moisture when determined by the "Dried Fruit Moisture Tester Method" or in accordance with other methods that give equivalent results.

(h) *Slightly discolored* means a raisin affected by a brown to dark brown discolored area around the capstem end of the raisin that is less than the area of a circle $\frac{1}{8}$ -inch in diameter.

(i) *Discolored* means a raisin affected by a brown to dark brown discolored area around the capstem end of the raisin that equals or exceeds the area of a circle $\frac{1}{8}$ -inch in diameter; *Provided*, That the overall appearance, keeping quality, and edibility of the product are not seriously affected.

(j) *Well-matured* means raisins that are full-fleshed, may have fine wrinkles and are rounded in appearance.

(k) *Reasonably well-matured* means raisins that are reasonably full-fleshed and may have shallow wrinkles with thick edged ridges.

(l) *Fairly well-matured* means raisins that are thin-fleshed and angular in appearance.

(m) *Substandard development* means raisins that are practically lacking in flesh.

(n) *Undeveloped* refers to extremely light berries that are lacking in sugary tissue indicating incomplete development; are reddish in color; are com-

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pletely shriveled; have fine wrinkles on smaller units and moderately deep wrinkles on slightly larger units; and are commonly referred to as "worthless."

TYPE I—SEEDLESS RAISINS

§ 52.1845 Sizes of seedless raisins.

The size designations and measurement requirements for the respective sizes are:

(a) *Select* size raisins means that no more than 60 percent, by weight, of all the raisins will pass through round perforations $\frac{23}{64}$ -inch in diameter, but not more than 10 percent, by weight, of all the raisins may pass through round perforations $\frac{20}{64}$ -inch in diameter.

(b) *Small* or *midget* size raisins means that 95 percent, by weight, of all the raisins will pass through round perforations $\frac{24}{64}$ -inch in diameter, and not less than 70 percent, by weight, of all raisins will pass through round perforations $\frac{23}{64}$ -inch in diameter.

(c) *Mixed* size raisins means a mixture which does not meet either the requirements for "select" size or for "small" or "midget" size.

§ 52.1846 Grades of seedless raisins.

(a) "U.S. Grade A" is the quality of seedless raisins that have similar varietal characteristics; that have a good typical color; that have a good characteristic flavor; that show development characteristics of raisins prepared from well-matured grapes with not less than 80 percent, by weight, of raisins that are well-matured or reasonably well-matured; that contain not more than 18 percent, by weight, of moisture for all varieties of seedless raisins except the Monukka variety, which may contain not more than 19 percent, by weight, of moisture; and that meet the additional requirements outlined in Table I of this subpart.

(b) "U.S. Grade B" is the quality of seedless raisins that have similar varietal characteristics; that have a reasonably good typical color; that have a good characteristic flavor; that show development characteristics of raisins prepared from reasonably well-matured grapes with not less than 70 percent, by weight, of raisins that are well-matured or reasonably well-matured; that

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contain not more than 18 percent, by weight, of moisture for all varieties of seedless raisins except the Monukka variety, which may contain not more than 19 percent, by weight, of moisture; and that meet the additional requirements outlined in Table I of this subpart.

(c) "U.S. Grade C" is the quality of seedless raisins that have similar varietal characteristics; that have a fairly good typical color; that have a fairly good flavor; that show development characteristics of raisins prepared from

fairly well-matured grapes with not less than 55 percent, by weight, of raisins that are well-matured or reasonably well-matured; that contain not more than 18 percent, by weight, of moisture for all varieties of seedless raisins except the Monukka variety, which may contain not more than 19 percent, by weight, of moisture; and that meet the additional requirements outlined in Table I of this subpart.

(d) "Substandard" is the quality of seedless raisins that fail to meet the requirements of U.S. grade C.

TABLE I—ALLOWANCES FOR DEFECTS IN TYPE I, SEEDLESS RAISINS AND TYPE II, GOLDEN SEEDLESS RAISINS

Defects	U.S. Grade A	U.S. Grade B	U.S. Grade C
Maximum count (per 96 ounces)			
Pieces of stem	1	2	4
Maximum count (per 16 ounces)			
Capstems	15	25	35
Maximum (percent by weight)			
Sugared	5	10	15
Discolored, damaged or moldy raisins	4	6	9
Provided these limits are not exceeded:			
Damaged	2	3	5
Moldy	2	3	4
Total			
Substandard development and undeveloped:			
Selected size	1	1½	2
Mixed size	1	2	3
Small (Midget) size	2	3	5
Appearance or edibility of product			
Slightly discolored or damaged by fermentation or any other defect not described above.	May not be affected	May not be more than slightly affected.	May not be materially affected.
Grit, sand, or silt	None of any consequence may be present that affects the appearance or edibility of the product.		Not more than a trace may be present that affects the appearance or edibility of the product.

TYPE II—GOLDEN SEEDLESS RAISINS

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The color of Golden Seedless Raisins is not a factor of quality for the purpose of these grades. The color require-

ments applicable to the respective color designations are as follows:

(a) "Well colored" means that the raisins are practically uniform in color and may range from yellow or golden to light amber color with a predominating yellow or golden color and that not more than ½ of 1 percent, by