

TABLE V— ALLOWANCES FOR DEFECTS IN ZANTE CURRANT RAISINS—Continued

Defects	Maximum count	
	U.S. Grade A	U.S. Grade B
Seeds (in Seeded style) .....	12 per 16 ounces .....	15 per 16 ounces.
	Maximum (percent by weight)	
Capstems — Zantes with capstems and loose capstems (include one Zante with each loose capstem).	1½ .....	2
Sugared .....	5 .....	10
Discolored, damaged, or moldy .....	5 .....	7
Provided these limits are not exceeded:		
Damaged .....	2 .....	3
Moldy .....	3 .....	4
Substandard Development and Undeveloped .....	2 .....	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.
Grit, sand, or silt .....	None of any consequence may be present that affects the appearance or edibility of the product.	

(b) “U.S. Grade B” is the quality of Zante Currant Raisins that have similar varietal characteristics; that have a reasonably good typical color; that have a good characteristic flavor; that have development characteristics of raisins prepared from reasonably well-matured and/or fairly well matured grapes; that contain not more than 20 percent, by weight, of moisture; and meet the additional requirements as outlined in Table V of this subpart.

(c) “Substandard” is the quality of Zante Currant Raisins that fail to meet the requirements of U.S. Grade B.

TYPE VI—MIXED TYPES OF RAISINS

**§ 52.1858 Grades of mixed types or varieties of raisins.**

The grade of a lot of mixed types of processed raisins shall be the lower (or lowest) grade of any varietal type in the mixture based on the respective requirements for each type, except for moisture, in accordance with this subpart. Mixed types of processed raisins of U.S. Grade A, U.S. Grade B, or U.S. Grade C may contain not more than 18 percent, by weight, of moisture. Mixed types of processed raisins that as a mixture exceed 18 percent, by weight, of moisture are “Substandard.”

**Subpart—United States Standards for Grades of Dried Prunes**

SOURCE: 21 FR 8177, Oct. 25, 1956, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981.

PRODUCT DESCRIPTION, VARIETAL TYPES, SIZES, GRADES

**§ 52.3181 Product description.**

Dried prunes are prepared from sound, properly matured prune plums from which the greater portion of moisture is removed by drying. The dried prunes are cleaned to assure a wholesome product; they may be treated with water or steam; and a safe and suitable preservative may be added.

[30 FR 11596, Sept. 10, 1965. Redesignated at 42 FR 32514, June 27, 1977 and further redesignated at 46 FR 63203, Dec. 31, 1981]

**§ 52.3182 Varietal types of dried prunes.**

- (a) *Type I.* French; or Robe; or a mixture of French and Robe.
- (b) *Type II.* Italian.
- (c) *Type III.* Imperial; or Sugar; or a mixture of Imperial and Sugar.
- (d) *Type IV.* Any other types; or mixtures of any types other than mixtures in Type I and Type III of this section.