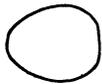


TABLE I
SIZE - CANNED WHOLE AND PITTED RIPE OLIVES

DESIGNATION	COUNT PER POUND	ILLUSTRATION	APPROXIMATE DIAMETER RANGE ILLUSTRATED (mm)
SMALL	128 - 140		16 - 17
MEDIUM	106 - 121		17 - 19
LARGE	91 - 105		19 - 20
EXTRA LARGE	65 - 88		20 - 22
JUMBO	51 - 60		22 - 24
COLOSSAL	41 - 50		24 - 26
SUPER COLOSSAL	40 or less		26 and over

[42 FR 38585, July 29, 1977, as amended at 46 FR 39564, Aug. 4, 1981. Redesignated at 46 FR 63203, Dec. 31, 1981, and amended at 48 FR 41012, Sept. 13, 1983]

§ 52.3755 Minimum drained weights.

(a) *General.* (1) The minimum drained weights for the various applicable styles in Table II and III are not incorporated in the grade of the finished product since drained weight, as such, is not a factor of quality for the purposes of these grades.

(2) The minimum drained weights are based on equalization of the product 30 days or more after the product has been canned.

(b) *Method for determining drained weight.* The drained weight of canned

ripe olives is determined by emptying the contents of the container upon a U.S. Standard No. 8 circular sieve of proper diameter containing eight meshes to the inch (2.3 mm (0.0937 inch), ±3 percent, square openings) so as to distribute the product evenly over the sieve. Without shifting the product, incline the sieve at an angle of 17 degrees to 20 degrees to facilitate drainage and allow to drain for 2 minutes. The weight of drained olives is the weight of the sieve and product less the weight of the dry sieve. A sieve 20 mm (8 inches) in diameter is used for

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containers with total contents of 1.5 kg (3.3 lbs) and less, and a sieve 30 mm (12 inches) in diameter is used for containers with total contents greater than 1.5 kg (3.3 lbs).

(c) *Compliance with minimum drained weights.* A lot of canned ripe olives is considered as meeting the minimum drained weights if the following criteria are met:

(1) The average of the drained weights from all the sample units in the sample is equal to or greater than the acceptance value for drained weights for the size (designated as “ \bar{X}_2 ” in Tables II and III); and

(2) There shall be no unreasonable shortage in any individual container.

TABLE II—ACCEPTANCE VALUES FOR DRAINED WEIGHTS—WHOLE

	211 × 304		300 × 407		603 × 700	
	\bar{X}_d ounces	\bar{X}_d grams	\bar{X}_d ounces	\bar{X}_d grams	\bar{X}_d ounces	\bar{X}_d grams
Small	4.5	127.5	7.75	219.7	66.0	1871.1
Medium	4.5	127.5	7.75	219.7	66.0	1871.1
Large	4.5	127.5	7.75	219.7	66.0	1871.1
Extra large	4.5	127.5	7.5	212.6	66.0	1871.1
Jumbo	4.0	113.4	7.25	205.5	64.0	1814.4
Colossal	4.0	113.4	7.25	205.5	64.0	1814.4
Super colossal	4.0	113.4	7.25	205.5	64.0	1814.4

TABLE II—ACCEPTANCE VALUES FOR DRAINED WEIGHTS—PITTED

	211 × 304		300 × 407		603 × 700	
	\bar{X}_d ounces	\bar{X}_d grams	\bar{X}_d ounces	\bar{X}_d grams	\bar{X}_d ounces	\bar{X}_d grams
Small	3.25	92.1	6.0	170.1	51.0	1445.8
Medium	3.25	92.1	6.0	170.1	51.0	1445.8
Large	3.5	99.2	6.0	170.1	51.0	1445.8
Extra large	3.5	99.2	6.0	170.1	51.0	1445.8
Jumbo	3.25	92.1	5.75	163.0	49.0	1389.1
Colossal	3.25	92.1	5.75	163.0	49.0	1389.1
Super colossal	3.25	92.1	5.75	163.0	49.0	1389.1

TABLE III—ACCEPTANCE VALUE FOR DRAINED WEIGHTS (OUNCES)

	Water capacity oz. avdp.	Halved, segmented, sliced		Chopped	
		X_d	LL	X_d	LL
200 × 214		2.3	1.9	4.2	3.9
211 × 200	4.9	2.3	1.9	4.2	3.9
305 × 109		3.0	2.6	5.5	5.2
307 × 113		3.0	2.6	5.5	5.2
211 × 304	8.65	3.8	3.4	7.6	7.2
No. 300 (300 × 407)	15.2	6.5	6.1	13.3	12.7
No. 10 (603 × 700)	109.45	55.0	53.4	90.0	87.8
No. 10 (brine pack)				64.0	62.4

BROKEN PITTED

No. 300 (300 × 407)	15.2	5.6	4.7		
No. 10 (603 × 700)	109.45	51.0	48.8		

TABLE III—ACCEPTANCE VALUE FOR DRAINED WEIGHTS (GRAMS)

	Water capacity	Halved, segmented, sliced		Chopped	
		X_d	LL	X_d	LL
200 × 214		65.2	53.9	119.1	110.6
211 × 200	138.9	65.2	53.9	119.1	110.6
305 × 109		85.0	73.7	155.9	147.4
307 × 113		85.0	73.7	155.9	147.4
211 × 304	245.2	107.7	96.4	215.4	204.1
No. 300 (300 × 407)	430.9	184.2	172.9	377.0	360.0

TABLE III—ACCEPTANCE VALUE FOR DRAINED WEIGHTS (GRAMS)—Continued

	Water capacity	Halved, segmented, sliced		Chopped	
		X_d	LL	X_d	LL
No. 10 (603 × 700)	3102.8	1559.2	1513.8	2551.4	2489.0
No. 10 (brine pack)	1814.3	1769.0
BROKEN PITTED					
No. 300 (300 × 407)	430.9	158.8	133.2
No. 10 (603 × 700)	3102.8	1445.8	1383.4

[42 FR 38585, July 29, 1977; 42 FR 44542, Sept. 6, 1977, as amended at 46 FR 39566, Aug. 4, 1981. Redesignated at 46 FR 63203, Dec. 31, 1981]

§ 52.3756 Grades of canned ripe olives.

(a) *U.S. Grade A* is the quality of canned ripe olives of whole, pitted, halved, segmented, sliced, and chopped styles that has a good flavor, that has a good color, that is practically free from defects, that has a good character; and that for those factors which are rated in accordance with the scoring system outlined in this subpart, the total score is not less than 90 points: *Provided*, That such canned ripe olives may have a reasonably good color if the total score is not less than 90 points; and further *Provided*, That in the styles of whole and pitted olives, the variation in diameters does not exceed 4 mm, and of the 90 percent, by count, of the most uniform in size, the diameter of the largest does not exceed the diameter of the smallest by more than 3 mm.

(b) *U.S. Grade B* is the quality of canned ripe olives of whole, pitted, halved, segmented, sliced, and chopped styles that has a good flavor, that has a reasonably good color, that is reasonably free from defects, that has a reasonably good character; and that for those factors which are rated in accordance with the scoring system outlined in this subpart, the total score is not less than 80 points: *Provided*, That for the styles of whole and pitted olives, the variation in diameters does not exceed 8 mm, and of the 80 percent, by count, of the most uniform in size, the diameter of the largest does not exceed the diameter of the smallest by more than 4 mm.

(c) *U.S. Grade C* is the quality of canned ripe olives of whole, pitted, halved, segmented, sliced, chopped, and broken pitted styles that has a reason-

ably good flavor, that has a fairly good color, that is fairly free from defects, that has a fairly good character; and that for those factors which are rated in accordance with the scoring system outlined in this subpart, the total score is not less than 70 points; *Provided*, That for the styles of whole and pitted olives, of the 60 percent, by count, of the most uniform in size, the diameter of the largest does not exceed the diameter of the smallest by more than 4 mm.

(d) *Substandard* is the quality of canned ripe olives of any style that fail to meet the applicable requirements for U.S. Grade C.

[42 FR 38585, July 29, 1977. Redesignated at 46 FR 63203, Dec. 31, 1981, and amended at 48 FR 41013, Sept. 13, 1983]

§ 52.3757 Standard sample unit size.

Compliance with requirements for the various quality factors except “size designation” is based on the following standard sample unit size for the applicable style:

- (a) *Whole and pitted*—50 olives.
- (b) *Halved*—100 units.
- (c) *All other styles*—255 g (9 ounces).

§ 52.3758 Determining the grade of a sample unit.

(a) *General*. In addition to considering other requirements outlined in the standards the following quality factors are evaluated:

(1) *Factors not rated by score points*. (i) Flavor; (ii) Uniformity of size (styles of whole and pitted only).

(2) *Factors rated by score points*. The relative importance of each factor which is scored is expressed numerically on the scale of 100. The maximum