

§51.1016

7 CFR Ch. I (1-1-08 Edition)

(d) Scars which are dark, rough, or deep and aggregate more than 5 percent of the fruit surface, or scars which are fairly light in color, slightly rough, or of slight depth and aggregate more than 10 percent of the fruit surface, or scars which are light colored, fairly smooth, with no depth and aggregate more than 25 percent of the fruit surface;

(e) Thorn scratches when the injury is not well healed, or when dark colored, rough or deep and aggregates more than 5 percent of the fruit surface, or when light colored, fairly smooth and concentrated and aggregates more than 10 percent of the fruit surface, or light colored and scattered thorn injury which detracts from the appearance of the fruit to a greater extent than the 10 percent light colored concentrated injury;

(f) Scale when the appearance of the fruit is affected to a greater extent than that of a lime which has a blotch the area of a circle one-half inch in diameter;

(g) Sunburn which causes decided flattening of the fruit, marked drying or dark discoloration of the skin, material drying of the flesh underneath the affected area, or which affects more than 10 percent of the fruit surface;

(h) Scab which seriously affects shape or texture;

(i) Blanching when more than 50 percent, in the aggregate, of the fruit surface shows a whitish to yellowish green area or areas because of shading, resting on the surface of the ground, or contact with other fruit on the tree. Such areas are not to be confused with limes which are turning yellow due to the ripening process;

(j) Yellow color when plainly visible and caused by the ripening process;

(k) Discoloration caused by rust mite, melanose or other means, when fairly smooth and more than 50 percent of the fruit surface is affected, or when slightly rough and more than 25 percent of the fruit surface is affected; and,

(l) Buckskin when more unsightly than the maximum discoloration allowed, or the fruit texture is seriously affected.

§51.1016 Diameter.

Diameter means the greatest dimension measured at right angles to a line from stem to blossom end of the fruit.

Subpart—United States Standards for Grades of Florida Oranges and Tangelos

SOURCE: 61 FR 20708, May 8, 1996, unless otherwise noted.

GENERAL

§51.1140 General.

The standards contained in this subpart apply only to the common or sweet orange group and varieties and hybrids of varieties belonging to the Mandarin group, except tangerines, and to the citrus fruit commonly known as "tangelo"—a hybrid between tangerine or mandarin orange (*Citrus reticulata*) with either the grapefruit or pomelo (*C. paradisi* and *C. grandis*). Separate U.S. standards apply to tangerines. The standards for internal quality contained in §§51.1176 through 51.1179 apply only to common sweet oranges (*Citrus sinensis* (L.) Osbeck).

GRADES

§51.1141 U.S. Fancy.

"U.S. Fancy" consists of oranges which meet the following requirements:

(a) Basic requirements:

(1) Discoloration: Not more than one-tenth of the surface, in the aggregate, may be affected by discoloration. (See §51.1161.);

(2) Firm;

(3) Mature;

(4) Similar varietal characteristics;

(5) Smooth texture;

(6) Well colored; and,

(7) Well formed.

(b) Free from:

(1) Ammiation;

(2) Buckskin;

(3) Caked melanose;

(4) Creasing;

(5) Decay;

(6) Scab;

(7) Split navels;

(8) Sprayburn;

(9) Undeveloped segments;

(10) Unhealed skin breaks; and,

- (11) Wormy fruit.
- (c) Free from injury caused by:
 - (1) Bruises;
 - (2) Green spots;
 - (3) Oil spots;
 - (4) Rough, wide or protruding navels;
 - (5) Scale;
 - (6) Scars;
 - (7) Skin breakdown; and,
 - (8) Thorn scratches.
- (d) Free from damage caused by:
 - (1) Dirt or other foreign material;
 - (2) Disease;
 - (3) Dryness or mushy condition;
 - (4) Hail;
 - (5) Insects;
 - (6) Riciness or woodiness;
 - (7) Sunburn; and,
 - (8) Other means.
- (e) For tolerances see §51.1151.
- (f) Internal quality: Lots meeting the internal requirements for "U.S. Grade AA Juice (Double A)" or "U.S. Grade A Juice" may be so specified in connection with the grade. (See §§51.1176-51.1179.)

§51.1142 U.S. No. 1 Bright.

The requirements for this grade are the same as for U.S. No. 1 except that fruit shall have not more than one-fifth of its surface, in the aggregate, affected by discoloration.

- (a) For tolerances see §51.1151.
- (b) Internal quality: Lots meeting the internal requirements for "U.S. Grade AA Juice (Double A)" or "U.S. Grade A Juice" may be so specified in connection with the grade. (See §§51.1176-51.1179.)

§51.1143 U.S. No. 1.

"U.S. No. 1" consists of oranges which meet the following requirements:

- (a) Basic requirements:
 - (1) Color;
 - (i) Early and midseason varieties shall be fairly well colored.
 - (ii) For Valencia and other late varieties, not less than 50 percent, by count, shall be fairly well colored and the remainder reasonably well colored.
 - (2) Discoloration: Not more than one-third of the surface, in the aggregate, may be affected by discoloration. (See §51.1161.);
 - (3) Fairly smooth texture;
 - (4) Firm;

- (5) Mature;
- (6) Similar varietal characteristics; and,
- (7) Well formed.
 - (b) Free from:
 - (1) Decay;
 - (2) Unhealed skin breaks; and,
 - (3) Wormy fruit.
 - (c) Free from damage caused by:
 - (1) Ammoniation;
 - (2) Bruises;
 - (3) Buckskin;
 - (4) Caked melanose;
 - (5) Creasing;
 - (6) Dirt or other foreign material;
 - (7) Disease;
 - (8) Dryness or mushy condition;
 - (9) Green spots;
 - (10) Hail;
 - (11) Insects;
 - (12) Oil spots;
 - (13) Riciness or woodiness;
 - (14) Scab;
 - (15) Scale;
 - (16) Scars;
 - (17) Skin breakdown;
 - (18) Split, rough or protruding navels;
 - (19) Sprayburn;
 - (20) Sunburn;
 - (21) Thorn scratches; and,
 - (22) Other means.
- (d) For tolerances see §51.1151.
- (e) Internal quality: Lots meeting the internal requirements for "U.S. Grade AA Juice (Double A)" or "U.S. Grade A Juice" may be so specified in connection with the grade. (See §§51.1176-51.1179.)

§51.1144 U.S. No. 1 Golden.

The requirements for this grade are the same as for U.S. No. 1 except that not more than 30 percent, by count, of the fruit shall have more than one-third of their surface, in the aggregate, affected by discoloration.

- (a) For tolerances see §51.1151.
- (b) Internal quality: Lots meeting the internal requirements for "U.S. Grade AA Juice (Double A)" or "U.S. Grade A Juice" may be so specified in connection with the grade. (See §§51.1176-51.1179.)

§51.1145 U.S. No. 1 Bronze.

The requirements for this grade are the same as for U.S. No. 1 except at least 30 percent, by count, of the fruit shall have more than one-third of their