

shall not be graded above U.S. Grade C, regardless of the total score for the product (this is a limiting rule). "Fairly free from defects" means that the number of defects that may be present does not exceed the number specified for the type of defects in Table IV.

(e) (*SStd.*) *classification*. Canned red tart pitted cherries that fail to meet the requirements for Grade C for any reason may be given a score of 0 to 20 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

**§ 52.781 Character.**

(a) *General*. The factor of character refers to the physical characteristics of the flesh of the cherries.

(b) (*A*) *classification*. Canned red tart pitted cherries that have a good character may be given a score of 27 to 30 points. "Good character" means that the cherries are thick-fleshed and have a firm, tender texture.

(c) (*B*) *classification*. Canned red tart pitted cherries that have a reasonably

good character may be given a score of 24 to 26 points. Canned red tart pitted cherries that fall into this classification shall not be graded above U.S. Grade B, regardless of the total score for the product (this is a limiting rule). "Reasonably good character" means that the cherries may be reasonably thick-fleshed and may be slightly soft.

(d) (*C*) *classification*. Canned red tart pitted cherries that have a fairly good character may be given a score of 21 to 23 points. Canned red tart pitted cherries that fall into this classification shall not be graded above U.S. Grade C, regardless of the total score for the product (this is a limiting rule). "Fairly good character" means that the cherries may be thin-fleshed, and may be soft but not mushy, or slightly tough but not leathery.

(e) (*SStd.*) *classification*. Canned red tart pitted cherries that fail to meet the requirements for U.S. Grade C may be given a score of 0 to 20 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

ALLOWANCES FOR QUALITY FACTORS

**§ 52.782 Allowances for quality factors.**

TABLE IV—ALLOWANCES FOR QUALITY FACTORS

Factor	Sample unit size	Maximum number permissible for the respective grade					
		A	A	B	B	C	C
Pits .....	20 ozs .....	Not more than 2 in any sample unit.	Sample average 1 per 40 ozs.	Not more than 3 in any sample unit.	Sample average 1 per 30 ozs.	4 or more in any sample unit.	Sample average 1 per 20 ozs.
Defects:	100 cherries.						
Total—multilated, plus minor blemished plus blemished.. of which	.....	10 .....	.....	15 .....	.....	20.	
Blemished—limited to .....	.....	3 .....	.....	7 .....	.....	15.	
Harmless extraneous material.	Total contents	Average 1 piece per 60 oz. net contents.	.....	Average 1.5 pieces per 60 oz. net contents.	.....	Average 3 piece per 60 oz. net contents.	

**§ 52.783**

LOT COMPLIANCE

**§ 52.783 Ascertaining the grade of a lot.**

The grade of a lot of canned red tart pitted cherries 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 Thereof, and Certain Other Processed Food Products (§§ 52.1 to 52.87).

SCORE SHEET

**§ 52.784 Score sheet for canned red tart pitted cherries.**

- Size and kind of container.
- Container mark or identification.
- Label.
- Net weight (ounces).
- Vacuum (inches).
- Drained weight (ounces).
- Sirup designation (extra heavy, heavy, etc.).
- Brix measurement.
- Size<sup>1</sup>.

Factors		Score points	
Color .....	20	(A)	18-20
		(B)	16-17
		(C)	<sup>2</sup> 14-15
		(SStd.)	<sup>2</sup> 0-13
Freedom from pits.	20	(A)	18-20
		(b)	<sup>2</sup> 16-17
		(C)	<sup>2</sup> 14-15
		(SStd.)	<sup>2</sup> 0-13
Freedom from defects.	30	(A)	27-30
		(B)	<sup>2</sup> 24-26
		(C)	<sup>2</sup> 21-23
		(SStd.)	<sup>2</sup> 0-20
Character .....	30	(A)	27-30
		(B)	<sup>2</sup> 24-26
		(C)	<sup>2</sup> 21-23
		(SStd.)	<sup>2</sup> 0-20
Total score	100		

Normal flavor.  
Grade.

<sup>1</sup> See size limitation for U.S. Grade A and U.S. Grade B.  
<sup>2</sup> Indicates limiting rule.

**Subpart—United States Standards for Grades of Frozen Red Tart Pitted Cherries**

SOURCE: 39 FR 23235, June 27, 1974, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981.

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PRODUCT DESCRIPTION AND GRADES

**§ 52.801 Product description.**

Frozen red tart pitted cherries is the food prepared from properly matured cherries of the domestic (*Prunus cerasus*) red sour varietal group which have been washed, pitted, sorted, and properly drained; may be packed with or without a nutritive sweetened packing medium or any other substance permitted under the Federal Food, Drug, and Cosmetic Act, and are frozen and stored at temperatures necessary for the preservation of the product.

**§ 52.802 Grades of frozen red tart pitted cherries.**

(a) "U.S. Grade A" (or "U.S. Fancy") is the quality of frozen red tart pitted cherries of which not more than five (5) cherries per sample unit may be less than <sup>1</sup>/<sub>16</sub> inch (14 mm) in diameter, and that:

- (1) Possess a good red color;
- (2) Are practically free from pits;
- (3) Are practically free from defects;
- (4) Have a good character;
- (5) Possess a normal flavor; and
- (6) Score not less than 90 points when scored in accordance with the scoring system outlined in this subpart.

(b) "U.S. Grade B" (or "U.S. Choice") is the quality of frozen red tart pitted cherries of which not more than ten (10) cherries per sample unit may be less than <sup>1</sup>/<sub>16</sub> inch (14 mm) in diameter, and that:

- (1) Possess a reasonably good red color;
- (2) Are reasonably free from pits;
- (3) Are reasonably free from defects;
- (4) Have a reasonably good character;
- (5) Possess a normal flavor; and
- (6) Score not less than 80 points when scored in accordance with the scoring system outlined in this subpart.

(c) "U.S. Grade C" (or "U.S. Standard") is the quality of frozen red tart pitted cherries that:

- (1) Possess a fairly good red color;
- (2) Are fairly free from pits;
- (3) Are fairly free from defects;
- (4) Have a fairly good character;
- (5) Possess a normal flavor; and
- (6) Score not less than 70 points when scored in accordance with the scoring system outlined in this subpart.