

DEFINITIONS

§ 51.481 **Very good internal quality.**

*Very good internal quality* means that the combined juice from the edible portion of a sample of cantaloups selected at random contains not less than 11 percent soluble solids as determined by an approved hand refractometer.

§ 51.482 **Uniform in appearance.**

*Uniform in appearance* means that not more than one-tenth of the packages in any lot contain cantaloups which show sufficient variation in shape, size, ground color or netting to materially detract from the appearance of the contents of the individual packages, or which are not packed according to the approved and recognized methods for the package.

§ 51.483 **One type.**

*One type* means that the cantaloups in any container are similar in color of flesh and are not decidedly different in shape, character of netting and prominence of ribbing.

§ 51.484 **Mature.**

*Mature* means that the cantaloup has reached the stage of maturity which will insure the proper completion of the normal ripening process.

§ 51.485 **Good internal quality.**

*Good internal quality* means that the combined juice from the edible portion of a sample of cantaloups selected at random contains not less than 9 percent soluble solids as determined by an approved hand refractometer.

§ 51.486 **Soft.**

*Soft* means that the cantaloup yields readily to slight pressure.

§ 51.487 **Wilted.**

*Wilted* means that the cantaloup lacks turgidity and is somewhat flabby, spongy and pliable under moderate pressure.

§ 51.488 **Well formed.**

*Well formed* means that the cantaloup has the normal shape characteristic of the variety.

§ 51.489 **Well netted.**

*Well netted* means that to an extent characteristic of the variety the cantaloup is well covered with fully developed, well raised netting, some portion of which is well rounded with practically no crease.

§ 51.490 **Decay.**

*Decay* means breakdown, disintegration or fermentation of the flesh or rind of the cantaloup caused by bacteria or fungi; except that *dry type* decays will only be scored when penetrating the rind and extending into the edible flesh of the melon.

[63 FR 20522, Apr. 27, 1998]

§ 51.491 **Wet slip.**

*Wet slip* means a condition present at time of packing in which the stem scar is abnormally large, excessively wet and slippery, yields to slight pressure, and is frequently accompanied by fresh radial growth cracks at the edge of the stem scar.

§ 51.492 **Sunscald.**

*Sunscald* means discolored or bleached, sunken areas of the surface having tough epidermis with underlying flesh leathery and usually off-color.

§ 51.493 **Damage.**

*Damage* means any specific defect described in this section; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which materially detracts from the appearance, or the edible or shipping quality of the cantaloup. The following specific defects shall be considered as damage:

(a) Liquid in the seed cavity under the following circumstances:

(1) At shipping point when more than a slight amount of liquid is present in the seed cavity; or,

(2) En route or at destination when an objectionably large amount of liquid is present in the seed cavity, or when the flesh of the cavity wall is mushy or noticeably discolored;

(b) Sunburn when the color of the flesh is materially changed; when the rind is hard, tough, thin, or definitely flattened; when distinct flattening of