

**§ 51.1144**

- (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 surface, in the aggregate, affected by discoloration. The predominating discoloration on each fruit shall be of rust mite type.

(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.)

**§ 51.1146 U.S. No. 1 Russet.**

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

(a) For tolerances see § 51.1151.

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(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.)

**§ 51.1147 U.S. No. 2 Bright.**

The requirements for this grade are the same as for U.S. No. 2 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.)

**§ 51.1148 U.S. No. 2.**

“U.S. No. 2” consists of oranges which meet the following requirements:

(a) Basic requirements:

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

(2) Fairly firm;

(3) Mature;

(4) Reasonably well colored;

(5) Similar varietal characteristics;

(6) Not more than slightly misshapen; and

(7) Not more than slightly rough texture.

(b) Free from:

(1) Decay;

(2) Unhealed skin breaks; and

(3) Wormy fruit.

(c) Free from serious 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;

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- (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.)

**§51.1149 U.S. No. 2 Russet.**

The requirements for this grade are the same as for U.S. No. 2 except that at least 10 percent of the fruit shall have more than one-half of their surface, in the aggregate, affected by any type of 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.)

**§51.1150 U.S. No. 3.**

“U.S. No. 3” consists of oranges which meet the following requirements:

(a) Basic requirements:

- (1) Mature;
- (2) Misshapen;
- (3) Poorly colored;
- (4) Rough texture, not seriously lumpy;

(5) Similar varietal characteristics; and

(6) Slightly spongy.

(b) Free from:

- (1) Decay;
- (2) Unhealed skin breaks; and
- (3) Wormy fruit.

(c) Free from very serious damage caused by:

- (1) Ammoniation;
- (2) Bruises;
- (3) Buckskin;
- (4) Caked melanose;
- (5) Creasing;
- (6) Disease;
- (7) Dryness or mushy condition;
- (8) Hail;
- (9) Insects;
- (10) Riciness or woodiness;
- (11) Scab;
- (12) Scale;

- (13) Scars;
- (14) Skin breakdown;
- (15) Split navels;
- (16) Sprayburn;
- (17) Sunburn; and
- (18) 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.)

**TOLERANCES**

**§ 51.1151 Tolerances.**

In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the following tolerances, by count, based on a minimum 25 count sample, are provided as specified:

(a) *Defects.* (1) U.S. Fancy, U.S. No. 1 Bright, U.S. No. 1, U.S. No. 1 Golden, U.S. No. 1 Bronze, U.S. No. 1 Russet, U.S. No. 2 Bright, U.S. No. 2, and U.S. No. 2 Russet grades.

(i) *For defects at shipping point.*<sup>1</sup> Not more than 10 percent of the fruit in any lot may fail to meet the requirements of the specified grade: *Provided*, that included in this amount not more than 5 percent shall be allowed for defects causing very serious damage, including in this latter amount not more than 1 percent for decay or wormy fruit.

(ii) *For defects en route or at destination.* Not more than 12 percent of the fruit which fail to meet the requirements of the specified grade: *Provided*, that included in this amount not more than the following percentages shall be allowed for defects listed:

(A) 10 percent for fruit having permanent defects; or,

(B) 7 percent for defects causing very serious damage, including therein not more than 5 percent for very serious damage by permanent defects and not more than 3 percent for decay or wormy fruit.

<sup>1</sup>Shipping point, as used in these standards, means the point of origin of the shipment in the producing area or at port of loading for ship stores or overseas shipment, or, in the case of shipments from outside the continental United States, the port of entry into the United States.