## §810.203

(r) *Sound barley.* Kernels and pieces of barley kernels that are not damaged, as defined under (d) of this section.

(s) *Suitable malting type.* Varieties of malting barley that are recommended by the American Malting Barley Association and other malting type(s) used by the malting and brewing industry. The varieties are listed in GIPSAs instructions.

(t) *Thin barley.* Thin barley shall be defined for the appropriate class as follows:

(1) Malting barley. Six-rowed Malting barley that passes through a  $\frac{5}{64} \times \frac{3}{4}$  slotted-hole sieve and Two-rowed Malting barley which passes through a  $\frac{5.5}{64} \times \frac{3}{4}$  slotted-hole sieve in accordance with procedures prescribed in GIPSAs instructions.

(2) Barley. Six-rowed barley, Tworowed barley, or Barley that passes through a  $\frac{5}{44} \times \frac{3}{4}$  slotted-hole sieve in 7 CFR Ch. VIII (1–1–06 Edition)

accordance with procedures prescribed in GIPSAs instructions.

(u) *Wild oats.* Seeds of *Avena fatua* L. and *A. sterilis* L.

[52 FR 24418, June 30, 1987; 52 FR 28534, July 31, 1987; 61 FR 18491, Apr. 26, 1996]

## PRINCIPLES GOVERNING THE APPLICATION OF STANDARDS

## §810.203 Basis of determination.

All other determinations. Each determination of heat-damaged kernels, injured-by-heat kernels, and white or blue aleurone layers in Six-rowed barley is made on pearled, dockage-free barley. Other determinations not specifically provided for under the *General Provisions* are made on the basis of the grain when free from dockage, except the determination of odor is made on either the basis of the grain as a whole or the grain when free from dockage.

## GRADES AND GRADE REQUIREMENTS

**§810.204** Grades and grade requirements for Six-rowed Malting barley and Six-rowed Blue Malting barley.

|            | Minimum limits of—                          |   |   | Maximum limits of-                           |                                  |                              |  |                                 |
|------------|---|---|---|--|----------------------------------|------------------------------|--|---------------------------------|
| Grade      | Test<br>weight<br>per<br>bushel<br>(pounds) | Suitable<br>malting<br>types<br>(percent) | Sound<br>barley <sup>1</sup><br>(percent) | Damaged<br>kernels <sup>1</sup><br>(percent) | Foreign<br>material<br>(percent) | Other<br>grains<br>(percent) | Skinned<br>and bro-<br>ken ker-<br>nels (per-<br>cent) | Thin bar-<br>ley (per-<br>cent) |
| U.S. No. 1 | 47.0  | 95.0                                      | 97.0                                      | 2.0  | 0.5                              | 2.0                          | 4.0  | 7.0                             |
| U.S. No. 2 | 45.0  | 95.0                                      | 94.0                                      | 3.0  | 1.0                              | 3.0                          | 6.0  | 10.0                            |
| U.S. No. 3 | 43.0  | 95.0                                      | 90.0                                      | 4.0  | 2.0                              | 5.0                          | 8.0  | 15.0                            |
| U.S. No. 4 | 43.0  | 95.0                                      | 87.0                                      | 5.0  | 3.0                              | 5.0                          | 10.0   | 15.0                            |

<sup>1</sup> Injured-by-frost kernels and injured-by-mold kernels are not considered damaged kernels or considered against sound barley. NoTES: Malting barley shall not be infested in accordance with §810.107(b) and shall not contain any special grades as defined in §810.206. Six-rowed Malting barley and Six-rowed Blue Malting barley varieties not meeting the requirements of this section shall be graded in accordance with standards established for the class Barley.

[61 FR 18492, Apr. 26, 1996]

§810.205 Grades and grade requirements for Two-rowed Malting barley.

|            | Mi                                    | nimum limits of                             | <u> </u>                                      | Maximum limits of-     |                                      |   |                          |  |
|------------|---------------------------------------|---|---|------------------------|--------------------------------------|---|--------------------------|--|
| Grade      | Test weight<br>per bushel<br>(pounds) | Suitable<br>malting<br>types (per-<br>cent) | Sound bar-<br>ley <sup>1</sup> (per-<br>cent) | Wild oats<br>(percent) | Foreign ma-<br>terial (per-<br>cent) | Skinned and<br>broken ker-<br>nels (per-<br>cent) | Thin barley<br>(percent) |  |
| U.S. No. 1 | 50.0                                  | 97.0  | 98.0  | 1.0                    | 0.5                                  | 5.0   | 5.0                      |  |
| U.S. No. 2 | 48.0                                  | 97.0  | 98.0  | 1.0                    | 1.0                                  | 7.0   | 7.0                      |  |
| U.S. No. 3 | 48.0                                  | 95.0  | 96.0  | 2.0                    | 2.0                                  | 10.0  | 10.0                     |  |
| U.S. No. 4 | 48.0                                  | 95.0  | 93.0  | 3.0                    | 3.0                                  | 10.0  | 10.0                     |  |

<sup>1</sup> Injured-by-frost kernels and injured-by-mold kernels are not considered damaged kernels or considered against sound barley.