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United States Standards for Grades of Canned Plums

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This is a reprint of the United States Standards for Grades of Canned Plums (41 FR 54161) which have been in effect since January 10, 1977, and were updated to correct and align the text as originally published in the CFR.

Voluntary U.S. grade standards are issued under the authority of the Agricultural Marketing Act of 1946, which provides for the development of official U.S. grades to designate different levels of quality. These grade standards are available for use by producers, suppliers, buyers, and consumers. As in the case of other standards for grades of fresh and processed fruits, vegetables, and specialty crops these standards are designed to facilitate orderly marketing by providing a convenient basis for buying and selling, for establishing quality control programs, and for determining loan values.

The U.S. grade standards and inspection instructions for all fresh and processed fruits, vegetables, and specialty crops are available on the internet and upon request at the address below. These documents provide detailed interpretations of the grade standards and provide step-by-step procedures for grading the product.

Grade standards are issued by the U.S. Department of Agriculture (USDA) after careful consideration of all data and views submitted during rulemaking. The Department welcomes suggestions for improving the standards in future revisions. Comments may be submitted to, and copies of standards and inspection instructions obtained from:

Director, Specialty Crops Inspection Division
Specialty Crops Program,
USDA, Agricultural Marketing Service
1400 Independence Avenue, SW, STOP 0240
Washington, D.C. 20250

Authority: 7 U.S.C. 1621-1627.

Note: Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act, or with applicable State laws and regulations.

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United States Standards for Grades of Canned Plums

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Product Description, Varieties, Styles, and Grades

§52.1781 Product description.

Canned plums is the product represented as defined in the Standards of Identity (21 CFR 145.185(a)) for canned plums issued pursuant to the Federal Food, Drug, and Cosmetic Act.

§52.1782 Varietal types.

- (a) Purple plum groups.
- (b) Green-yellow plum groups.

§52.1783 Styles.

- (a) Whole, unpeeled, unpitted.
- (b) Whole, peeled, unpitted.
- (c) Whole, unpeeled pitted.
- (d) Whole, peeled, pitted.
- (e) Halves, unpeeled, pitted.
- (f) Halves, peeled, pitted.

§52.1784 Grades.

- (a) **U.S. Grade A or U.S. Fancy** is the quality of canned plums that:
 - (1) Have similar varietal characteristics;
 - (2) Have a normal flavor and odor;
 - (3) Have a good, practically uniform color;
 - (4) Are at least reasonably uniform in size;
 - (5) Are practically free from defects;
 - (6) Have a good character; and
 - (7) 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 canned plums that:
- (1) Have similar varietal characteristics;
 - (2) Have a normal flavor and odor;
 - (3) Have a reasonably good and reasonably uniform color;
 - (4) Are at least fairly uniform in size;
 - (5) Are reasonably free from defects;
 - (6) Have a reasonably good character; and
 - (7) 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 canned plums that:
- (1) Have similar varietal characteristics;
 - (2) Have a normal flavor and odor;
 - (3) Have a fairly good color;
 - (4) Are fairly uniform in size;
 - (5) Are fairly free from defects;
 - (6) Have a fairly good character; and
 - (7) Score not less than 70 points when scored in accordance with the scoring system outlined in this subpart.
- (a) **Substandard** is the quality of canned plums that fail to meet the requirements of U.S. Grade C.

Liquid Media, Fill of Container, Drained Weights, and Fill Weights
§52.1785 Liquid media and brix measurements for canned plums.

Cut-out requirements for liquid media in canned plums are not incorporated in the grades of the finished product since sirup or any other liquid medium, as such, is not a factor of quality for the purposes of these grades. The **cut-out** Brix measurements for the particular varieties and respective designations are specified in Table I:

Table I – Brix Measurements

Designations	Brix Measurements
Extra Heavy Sirup; or Extra Heavily Sweetened Fruit Juice(s) and Water; or Extra Heavily Sweetened Fruit Juice(s).	25° or more but not more than 35°.
Heavy Sirup; or Heavily Sweetened Fruit Juices(s) and Water; or Heavily Sweetened Fruit Juice(s).	19° or more but less than 25°.
Light Sirup; or Lightly Sweetened Fruit Juice(s) and Water; or Lightly Sweetened Fruit Juice(s).	15° or more but less than 19°.
Slightly Sweetened Water; or Extra Light Sirup; or Slightly Sweetened Fruit Juice(s) and Water; or Slightly Sweetened Fruit Juice(s).	11° or more but less than 15°.
In Water	Not applicable.
In Fruit Juice(s) and Water	Not applicable.
In Fruit Juice(s)	Not applicable.

§52.1786 Recommended fill of container.

The recommended fill of container is not incorporated in the grades of the finished product since fill of container, as such, is not a factor of quality for the purposes of these grades. It is recommended that each container be filled with plums as full as practicable without impairment of quality, and that the product and packing medium occupy not less than 90 percent of the volume of the container.

§52.1787 Minimum drained weight requirements.

(a) General.

- (1) The minimum drained weights specified in Table II are not incorporated in the grades of the finished product since drained weight, as such, is not a factor of quality for the purpose of the grades.
- (2) The minimum drained weights are based on equalization of the product 30 days or more after the product has been canned.

(b) Method for determining drained weight.

- (1) The drained weight of canned plums is determined by emptying the contents of the container upon a U.S. Standard No. 8 circular sieve (or

equivalent) of proper diameter containing 8 meshes to the inch (2.3 mm (0.0937-inch), ± 3 percent, square openings) so as to distribute the product evenly, turning the pit cavities down in halves, incline the sieve to a 17 to 20 degree angle to facilitate drainage and allow to drain for two (2) minutes.

- (2) The drained weight is the weight of the sieve and plums less the weight of the dry sieve. A sieve 20.32 centimeters (8 inches) in diameter (or approximate equivalent) is used for containers having water capacities of 1.5 kilograms (3.3 pounds) or less, and a sieve 30.48 centimeters (12 inches) in diameter (or approximate equivalent) is used for containers having water capacities greater than 1.5 kilograms (3.3 pounds). The temperature of the packing medium at time of drained weight determination shall be 20° Celsius $\pm$ 10 degrees (68° Fahrenheit $\pm$ 18°).
 - (3) Water capacity of a container means the maximum weight of distilled water at 20° Celsius (68° Fahrenheit) that the sealed container will hold.
- (c) **Compliance with drained weight requirements.** A lot of canned plums is considered as meeting the minimum drained weight if the following criteria are met:
- (1) The average of the drained weights from all the sample units in the sample is equal to or greater than the acceptance value for drained weights (designated as $\bar{X}_d$ in Table II); and
 - (2) The number of sample units which fail to meet the acceptance value for drained weight lower limit for individual containers (designated as **LL** in Table II) does not exceed the applicable acceptance number specified in the sampling plan contained in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables and Related Products (§§ 52.1 – 52.83).

Table II – Acceptance Values for Drained Weights

Container Size (metal, unless otherwise stated)	Water Capacity (ounces)	<i>In any liquid medium</i>			
		Whole		Halves	
		$\bar{X}_d$ (ounces)	<i>LL</i> (ounces)	$\bar{X}_d$ (ounces)	<i>LL</i> (ounces)
8Z Tall	8.65	4.3	3.7	4.8	4.2
8Z Glass	8.2	4.1	3.5	4.5	3.9
No. 1 Tall	16.6	8.3	7.5	9.1	8.3
No. 303	16.85	8.4	7.6	9.3	8.5
No. 303 Glass	17.0	8.5	7.7	9.4	8.6
No. 2	20.5	10.3	9.4	11.3	10.4
No. 2½	29.75	14.9	13.7	16.4	15.2
No. 2½ Glass	29.5	14.8	13.6	16.2	15.0
No. 10	109.45	54.7	52.5	60.2	58.0

§52.1788 Recommended fill weights.

- (a) **General.** The minimum fill weight recommendations specified in Table III are not incorporated in the grades of the finished product since fill weight, as such, is not a factor of quality for the purposes of these grades.
- (b) **Method for ascertaining fill weight.** Fill weight is determined in accordance with the U.S. Department of Agriculture's **Variables Control Chart Plan** and adaptations thereto, as applicable to processed fruits and vegetables and related products.
- (c) **Definitions of terms and symbols.**

Subgroup means a group of sample units representing a portion of a sample.

$\bar{X}'_{min}$ means the minimum lot average fill weight.

$LWL_{\bar{X}}$ means the lower warning limit for subgroup averages.

$LRL_{\bar{X}}$ means the lower reject limit for subgroup averages.

LWL means the lower warning limit for individual fill weight measurements.

LRL means the lower reject limit for individual fill weight measurements.

$\overline{R'}$ means a specified average range value.

R_{max} means a specified maximum range for a subgroup.

Sampling allowance code means a code letter on the Sampling Allowance Chart of the Variables Control Chart Plan. This letter identifies the appropriate line which gives the amount of sampling allowance to be applied to the specification average for fill weights in order to determine compliance with requirements for fill weights averages for a sample.

- (d) **Subgroup size.** The subgroup size for the determination of fill weights shall be 5 containers.
- (e) **Sampling frequency.**
 - (1) **Small lots** – for lots consisting of 100 cases or less which require 4 hours or more to pack use the “optional fill weight procedure” contained in the Instructions for Adaption of the Variables Control Chart Plan to Fill Weights.
 - (2) **Other than small lots** – draw at least one subgroup per code approximately every 40 minutes.
- (f) **Compliance with recommended fill weights.** Compliance with recommended fill weights shall be in accordance with the acceptance criteria specified in the U.S. Department of Agriculture's **Variables Control Chart Plan** and adaptations thereto, as applicable to processed fruits and vegetables and related products.

Table III – Recommended Fill Weight Values

Container Designation (metal unless otherwise stated)	$\bar{X}'_{min}$	$LWL_{\bar{X}}$	$LRL_{\bar{X}}$	LWL	LRL	$\bar{R}'$	R_{max}	Sampling Allowance Code
Purple Plums, Whole, Unpeeled								
8 Z Tall (211 x 304) and 8 Z Glass	4.6	4.1	3.8	3.5	2.9	1.3	2.70	J
No. 303 (303 x 406) and No. 303 Glass	9.8	9.2	8.8	8.4	7.7	1.6	3.4	M
No. 2 (307 x 409): Less than 17	11.5	10.8	10.4	9.9	9.1	1.9	3.9	O
17 or More	12.0	11.3	10.9	10.4	9.6	1.9	3.9	O
No. 2½ (401 x 411): Less than 17	17.0	16.1	15.6	15.0	14.0	2.3	4.9	S
17 to 22	17.5	16.6	16.1	15.5	14.5	2.3	4.9	S
23 or More	18.0	17.1	16.6	16.0	15.0	2.3	4.9	S
No. 2½ Glass: Less than 17	16.5	15.6	15.1	14.5	13.5	2.3	4.9	S
17 or More	17.0	16.1	15.6	15.0	14.0	2.3	4.9	S
No. 10 (603 x 700): Less than 70	66.0	64.5	63.7	62.6	60.9	4.0	8.4	Z
70 or More	68.0	67.5	66.7	65.6	63.9	4.0	8.4	Z
Purple Plums, Halved, Peeled and Unpeeled								
8 Z Tall and 8 Z Glass	5.2	4.7	4.5	4.2	3.7	1.2	2.5	I
No. 303 and No. 303 Glass	10.7	10.2	9.9	9.5	8.9	1.4	3.0	K
No. 2	13.3	12.7	12.3	11.9	11.2	1.6	3.4	M
No. 2½	18.7	17.9	17.5	16.9	16.0	2.1	4.4	Q
No. 2½ Glass	18.5	17.7	17.3	16.7	15.8	2.1	4.4	Q
No. 10	70.0	68.7	68.0	67.0	65.5	3.5	7.4	X
Green-Yellow Plums, Whole, Unpeeled								
8 Z Tall (211 x 304) and 8 Z Glass	5.1	4.6	4.3	4.0	3.4	1.3	2.7	J
No. 303 (303 x 406) and No. 303 Glass	10.0	9.4	9.0	8.6	7.9	1.6	3.4	M
No. 2 (307 x 409)	12.2	11.5	11.1	10.6	9.8	1.9	3.9	O
No. 2½ (401 x 411)	18.2	17.3	16.8	16.2	15.2	2.3	4.9	S
No. 2½ Glass	17.9	17.0	16.5	15.9	14.9	2.3	4.9	S
No. 10 (603 x 700)	67.0	65.5	64.7	63.6	61.9	4.0	8.4	Z
Green-Yellow Plums, Whole, Peeled								
8 Z Tall and 8 Z Glass	5.3	4.8	4.5	4.2	3.6	1.3	2.7	J
No. 303 and No. 303 Glass	10.5	9.9	9.5	9.1	8.4	1.6	3.4	M
No. 2	12.8	12.1	11.7	11.2	10.4	1.9	3.9	O
No. 2½	18.7	17.8	17.3	16.7	15.7	2.3	4.9	S
No. 2½ Glass	18.4	17.5	17.0	16.4	15.4	2.3	4.9	S
No. 10	68.8	67.3	66.5	65.4	63.7	4.0	8.4	Z

Sample Unit Size

§52.1789 Sample unit size

Compliance with requirements for the various quality factors is based on the following sample unit size for the applicable style:

- (a) Whole – 25 whole plums.
- (b) Halves – 50 halves.

Factors of Quality

§52.1790 Ascertaining the grade of a sample unit.

- (a) **General.** In addition to considering other requirements outlined in the standards the following quality factors are evaluated:

- (1) **Factors not rated by score points.**

- (i) Varietal characteristics.
 - (ii) Flavor and odor.

- (2) **Factors rated by score points.** The relative importance of each factor which is scored is expressed numerically on the scale of 100. The maximum number of points that may be given such factors are:

Factors:	Points
Color	20
Uniformity of Size	20
Defects	30
Character	30
Total Score	100

- (b) **Definition of flavor and odor.** Normal flavor and odor means that the product is free from objectionable flavors and objectionable odors of any kind.

§52.1791 Ascertaining the rating for the factors which are scored.

The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive (for example, **18 to 20 points** means 18, 19, or 20 points).

§52.1792 Color.

- (a) **General.** The factor of color refers to the color of the skin and any exposed flesh typical for the varietal group and to the intensity and brightness of such characteristic color. Characteristic mottling on the skin for the varietal group is considered as typical color and not as lacking in uniformity of color.
- (b) **Definitions of color.**
- (1) **Well colored.** The color is bright and well developed, typical of well-matured plums. Any exposed flesh is at least reasonably bright and with respect to purple plums the packing media is a practically clear and highly colored purple liquid.
- (2) **Reasonably well colored.** The color is reasonably bright and reasonably well developed, typical of reasonably well-matured plums. Any exposed flesh is at least fairly bright and with respect to purple plums the packing media is a reasonably clear and reasonably high-colored purple liquid.
- (3) **Fairly well colored.** The color is fairly bright and fairly well developed, typical of fairly well-matured plums. Any exposed flesh may be lightly dull.
- (4) **Poorly colored.** The color may be dull, poorly developed, typical of immature plums, including the “dead brown” color of canned purple plums. Any exposed flesh may be excessively dull; or the plums may be off-color due to improper processing.
- (c) **“A” classification.** Canned plums that possess a good color may be given a score of 18 to 20 points. **Good color** means that the plums are well colored and as a mass possess a practically uniform color, typical of a single varietal group; and the number of reasonably well colored plums does not exceed the number specified for the style in §52.1796.
- (d) **“B” classification.** Canned plums that possess a reasonably good color may be given a score of 16 or 17 points. Canned plums that fall into this classification shall not be graded above U.S. Grade B, regardless of the total score (this is a limiting rule). **Reasonably good color** means that the plums are reasonably well colored and as a mass possess a reasonably uniform color, typical of a single varietal group; and the number of fairly well colored units does not exceed the number specified for the style in §52.1796.
- (e) **“C” classification.** Canned plums that possess a fairly good color may be given a score of 14 or 15 points. Canned plums 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 color** means that the plums may be at least fairly

well colored; possess a color typical of a single varietal group which have been properly processed; that such characteristic color may be markedly variable; and the number of poorly colored plums does not exceed the number specified for the style in §52.1796.

- (f) **“SStd” classification.** Canned plums that fail to meet the requirements of paragraph (e) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§52.1793 Uniformity of size.

- (a) **General.** Compliance with uniformity of size is ascertained by determining the percent by which the weight of the largest full-sized unit exceeds the weight of the smallest full-sized unit in the sample unit. Plums of halved style that are not cleanly divided into halves shall be separated into two approximately equal halves before ascertaining uniformity of size.
- (b) **“A” classification.** Canned plums that are practically uniform in size may be given a score of 18 to 20 points. **Practically uniform in size** means that the number of units that are in excess of the maximum weight variation does not exceed the number specified for the style for U.S. Grade A in §52.1796.
- (c) **“B” classification.** Canned plums that are reasonably uniform in size may be given a score of 16 or 17 points. **Reasonable uniform in size** means that the number of units that are in excess of the maximum weight variation does not exceed the number specified for the style for U.S. Grade B in §52.1796.
- (d) **“C” classification.** Canned plums that are fairly uniform in size may be given a score of 14 or 15 points. Canned plums that fall into this classification shall not be classified above U.S. Grade B, regardless of the total score (this is a partial limiting rule). **Fairly uniform in size** means that the number of units that are in excess of the maximum weight variation does not exceed the number specified for the style for U.S. Grade C in §52.1796.
- (e) **“SStd” classification.** Canned plums that fail to meet the requirements of paragraph (d) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard, regardless of the total score (this is a limiting rule).

§52.1794 Defects.

- (a) **General.** The factor of defects refers to the degree of freedom from stems, leaves, crushed or broken units, pits or loose pits for the applicable style—blemished and seriously blemished units and from any other defects not

specifically mentioned which detract from the appearance or edibility of the product.

(b) Definitions.

- (1)** A **unit**, in whole style, means a whole or substantially whole plum. In halved style, any whole or partially whole plum is separated into two approximately equal halves and each half therefrom is considered a **unit**.
- (2)** **Small stem** means the small stem or portion thereof that attaches the plum to the branch of the tree.
- (3)** **Harmless extraneous material** means leaves or portions thereof or other harmless plant material.
- (4)** **Crushed or broken** means that a unit bears marks of crushing or is otherwise crushed or broken not due to ripeness. In whole style, plums that possess broken skins or that are split to the pit cavity are not considered crushed or broken unless the entire pit cavity is exposed or the unit is mutilated to the extent that it is not intact as a whole or substantially whole plum. In halved style, halves of plums that are slightly split are not considered crushed or broken unless the unit is seriously mutilated.
- (5)** A **pit** means a whole pit or any portion thereof. In whole style, only **loose pits** are considered as defects. In halved style, pits are considered as defects whether loose or attached to a unit.
- (6)** **Blemished** means any injury which, singly or in the aggregate on a unit or in a unit (except for internal gummosis), materially affects the appearance of the unit and includes, but is not limited to:
 - (i)** Surface areas blemished by sunburn, scab, or other discoloration (exclusive of characteristic mottling) having an aggregate area exceeding that of a circle three-sixteenths of an inch in diameter not extending into the fruit tissue and materially affects the appearance or eating quality of the unit;
 - (ii)** Surface areas blemished by sunburn, scab, or other serious discoloration (exclusive of characteristic mottling) having an aggregate area equivalent of, or less than, that of a circle three-sixteenths of an inch in diameter and extending into the fruit tissue so that the flesh is materially discolored or toughened;
 - (iii)** Abnormalities, such as **doubles** and growth cracks, but not **shriveled** areas;

(iv) External gummosis.

(7) **Seriously blemished** means any damage that seriously affects the appearance or edibility of the unit, regardless of area.

- (c) **“A” classification.** Canned plums that are practically free from defects may be given a score of 27 to 30 points. **Practically free from defects** means that the number of defects that may be present does not exceed the number specified for the style and respective type of defect in §52.1796.
- (d) **“B” classification.** Canned plums that are reasonably free from defects may be given a score of 24 to 26 points. Canned plums 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 free from defects** means that the number of defects that may be present does not exceed the number specified for the style and respective type of defect in §52.1796.
- (e) **“C” classification.** Canned plums that are fairly free from defects may be given a score of 21 to 23 points. Canned plums 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 free from defects** means that the number of defects that may be present does not exceed the number specified for the style and respective type of defect in §52.1796.
- (f) **“SStd” classification.** Canned plums that fail to meet the requirements of paragraph (e) of this section 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).

§52.1795 Character.

- (a) **General.** The factor of character refers to the texture and condition of the flesh, to the tenderness and firmness of the plums, and to shriveled areas of the skin.
- (b) **Definitions.**
- (1) **Good character.** The units are thick-fleshed, tender, may be soft but hold their apparent original conformation, and otherwise possess a good texture of both skin and flesh characteristic of canned plums that have been properly processed from well-ripened or well-matured plums.
- (2) **Reasonably good character.** The units may be reasonably fleshy, may be variable in texture from soft to slightly firm, and otherwise possess a reasonably good texture of both skin and flesh characteristic of canned

plums that have been properly processed from reasonably well-ripened or reasonably well-matured plums.

- (3) **Fairly good character.** The units may be thin fleshed, possess a fairly good texture of both skin and flesh, may be variable in texture from very soft to slightly tough but are not so soft as to show material disintegration, and may possess shriveled areas that materially affect, but do not seriously affect, the appearance of the product.
- (4) **Poor character.** The units may be very thin fleshed, possess a poor texture of both skin and flesh, may be variable in texture from mushy to more than slightly tough, and may possess shriveled areas that seriously affect the appearance of the product.
- (c) **“A” classification.** Canned plums that possess a good character may be given a score of 27 to 30 points. To score in this classification the number of units that are of reasonably good character shall not exceed the number specified for the style in §52.1796.
- (d) **“B” classification.** Canned plums that possess a reasonable good character may be given a score of 24 to 26 points. Canned plums 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). To score in this classification the number of units that are fairly good character shall not exceed the number specified for the style in §52.1796.
- (e) **“C” classification.** Canned plums that possess a fairly good character may be given a score of 21 to 23 points. Canned plums 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). To score in this classification the number of units that are of poor character shall not exceed the number specified for the style in §52.1796.
- (f) **“SStd” classification.** Canned plums that fail to meet the requirements of paragraph (e) of this section 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
§52.1796 Allowances for quality factors.

Table IV
Style – Whole (Sample Unit Size – 25 Plums)

Factors	Maximum Number of Units Permissible for Respective Grade					
	A		B		C	
Color:						
Reasonably good	2		No limit		No limit	
Fairly good	0		4		No limit	
Poor	0		0		4	
Uniformity of Size:						
Variation in weight						
Exceeds 50%	1		No limit		No limit	
Exceeds 75%	0		1		No limit	
Exceeds 100%	0		0		1	
Absence of Defects:						
	Ind ²	Avg ³	Ind	Avg	Ind	Avg
Harmless extraneous material	0	0	1	0.2	1	0.4
Small stem	1	0.6	1	N/A ¹	2	N/A
Loose pits	1	N/A	2	N/A	3	N/A
Crushed or broken	0	0	1	N/A	6	N/A
Blemished and seriously blemished	2 Including:	N/A Including:	4 Including:	N/A Including:	7 Including:	N/A Including:
Seriously blemished	1	N/A	1	N/A	3	N/A
Blemished, seriously blemished, and crushed or broken					8	N/A
Character:						
Reasonably good	2		No limit		No limit	
Fairly good	0		5		No limit	
Poor	0		0		5	

¹ N/A – means not applicable.

² Ind – means individual sample unit.

³ Avg – means average of all the sample units in the sample.

Table V
Style – Halves (Sample Unit Size – 50 Halves)

Factors	Maximum Number of Units Permissible for Respective Grade					
	A		B		C	
Color:						
Reasonably good color	5		No limit		No limit	
Fairly good	0		7		No limit	
Poor color	0		0		4	
Uniformity of Size:						
Variation in weight					No limit	
Exceeds 50%	3		No limit		No limit	
Exceeds 75%	0		3		No limit	
Exceeds 100%	0		0		3	
Absence of Defects:						
	Ind ²	Avg ³	Ind	Avg	Ind	Avg
Harmless extraneous material	0	0	1	0.2	1	0.4
Small stem	1	0.6	1	N/A ¹	2	N/A
Pits	1	0.5	1	N/A	3	N/A
Crushed or broken	0	0	2	N/A	12	N/A
Blemished and seriously blemished	5 Including:	0 Including:	7 Including:	N/A Including:	15 Including:	N/A Including:
Seriously blemished	1	N/A	2	N/A	7	N/A
Blemished, seriously blemished, and crushed or broken					17	N/A
Character:						
Reasonably good	5		No limit		No limit	
Fairly good	0		10		No limit	
Poor	0		0		10	

¹ N/A – means not applicable.

² Ind – means individual sample unit.

³ Avg – means average of all the sample units in the sample.

Lot Compliance

§52.1797 Ascertaining the grade of a lot.

The grade of a lot of canned plums 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 through 52.87).

Score Sheet

§52.1798 Score sheet for canned plums.

Size and kind of container			
Container mark or identification			
Label			
Net weight (ounces)			
Vacuum (inches)			
Count			
Drained weight (ounces)			
Brix measurement			
Sirup designation (extra heavy, heavy, etc.)			
Varietal type			
Style (whole) (halves)			
Factors		Score points	
Color	20	“A”	18-20
		“B”	16-17 ¹
		“C”	14-15 ¹
		“SStd”	0-13 ¹
Uniformity of size	20	“A”	18-20
		“B”	16-17
		“C”	14-15 ²
		“SStd”	0-20 ¹
Defects	30	“A”	27-30
		“B”	24-26 ¹
		“C”	21-23 ¹
		“SStd”	0-20 ¹
Character	30	“A”	27-30
		“B”	24-26 ¹
		“C”	21-23 ¹
		“SStd”	0-20 ¹
Total score	100		
Normal flavor and odor			
Grade			

¹ Indicates limiting rule.

² Indicates partial limiting rule.