



United States Department of Agriculture

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United States Standards for Grades of Canned Kadota Figs

Effective May 12, 1976

Corrected and Reprinted March 24, 2026

This is a reprint of the United States Standards for Grades of Canned Kadota Figs (41 FR 15016) which have been in effect since May 12, 1976 and were updated to modify the format and 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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Product Description, Styles, and Grades

§52.2821 Product description.

- (a) **Canned figs.** **Canned figs** is the product represented as defined in the Standard of Identity (21 CFR 145.130 and 145.131) for canned figs and canned artificially sweetened figs, respectively, issued pursuant to the Food, Drug, and Cosmetic Act.
- (b) **Canned Kadota figs.** **Canned Kadota figs** are canned figs of the Kadota variety. The provisions of the standards in this subpart cover canned Kadota figs only.

§52.2822 Styles.

- (a) **Style I.** Whole.
- (b) **Style II.** Whole and split (or broken).
- (c) **Style III.** Split (or broken) and whole.
- (d) **Style IV.** Split (or broken).

§52.2823 Grades.

- (a) **U.S. Grade A or U.S. Fancy** is the quality of canned Kadota figs of Style I, Whole, that possess similar varietal characteristics, that possess a normal flavor and odor, that possess a good color; that are practically uniform in size for Style I, Whole, figs; that are practically free from defects, that possess a good character, and that for those factors which are scored in accordance with the scoring system outlined in this subpart the total score is not less than 90 points: **Provided**, That canned Kadota figs may possess a reasonably good color; that Style I, Whole, figs may be reasonably uniform or fairly uniform in size; and may possess a reasonably good character if the total score is not less than 90 points.
- (b) **U.S. Grade B or U.S. Choice** is the quality of canned Kadota figs of Style I, Whole, that possess similar varietal characteristics, that possess a normal flavor and odor, that possess a reasonably good color; that are reasonably uniform in size for Style I, Whole, figs; that are reasonably free from defects, that possess a reasonably good character, and that for those factors which are scored in accordance with the scoring system outlined in this subpart the total score is not less than 80 points: **Provided**, That Style I, Whole, figs may be fairly uniform in size if the total score is not less than 80 points.
- (c) **U.S. Grade C or U.S. Standard** is the quality of canned Kadota figs of any style that possess similar varietal characteristics, that possess a normal flavor and odor, that possess a fairly good color; that are fairly uniform in size for Style I,

Whole, figs; that are fairly free from defects, that possess a fairly good character, and that for those factors which are scored in accordance with the scoring system outlined in this subpart the total score is not less than 70 points:

Provided, That Style I, Whole, figs may vary in size if the total score is not less than 70 points.

- (d) **Substandard** is the quality of canned Kadota figs that fail to meet the requirements of **U.S. Grade C or U.S. Standard**.

Liquid Media, Fill of Container, Drained Weights, and Fill Weights

§52.2824 Liquid media and Brix measurements.

Cut-out requirements for liquid media in canned Kadota figs are not incorporated in the grades of the product since sirup or any other liquid medium, as such, is not a factor of quality for the purpose of these grades. The cut-out Brix measurements, as applicable, for the respective designations are as follows:

Designations	Brix Measurements
Extra Heavy Sirup; or Extra Heavily Sweetened Fruit Juice(s) and Water; or Extra Heavily Sweetened Fruit Juice(s).	26° or more but not more than 35°
Heavy Sirup; or Heavily Sweetened Fruit Juices(s) and Water; or Heavily Sweetened Fruit Juice(s).	21° or more but less than 26°
Light Sirup; or Lightly Sweetened Fruit Juice(s) and Water; or Lightly Sweetened Fruit Juice(s).	16° or more but less than 21°
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 16°
In Water	Not applicable
In Fruit Juice(s) and Water	Not applicable
In Fruit Juice(s)	Not applicable
Artificially Sweetened	Not applicable

§52.2825 Recommended fill of container.

The recommended fill of container for canned Kadota figs 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 of canned Kadota figs be as full as practicable without impairment of quality and that the product (including liquid medium) occupy not less than 90 percent of the volume of the container.

§52.2826 Recommended minimum drained weights.

(a) General.

- (1) The minimum drained weight recommendations in Table I, for all styles of canned Kadota figs, are not incorporated in the grades of the finished product since drained weight, as such, is not a factor of quality for the purposes of these grades.
- (2) The recommended minimum drained weights are based on equalization of the product 30 days or more after the product has been canned.

(b) Method for ascertaining drained weights. The drained weight of canned Kadota figs is determined by emptying the contents of the container upon a U.S. Standard No. 8 circular sieve of proper diameter containing 8 meshes to the inch (0.0937-inch $\pm$ 3 percent, square openings) so as to distribute the product evenly, inclining the sieve slightly to facilitate drainage, and allowing to drain for two minutes. The drained weight is the weight of the sieve and figs less the weight of the dry sieve. A sieve 8 inches in diameter is used for the equivalent of No. 3 size cans (404 x 414) and smaller, and a sieve 12 inches in diameter is used for containers larger than the equivalent of the No. 3 size can.

(c) Definitions of symbols.

- (1) $\bar{X}_d$ The average drained weight of all the sample units in the sample.
- (2) LL Lower limit for drained weights of individual sample units.

(d) Compliance with recommended drained weights. A lot of canned Kadota figs is considered as meeting the minimum drained weight recommendations if the following criteria are met:

- (1) The average of the drained weights from all the sample units in the sample meets the recommended minimum average drained weight (designated as $\bar{X}_d$ in Table I); and
- (2) The number of sample units which fail to meet the recommended drained weight lower limit for individuals (designated as LL in Table I) does not exceed the applicable acceptance number specified in the single sampling plan of Table II.

Table I – Recommended Minimum Drained Weights for Canned Kadota Figs

Container Designation (metal, unless otherwise stated)	Container Size (overall dimensions)		Overflow Capacity (fluid ounces)	All Styles (and including canned dietetic Kadota figs) (ounces)	
	Width (inches)	Height (inches)		LL	$\bar{X}_d$
8Z Tall	211	304	-----	4.2	5.0
8 oz Glass	-----	-----	8.2	4.2	5.0
No. 300	300	407	-----	8.1	9.0
No. 1 Tall	301	411	-----	9.0	10.0
No. 303	303	406	-----	9.0	10.0
No. 303 Glass	-----	-----	17.0	8.7	9.7
No. 2	307	409	-----	11.5	12.5
No. 2 ½	401	411	-----	16.6	18.0
No. 2 ½ Glass	-----	-----	28.35	15.8	17.2
No. 10 (70 whole figs, or portions equivalent thereto, and less)	603	700	-----	60.5	63.0
No. 10 (71 whole figs, or portions equivalent thereto, and more)	-----	-----	-----	63.5	66.0

Table II – Single Sampling Plan for Drained Weights

Sample Size (number of sample units)	3	6	13	21	29	38	48	60	72
Acceptance Number	0	1	2	3	4	5	6	7	8

§52.2827 Recommended minimum 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 weights.** Fill weight is determined in accordance with the U.S. Standards for Inspection by Variables and the U.S. Standards for Determination of Fill Weights.

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(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.

$\bar{R}'$ 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 U.S. Standards for Inspection by Variables. 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 weight averages for a sample.

(d) Compliance with recommended fill weights. Compliance with the recommended fill weights shall be in accordance with the acceptance criteria specified in the U.S. Standards for Inspection by Variables and the U.S. Standards for Determination of Fill Weights.

Table III – Recommended Fill Weight Values for Canned Kadota Figs

Container Designation (metal unless otherwise stated)	$\bar{X}'_{min}$	$LWL_{\bar{X}}$	$LRL_{\bar{X}}$	LWL	LRL	$\bar{R}'$	R_{max}	Sampling Allowance Code
8Z Tall	5.3	4.8	4.5	4.2	3.6	1.3	2.7	J
8 oz. Glass	5.3	4.8	4.5	4.2	3.6	1.3	2.7	J
No. 300	9.5	8.9	8.6	8.2	7.5	1.5	3.2	L
No. 1 Tall (<i>whole</i>)	10.3	9.7	9.3	8.9	8.2	1.6	3.4	M
No. 1 Tall (<i>other styles</i>)	10.6	10.0	9.6	9.2	8.5	1.6	3.4	M
No. 303 (<i>whole</i>)	10.5	9.9	9.5	9.1	8.4	1.6	3.4	M
No. 303 (<i>other styles</i>)	10.8	10.2	9.8	9.4	8.7	1.6	3.4	M
303 Glass (<i>whole</i>)	10.2	9.6	9.2	8.8	8.1	1.6	3.4	M
No. 2 (<i>whole</i>)	12.8	12.1	11.8	11.3	10.5	1.7	3.7	N
No. 2 (<i>other styles</i>)	13.1	12.4	12.1	11.6	10.8	1.7	3.7	N
No. 2 ½ (<i>whole</i>)	19.0	18.1	17.6	17.0	16.0	2.3	4.9	S
No. 2 ½ (<i>other styles</i>)	19.2	18.3	17.8	17.2	16.2	2.3	4.9	S
2 ½ glass (<i>whole</i>)	18.2	17.3	16.8	16.2	15.2	2.3	4.9	S
2 ½ glass (<i>other styles</i>)	18.4	17.5	17.0	16.4	15.4	2.3	4.9	S
No. 10 (<i>whole</i>)	69.0	67.5	66.7	65.6	63.9	4.0	8.4	Z
No. 10 (<i>other styles</i>)	71.0	69.5	68.7	67.6	65.9	4.0	8.4	Z

Factors of Quality

§52.2828 Ascertaining the grade.

- (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
Absence of Defects	30
Character	30
Total Score	100

- (b) **Definition of flavor and odor.** **Normal flavor and odor** means that the canned Kadota figs (including the effects of added spices, seasoning, or flavorings) are free from objectionable flavors and objectionable odors of any kind.

§52.2829 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).

§52.2830 Color.

- (a) **“A” classification.** Canned Kadota figs that possess a good color may be given a score of 18 to 20 points. **Good color** means a practically uniform, light amber or light greenish-yellow color that is bright and typical of properly processed canned Kadota figs; that not more than 5 percent, by count, of the figs may possess a reasonably good color; and that none of the figs possess a fairly good color.

- (b) **“B” classification.** If the canned Kadota figs possess a reasonably good color, a score of 16 to 17 points may be given. **Reasonably good color** means a reasonably uniform and reasonably bright light green color that may lack a definite yellow cast but is typical of properly prepared and properly processed Kadota figs; and that not more than 10 percent, by count, of the figs may possess a fairly good color.
- (c) **“C” classification.** If the canned Kadota figs possess a fairly good color, a score of 14 to 15 points may be given. Canned Kadota figs that fall into this classification shall not be graded above U.S. Grade C or U.S. Standard, regardless of the total score for the product (this is a limiting rule). **Fairly good color** means a fairly good color that may possess a green, slightly milky, or a light brown color and that the figs may vary moderately in such typical color, but not more than 5 percent, by count, of the figs may be off-color, or one unit in a container is permitted to be off-color if such unit exceeds the 5 percent allowance.
- (d) **“SStd” classification.** Canned Kadota figs that fail to meet the requirements of paragraph (c) 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).

§52.2831 Uniformity of size.

- (a) **General.** The factor of uniformity of size for other than Style I, Whole, canned Kadota figs is not based on any detailed requirements and is not scored; the other three factors (color, absence of defects, and character) are scored and the total is multiplied by 100 and divided by 80, dropping any fractions to determine the total score.
- (b) **“A” classification.** Canned Kadota figs of Style I, Whole, that are practically uniform in size may be given a score of 18 to 20 points. **Practically uniform in size** means that in container with less than 20 units the weight of the largest whole fig does not exceed the weight of the smallest whole fig by more than 50 percent; or that in containers with 20 or more units, in 95 percent, by count, of the units that are most uniform in weight, the weight of the largest whole fig does not exceed the weight of the smallest whole fig by more than 50 percent.
- (c) **“B” classification.** If the canned Kadota figs, of Style I, Whole, are reasonably uniform in size, a score of 16 to 17 points may be given. **Reasonably uniform in size** means that in containers with less than 20 units the weight of the largest whole fig does not exceed the weight of the smallest whole fig by more than 75 percent; or that in containers with 20 or more units, in 95 percent, by count, of the units that are most uniform in weight, the weight of the largest whole fig does not exceed the weight of the smallest whole fig by more than 75 percent.

- (d) **“C” classification.** If the canned Kadota figs of Style I, Whole, are fairly uniform in size, a score of 14 to 15 points may be given. **Fairly uniform in size** means that in containers with less than 20 units the weight of the largest whole fig may be not more than twice the weight of the smallest whole fig; or, that in containers with 20 or more units, in 95 percent, by count, of the units that are most uniform in weight, the weight of the largest whole fig may be not more than twice the weight of the smallest unit.
- (e) **“SStd” classification.** Canned Kadota figs 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 U.S. Grade C or U.S. Standard, regardless of the total score for the product (this is a partial limiting rule).

§52.2832 Absence of defects.

- (a) **General.** The factor of absence of defects refers to the degree of freedom from harmless extraneous material (such as leaves, stems); from split (or broken) figs including severed figs; from figs blemished with scab, scars, bruises, discoloration; from caprifigged figs; and from figs damaged by mechanical, pathological, insect injury, or similar injury.
- (b) **Definitions of defects.** Figs that are blemished with scab, scars, bruises, discoloration, or other abnormalities or injury are considered under the classification of possessing **insignificant**, **minor**, or **major** defects.
- (1) **Insignificant defects.** **Insignificant defects** include:
- (i) Very light color surface scars of any size that blend with color of the fig; and
 - (ii) Surface blemishes that are lighter than dark brown and that in the aggregate, singly or in combination on a unit, are less than the area of a circle one-fourth inch in diameter.
- (2) **Minor defects.** **Minor defects** include:
- (i) Surface blemishes that are lighter than dark brown and that equal or exceed in the aggregate, singly or in combination on a unit, the area of a circle one-fourth inch in diameter but do not exceed in the aggregate the area of a circle one-half inch in diameter;
 - (ii) Dark brown or black surface blemishes which in the aggregate, singly or in combination on a unit, are less than the area of a circle one-fourth inch in diameter; and
 - (iii) Slight insect injury that is not serious.

- (3) **Major defects.** Major defects include:
- (i) Caprifried figs;
 - (ii) Surface blemishes that are lighter than dark brown and that exceed in the aggregate, singly or in combination on a unit, the area of a circle one-half inch in diameter;
 - (iii) Blemishes that extend into the fruit, worm holes, serious insect damage, or similar injury, regardless of the area; and
 - (iv) Dark brown or black surface blemishes which in the aggregate, singly or in combination on a unit, equal or exceed the area of a circle one-fourth inch in diameter but do not seriously affect the appearance of the unit.
- (4) **Split (or broken) fig; severed fig.** A **split (or broken) fig** is one that is open to such an extent that the seed cavity is exposed, the shape of the fruit may be distorted, and the fruit may or may not be broken apart into entirely separate pieces. A **severed fig** is a split (or broken) fig which has been broken apart into entirely separate pieces. A fig that is only slightly cracked and retains its natural conformation without exposing the interior is not considered a split (or broken) fig.
- (5) **Unit.** A **unit** or **unit of fig** in canned Kadota figs, for the purposes of ascertaining compliance with percentage allowance in this section means a **whole** fig; a split fig (or a broken fig) which is not broken apart into entirely separate pieces; or portions of severed figs which are the approximate equivalent of a whole fig.
- (c) **“A” classification.** Canned Kadota figs that are practically free from defects may be given a score of 27 to 30 points.
- (1) To score in this classification, not more than 10 percent, by count, of the units may be split (or broken): **Provided**, That none are severed figs.
 - (2) **Practically free from defects** means that units which possess insignificant, minor, and major defects may be present which do not more than slightly affect the appearance of the product but that there may be present:
 - (i) Not more than one tough woody stem per 30 ounce of total contents and no other harmless extraneous material; and

- (ii) Not more than a total of 10 percent, by count, of the units may possess **minor** and **major** defects: **Provided**, That not more than 5 percent, by count, of the units may possess **major** defects. One unit in a container is permitted to possess **minor** or **major** defects; if such unit exceeds the respective allowances of 10 percent, or 5 percent, by count: **Provided**, That in all containers comprising the sample such units possessing **minor** and **major** defects do not exceed an average of 10 percent of the total number of units including not more than an average of 5 percent of the total number of units that may possess **major** defects.
- (d) **“B” classification.** If the canned Kadota figs are reasonably free from defects, a score of 24 to 26 points may be given. Canned figs that fall into this classification shall not be graded above U.S. Grade B, or U.S. Choice, regardless of the total score for the product (this is a limiting rule).
 - (1) To score in this classification not more than 15 percent, by count, of the units may be split (or broken): **Provided**, That not more than 3 percent, by count, of the units may be severed figs. One unit in a container is permitted to be severed if such unit exceeds the 3 percent allowance: **Provided**, That in all containers comprising the sample such units do not exceed the average of 3 percent of the total number of units.
 - (2) **Reasonably free from defects** means that units which possess insignificant, minor, and major defects may be present which do not materially affect the appearance of the product but that there may be present:
 - (i) Not more than 2 tough woody stems per 30 ounces of total contents and not more than 1 piece of other harmless extraneous material per 100 ounces of total contents; and
 - (ii) Not more than a total of 20 percent, by count, of the units may possess **minor** and **major** defects: **Provided**, That not more than 10 percent, by count, of the units, may possess **major** defects. One unit in a container is permitted to possess **minor** or **major** defects, if such unit exceeds the respective allowances of 20 percent, or 10 percent, by count: **Provided**, That in all containers comprising the sample such units possessing **minor** and **major** defects do not exceed an average of 20 percent of the total number of units including not more than an average of 10 percent of the total number of units that may possess **major** defects.
- (e) **“C” classification.** If the canned Kadota figs are fairly free from defects, a score of 21 to 23 points may be given. Canned Kadota figs that fall into this classification shall not be graded above U.S. Grade C or U.S. Standard,

regardless of the total score for the product (this is a limiting rule).

(1) To score in this classification:

- (i) In Style I, Whole, not more than 20 percent, by count, of all the units may be split (or broken): **Provided**, That not more than 5 percent, by count, of all units may be severed figs. One unit in a container is permitted to be severed if such unit exceeds the 5 percent allowance: **Provided**, That in all containers comprising the sample such units do not exceed an average of 5 percent of the total number of units; and
- (ii) In the styles other than Style I, Whole, not more than 10 percent, by count, of the units may be severed figs.

(2) **Fairly free from defects** means that units which possess insignificant, minor, and major defects may be present which do not seriously affect the appearance of the product but that there may be present:

- (i) Not more than 3 tough woody stems and not more than 1 piece of other harmless extraneous material per 30 ounces of total contents; and
- (ii) Not more than a total of 40 percent, by count, of the units may possess **minor** and **major** defects: **Provided**, That not more than 20 percent, by count, of the units may possess **major** defects.

(f) **“SStd” classification.** Canned Kadota figs 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).

§52.2833 Character.

- (a) **General.** Under the factor of character, consideration is given to the degree of ripeness, the texture and condition of the flesh, the firmness and tenderness of the canned fig, and its tendency to retain its apparent original conformation and size without material disintegration.
- (b) **“A” classification.** Canned Kadota figs that possess a good character may be given a score of 27 to 30 points. **Good character** means that the canned Kadota figs are well matured and fleshy and have a practically uniform, tender texture; that not more than 5 percent, by count, of the figs may possess a reasonably good character; and none possess a fairly good character.

- (c) **“B” classification.** If the canned Kadota figs possess a reasonably good character, a score of 24 to 26 points may be given. **Reasonably good character** means that the canned Kadota figs have a reasonably uniform, reasonably tender texture; and that not more than 10 percent, by count, of the figs may possess a fairly good character.
- (d) **“C” classification.** If the canned Kadota figs possess a fairly good character, a score of 21 to 23 points may be given. Canned Kadota figs that fall into this classification shall not be graded above U.S. Grade C or U.S. Standard, regardless of the total score for the product (this is a limiting rule). **Fairly good character** means that the canned Kadota figs may be variable in texture from very soft to firm but are not excessively mushy nor excessively firm.
- (e) **“SStd” classification.** Canned Kadota figs that fail to meet the requirements of paragraph (d) 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).

Lot Inspection and Certification

§52.2834 Ascertaining the grade of a lot.

The grade of a lot of canned Kadota figs 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 Foods Products** (7 CFR §52.1 to §52.87).

Score Sheet

§52.2835 Score sheet.

Number, size and kind of container				
Container marks or identification				
Label				
Net Weight (ounces)				
Vacuum (inches)				
Drained weight (ounces)				
Brix measurement				
Sirup designation (extra heavy, heavy, etc.)				
Style				
Percent split (or broken)				
Count (in whole style)				
Factors		Score points		
Color	20	"A"	18-20	
		"B"	16-17	
		"C"	14-15	<u>1/</u>
		"SStd"	0-13	<u>1/</u>
Uniformity in size	20	"A"	18-20	
		"B"	16-17	
		"C"	14-15	
		"SStd"	0-13	<u>2/</u>
Absence of defects	30	"A"	27-30	
		"B"	24-26	<u>1/</u>
		"C"	21-23	<u>1/</u>
		"SStd"	0-20	<u>1/</u>
Character	<u>30</u>	"A"	27-30	
		"B"	24-26	
		"C"	21-23	<u>1/</u>
		"SStd"	0-20	<u>1/</u>
Total score	100			
Varietal characteristics: () Similar () Dissimilar				
Normal flavor and odor				
U.S. Grade				

1/ Indicates limiting rule.

2/ Indicates partial limiting rule.