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United States Standards for Grades of Canned Sweet Cherries

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This is a reprint of the United States Standards for Grades of Canned Sweet Cherries (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.

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United States Standards for Grades of Canned Sweet Cherries

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Identity, Types, Styles, and Grades
§52.821 Product description.

- (a) **Canned sweet cherries** is the product represented as defined in the Standards of Identity for Canned Cherries (21 CFR 145.126(a) and 145.126) issued pursuant to the Federal Food, Drug, and Cosmetic Act.

§52.822 Types.

- (a) **Light** type are of the light sweet varietal group and includes, but is not limited to, such varieties known as Royal Anne.
- (b) **Dark** type are of the dark sweet varietal group and includes, but is not limited to, such varieties known as Bing, Black Republican, Schmidt, and Lambert.

§52.823 Styles.

- (a) **Unpitted** sweet cherries are stemmed cherries without the pits removed.
- (b) **Pitted** sweet cherries are stemmed cherries with the pits removed.

§52.824 Grades.

- (a) **U.S. Grade A or U.S. Fancy** is the quality of canned sweet cherries that are practically free from defects; that possess a good character; that possess a normal flavor and odor; and that are of such quality with respect to color and uniformity of size as to 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 sweet cherries that are reasonably free from defects; that possess a reasonably good character; that possess normal flavor and odor; and that are of such quality with respect to color and uniformity of size as to 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 sweet cherries that possess a fairly good color; that are fairly uniform in size; that are fairly free from defects; that possess a fairly good character; that possess a normal flavor and odor; and that score not less than 70 points when scored in accordance with the scoring system outlined in this subpart.
- (d) **Substandard** is the quality of canned sweet cherries that fail to meet the requirements of U.S. Grade C or U.S. Standard and is the quality of canned sweet cherries that may or may not meet the minimum standard of quality for canned cherries issued pursuant to the Federal, Food, Drug, and Cosmetic Act.

Liquid Media, Fill of Container, Drained Weights, and Fill Weights
§52.825 Liquid media and Brix measurements.

Cut-out requirements for liquid media in canned sweet cherries 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 measurement, 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).	25° or more but not more than 35°
Heavy Sirup; or Heavily Sweetened Fruit Juices(s) and Water; or Heavily Sweetened Fruit Juices(s).	20° or more but less than 25°
Light Sirup; or Lightly Sweetened Fruit Juice(s) and Water; or Lightly Sweetened Fruit Juices(s).	16° or more but less than 20°
Slightly Sweetened Water; or Extra Light Sirup; or Slightly Sweetened Fruit Juice(s) and Water; or Slightly Sweetened Fruit Juices(s).	Less than 16°
In Fruit Juice(s) and Water	Not applicable
In Water	Not applicable
In Fruit Juice(s)	Not applicable
Artificially Sweetened	Not applicable

§52.826 Fill of container.

The standard fill of container for canned sweet cherries is the maximum quantity of cherries which can be sealed in the container and processed by heat to prevent spoilage, without crushing such ingredient. Canned sweet cherries that do not meet this requirement are **Below Standard in Fill**.

§52.827 Recommended minimum drained weights.

- (a) **General.** The minimum drained weight recommendations in Table I 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.
- (b) **Method for ascertaining drained weights.** The drained weight of canned sweet cherries 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 2 minutes. The drained weight is the weight of the sieve and sweet cherries 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) Definition 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 sweet cherries 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 Table II.

Table I – Recommended Minimum Drained Weights for Pitted and Unpitted Canned Sweet Cherries

Container Designation (metal, unless otherwise stated)	Container Size – Overall Dimensions		Overflow Capacity (fluid ounces)	In Extra Heavy Sirups and in Declared Dietetic Packs Whether or Not Packed in Water (ounces)		In Heavy Sirups (ounces)		In Light Sirup and in Slightly Sweetened Water or Juice (ounces)		In Water (ounces)	
	Diameter (inches)	Height (inches)									
				LL	$\bar{X}_d$	LL	$\bar{X}_d$	LL	$\bar{X}_d$	LL	$\bar{X}_d$
8Z Tall	211	304	--	4.3	4.7	4.6	5.0	4.8	5.2	4.8	5.2
No. 300	300	407	--	8.4	8.9	8.7	9.2	8.2	8.7	8.2	8.7
No. 1 Tall	301	411	--	9.0	9.7	9.3	10.0	9.5	10.2	9.5	10.2
No. 303	303	406	--	9.0	9.7	9.3	10.0	9.5	10.2	9.5	10.2
No. 303 Glass	--	--	17.0	9.0	9.7	9.3	10.0	9.5	10.2	9.5	10.2
No. 2	307	409	--	11.3	12.0	11.8	12.5	12.0	12.7	12.0	12.7
No. 2 ½	401	411	--	16.6	17.5	17.1	18.0	17.6	18.5	17.6	18.5
No. 2 ½ Glass	--	--	28.35	16.3	17.2	16.8	17.7	17.3	16.2	17.3	18.2
No. 10	603	700	--	61.7	64.5	63.7	66.5	68.2	70.0	68.2	70.0

Table II – Single Sampling Plan for Drained Weights

Sample Size (<i>number of sample units</i>)	3	6	13	21	29	38	48	60	72
Acceptance No.	0	1	2	3	4	5	6	7	8

§52.828 Recommended minimum fill weights.

- (a) General.** The minimum fill weight recommendations specified in Tables III and IV 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 of ascertaining fill weight.** 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.
- (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.

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, Canned Light Sweet Cherries

Container Designation (metal, unless otherwise designated)	$\bar{X}'_{min}$	$LWL_{\bar{X}}$	$LRL_{\bar{X}}$	LWL	LRL	R'	R_{max}	Sampling Allowance Code
Unpitted								
8Z Tall	5.4	5.2	5.0	4.9	4.6	0.6	1.3	D
No. 300	9.6	9.3	9.1	8.9	8.5	0.9	1.9	F
No. 1 Tall	10.7	10.3	10.1	9.9	9.5	1.0	2.1	G
No. 303	10.7	10.3	10.1	9.9	9.5	1.0	2.1	G
No. 303 Glass	10.7	10.3	10.1	9.9	9.5	1.0	2.1	G
No. 2	13.0	12.6	12.4	12.1	11.6	1.1	2.3	H
No. 2 ½ Glass	18.8	18.3	18.0	17.7	17.1	1.3	2.7	J
No. 2 ½	19.0	18.5	18.2	17.9	17.3	1.3	2.7	J
No. 10	71.5	70.5	70.0	69.3	68.2	2.6	5.4	T
Pitted								
8Z Tall	5.5	5.3	5.1	4.9	4.7	0.6	1.3	D
No. 300	9.8	9.5	9.3	9.1	8.7	0.9	1.9	F
No. 1 Tall	10.9	10.5	10.3	10.1	9.7	1.0	2.1	G
No. 303	10.9	10.5	10.3	10.1	9.7	1.0	2.1	G
No. 303 Glass	10.9	10.5	10.3	10.1	9.7	1.0	2.1	G
No. 2	13.3	12.9	12.7	12.4	11.9	1.1	2.3	H
No. 2 ½ Glass	19.2	18.7	18.4	18.1	17.5	1.3	2.7	J
No. 2 ½	19.4	18.9	18.6	18.3	17.7	1.3	2.7	J
No. 10	73.0	72.0	71.5	70.8	69.7	2.6	5.4	T

Table IV – Recommended Fill Weight Values, Canned Dark Sweet Cherries

Container Designation (metal, unless otherwise designated)	$\bar{X}'_{min}$	$LWL_{\bar{X}}$	$LRL_{\bar{X}}$	LWL	LRL	R'	R_{max}	Sampling Allowance Code
Unpitted								
8Z Tall	5.4	5.2	5.0	4.9	4.6	0.6	1.2	D
No. 300	9.6	9.2	9.0	8.8	8.4	0.9	2.0	G
No. 1 Tall	10.7	10.3	10.1	9.8	9.3	1.1	2.2	H
No. 303	10.7	10.3	10.1	9.8	9.3	1.1	2.2	H
No. 303 Glass	10.7	10.3	10.1	9.8	9.3	1.1	2.2	H
No. 2	13.0	12.5	12.3	12.0	11.5	1.2	2.5	I
No. 2 ½ Glass	18.8	18.3	18.0	17.7	17.1	1.3	2.7	J
No. 2 ½	19.0	18.5	18.2	17.9	17.3	1.3	2.7	J
No. 10	71.5	70.4	69.9	69.1	67.9	2.8	5.9	U
Pitted								
8Z Tall	5.5	5.3	5.1	5.0	4.7	0.6	1.2	D
No. 300	9.8	9.4	9.2	9.0	8.6	0.9	2.0	G
No. 1 Tall	10.9	10.5	10.3	10.0	9.5	1.1	2.2	H
No. 303	10.9	10.5	10.3	10.0	9.5	1.1	2.2	H
No. 303 Glass	10.9	10.5	10.3	10.0	9.5	1.1	2.2	H
No. 2	13.3	12.8	12.6	12.3	11.8	1.2	2.5	I
No. 2 ½ Glass	19.2	18.7	18.4	18.1	17.5	1.3	2.7	J
No. 2 ½	19.4	18.9	18.6	18.3	17.7	1.3	2.7	J
No. 10	73.0	71.9	71.4	70.6	69.4	2.8	5.9	U

Factors of Quality

§52.829 **Ascertaining the grade.**

- (a) The grade of canned sweet cherries is ascertained by considering, in conjunction with the requirements of the respective grade, the respective ratings for the factors of color, uniformity of size, absence of defects, and character.
- (b) 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	30
Uniformity of Size	20
Absence of Defects	30
Character	20
Total Score	100

- (c) **Normal flavor and odor** means that the canned sweet cherries are free from objectionable flavors and objectionable odors of any kind.

§52.830 **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, **27 to 30 points** means 27, 28, 29, or 30 points).

§52.831 **Color.**

- (a) **General.** The factor of color refers to the color typical of the varietal group – either light sweet or dark sweet; and to the intensity and brightness of such characteristic color.
- (b) **“A” classification.** Canned sweet cherries that possess a good color may be given a score of 27 to 30 points. **Good color** means that the cherries are bright and possess a color typical of well-matured cherries of similar varieties which have been properly processed; that in light sweet cherries, the basic background color, exclusive of blush, is a pinkish-yellow to pale amber color and that the blush appears as a surface color ranging from very light pinkish-tan to tannish-brown; and that in dark sweet cherries, the basic background color is a typical deep-red to purple-red or purple-black.

- (c) **“B” classification.** If the canned sweet cherries possess a reasonably good color, a score of 24 to 26 points may be given. **Reasonably good color** means that the cherries possess a color typical of reasonably well-matured cherries of similar varieties which have been properly processed; that in light sweet cherries, the basic background color, exclusive of blush, is a pinkish-yellow to amber color which may be no more than slightly dull and that the blush appears as a surface color ranging from tan to tannish-brown; and that in dark sweet cherries, the basic background color is a typical deep red to purple-red or purple-black which may be no more than slightly dull.
- (d) **“C” classification.** If the canned sweet cherries possess a fairly good color, a score of 21 to 23 points may be given. Canned sweet cherries 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). **Fairly good color** means that the cherries possess a color typical of fairly well-matured cherries of similar varieties which have been properly processed; that in light sweet cherries, the basic background color and blush may be variable or may be slightly dull but is not off-color; and that in dark sweet cherries, the cherries may possess a slightly dull deep red to slightly dull purple-red color or slightly dull purple-black color that may be variable but is not off-color.
- (e) **“SStd” classification.** Canned sweet cherries 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.)

§52.832 Uniformity of size.

- (a) **General.** The factor of uniformity of size refers to the uniformity of diameters in pitted and unpitted cherries, and to the variation of weight and minimum weight in unpitted cherries.
 - (1) **Diameter** of a cherry is the diameter of a rigid round hole through which the cherry will just pass without using force. In pitted cherries, the diameter is that which approximates the apparent original size had the cherry not been pitted but does not apply to any pitter-torn cherries.
- (b) **“A” classification.** Canned sweet cherries that are practically uniform in size may be given a score of 18 to 20 points. Practically uniform in size means that:
 - (1) **In unpitted cherries.**
 - (i) The weight of each cherry is not less than one-tenth oz (2.84 grams);

- (ii) The weight of the largest cherry is not more than twice the weight of the smallest cherry; and
- (iii) The diameter of the cherry with the greatest diameter may exceed the diameter of the cherry with the smallest diameter by not more than three-sixteenths inch; and in 85 percent, by count, of all the cherries with the most uniform diameters the diameter of the cherries with the greatest diameters may exceed the diameter of the cherries with the smallest diameters by not more than one-sixteenth inch.

(2) In pitted cherries.

- (i) The diameter of the cherry with the greatest diameter may exceed the diameter of the cherry with the smallest diameter by not more than three-sixteenths inch; and in 85 percent, by count, of all the cherries with the most uniform diameters the diameter of the cherries with the greatest diameters may exceed the diameter of the cherries with the smallest diameters by not more than one-sixteenth inch.

(c) “B” classification. If the canned sweet cherries are reasonably uniform in size, a score of 16 or 17 points may be given. **Reasonably uniform in size** means that:

(1) In unpitted cherries.

- (i) The weight of each cherry is not less than one-tenth oz (2.84 grams);
- (ii) The weight of the largest cherry is not more than twice the weight of the smallest cherry; and
- (iii) The diameter of the cherry with the greatest diameter may exceed the diameter of the cherry with the smallest diameter by not more than three-sixteenths inch; and in 85 percent, by count, of all the cherries with the most uniform diameters the diameter of the cherries with the greatest diameters may exceed the diameter of the cherries with the smallest diameters by not more than one-eighth inch.

(2) In pitted cherries.

- (i) The diameter of the cherry with the greatest diameter may exceed the diameter of the cherry with the smallest diameter by not more than three-sixteenths inch; and in 85 percent, by count, of all the

cherries with the most uniform diameters the diameter of the cherries with the greatest diameters may exceed the diameter of the cherries with the smallest diameters by not more than one-eighth inch.

- (d) **“C” classification.** If the canned sweet cherries are fairly uniform in size, a score of 14 or 15 points may be given. Canned sweet cherries 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). **Fairly uniform in size** means that:

(1) **In unpitted cherries.**

- (i) The weight of each cherry is not less than one-tenth oz (2.84 grams);
- (ii) The weight of the largest cherry is not more than twice the weight of the smallest cherry; and
- (iii) The cherries may vary in diameter measurements.

(2) **In pitted cherries.**

- (i) The cherries may vary in diameter measurements.

- (e) **“SStd” classification.** Canned **unpitted** sweet cherries which fail to meet the requirements of paragraph (d) of this section may be given a score of 0 to 13 points, shall not be graded above Substandard (this is a limiting rule), and are also **Below Standard in Quality** for the applicable reasons:

- (1) Small; and/or
- (2) Mixed sizes.

§52.833 Absence of defects.

- (a) **General.** The factor of absence of defects refers to the degree of freedom from harmless extraneous material; from portions of stems; from portions of stems; from pits or portions thereof in pitted style; from slightly damaged, damaged, seriously damaged, slightly misshapen, misshapen, blemished, and seriously blemished cherries; and from any other defects which detract from the appearance or edibility of the product. Processing cracks are not considered as defects but are considered under the factor of character (§52.834).

- (1) **Cherry** means a whole cherry, whether or not pitted, or portions of such cherries which in the aggregate approximate the average size of a cherry.

- (2) **Harmless extraneous material** means any vegetable substance (including, but not limited to, a leaf or portions thereof, a stem or portion thereof longer than one-half inch) that is harmless.
- (3) **Portions of cherry stems**, whether loose or attached, means such portions that are one-half inch or less and such portions are considered as a defect separate from **harmless extraneous material**.
- (4) **A pit** is considered as a defect only in the style of pitted cherries and means a whole pit or portions of pits computed as follows:
- (i) A single piece of pit shell, whether or not within or attached to a whole cherry, that is larger than one-half pit shell is considered as one pit;
 - (ii) A single piece of pit shell, whether or not within or attached to a whole cherry, that is not larger than one-half pit shell is considered as one-half pit;
 - (iii) Pieces of pit shell, within or attached to a whole cherry, when their combined size is larger than one-half pit shell are considered as one pit; and
 - (iv) Pieces of pit shell, within or attached to a whole cherry, when their combined size is not larger than one-half pit shell are considered as one-half pit.
- (5) **Slightly damaged** means any injury other than blemishes which affects the appearance of the cherry, and includes:
- (i) Circular cracks with slight discoloration, such as **rain checks**, confined entirely within the stem basin and more than one-fourth inch but not more than one-half inch in length;
 - (ii) Cracks with slight discoloration, such as **rain checks** outside the stem basin and more than three-sixteenths inch but not more than three-eighths inch in length;
 - (iii) Mutilated cherries in unpitted style whereby the cherry is seriously torn at the stem and that such torn area exceeds that of a circle one-fourth inch in diameter; and mutilated cherries in pitted style whereby the cherry is so pitter-torn or so damaged by other similar means that the entire pit cavity is exposed and the appearance of the cherry is seriously affected.

- (6) **Damaged** means any injury other than blemishes which materially affects the appearance of the cherry and includes:
- (i) Circular cracks with discoloration, such as **rain checks**, confined entirely within the stem basin and more than one-half inch in length; and
 - (ii) Cracks with discoloration, such as **rain checks**, outside the stem basin and more than three-eighths inch in length.
- (7) **Seriously damaged** means damaged to the extent that the appearance or edibility of the cherry is seriously affected.
- (8) **Slightly misshapen** cherries include, but is not limited to, cherries which are slightly deformed or in which there is a cleavage (or deep furrow) with the skin unbroken at the suture extending more than three-sixteenths inch but no more than one-half the length from the stem cavity to the apex.
- (9) **Misshapen** cherries means cherries which are deformed to the extent that the appearance is materially affected and includes, but is not limited to **double** cherries in unpitted style and cherries in which there is a cleavage (or deep furrow) with the skin unbroken at the suture extending more than one-half the length from the stem cavity to the apex.
- (10) **Blemished** means any blemished areas on the skin, which singly or in the aggregate, materially affect the appearance of the cherry; and includes:
- (i) Such surface blemishes having an aggregate area exceeding that of a circle three-sixteenths inch in diameter, not extending into the fruit tissue but which materially affect the appearance of the cherry; or
 - (ii) Such blemishes having an aggregate area equivalent of, or less than, that of a circle three-sixteenths inch in diameter and extending into the fruit tissue so that the flesh is materially discolored.
- (11) **Seriously blemished** means blemished to the extent that the appearance or edibility of the cherry is seriously affected.
- (b) **“A” classification.** Canned sweet cherries that are practically free from defects may be given a score of 27 to 30 points. **Practically free from defects** means that the canned sweet cherries are practically free from any defects not specifically mentioned that affect the appearance or edibility of the product and that for the applicable style not more than the following defects or defective units

may be present:

- (1) One piece of harmless extraneous material for each 60 oz of net contents;
 - (2) One portion of cherry stem for each 20 oz of net contents;
 - (3) In pitted style, 1 pit for each 20 oz of net contents; and
 - (4) A total of 10 percent, by count, of the cherries may be slightly damaged, damaged, seriously damaged, slightly misshapen, misshapen, blemished, seriously blemished, or any combination thereof but not more than 5 percent, by count, of the cherries may be damaged, seriously damaged, misshapen, blemished, seriously blemished, or any combination thereof: **Provided**, That not more than 2 percent, by count, of the cherries may be seriously blemished and seriously damaged.
- (c) **“B” classification.** If the canned sweet cherries are reasonably free from defects, a score of 24 to 26 points may be given. Canned sweet cherries 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). **Reasonably free from defects** means that the canned sweet cherries are reasonably free from any defects not specifically mentioned that affect the appearance or edibility of the product and that for the applicable style not more than the following defects or defective units may be present:
- (1) One piece of harmless extraneous material for each 40 oz of net contents;
 - (2) A total of 5 portions of cherry stems but not more than 1 portion of cherry stem may be longer than one-fourth inch but not longer than one-half inch for each 20 oz of net contents;
 - (3) In pitted style, 1 pit for each 20 oz of net contents; and
 - (4) A total of 20 percent, by count, of the cherries may be slightly damaged, damaged, seriously damaged, slightly misshapen, misshapen, blemished, seriously blemished, or any combination thereof but not more than 10 percent, by count, of the cherries may be damaged, seriously damaged, misshapen, blemished, seriously blemished, or any combination thereof: **Provided**, That not more than 4 percent, by count, of the cherries; may be seriously blemished and seriously damaged.
- (d) **“C” classification.** If the canned sweet cherries are fairly free from defects, a score of 21 to 23 points may be given. Canned sweet cherries 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 free from defects** means that the canned sweet cherries are fairly free from any

defects not specifically mentioned that affect the appearance or edibility of the product and that for the applicable style not more than the following defects or defective units may be present:

- (1) One piece of harmless extraneous material for each 20 oz of net contents.
 - (2) A total of 10 portions of cherry stems but not more than 3 portions of cherry stems, each of which may be longer than one-fourth inch but not longer than one-half inch for each 20 oz of net contents;
 - (3) In pitted style, 1 pit for each 20 oz of net contents; and
 - (4) A total of 30 percent, by count, of the cherries may be slightly damaged, damaged, seriously damaged, misshapen, blemished, seriously blemished, or any combination thereof but not more than 15 percent, by count, of the cherries may be blemished, seriously blemished, and seriously damaged.
- (e) **“SStd” classification.** Canned sweet cherries which fail to meet the requirements of paragraph (d) of this section may be given a score of 0 to 20 points; shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule); and may be **Below Standard in Quality** for the applicable reasons:
- (1) **Partially pitted;** and/or
 - (2) **Blemished.**

§52.834 Character.

- (a) **General.** The factor of character refers to the fleshiness and to the tenderness and texture in relation to maturity in the canned sweet cherries and to the presence of serious processing cracks in unpitted style.
- (1) **Serious processing cracks** means cracks without any discoloration that are so deep as to expose the pit; processing cracks that are not serious are not scoreable.
- (b) **“A” classification.** Canned sweet cherries that possess a good character may be given a score of 18 to 20 points. **Good character** means that the cherries are thick-fleshed, are tender but not soft or noticeably flabby, and otherwise possess a good texture characteristic of canned sweet cherries that have been properly processed from well-matured cherries; that not more than 10 percent, by count, of the cherries may possess a reasonably good character; and that, in unpitted style not more than 5 percent, by count, of the cherries may possess seriously processing cracks.

- (c) **“B” classification.** If the canned sweet cherries possess a reasonably good character, a score of 16 or 17 points may be given. Canned sweet cherries 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). **Reasonably good character** means that the cherries are reasonably thick-fleshed, are reasonably tender but not more slightly soft nor markedly flabby, and otherwise possess a texture characteristic of canned sweet cherries that have been properly processed from reasonably well-matured cherries; that not more than 10 percent, by count, of the cherries may possess a fairly good character provided, in unpitted cherries, none are thin-fleshed; and that, in unpitted style, not more than 10 percent, by count, of the cherries may possess serious processing cracks.
- (d) **“C” classification.** If the canned sweet cherries possess a fairly good character, a score of 14 or 15 points may be given. Canned sweet cherries 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 cherries may be lacking in thickness of flesh, but in unpitted cherries the total weight of pits is not more than 12 percent of the weight of drained cherries; may be variable in tenderness and texture, ranging from firm to soft, but characteristic of canned sweet cherries that may have been processed from slightly immature to slightly over-mature cherries; that not more than 10 percent, by count, of the cherries may be markedly flabby; and that, in unpitted style, serious processing cracks may be present.
- (e) **“SStd” classification.** Canned sweet cherries 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 for the product (this is a limiting rule). Canned unpitted sweet cherries in which the total weight of the pits is more than 12 percent of the weight of drained cherries are also **Below Standard in Quality – thin fleshed.**

Lot Inspection and Certification

§52.835 Ascertaining the grade of a lot.

The grade of a lot of canned sweet cherries 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 (7 CFR 52.1 through 52.87).

Score Sheet

§52.836 Score sheet.

Size and kind of container			
Container marks or identification			
Label			
Net weight (ounces)			
Vacuum (inches)			
Drained weight (ounces)			
Count per container			
Brix measurement			
Sirup designation (extra heavy, heavy, etc.)			
Type: () Light - - - (), dark			
Style () Unpitted - - - (), pitted			
Factors		Score Points	
Color	30	"A"	27-30
		"B"	24-26
		"C"	21-23 <u>1/</u>
		"SStd"	0-20 <u>1/</u>
Uniformity of size	20	"A"	18-20
		"B"	16-17
		"C"	14-15 <u>1/</u>
		"SStd"	0-13 <u>1/</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	20	"A"	18-20
		"B"	16-17 <u>1/</u>
		"C"	14-15 <u>1/</u>
		"SStd"	0-13 <u>1/</u>
Total Score		<u>100</u>	
Normal flavor and odor			
U.S. Grade			

1/ Indicates limiting rule.