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United States Standards for Grades of Frozen Peaches

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This is a reprint of the United States Standards for Grades of Frozen Peaches (26 FR 4879) which have been in effect since July 3, 1961 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 Frozen Peaches

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Product Description, Types, Styles, and Grades

§52.3551 Product description.

Frozen peaches are prepared from sound, mature, fresh peaches which are peeled, pitted, washed, cut, and may be trimmed to assure a clean and wholesome product. The peaches are properly drained of excess water before filling into containers; may be packed with the addition of a nutritive sweetening ingredient(s), including syrup and/or syrup containing pureed peaches and any other ingredient(s) permissible under the provisions of the Federal Food, Drug, and Cosmetic Act; are prepared and frozen in accordance with good commercial practice; and are maintained at temperatures necessary for the preservation of the product.

§52.3552 Varietal types of frozen peaches.

- (a) **Yellow freestone.** Freestone peaches of the yellow-fleshed varieties which may have orange or red pigments emanating from the pit cavity;
- (b) **White freestone.** Freestone peaches that are predominately white fleshed;
- (c) **Red freestone.** Freestone peaches that have substantial red coloring in the flesh;
- (d) **Yellow clingstone.** Clingstone peaches of the yellow or orange-fleshed varieties.

§52.3553 Styles of frozen peaches.

- (a) **Halved or halves** means the peaches are cut approximately in half along the suture from stem to apex.
- (b) **Quartered or quarters** means halved peaches cut into two approximately equal parts.
- (c) **Sliced or slices** means the peaches are cut into sectors smaller than quarters.
- (d) **Diced** means the peaches are cut into approximate cube-shaped units.
- (e) **Mixed pieces of irregular sizes and shapes** means peaches cut or broken into pieces of irregular sizes and shapes and which do not conform to a single style of halves, quarters, or slices.

§52.3554 Grades of frozen peaches.

- (a) **U.S. Grade A or U.S. Fancy** is the quality of frozen peaches that
- (1) possess similar varietal characteristics,
 - (2) have a normal flavor,
 - (3) have a good color,
 - (4) are practically uniform, or reasonably uniform, in size and symmetry for the applicable style,
 - (5) are practically free from defects,
 - (6) possess a good character within one of the following categories: I, soft-ripe fruit or II, firm-ripe fruit, 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 frozen peaches that
- (1) possess similar varietal characteristics,
 - (2) have a normal flavor,
 - (3) have a reasonably good color,
 - (4) are reasonably uniform, or fairly uniform, in size and symmetry for the applicable style,
 - (5) are reasonably free from defects,
 - (6) possess a reasonably good character within one of the following categories: I, soft-ripe fruit or II, firm-ripe fruit, 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 frozen peaches that
- (1) possess similar varietal characteristics,
 - (2) have a normal flavor,
 - (3) have a fairly good color,

- (4) are fairly uniform in size and symmetry for the applicable style,
 - (5) are fairly free from defects,
 - (6) possess a fairly good character within one of the following categories: I, soft-ripe fruit, II, firm-ripe fruit, or III, mixed soft-ripe and firm-ripe fruit, and
 - (7) score not less than 70 points when scored in accordance with the scoring system outlined in this subpart.
- (d) **Substandard** is the quality of frozen peaches that fail to meet the requirements of U.S. Grade C.

Factors of Quality

§52.3555 Ascertaining the grade of a sample unit.

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

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

- (i) Varietal characteristics;
- (ii) Flavor.

(2) **Factors rated by score points.**

- (i) 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
Size and Symmetry	20
Defects	30
Character	30
Total Score	100

- (ii) Quality factors are evaluated immediately after thawing to the extent that the product is substantially free from ice crystals and can be handled as individual units.

- (b) **Definition of normal flavor.** **Normal flavor** means that the frozen peaches are free from objectionable flavors and objectionable odors of any kind.

§52.3556 Ascertaining the rating for the factors which are scored.

The essential variation within each factor which is scored are so described that the value may be ascertained for such factors 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.)

§52.3557 Color.

- (a) **General.** The score for the factor of color is evaluated by considering the overall color of the units. Abnormal discoloration near or part of the pit cavity shall be considered in the evaluation of the overall color of the unit.
- (b) **“A” classification.** Frozen peaches that possess a good color may be given a score of 18 to 20 points. **Good color** means that the frozen peaches possess a color that is bright, reasonably uniform, and typical of reasonably well-ripened to well-ripened peaches of the type and variety which have been properly prepared and properly processed; that not more than 10 percent, by weight, of the drained thawed peaches may possess no more than a slight tinge of green or slight tinge of brown color due to oxidation, improper processing, or other causes, and none may possess a pronounced green or brown color.
- (c) **“B” classification.** Frozen peaches that possess a reasonably good color may be given a score of 16 or 17 points. Frozen peaches 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 good color** means that the frozen peaches possess a color that is reasonably bright, fairly uniform, and typical of reasonably well-ripened peaches of the type and variety which have been properly prepared and properly processed; that not more than a total of 20 percent by weight of the drained thawed peaches may be affected by green or brown color of which not more than 5 percent, by weight, of the drained thawed peaches may have a pronounced green or a pronounced brown color and the remainder of this allowance (20 percent) may have no more than a slight tinge of green or of brown color: **Provided**, That any such peaches do not materially affect the appearance of the product.
- (d) **“C” classification.** Frozen peaches that possess a fairly good color may be given a score of 14 or 15 points. Frozen peaches 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 frozen peaches vary in color typical of fairly well-ripened peaches of the type and variety, including units that may possess slight tinges of green or brown color; and that not more than 15 percent, by weight, of the drained thawed peaches may be

materially affected by brown color due to oxidation, improper processing, or other causes or may possess a pronounced green color: **Provided**, That any of such units individually or collectively do not seriously affect the appearance of the product.

- (e) **“SStd” classification.** Frozen peaches 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).

§52.3558 Size and symmetry.

- (a) **General.** The factor of size and symmetry refers to the uniformity of size and to the symmetry of the units of peaches in halved, quartered, and sliced styles. This factor does not apply to the diced style or that of **mixed pieces of irregular sizes and shapes**; the total score for either of these styles is determined by multiplying the sum of the scores assigned for color, defects, and character by 100 and dividing by 80, dropping any fractions.
- (b) **Off-suture cut.** **Off-suture cut** means a halved or quartered peach unit which has been cut at a distance from the suture greater than $\frac{3}{8}$ inch at the widest measurement from the suture.
- (c) **Partially detached or detached piece.** A **partially detached or detached piece** in the style of halves means a unit which has the appearance of a slice resulting from an off-suture cut or from improper cutting and which may or may not be attached to the half from which cut. In determining the applicable allowance in terms of percentage by count, a partially detached piece together with the half to which it is partially attached is considered as one unit or a detached piece with the half from which detached or together with any other half is considered as one unit.
- (d) **Partial or broken slice.** A **partial or broken slice** is a unit that has had the semblance of a slice with respect to thickness and shape but is less than three-fourths of an apparent full slice or that is seriously cracked, crushed, broken or severed into definite parts.
- (e) **Sliver.** A **sliver** is the sector that
 - (1) is substantially smaller than the predominant size of slice or that
 - (2) weighs three grams or less.
- (f) **Slab.** A **slab** in the style of slices is a portion of a unit which does not conform to the shape of a definite slice due to improper cutting.

- (g) **Broken halves or quarters.** **Broken halves or quarters** means peach halves or quarters that are seriously cracked or severed into definite parts. Portions equivalent to the weight of an average full-sized unit may be considered as one-half (or quarter) in determining the percentage, by count.
- (h) **“A” classification.** Halved, quartered, or sliced frozen peaches that are practically uniform in size and symmetry may be given a score of 18 to 20 points. **Practically uniform in size and symmetry** has the following meanings with respect to the following styles:
- (1) **Halves; quarters.** In a 32-ounce sample unit of thawed drained peaches, or entire contents of smaller package, the weight of the largest normal-shaped unit does not exceed the weight of the smallest normal-shaped unit by more than 75 percent; and that not more than 10 percent, by count, of the units may possess off-suture cuts or partially detached or detached pieces, or broken halves or quarters, or any combination thereof.
- (2) **Slices.**
- (i) Not more than 10 percent, by weight, of the thawed drained peaches may consist of partial or broken slices, slivers, disintegrating fragments or other than practically intact slices and slabs;
- (ii) Not more than 5 percent, by weight, of the thawed drained peaches may be slabs; and
- (iii) The variation in size of the practically intact slices does not materially affect the appearance of the product.
- (i) **“B” classification.** Halved, quartered, or sliced frozen peaches that are reasonably uniform in size and symmetry may be given a score of 16 or 17 points. **Reasonably uniform in size and symmetry** has the following meanings with respect to the following styles:
- (1) **Halves; quarters.** In a 32-ounce sample unit of thawed drained peaches, or entire contents of smaller package, the weight of the largest normal-shaped unit does not exceed the weight of the smallest normal-shaped unit by more than 100 percent; and that not more than 20 percent, by count, of the units may possess off-suture cuts or partially detached or detached pieces, or broken halves or quarters, or any combination thereof.

(2) Slices.

- (i) Not more than 20 percent, by weight, of the thawed drained peaches may consist of partial or broken slices, slivers, disintegrating fragments or other than practically intact slices and slabs;
- (ii) Not more than 10 percent, by weight, of the thawed drained peaches may be slabs;
- (iii) The variation in size of the practically intact slices does not seriously affect the appearance of the product.

(j) **“C” classification.** Halved, quartered, or sliced frozen peaches that are fairly uniform in size and symmetry may be given a score of 14 or 15 points. Frozen peaches that fall into this classification shall not be graded above U.S. Grade B (this is a partial limiting rule). **Fairly uniform in size and symmetry** has the following meanings with respect to the following styles:

- (1) **Halves; quarters.** Not more than 40 percent, by count, of the units may consist of off-suture cuts or partially detached or detached pieces, or broken halves or quarters, or any combination thereof.
- (2) **Slices.** Not more than a total of 25 percent, by weight, of the thawed drained peaches may consist of partial or broken slices, slivers, disintegrating fragments or slabs: **Provided**, that not more than 15 percent, by weight, of such thawed drained peaches may consist of slabs.

(k) **“SStd” classification.** Frozen peaches that fail to meet the requirement of paragraph (j) 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).

§52.3559 Defects.

(a) **General.** The factor of defects refers to the degree of freedom from harmless extraneous material, pit material, peel, blemishes, and from any other defects not specifically mentioned (such as, but not limited to, very light bruises) that detract from the appearance or edibility of the product.

- (1) **Harmless extraneous materials.** **Harmless extraneous materials** means harmless vegetable materials such as leaves and stems and portions thereof.

- (2) **Blemished unit.** **Blemished unit** means a unit affected by discoloration, bruise, scab, hail or other abnormality of such nature that the appearance or eating quality of the unit is materially affected; if the appearance or eating quality is seriously affected the unit is designated as a **seriously blemished unit**.
- (b) **“A” classification.** Frozen peaches that are practically free from defects may be given a score of 27 to 30 points. **Practically free from defects** means:
- (1) That the frozen peaches are practically free from pit material, from harmless extraneous material, and from any defects not specifically mentioned that affect the appearance or edibility of the product;
 - (2) In addition, any peel, blemished units or seriously blemished units present do not exceed the allowances specified in Table I for the thawed drained peaches in the individual package or other sample unit, and the average allowance for the entire sample. (Although the maximum permitted in the individual sample unit may be as much as twice that of the average allowances, compliance of the entire sample with the average allowance is a prerequisite to scoring the sample unit within this classification for the factor of **Defects**); and
 - (3) Notwithstanding the allowances in Table I of this paragraph, the defects that may be present do not more than slightly affect the appearance or edibility of the product.
- (c) **“B” classification.** Frozen peaches that are reasonably free from defects may be given a score of 24 to 26 points. Frozen peaches 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:
- (1) That the frozen peaches are practically free from pit material; are reasonably free from harmless extraneous material and from any defects not specifically mentioned that affect the appearance or edibility of the product;
 - (2) In addition, any peel, blemished units, and seriously blemished units present do not exceed the allowances specified in Table II for the thawed drained peaches in the individual package or other sample unit, and the average allowance for the entire sample. (Although the maximum permitted in the individual sample unit may be as much as twice that of the average allowance, compliance of the entire sample with the average allowance is a prerequisite to scoring the sample unit within this classification for the factor of **Defects**); and

- (3) Notwithstanding the allowances in Table II of this paragraph, the defects that may be present do not materially affect the appearance or edibility of the product.
- (d) **“C” classification.** Frozen peaches that are fairly free from defects may be given a score of 21 to 23 points. Frozen peaches 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:
- (1) That the frozen peaches are practically free from pit material; are fairly free from harmless extraneous material and from any defects not specifically mentioned that affect the appearance or edibility of the product;
- (2) In addition, any peel, blemished units, and seriously blemished units present do not exceed the allowances specified in Table III for the thawed drained peaches in the individual package or other sample unit, and the average allowances for the entire sample. (Although the maximum permitted in the individual sample unit may be as much as twice that of the average allowance, compliance of the entire sample with the average allowance is a prerequisite for scoring the sample unit within this classification for the factor of **Defects**); and
- (3) Notwithstanding the allowances of Table III of this paragraph, the defects that may be present do not seriously affect the appearance or edibility of the product.
- (e) **“SStd” classification.** Frozen peaches 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).

TABLE I – “A” Classification – Maximum Allowances for Peel, Blemished Units, and Seriously Blemished Units.

Style	Defect	<i>Based on thawed drained peaches in individual package or other sample unit(s).</i>			
		Individual Containers with 16 Ounces or Less	Individual Containers or Sample Units with More than 16 Ounces to 32 Ounces Inclusive	Sample Units with More than 32 Ounces	Average for Entire Sample
Halves and quarters.	Peel	1 square inch	2 square inches	1 square inch per 32 ounces	1 square inch per 32 ounces
	Blemished units	1 unit	2 units:	1 per 32 ounces	1 per 32 ounces
	Seriously blemished units.	1 serious	1 serious	1 per 64 ounces	1 per 64 ounces
Sliced; diced; and mixed pieces of irregular sizes and shapes.	Peel	1 square inch	2 square inches	1 square inch per 32 ounces	1 square inch per 32 ounces
	Blemished units	2 units:	4 units:	2 per 32 ounces	2 per 32 ounces
	Seriously blemished units.	1 serious	2 serious	1 per 32 ounces	1 per 32 ounces

TABLE II – “B” Classification – Maximum Allowances for Peel, Blemished Units, and Seriously Blemished Units.

Style	Defect	<i>Based on thawed drained peaches in individual package or other sample unit(s).</i>			
		Individual Containers with 16 Ounces or Less	Individual Containers or Sample Units with More than 16 Ounces to 32 Ounces Inclusive	Sample Units with More than 32 Ounces	Average for Entire Sample
Halves and quarters.	Peel	1-1/2 square inches	3 square inches	1-1/2 square inches per 32 ounces	1-1/2 square inches per 32 ounces
	Blemished units	2 units: <i>including no more than–</i>	4 units: <i>including no more than–</i>	2 per 32 ounces <i>and</i>	2 per 32 ounces <i>and</i>
	Seriously blemished units.	1 serious	2 serious	1 per 32 ounces	1 per 32 ounces
Sliced; diced; and mixed pieces of irregular sizes and shapes.	Peel	1-1/2 square inches	3 square inches	1-1/2 square inches per 32 ounces	1-1/2 square inches per 32 ounces.
	Blemished units	4 units: <i>including no more than–</i>	8 units: <i>including no more than–</i>	4 per 32 ounces <i>and</i>	4 per 32 ounces <i>and</i>
	Seriously blemished units.	2 serious	4 serious	2 per 32 ounces	2 per 32 ounces

TABLE III – “C” Classification – Maximum Allowances for Peel, Blemished Units, and Seriously Blemished Units.

Style	Defect	<i>Based on thawed drained peaches in individual package or other sample unit(s).</i>			
		Individual Containers with 16 Ounces or Less	Individual Containers or Sample Units with More than 16 Ounces to 32 Ounces Inclusive	Sample Units with More than 32 Ounces	Average for Entire Sample
Halves and quarters.	Peel	2 square inches	4 square inches	2 square inches per 32 ounces	2 square inches per 32 ounces
	Blemished units	4 units: <i>including no more than—</i>	8 units: <i>including no more than—</i>	4 per 32 ounces <i>and</i>	4 per 32 ounces <i>and</i>
	Seriously blemished units.	2 serious	4 serious	2 per 32 ounces	2 per 32 ounces
Sliced; diced; and mixed pieces of irregular sizes and shapes.	Peel	2 square inches	4 square inches	2 square inches per 32 ounces	2 square inches per 32 ounces.
	Blemished units	8 units: <i>including no more than—</i>	16 units: <i>including no more than—</i>	8 per 32 ounces <i>and</i>	8 per 32 ounces <i>and</i>
	Seriously blemished units.	4 serious	6 serious	3 per 32 ounces	3 per 32 ounces

§52.3560 Character.

- (a) **General.** The factor of character refers to the degree of ripeness, the texture, the firmness, and the tenderness of the fruit, and the tendency of the units to retain their apparent conformation and size without material disintegration.
- (b) **“A” classification.** Frozen peaches that possess a good character may be given a score of 27 to 30 points. **Good character** means that the units possess a tender texture characteristic of mature well-ripened peaches for the varietal type, and which units after defrosting and proper handling retain good conformation, and are reasonably uniform in texture within either of the following categories:
 - (1) **I – Soft-ripe fruit.** Units vary from soft to slightly firm, with not more than a total of 10 percent, by weight, of thawed drained peaches in which the units may be very soft, mushy, firm, and rubbery or tough within the following further limitations:
 - (i) Not more than 5 percent, by weight, of thawed drained peaches may be mushy; and
 - (ii) Not more than 2 percent, by weight, of thawed drained peaches may be rubbery or tough, and none may be hard.
 - (2) **II – Firm-ripe fruit.** Units vary from slightly firm to firm, with not more than a total of 10 percent, by weight, of thawed drained peaches in which the units may be soft, very soft, and rubbery or tough within the following further limitations:
 - (i) Not more than 2 percent, by weight, of thawed drained peaches may be very soft; and
 - (ii) Not more than 5 percent, by weight, of thawed drained peaches may be rubbery or tough, and none may be hard.
- (c) **“B” classification.** Frozen peaches that possess a reasonably good character may be given a score of 24 to 26 points. Frozen peaches 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 good character** means that the units possess a reasonably tender texture characteristic of mature and at least reasonably well-ripened peaches for the varietal type, and which units, after defrosting and proper handling retain reasonably good conformation and are fairly uniform in texture within either of the following categories:

- (1) **I – Soft-ripe fruit.** Units vary from soft to slightly firm, with not more than 20 percent, by weight, of the thawed drained peaches in which the units may be very soft, mushy, firm, and rubbery or tough within the following further limitations:
 - (i) Not more than 10 percent, by weight, of thawed drained peaches may be mushy; and
 - (ii) Not more than 5 percent, by weight, of thawed drained peaches may be rubbery or tough, and none may be hard.
- (2) **II – Firm-ripe fruit.** Units may vary from slightly firm to firm, with not more than 20 percent, by weight, of thawed drained peaches in which the units may be mushy, soft, very soft, rubbery or tough, and hard within the following further limitations:
 - (i) Not more than 5 percent, by weight, of thawed drained peaches may be mushy; and
 - (ii) Not more than 10 percent, by weight, of thawed drained peaches may be rubbery or tough; and
 - (iii) Not more than 5 percent, by weight, of the thawed drained peaches may be hard.
- (d) **“C” classification.** Frozen peaches that possess a fairly good character may be given a score of 21 to 23 points. Frozen peaches 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 character** means that the units possess a fairly tender texture characteristic of mature and fairly well-ripened peaches for the varietal type, and which units, after defrosting and proper handling retain fairly good conformation but may be variable in texture within any one of the following categories:
 - (1) **I – Soft-ripe fruit.** Not less than 50 percent, by weight, of the thawed drained peaches vary from very soft to firm. The remainder may be mushy, firm, rubbery or tough, and hard within the following further limitations:
 - (i) Not more than 25 percent, by weight, of the thawed drained peaches may be mushy; and
 - (ii) Not more than 25 percent, by weight, of thawed drained peaches may be firm, rubbery or tough, and hard within the following further limitation:

- (a) Not more than 10 percent, by weight, of the thawed drained peaches may be rubbery or tough; and
 - (b) Not more than 10 percent, by weight, of the thawed drained peaches may be hard.
- (2) **II – Firm-ripe fruit.** Not less than 50 percent, by weight, of the thawed drained peaches vary from slightly firm to firm. The remainder may be mushy, very soft, soft, rubbery or tough, and hard within the following further limitations:
 - (i) Not more than 25 percent, by weight, of thawed drained peaches may be rubbery or tough and/or hard except that not more than 20 percent, by weight, of the thawed drained peaches may be hard; and
 - (ii) Not more than 25 percent, by weight, of thawed drained peaches may be mushy, very soft, and soft within the following further limitations:
 - (a) Not more than 10 percent, by weight, of the thawed drained peaches may be mushy.
- (3) **III – Mixed soft-ripe and firm-ripe fruit.** Not less than 50 percent, by weight, of the thawed drained peaches vary from very soft to firm. The remainder may be mushy, tough or rubbery, and hard within the following further limitations:
 - (i) Not more than 25 percent, by weight, of the thawed drained peaches may be mushy; and
 - (ii) Not more than 25 percent, by weight, of the thawed drained peaches may be rubbery or tough, and hard except that not more than 20 percent of the thawed, drained peaches may be hard.
- (e) **“SStd” classification.** Frozen peaches 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).

Methods of Analysis

§52.3561 Determination of drained fruit.

The weight of thawed drained peaches in a sample unit is determined as follows:

(a) Equipment.

Flat grading trays.

Table fork, spoon, spatula.

Glass beakers.

Torsion or triple beam balance.

(b) Procedure.

- (1)** If the sample unit is 16 ounces or less in total contents, use the entire sample unit. If the sample unit is more than 16 ounces select a representative aliquot of 16 ounces or more for the determination.
- (2)** Weigh and carefully place the weighed thawed sample unit on the tray. Raise one end of the tray slightly and arrange material, if necessary, so any adhering packing media will drain to the other end of the tray away from the peach material. The solid and semisolid peach material on the upper end of the tray is the **thawed drained peaches** referred to in these standards.
- (3)** At the end of one minute remove the liquid material drained from the fruit with a siphon, basting syringe or other suitable method and weigh.
- (4)** For purposes of calculation the weight of the thawed drained peaches is the weight of the product which was placed on the tray less the weight of the liquid removed.
- (5)** Percentages by weight of the various categories scorable against the factors of color, size and symmetry, defects, and character are determined by separating the material being considered from the rest by carefully removing with a fork, spoon, or spatula and weighing separately.
- (6)** Divide each such weight by the total weight as obtained in paragraph (b)(3) of this section to obtain the percentage, by weight, of drained thawed peaches in each category.

Lot Inspection and Certification

§52.3562 Ascertaining the grade of a lot.

The grade of a lot of frozen peaches 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 to 52.87).

Score Sheet

§52.3563 Score sheet for frozen peaches.

Number, size, and kind of container			
Container mark or identification:			
Container or sample.			
Cases.			
Label (styles, varietal type, added ingredients; fruit to sugar, etc., ratio (if shown)).			
Net weight (ounces)			
Type			
Color			
Style			
Factors		Score Points	
Color	20	"A"	18-20
		"B"	16-17 ¹
		"C"	14-15 ¹
		"SStd"	0-13 ¹
Size and symmetry	20	"A"	18-20
		"B"	16-17
		"C"	14-15 ²
		"SStd"	0-13 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		
Varietal characteristics: () Similar; () Dissimilar.			
Flavor () Normal; () Not normal.			
Grade			

¹ Indicates limiting rule.

² Indicates partial limiting rule.