

Scoring Guide for Color in Various Processed Orange Juices

Concentrate must be reconstituted correctly and deaerated before color evaluation.

Orange Juice Description		USDA OJ 1 Equal to or Better Than	Not as Good as OJ 1 Better Than OJ 2	USDA OJ 2 Equal to	Not as Good as OJ 2 Better Than OJ 3	USDA OJ 3 Equal to	Not as Good as OJ 3 <i>Much</i> Better Than OJ 4	USDA OJ 4 Equal to or <i>Slightly</i> Better	Not as Good as OJ 4 Better Than OJ 5	USDA OJ 5 Equal to	Not as Good as OJ 5 Better Than OJ 6	USDA OJ 6 Equal to	Not as Good as OJ 6	
Frozen Concentrated (FCOJ), Canned Concentrated (CCOJ), From Concentrate (OJFC)	U.S. Standard Color Score	40			39		38	37	36 ¹		35	34	33 or less	
	Color Number ²	39.5 to 40.4			38.5 to 39.4		37.5 to 38.4	36.5 to 37.4	35.5 to 36.4		34.5 to 35.4	33.5 to 34.4	32.5 to 33.4	
Pasteurized (POJ)	U.S. Standard Color Score	40			39		38	37	36 ¹		36 ^{1, 3}		35 or 34	33 or less
	Color Number ²	39.5 to 40.4			38.5 to 39.4		37.5 to 38.4	36.5 to 37.4	35.0 to 36.4			34.5 to 34.9	33.5 to 34.4	32.5 to 33.4
Canned (COJ), Concentrated for Manufacturing (OM), Dehydrated	U.S. Standard Color Score	40			39		38		37		36 ¹		35 or less	
	Color Number ²	39.5 to 40.4			38.5 to 39.4		36.5 to 38.4		35.5 to 36.4		33.5 to 35.4		32.5 to 33.4	

¹ Limits for U.S. Grade A

² Color Number Formula for Hunter D45: **CR VALUE (.165) + CY VALUE (.111) + 22.51 = N VALUE**

³ Much better than OJ 6