



United States
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Fresh
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Branch

United States Standards for Grades of Washed and Sorted Strawberries for Freezing

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United States Standards for Grades of Washed and Sorted Strawberries for Freezing ¹

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General

§51.4435 General.

(a) These standards are intended for use only for strawberries which have been washed and sorted just prior to being placed in containers for freezing. Samples for the purpose of determining quality shall be taken immediately after washing and grading and before any other factory operations have taken place.

(b) Offered as companion grades to the U.S. Standards for Growers' Stock Strawberries for Manufacture, the U.S. Standards for Washed and Sorted Strawberries for Freezing may be used at a grading station either alone or in conjunction with other grades.

(c) There are several quality factors pertaining to frozen strawberries which may be most satisfactorily determined through inspection of samples of the fruit immediately after washing and grading. For this reason, the standards may be used to advantage as a basis for buying and selling of the finished product even though they are applied to the fruit before it is frozen, but obviously the standards do not apply to the finished product.

Grade

§51.4436 U.S. No. 1.

"U.S. No. 1" consists of strawberries of one variety which are properly washed, well colored, free from mold and decay, and from soft, badly crushed or split, dried or undeveloped berries, and from damage caused by foreign matter, hail, sunscald, birds, disease, insects, mechanical or other means. Caps shall be entirely removed. unless otherwise specified, the minimum size shall not be

¹Compliance 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.

less than 5/8 inch in diameter.

(a) In order to allow for variations incident to proper grading and handling, not more than 5 percent, by weight, of the strawberries in any lot may be below the requirements of this grade: **Provided**, that less than 1 percent shall be affected by mold or decay.

Unclassified

§51.4437 Unclassified.

"Unclassified" consists of strawberries which do not meet the requirements of the foregoing grade.

Definitions

§51.4438 Properly washed.

"Properly washed" means that the berries have been washed with fresh, clean water so as to remove all soil, dirt, or other foreign matter which may be detected by the taste or naked eye.

§51.4439 Well colored.

"Well colored" means that at least four-fifths of the surface of the berry is covered with red or pink color.

§51.4440 Soft.

"Soft" means that more than one-third of the volume of the whole berry is mushy or has been removed by washing. Berries showing moist surface bruises from the recent handling in washing and sorting shall not be considered as soft.

§51.4441 Dried.

"Dried" means appreciably lacking in juice. Dried berries are excessively seedy and often shriveled.

§51.4442 Undeveloped.

"Undeveloped" means lack of development due to frost or insect injury, lack of pollination or other means which causes the berry to be badly misshapen.

§51.4443 Damage.

"Damage" means any defect, or any combination of defects, which materially detracts from the appearance or the edible quality of the berry for manufacturing purposes.

§51.4444 Diameter.

"Diameter" means the greatest dimension measured at right angles to a straight line running from the stem to the apex.