



**United States
Department of
Agriculture**

**Agricultural
Marketing
Service**

**Fruit and
Vegetable
Division**

**Fresh
Products
Branch**

United States Standards for Grades of Fresh Shelled Lima Beans for Processing

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United States Standards for Grades of Fresh Shelled Lima Beans for Processing ¹

Grades

51.355 U.S. No. 1.

51.356 U.S. No. 2.

Culls; Foreign Material

51.357 Culls.

51.358 Foreign material.

Definitions

51.359 Fairly tender.

51.360 Green color.

51.361 Injury.

51.362 Damage.

Grades

§51.355 U.S. No. 1.

U.S. No. 1 consists of shelled lima beans of similar varietal characteristics which are fairly tender, have a green color and which are free from decay and from injury caused by discoloration, shriveling, sunscald, heating, freezing, disease, insects, or other means.

§51.356 U.S. No. 2.

U.S. No. 2 consists of shelled lima beans which are free from decay, and from damage caused by discoloration, shriveling, sunscald, heating, freezing, disease, insects, or other means.

Culls; Foreign Material

§51.357 Culls.

Culls are lima beans which fail to meet the requirements of either of the foregoing grades.

§51.358 Foreign material.

Thistle buds, weed seeds, pods or other foreign material are not incorporated in the standards since their presence is not a factor of quality for the purpose of these grades. However, the amount of such foreign material permitted in a lot may be fixed by agreement between grower and processor.

Definitions

§51.359 Fairly tender.

"Fairly tender" means that the lima beans are not hard, tough, or rubbery.

§51.360 Green color.

"Green color" means that the cotyledons of each bean shall have a green color characteristic of a tender or fairly tender bean for the variety.

¹Packing of the product in conformity with the requirements of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act.

§51.361 Injury.

"Injury" means any defect which more than slightly affects the canning or freezing quality. Split or broken beans incident to proper harvesting and vining operations shall not be considered as injury.

§51.362 Damage.

"Damage" means any defect which materially affects the canning or freezing quality. Split or broken beans incident to proper harvesting and vining operations shall not be considered as damage.