



**United States
Department of
Agriculture**

**Agricultural
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Service**

**Fruit and
Vegetable
Division**

**Fresh
Products
Branch**

United States Standards for Grades of Fresh Cranberries for Processing

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United States Standards for Grades of Fresh Cranberries for Processing ¹

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51.3030 General.

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General

§51.3030 General.

(a) These standards apply only to the commonly cultivated Cranberry (*Vaccinium macrocarpon*).

(b) The primary purpose of these standards is for classifying Cranberries intended for manufacture of strained sauce. When used for other styles of packs such as cocktail, whole sauce, etc., other size and quality requirements may be specified using the quality factors and defects established in these standards.

Grades

§51.3031 U.S. No. 1.

"U.S. No. 1" consists of fresh cranberries which are clean, mature, fairly well colored and which are not soft or decayed and which are free from worms or worm holes and which are free from damage caused by bruises, scars, freezing, sunscald, foreign material, disease, insects or mechanical or other means.

(a) The minimum diameter shall be nine-thirty-seconds of an inch.

(b) Incident to proper grading and handling, the following tolerances, by count, shall be permitted in any lot:

(1) 3 percent for cranberries which fail to meet the size requirement;

(2) 20 percent for cranberries which fail to meet the color requirements for individual cranberries;

(3) 10 percent for cranberries which fail to meet the remaining requirements of the grade but not more than one-half of this amount, or 5 percent, shall be allowed for berries which have worm holes or which are soft or affected by decay: **Provided**, That an additional tolerance of 2 percent for berries which are soft or affected by decay, or a total of not more than 7 percent, for berries which have worm holes or which are soft or affected by decay, shall be allowed en route or at

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.

destination: **And provided further**, That not more than one-half of 1 percent, included in the above tolerances, shall be allowed for Black Rot; and,

(4) One-tenth (1/10) of 1 percent for cranberries infested with worms.

Unclassified

§51.3032 Unclassified.

"Unclassified" consists of cranberries which have not been classified in accordance with the foregoing grade. The term "unclassified" is not a grade within the meaning of these standards, but is provided as a designation to show that no grade has been applied to the lot.

Definitions

§51.3033 Clean.

"Clean" means that the cranberries are practically free from dirt, dust, spray residue, or other adhering foreign material.

§51.3034 Mature.

"Mature" means that the cranberry has reached the stage of development which will insure the proper completion of the ripening process.

§51.3035 Fairly well colored.

"Fairly well colored" means that 75 percent of the surface of the individual cranberry, in the aggregate, shows pink or red color characteristic of the variety.

§51.3036 Damage.

"Damage" means any defect which materially affects the edible or processing quality of the cranberry. The following shall be considered as damage:

(a) Foreign material when the processing quality of the cranberries in the container is materially affected; and,

(b) Any one of the following defects, or any combination of defects the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

(1) Bruises or scars which materially affect the edible or processing quality of the individual cranberry; and,

(2) Insects when any insect injury affects an aggregate area of the surface of the individual cranberry greater than that of a circle one-eighth inch in diameter.

§51.3037 Diameter.

"Diameter" means the greatest dimension measured at right angles to a line from stem to blossom end of the berry.