



United States  
Department of  
Agriculture

# Apricots

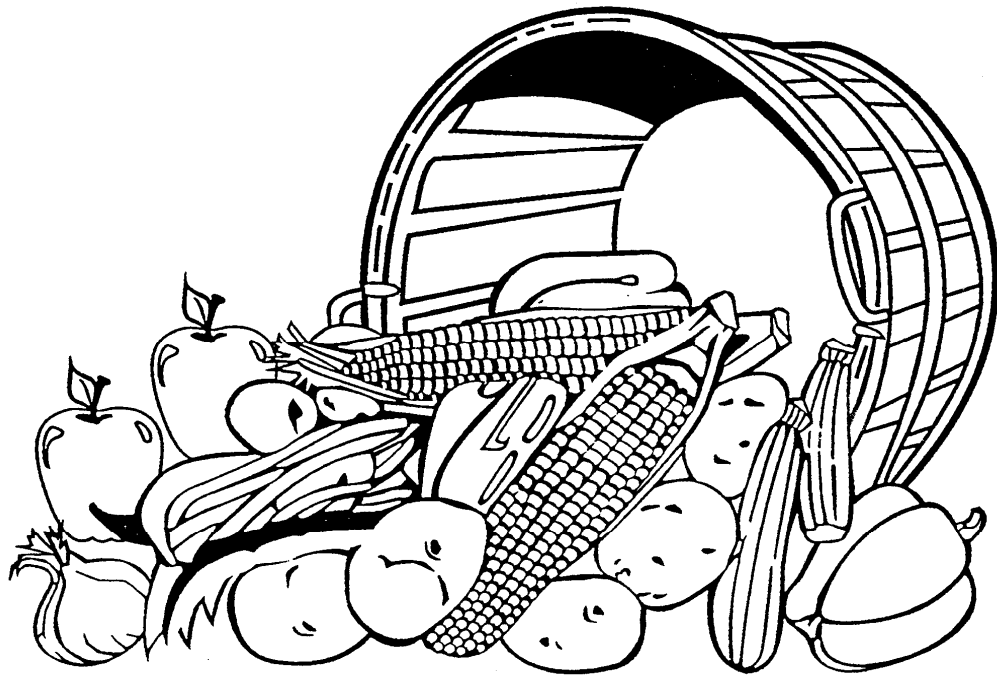
Agricultural  
Marketing  
Service

## Shipping Point And Market Inspection Instructions

Fruit and  
Vegetable  
Programs

Fresh Products  
Branch

November 2004



# Shipping Point And Market Inspection Instructions For Apricots

These inspection instructions are specifically developed by the Fresh Products Branch to assist officially licensed inspectors in the interpretation and application of the U.S. Standards for Grades of Apricots Section 51.2925.

These instructions do not establish any substantial rule not legally authorized by the official grade standards. This publication supersedes any previously issued inspection instructions.

Refer to the General Inspection Instructions for additional information pertaining to date, inspection point, carrier, condition of carrier, lading, etc. that is not covered in this handbook. Reference to "General Inspection Instructions" in all Fresh Products Branch publications refers to any one or all of the following - General Shipping Point Inspection Instructions, General Market Inspection Instructions, or Fresh Fruit and Vegetable Certificate Writing Handbooks.

Any portion of these instructions beginning with the section number §51.--- and followed by **bold** print are sections or portions of sections copied directly from U.S. standards. The U.S. Standards for Grades of Apricots are printed in the appendix of this handbook. All U.S. standards are available on the Internet under the USDA homepage.

**November 2004**

**This publication may be duplicated without authorization from USDA.**

*This replaces Market and Shipping Point Inspection Instructions for Apricots dated September 1955.*

Factors noted with **(Q)** are considered quality only. Factors noted with **(C)** are considered condition at market. Factors noted with **(Q or C)** may be quality or condition depending on the circumstances. Factors not designated do not pertain to either category.

---

## Table Of Contents

<b>REPRESENTATIVE SAMPLING .....</b>	<b>1</b>
SIZE OF SAMPLE .....	1
NUMBER OF SAMPLES .....	1
<b>TOLERANCES AND APPLICATION OF TOLERANCES .....</b>	<b>1</b>
APPLICATION OF TOLERANCES .....	2
<b>NOTESHEET AND CERTIFICATE .....</b>	<b>3</b>
PRODUCT .....	3
NUMBER/TYPE OF CONTAINERS .....	3
BRANDS/MARKINGS.....	3
ORIGIN.....	4
<b>CONDITION OF PACK.....</b>	<b>4</b>
TIGHTNESS OF PACK:.....	4
FACING .....	4
PRESENCE OF WRAPS, ETC. ....	5
GROSS OR NET WEIGHT .....	5
<b>TEMPERATURE OF PRODUCT .....</b>	<b>5</b>
<b>SIZE .....</b>	<b>5</b>
<b>DEFECTS (QUALITY AND CONDITION).....</b>	<b>6</b>
BROWN DISCOLORED AREAS (C).....	6
BRUISING (C).....	7
CLEANNESS (Q) .....	8
COLOR (Q AND C).....	8
GROUND COLOR (C) .....	8
BLUSH COLOR (Q).....	8
FIRMNESS (C).....	8
FREEZING INJURY (C).....	9
GROWTH CRACKS (Q) .....	9
HAIL MARKS (Q) .....	9
LIMB RUBS (Q) .....	10
MATURE (Q) .....	10
RAIN CRACKS (Q) .....	10
RUSSETING (Q).....	10
SCAB (Q) .....	11

SCALE (Q) .....	11
SHAPE (Q) .....	11
SHRIVELING (C) .....	12
SHOT HOLE FUNGUS (Q) .....	12
SIMILAR VARIETAL CHARACTERISTICS (Q).....	12
SKIN BREAKS AND CUTS (Q) .....	12
SUTURES (Q).....	12
SUNBURN (Q) .....	12
STORAGE INJURY (C) .....	12
WORMHOLES (Q) .....	12
DECAY (C) .....	13
<b>WASHINGTON STATE STANDARD FOR APRICOTS.....</b>	<b>14</b>
<b>APPENDIX I-- U.S. GRADE STANDARDS .....</b>	<b>15</b>
UNITED STATES STANDARDS FOR GRADES OF APRICOTS.....	15

---

## REPRESENTATIVE SAMPLING

The importance of obtaining representative samples cannot be over emphasized. Accurate certification is possible only if the samples examined are truly representative of the entire lot or accessible portion. All portions of a lot or load should receive the same attention in sampling regardless of the difficulty involved in reaching all layers or parts of a lot or load. Anytime the entire lot requested is not accessible for sampling, the inspection and certificate must be restricted to the accessible portion.

---

### Size of Sample

The tolerances in the U.S. Standards for Grades of Apricots are determined on the basis of count.

### \*\*\*\* SHIPPING POINT

#### In-Line Certification

The minimum sample size for grades of apricots is 30 fruit for containers with 30 fruit or more. For containers with less than 30 fruit the entire container must be examined. When examining apricots packed in trays, the samples must be taken representatively from each tray in the container.

#### Stationary Lots

Examine a minimum of 50 apricots from containers with 50 or more fruit. The entire contents of containers shall be examined for packages with less than 50 fruit, regardless of quality or condition of the lot. Whenever defects exceed the container or lot tolerance in one or more samples, **double the sample size to 100** or examine the **entire contents** of at least one of those packages.

### MARKET

Examine a minimum of 50 apricots from containers with 50 or more fruit. The entire contents of containers shall be examined for packages with less than 50 fruit, regardless of quality or condition of the lot. Whenever defects exceed the container or lot tolerance in one or more samples, **double the sample size to 100** or examine the **entire contents** of at least one of those packages.

\*\*\*\*

---

### Number of Samples

As a general rule a minimum of 1% of the lot must be examined. For lots of less than 300 packages a minimum of 3 samples must be examined. It is the inspector's responsibility to examine additional representative samples when the quality, condition, or size in samples is decidedly different to ensure an accurate description of the lot.

---

## TOLERANCES AND APPLICATION OF TOLERANCES

### §51.2928 Tolerances.

In order to allow for variations incident to proper grading and handling the following tolerances are provided as specified:

#### (a) Defects.

(1) U.S. No. 1 grade. Not more than 10 percent, by count, of any lot may be below the requirements of this grade and provided that not more than 5 percent, shall be allowed for defects causing serious damage and further provided that not more than 1 percent, shall be allowed for decay.

(2) U.S. No. 2 grade. Not more than 10 percent, by count, of any lot may be below the requirements of this grade, and not more than 1 percent shall be allowed for decay.

#### (b) Size.

(1) If packages are marked with numerical count: Not more than 10 percent of the samples in a lot may fail the one-quarter inch variation requirement designated in §51.2927 paragraph (a).

(2) If packages are marked with minimum size: Not more than 10 percent, by count, of the apricots in any sample may be below the minimum size specified.

Defects	U.S. No. 1	U.S. No. 2
1. Damage	10%	-
2. Serious Damage (included in 1)	5%	10%
3. Decay (included in 1 and 2)	1%	1%
<b>Undersize</b> (minimum diameter)	10%	10%

---

### Application of Tolerances

#### §51.2929 Application of tolerances.

Individual samples are subject to the following limitations: *Provided*, That the averages for the entire lot are within the tolerances specified for the grade.

**(a) For a tolerance of 10 percent or more; individual samples in any lot may contain not more than one and one-half times the tolerance specified, except that 1 decayed or 1 seriously damaged specimen may be permitted in any sample.**

**(b) For a tolerance of less than 10 percent, individual samples in any lot may contain not more than double the tolerance specified, except that 1 decayed specimen may be permitted in any sample.**

**BLANK**



---

## **NOTESHEET AND CERTIFICATE**

Entries on the notesheet and certificate must be kept in a legible and accurate manner. It is mandatory that all information which appears on the certificate be supported by information on the notesheet. It is the responsibility of the inspector to ensure that all information is properly recorded. Notations shall be recorded so that anyone familiar with inspection procedures can interpret them and write a certificate. Also remember that notesheets and certificates are prima facie evidence and must be able to withstand legal scrutiny.

Detailed instructions pertaining to date, inspection point, place of inspection, type of carrier, lading, etc., which are not covered by these instructions may be found in the General Inspection Instructions. Additional information and instructions may be given by your supervisor.

---

### **Product**

The common name Apricot shall be used to describe this commodity in the product heading. Type may be reported in conjunction with apricots or may be reported in the "Product/Variety" section on the shipping point inspection certificates or in the "Lot ID" section on market notesheet and certificate.

---

### **Number/Type of Containers**

The number of containers shall always be reported. In the market and at shipping point locations for stationary lot certification, the inspector shall always verify the container count provided by the applicant for each lot and report it as the "inspector's count." If the number of containers available for inspection does not match the application it is the inspector's responsibility to confirm that the amount presented for inspection constitutes the lot. If an accurate count cannot be determined the inspector may report the count at someone else's authority. However, the reason for doing so must be reported on the notesheet (e.g., numerous pallets with mixed product.)

At shipping point locations for "days-run" certification the applicant generally provides a manifest for count and it is acceptable to use this for the number of containers.

Apricots are usually packed and shipped in volume filled, or place pack fiber board cartons.

---

### **Brands/Markings**

The brand, variety, size, count, grade, weight, point of origin and other important information appearing on the container should be reported on the notesheet in the

"Brands/Markings" section. Only the brand name and other key markings necessary to properly identify the lot for certification should appear in this section on the certificate.

---

## Origin

The inspector should not make a positive statement on their own authority, but when container markings list the state or country of origin, it should be quoted in the appropriate space on the notesheet and the certificate. If origin is not marked, it is the inspectors responsibility to make an effort to obtain this information from the applicant. This policy is necessary because some firms may use one mark on the same product packed in several states. The inspector can certify only to the marks and has no means of verifying what state or country the apricots are grown.

---

## CONDITION OF PACK

Under this heading the following should be reported:

- Tightness Of Pack
- Facing
- Presence Of Wraps, Etc.
- Gross Or Net Weight

---

### Tightness Of Pack:

The following terms should be used to describe tightness of pack in count packs, 4-basket crates, lug boxes, or cartons.

**Very Tight:** This pack is too tight for best results, usually causing more than the normal amount of bruising, depending upon firmness.

**Tight or Well Filled:** This is the desirable condition of pack and means the container is sufficiently filled and the fruit are placed so that there is practically no movement within the container.

**Fairly Tight or Fairly Well Filled:** This is the condition of the pack between "tight" and "slack." There may be a slight movement of the fruit in the container.

**Slack:** This means that there is free movement of the fruit in the container and the level of the fruit is below the top of the container. The amount of slackness should be reported in inches and half inches.

---

### Facing

The following terms shall be used in describing types of facing other than "Jumble pack."

**Ring Faced:** This means the fruit is arranged in concentric rings within the container.

**Hand Faced:** This means arranged in a smooth tight face with no pattern or regular arrangement.

**Form Faced:** This means placed in a form and arranged by shaking. Sometimes called “shaker faced” but this term is not to be used on the certificate.

**Jumble Pack:** Applies to packs where the fruit is simply poured into the container and no attempt has been made to arrange a pattern.

### **Presence of Wraps, Etc.**

It is the general practice to protect the fruit from cuts and bruises by the use of pads, collars and liners in the container. When any of these types of material are present, they should be reported under “Pack.” Paper liners, film liners, top layer film wrapped, excelsior pads, macerated paper pads, corrugated pads, collars, dividers, fillers, and shims shall be used to describe any material used to help prevent movement or abrasion of the fruit within a container.

### **Gross or Net Weight**

When requested to report gross or net weight the results shall be reported under the “Pack” heading. (See General Inspection Instructions.)

---

## **TEMPERATURE OF PRODUCT**

Inspectors would not normally determine or report temperatures at shipping point. However, due to the importance of the pulp temperature of fresh fruits and vegetables when in transit or at destination, it is essential that the inspector accurately determine and report the temperature or range in temperatures on each lot. Pulp temperature should be reported regardless of the location of the product, whether in the carrier, warehouse, or stacked on the platform. Remember to pre-cool the thermometer in order to obtain true readings. Report all temperatures to the nearest whole degree.

A minimum of three temperatures for each lot must be taken and recorded on the notesheet. More temperatures must be taken if the lot is abnormally cold, heated, or there is a specific request for temperature, and these must be reported in greater detail specifying location in lot or load.

---

## **SIZE**

There is no specified minimum size for apricots in the Standards although one is often specified in connection with a sale. When specified, the diameter means the greatest dimension measured through the center of the fruit at right angles to a line running from the stem to the blossom end. When the size is not specified the minimum and maximum diameter shall be reported to the nearest 1/8 inch. Apricots packed with

a specified minimum diameter are restricted to the tolerance for undersize. When apricots are packed by numerical count the size shall not vary more than 1/4 inch in diameter and shall be reported as "Fairly Uniform." If the variation in size is more than 1/4 inch it shall be reported as "Irregular."

**§51.2928 Tolerances... (b) Size. (1) If packages are marked with numerical count: Not more than 10 percent of the samples in a lot may fail the one-quarter inch variation requirement designated in §51.2927 paragraph (a).**

**(2) If packages are marked with minimum size: Not more than 10 percent, by count, of the apricots in any sample may be below the minimum size specified.**

**§51.2934 Diameter. "Diameter" means the greatest diameter, measured through the center of the apricot, at right angles to a line running from the stem to blossom end.**

---

## **DEFECTS (QUALITY AND CONDITION)**

Statements pertaining to freshness, maturity, shape, color, the amount and type of defects, and the amount of decay are shown under the appropriate headings.

Factors noted with **(Q)** are considered as **QUALITY** only (**Quality**, sometimes referred to as "**permanent**" **defects**, means defects which do not change during storage or shipment (shape, scars, etc.).

Factors noted with **(C)** shall be reported as **CONDITION** on market certificates. (**Condition defects** are defects which are subject to change during shipment or storage, including but not limited to bruising, discoloration, shriveling and decay.)

Those factors noted with **(Q or C)** may be considered as **QUALITY or CONDITION**, depending on the circumstances.

The dimensions given for these defects are based on an apricot with a diameter 1-7/8 inches (4.8 cm). Correspondingly larger or smaller dimensions are allowed on larger or smaller apricots.

---

### **Brown Discolored Areas (C)**

Brown discolored areas (sometimes referred to as roller damage) are scored as damage and serious damage when exceeding the following scoring guides:

**Damage** when discoloration exceeds 10% of the surface of the fruit.

**Serious damage** when discoloration exceeds 1/3 of the surface of the fruit.

---

### **Bruising (C)**

Bruising may occur any where on the fruit. Bruises may occur from rough handling in the harvesting and packing process and in transit. All apricots, which are materially or seriously bruised, should be scored as:

#### **§51.2932 Damage...(h) "Bruises" when:**

**(1) The flesh is discolored deeper than one-eighth of an inch (3.1 mm); or,**

**(2) Any bruise causing discoloration exceeding the area of a circle three-eighths inch (9.5 mm) in diameter; or,**

**(3) An aggregate of lesser bruises detracting from the appearance, edible or shipping quality of the apricot as much as paragraph (h) (1) or (2) of this section.**

#### **§51.2933 Serious damage...(h) "Bruises" when:**

**(1) The flesh is discolored deeper than three-sixteenths of an inch (4.8 mm); or,**

**(2) Any bruise causing discoloration exceeding the area of a circle five-eighths inch (15.9 mm) in diameter; or,**

**(3) An aggregate of lesser bruises detracting from the appearance, edible or shipping quality of the apricot as much as paragraph (h) (1) or (2) of this section.**

When bruising is excessive it is important to describe as to where it occurs in the package, and the degree of firmness of the fruit it affects.

Bruising is sometimes mistaken for decay. To distinguish the bruising from decay, it is necessary to remember that in bruising the flesh has a mottled brown and white appearance and the skin is not browned, whereas in decay, both skin and flesh are brown. The shade varies with the kind of rot.

---

## **Cleanness (Q)**

When an apricot shows dirt or spray residue present to the extent that it is readily apparent in the process of grading and handling, it should be scored as a defect. Apricots of U.S. No. 1 grade are required to be free from damage by dirt meaning “practically no dirt.”

### **§51.2932 Damage...(d) "Dirt" including spray residue appearing to the extent that it is readily apparent.**

In the U.S. No. 2 grade they are required to be free from serious damage by dirt or other foreign matter, meaning not seriously affecting the appearance.

### **§51.2933 Serious damage...(d) "Dirt" including spray residue which is readily apparent and seriously affects the appearance.**

---

## **Color (Q and C)**

Blush color and ground color are the two types of color used when describing apricots.

### **Ground color (C)**

Refers to the under color of the fruit, and has no relation to the surface blush or red color of the fruit. Ground color may be described as light green, turning yellow, yellow, orange or deep orange. Ground color will change as the fruit ripens, therefore being a condition factor.

### **Blush Color (Q)**

Blush color refers to the red or blush color usually occurring over the sun-exposed cheeks. There are no blush or red color requirements in either grade, but it is desirable to report blush and red color when present and the amount of surface covered. The amount of blush color will not change in transit, therefore being a quality factor.

---

## **Firmness (C)**

The U.S. No. 1 and U.S. No. 2 grades require apricots to be “not soft.” The following terms shall be used to describe the firmness:

**Hard:** means practically unyielding to moderate hand pressure, except a slight yielding may occur on the tip of the suture.

**Firm:** means softening of the suture and/or tips and from a slight to distinct springiness according to the variety.

**Firm ripe:** means the flesh of the fruit yields readily to more than slight pressure.

**Ripe:** means the fruit yields readily to slight pressure and is desirable for immediate consumption.

**Soft:** means the flesh of the fruit is mushy, and scored as serious damage against each grade.

**Fruit having only soft tips are not to be scored as soft but shall be scored as damage or serious damage by bruising if sufficient volume of the flesh is affected.**

---

### **Freezing Injury (C)**

Freezing injury may be characterized by the water-soaked appearance of the flesh or around the stone, brown spots developing on the skin, or dry and mealy flesh.

Refer to General Inspection Instructions for reporting freezing injury.

---

### **Growth Cracks (Q)**

Score growth cracks as damage and serious damage when:

**§51.2932 Damage... (a) "Growth cracks" which are unhealed or when well healed and over three-eighths of an inch (9.5 mm) in length.**

**§51.2933 Serious damage... (a) "Growth cracks" which are unhealed or when well healed and over one-half inch (12.7 mm) in length.**

---

### **Hail Marks (Q)**

Hail marks should be scored as:

**§51.2932 Damage. (g) "Hail" when the skin has been broken or when not shallow and superficial or more than three-eighths inch (9.5 mm) in diameter in the aggregate.**

**§51.2933 Serious damage. (g) "Hail" when the skin has been broken or when more than three-sixteenths (4.8 mm) of an inch deep or more than one-half inch (12.7 mm) in diameter in the aggregate.**

---

## **Limb Rubs (Q)**

Limb rubs generally appear as brown to black scars which are caused from rubbing on adjacent limbs, twigs. Score limb rubs as damage and serious damage when:

**§51.2932 Damage...(b) "Limb rubs" which are smooth and shallow and are more than one-fourth inch (6.4 mm) in diameter.**

**§51.2933 Serious damage...(b) "Limb rubs" which are smooth and shallow and are more than one-half inch (12.7 mm) in length.**

---

## **Mature (Q)**

All grades require apricots to be mature. Factors determining maturity are: sweetness and palatability of chewed flesh; properly filled out, especially over the shoulders; ground color turning from dark green to lighter green, either yellowish or whitish color.

**§51.2930 Mature.**

**"Mature" means having reached the stage of development, which will insure a proper completion of the ripening process.**

---

## **Rain Cracks (Q)**

Occasionally rain cracks occur following rains. They should be scored as grade defects except when they occur merely as a few, fine, well-healed checks that do not materially affect the appearance.

---

## **Russeting (Q)**

Russeting appears as reddish to brown in color. Score russeting as damage and serious damage when:

**§51.2932 Damage... (c) "Russeting" which is reddish to brown in color and exceeds 10 percent of the surface or thick, rough, and very dark and exceeds 5 percent of the surface.**



**§51.2933 Serious damage... (c) "Russeting" which is reddish to brown in color and exceeds one-third of the surface or thick, rough, and very dark and exceeds 15 percent of the surface.**

---

### **Scab (Q)**

Scab appears as small, round, olive-green to black spots. They are most common near the stem end on the side of the fruit exposed to the sun. They may merge to form large, irregular blotches that turn velvety, dark olive-green or black.

Score scab as damage and serious damage when:

**§51.2932 Damage...(e) "Scab" spots when cracked or aggregating more than three-eighths inch (9.5 mm) in diameter.**

**§51.2933 Serious damage...(e) "Scab" spots when cracked or when well healed and aggregating more than one inch (2.5 cm) in diameter.**

---

### **Scale (Q)**

Scale is a small flat type insect that adheres to the skin of the fruit. Scale marks may remain after the insect is gone. Scale and scale marks shall be scored as damage and serious damage when:

**§51.2932 Damage... (f) "Scale" occurring as scale insects, scale marks, or similar marks which are heavily concentrated or are scattered and aggregating more than one-fourth inch (6.4 mm) in diameter.**

**§51.2933 Serious damage... (f) "Scale" occurring as scale insects, scale marks, or similar marks aggregating more than one-half inch (12.7 mm) in diameter.**

---

### **Shape (Q)**

Well formed is the minimum requirement for U.S. No. 1: meaning, "having the shape characteristic of the variety." There are no requirements for shape in the U.S. No. 2 grade.

**§51.2931 Well formed. "Well formed," means having the shape characteristic of the variety.**

---

**Shriveling (C)**

When an apricot shows material shriveling, it should be scored as a defect.

---

**Shot Hole Fungus (Q)**

At first appearance this injury resembles San Jose scale in that it appears as small red circles surrounding a light dot. It should be scored as a defect when it materially injures the appearance of a fruit. This will usually permit one or two fairly large dark colored marks or their equivalent in smaller marks.

---

**Similar Varietal Characteristics (Q)**

All grades shall consist of apricots of one variety. Dissimilar varieties mixed in a container should be scored as grade defects.

---

**Skin Breaks and Cuts (Q)**

Skin breaks and cuts should be scored against the 5% tolerance for serious damage in the U.S. No. 1 Grade: This includes punctures, box cuts and torn skin in the stem basin whether healed or unhealed.

---

**Sutures (Q)**

Sutures, which are of abnormal depth, or which are split, or which cause the apricot to be so misshapen that it could not be considered well formed, should be scored as a grade defect.

---

**Sunburn (Q)**

Sunburn should be scored as a defect of U.S. No. 1 when it materially changes the normal color of the fruit or causes blistering or cracking.

---

**Storage Injury (C)**

When apricots are held in cold storage for excessively long periods, they lose their natural bright appearance, become dry and mealy and eventually have an astringent flavor. In addition, they may develop breakdown, the first indication of which may be mealiness or a water soaked appearance of the flesh around the pit. In late stages the water soaked regions become larger and turn brown. Brown spots may also develop on the skin. Do not use the term "storage injury" on certificates. The injury should be described.

---

**Wormholes (Q)**

Wormholes should be scored against the tolerance for serious damage.

---

**Decay (C)**

The U.S. No. 1 and U.S. No. 2 grades have a 1% tolerance for decay.

Do not report the type of decay on the certificate. However, when decay is in excess of the tolerance, report the degree and advancement as: early, moderate, or advanced. Refer to General Inspection Instructions.

---

## Washington State Standard For Apricots

The Washington State Standards for Apricots contain the following requirements that are different than those in the U.S. Standards for Apricots:

The Washington No. 1 grade requires “free from damage by skin breaks” instead of “free from skin breaks.” Under this requirement punctures not over 3/16 of an inch in diameter and stem pulls not over 3/8 inch in diameter are permitted.

The 5% tolerance for serious damage in the Washington No. 1 grade is restricted to insect injury only.

Sizes of apricots are reported in 1/8-inch variation.

There is no requirement in the state grade that minimum size, count or a description of pack must be marked on the containers.

Size classifications for small and large are provided.

A combination grade is provided.

Grade may be determined by count but undersize must be determined by weight when the Washington State grade is used.

Additional tolerance of 10% is allowed for damage by bruising but not seriously damaged by bruising.

---

# Appendix I-- U.S. Grade Standards

---

United States Standards For Grades Of Apricots

Effective October 28, 1994

## Grades

51.2925 U.S. No. 1.

51.2926 U.S. No. 2.

## Marking and Packing Requirements

51.2927 Marking and packing requirements.

## Tolerances

51.2928 Tolerances.

## Application of Tolerances

51.2929 Application of tolerances.

## Definitions

51.2930 Mature.

51.2931 Well formed.

51.2932 Damage.

51.2933 Serious damage.

51.2934 Diameter.

## Grades

### §51.2925 U.S. No. 1.

"U.S. No. 1" shall consist of apricots of one variety which are mature but not soft, overripe, or shriveled and which are well formed, free from decay, cuts, skin breaks, worm holes and free from damage caused by limb rubs, russeting, growth cracks, dirt, scab, scale, hail, bruises, disease, insects or mechanical or other means. For tolerances see §51.2928.

### §51.2926 U.S. No. 2.

"U.S. No. 2" shall consist of apricots of one variety which are mature but not soft, overripe or shriveled and which are free from decay, cuts, skin breaks, and worm holes and from serious damage caused by limb rubs, growth cracks, dirt, scale, hail, bruises, disease, insects or mechanical or other means. For tolerances see §51.2928.

## Marking and Packing Requirements

### §51.2927 Marking and packing requirements.

The minimum size or numerical count of the apricots in any package shall be plainly labeled, stenciled, or otherwise marked on the package.

(a) **Numerical count.** When the numerical count is used the fruit in any sample shall not vary more than one-fourth inch in diameter. See §51.2928 (b) Size for tolerances.

(b) **Minimum size.** "Minimum size" refers to the diameter of the smallest apricot in the package. It shall be stated in terms of whole and eighth inches, as 1-1/2 inches min., 1-5/8 inches min., etc., in accordance with the facts.

## Tolerances

### §51.2928 Tolerances.

In order to allow for variations incident to proper grading and handling the following tolerances are provided as specified:

(a) **Defects.**

(1) **U.S. No. 1 grade.** Not more than 10 percent, by count, of any lot may be below the requirements of this grade and provided that not more than 5 percent, shall be allowed for defects causing serious damage and further provided that not more than 1 percent, shall be allowed for decay.

(2) **U.S. No. 2 grade.** Not more than 10 percent, by count, of any lot may be below the requirements of this grade, and not more than 1 percent shall be allowed for decay.

(b) **Size.**

- (1) If packages are marked with numerical count: Not more than 10 percent of the samples in a lot may fail the one-quarter inch variation requirement designated in §51.2927 paragraph (a).
- (2) If packages are marked with minimum size: Not more than 10 percent, by count, of the apricots in any sample may be below the minimum size specified.

#### **Application of Tolerances**

##### **§51.2929 Application of tolerances.**

Individual samples are subject to the following limitations: **Provided**, That the averages for the entire lot are within the tolerances specified for the grade.

- (a) For a tolerance of 10 percent or more; individual samples in any lot may contain not more than one and one-half times the tolerance specified, except that 1 decayed or 1 seriously damaged specimen may be permitted in any sample.
- (b) For a tolerance of less than 10 percent, individual samples in any lot may contain not more than double the tolerance specified, except that 1 decayed specimen may be permitted in any sample.

#### **Definitions**

##### **§51.2930 Mature.**

"Mature" means having reached the stage of development, which will insure a proper completion of the ripening process.

##### **§51.2931 Well formed.**

"Well formed," means having the shape characteristic of the variety.

##### **§51.2932 Damage.**

"Damage" means any specific defect defined in this section; or an equally objectionable variation of any one of these defects, any other defect, or a combination of defects, which materially detracts from the appearance, or the edible or shipping quality of the apricot. The dimensions given for these defects are based on an apricot with a diameter 1-7/8 inches (4.8 cm). Correspondingly larger or smaller dimensions are allowed on larger or smaller apricots. The following specific defects shall be considered as damage.

- (a) "Growth cracks" which are unhealed or when well healed and over three-eighths of an inch (9.5 mm) in length.
- (b) "Limb rubs" which are smooth and shallow and are more than one-fourth inch (6.4 mm) in diameter.
- (c) "Russeting" which is reddish to brown in color and exceeds 10 percent of the surface or thick, rough, and very dark and exceeds 5 percent of the surface.
- (d) "Dirt" including spray residue appearing to the extent that it is readily apparent.
- (e) "Scab" spots when cracked or aggregating more than three-eighths inch (9.5 mm) in diameter.
- (f) "Scale" occurring as scale insects, scale marks, or similar marks which are heavily concentrated or are scattered and aggregating more than one-fourth inch (6.4 mm) in diameter.
- (g) "Hail" when the skin has been broken or when not shallow and superficial or more than three-eighths inch (9.5 mm) in diameter in the aggregate.
- (h) "Bruises" when:
- (1) The flesh is discolored deeper than one-eighth of an inch (3.1 mm); or,
- (2) Any bruise causing discoloration exceeding the area of a circle three-eighths inch (9.5 mm) in diameter; or,
- (3) An aggregate of lesser bruises detracting from the appearance, edible or shipping quality of the apricot as much as paragraph (h) (1) or (2) of this section.

##### **§51.2933 Serious damage.**

"Serious damage" means any specific defect defined in this section; or an equally objectionable variation of any one of these defects, any other defect, or a combination of defects, which seriously detracts from the appearance, or the edible or shipping quality of the apricot. The dimensions given for these defects are based on an apricot with a diameter of 1-7/8 inches (4.8 cm). Correspondingly larger or smaller dimensions are allowed on larger or smaller apricots. The following specific defects shall be considered as serious damage:

- (a) "Growth cracks" which are unhealed or when well healed and over one-half inch (12.7 mm) in length.
- (b) "Limb rubs" which are smooth and shallow and are more than one-half inch (12.7 mm) in length.
- (c) "Russeting" which is reddish to brown in color and exceeds one-third of the surface or thick, rough, and very dark and exceeds 15 percent of the surface.
- (d) "Dirt" including spray residue which is readily apparent and seriously affects the appearance.
- (e) "Scab" spots when cracked or when well healed and aggregating more than one inch (2.5 cm) in diameter.

(f) "Scale" occurring as scale insects, scale marks, or similar marks aggregating more than one-half inch (12.7 mm) in diameter.

(g) "Hail" when the skin has been broken or when more than three-sixteenths (4.8 mm) of an inch deep or more than one-half inch (12.7 mm) in diameter in the aggregate.

(h) "Bruises" when:

(1) The flesh is discolored deeper than three-sixteenths of an inch (4.8 mm); or,

(2) Any bruise causing discoloration exceeding the area of a circle five-eighths inch (15.9 mm) in diameter; or,

(3) An aggregate of lesser bruises detracting from the appearance, edible or shipping quality of the apricot as much as paragraph (h) (1) or (2) of this section.

**§51.2934 Diameter.**

"Diameter" means the greatest diameter, measured through the center of the apricot, at right angles to a line running from the stem to blossom end.