



United States Department of Agriculture

Marketing and
Regulatory
Programs

Agricultural
Marketing
Service

Specialty
Crops
Program

Specialty
Crops
Inspection
Division

United States Standards for Grades of Fresh Cranberries for Processing

Effective September 6, 2016

This issue of the United States Standards for Grades of Fresh Cranberries for Processing (81 FR 51297) supersedes the previous issue which has been in effect since August 24, 1957.

Voluntary U.S. grade standards are issued under the authority of the Agricultural Marketing Act of 1946, which provides for the development of official U.S. grades to designate different levels of quality. These grade standards are available for use by producers, suppliers, buyers, and consumers. As in the case of other standards for grades of fresh and processed fruits, vegetables, and specialty crops these standards are designed to facilitate orderly marketing by providing a convenient basis for buying and selling, for establishing quality control programs, and for determining loan values.

The U.S. grade standards and inspection instructions for all fresh and processed fruits, vegetables, and specialty crops are available on the internet and upon request at the address below. These documents provide detailed interpretations of the grade standards and provide step-by-step procedures for grading the product.

Grade standards are issued by the U.S. Department of Agriculture (USDA) after careful consideration of all data and views submitted during rulemaking. The Department welcomes suggestions for improving the standards in future revisions. Comments may be submitted to, and copies of standards and inspection instructions obtained from:

Director, Specialty Crops Inspection Division
Specialty Crops Program,
USDA, Agricultural Marketing Service
1400 Independence Avenue, SW, STOP 0240
Washington, D.C. 20250

Authority: 7 U.S.C. 1621-1627.

Note: Compliance 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.

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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 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.

Reserved
§51.3032 Reserved.

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.