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Strawberries and Other Berries

Shipping Point and Market Inspection Instructions



Shipping Point and Market Inspection Instructions for Strawberries and Other Berries

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 Strawberries, Section 51.3115, U.S. Standards for Grades of Dewberries and Blackberries, Section 51.4270, and U.S. Standards for Grades of Raspberries, Section 51.4320.

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 Strawberries, U.S. Standards for Grades of Raspberries, and U.S. Standards for Grades of Dewberries and Blackberries are printed in the appendix of this handbook. All U.S. standards are available on the Internet under the USDA homepage, www.usda.gov.

August 2004

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This replaces Market and Shipping Inspection Instructions for Strawberries and Other Berries dated March 1975.

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.

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GENERAL

These instructions are for inspecting strawberries, blackberries, dewberries and raspberries; and contain grading procedures and scoring guidelines. The berries covered in these instructions are grown throughout the United States. However, the primary production for strawberries is in California and Florida, with some imports from Mexico. Dewberries, blackberries and raspberries are mainly grown in California, Oregon and Washington, along with some imports from Central and South America. All of the berries are available on larger terminal markets twelve months of the year.

Due to the variation in growing conditions in the different production areas, there are many different varieties of berries that have been developed to suit each environment. Generally berries are very delicate and can easily be affected by growing conditions, transportation and storage. They are highly susceptible to high or low temperatures, moisture, disease, and bruising.

Some of the common varieties of strawberries and blackberries have some variation in their shape and size, while raspberries tend to be very similar in shape and size, but come in a variety of colors, from golden to red, and black.

As with other commodities, do not attempt to certify variety, but it is permissible to describe shape and the color of the berries, as well as take digital images if requested by the applicant to verify the general appearance of the lot.

REPRESENTATIVE SAMPLING

The importance of obtaining representative samples cannot be over emphasized. Accurate certification is only possible if the samples that are examined are truly representative of the entire lot or accessible portion of the lot. All portions of the lot or accessible portion should receive the same attention in sampling. Shipments or lots of berries may be made up of berries from a number of fields, growers or days picking. This may result in berries that may vary in quality and/or condition from one location to another. It is not uncommon to find berries in the top layers firm, while the lower layers may be soft or decayed. That is why it cannot be over emphasized to representatively sample all parts of the shipment or lot.

Size of Sample

**** The tolerances in the U.S. Standards For Grades of Strawberries are based on count; all other berries in these instructions are based on volume. Typically the berries are packed in cups or baskets, which are then packed in trays or flats. The cup or basket is the unit of sample. For raspberries, dewberries, and blackberries (volume), ****

the number of berries in the sample shall always be shown for the sample on the notesheet.

Occasionally, berries are packed loose in flats or tray, which may or may not be divided into sections. When there are sections, a section shall be the unit of sample. If there are no sections, the tray or flat shall be visually divided into four equal sections, one of which shall be the unit sampled. If a sample tolerance is exceeded, the entire contents of at least one flat or tray exceeding the tolerance will be the sample.

One of the easiest methods to determine what percentage of the sample volume each berry represents is to first count the total number of berries in the sample, and then divide the total number into 100 percent. The resulting number will be the percentage by volume of the average size berry in the sample (i.e., there are 17 berries in a cup, making the **average size** berry equal to approximately 6 percent). From that calculation it can be estimated that a smaller berry would be approximately in the range of 3 to 5 percent, and larger berries might range from 7 to 9 percent, depending on the actual size of the berry compared to the “average size” berry.

Number of Samples

As a general rule a minimum of 1% of the lot must be examined. For lots containing less than 300 containers, there shall be a minimum of three samples examined, except when the berries are in consumer packages packed in master containers, the sample rate shall be doubled to six consumer units taken from different master containers. For lots containing more than 2000 containers the sampling rate shall be 2/3 of 1%. This will be particularly important in inspecting packages 2-4 pound clamshells per master container. The following sampling rates are suggested for these unique (and similar) containers, that contain a particularly large number of berries that have to be examined from each clamshell.

Suggested Sampling Rates for 2-4 Pound Clamshells:

Number of Master Containers	Clamshell Samples Examined
200	3
500	5
1000	9
1500	11
2000	13

It is the inspector's responsibility to examine additional representative samples when quality, condition, or size in the samples is decidedly different, this will ensure an accurate description of the lot.

TOLERANCES AND APPLICATION OF TOLERANCES

Strawberries

	<u>U.S. No. 1</u>	<u>U.S. Comb.*</u>
TOTAL DEFECTS, <i>including</i>	10%	20%
Serious damage, <i>including</i>	5%	10%
Decay	2%	2%
UNDERSIZE	5%	5%

* In addition, at least 80% of berries must be U.S. No. 1.

	<u>U.S. No. 2</u>
TOTAL DEFECTS, <i>including</i>	10%
Decay	3%
UNDERSIZE	5%

Application of Tolerances

For tolerances of 10 percent or more, individual packages in any lot shall not have more than one and one-half times the tolerance specified, except that when the package contains 25 specimens or less, individual packages shall not have more than double the tolerance specified: **Provided**, That the averages for the entire lot are within the tolerances specified.

For a tolerance of less than 10 percent, individual packages in any lot shall not have more than double the tolerance specified, except that at least one defective and one off size may be permitted in any package: **Provided**, That the averages for the entire lot are within the tolerances specified for the grade.

Raspberries

U.S. No. 1

TOTAL DEFECTS, <i>including</i>	10%
Serious damage, <i>including</i>	5%
Decay	1%

U.S. No. 2

TOTAL DEFECTS, <i>including</i>	10%
Decay	2%

Application of Tolerances

**** Individual packages may contain not more than one and one-half times the tolerance specified: **Provided**, That the average for the entire lot is within the tolerance specified. ****

Dewberries and Blackberries

U.S. No. 1

TOTAL DEFECTS, <i>including</i>	10%
Serious damage, <i>including</i>	5%
Decay	1%

U.S. No. 2

TOTAL DEFECTS, <i>including</i>	10%
Decay	2%

Application of Tolerances

There are no applications of tolerances for Dewberries and Blackberries, which means a sample could contain any percentage of defects as long as the lot tolerances are not exceeded.

NOTESHEET AND CERTIFICATE

Entries on the notesheet and certificate are to be kept in a legible and accurate manner. It is mandatory that all information that appears on the certificate be supported by information on the notesheet. When the inspection is complete, it is the responsibility of the inspector to ensure that all the information is properly recorded. Notations shall be recorded so anyone familiar with inspection procedures can interpret and write a certificate. Also remember that the 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. Your supervisor may give additional information and instructions.

The following abbreviations shall be used on the notesheet to identify the types of defects:

Scars	SCR	Overripe/Soft	SOF
Missing Calyxes	IMT	Moisture from Leaking Berries	MOI
Bird Pecks	BIR	Translucent/Dull/Watersoaked	WAT
Insect Damage	INS	Crushed	CRU
Not Well Developed	MIS	Cut	CUT
Undercolor	COL	Leaking	LEK
Foreign Material	DFM	Cores	COR
Dirt	DFM	Mold	MOL
Rodent Damage	ROD	Decay	DEK
Bruised	BRU		

PRODUCT

The common name of berries, i.e., STRAWBERRIES, RASPBERRIES, etc., shall be used to describe the commodity in the product heading. Type may be reported in conjunction with the berries, i.e., RED RASPBERRIES, etc., or may be reported in the "PRODUCT/VARIETY" section on the shipping point inspection certificates or in the

“LOT ID” section on the market notesheet and certificate. No variety shall be certified, however, if a variety is marked, it shall be quoted on the certificate.

NUMBER/TYPE OF CONTAINERS

The number of containers shall always be reported and certified whenever possible. In the market the inspector shall always verify the container count provided by the applicant to the maximum extent possible and reported as “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. The count of large lots certified in a warehouse or on a platform may be reported on the authority of someone other than the inspector. However, the inspector is responsible for assuring that the approximate numbers of the containers reported in the lot are present. 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 the applicant generally provides a manifest for count and it is acceptable to use this for the count of containers.

Berries are generally shipped in cups or baskets, which are packed in master flats or trays. The type of container shall always be reported under this heading.

BRANDS/MARKINGS

The brand, variety, size, count, shipper, packer, 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 pertinent information should appear in this section on the certificate.

Occasionally berries may be marked to a size. These terms have no bearing on the U.S. standards, but should be quoted on the certificate along with other identifying marks.

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 certificate. 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 knowing what state or country from which the berries originated.

CONDITION OF PACK

The following terms should be used to describe pack:

Excessively filled means the contents exceed the rim of the container by more than 1/2 inch.

Well filled means the contents are 1/4 to 1/2 inch above the rim of the container.

Fairly well-filled means the pack is not ideal, but the containers are at least level full.

Slightly slack means the berries are slightly below the rim of the container.

Slack means the berries are decidedly below the tops of the containers. Report this in inches or fractions of an inch.

TEMPERATURE OF PRODUCT

Temperature would not normally be taken at shipping point, but if requested by a financially interested party they should be reported on the certificate. However, due to the importance of the pulp temperature of fresh fruit and vegetables when in transit or at destination, it is essential that the inspector accurately determine and report the temperature or range in temperature 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 precool the thermometer in order to obtain accurate readings.

A minimum of three temperatures for each lot must be taken and recorded on the notesheet. More temperatures shall be taken if the lot is abnormally cold, heated, or there is a specific request for temperatures.

SIZE

§51.3115, 51.3116, 51.3117 (b) Tolerances. (2) For off-size. Not more than 5 percent for strawberries in any lot which are below the specified minimum size.

Strawberries are the only berries with size requirements in the U.S. standards. All berries are sized by diameter, which is defined in the U.S. Standards for Strawberries as “the greatest dimension measured at right angles to a straight line running from the stem to the apex.” The U.S. Standards for Grades of Strawberries states that, unless otherwise specified, the U.S. No. 1 and Combination grades have a 3/4-inch minimum diameter, and the U.S. No. 2 has 5/8-inch minimum diameter. If a smaller or larger minimum is established or specified, that size must be reported in connection with the grade.

DEFECTS (QUALITY AND CONDITION)

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 that 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.

Brightness

The brightness of strawberries is not a grade requirement and cannot be scored as a defect, although it is an important marketing factor. The following terms should be used in the “Other” section to describe brightness: bright, fairly bright, or dull. Many times dullness is associated with overripe; however some newer varieties have a duller dark red color, but are not overripe. Overripe berries are also generally soft and watery (see section on **Overripe/Soft Berries**).

Bruises (C)

Bruises may appear as flattened, sunken, mushy and/or discolored areas. Berries, which are soft from being overripe, should be scored for serious damage as “overripe” and should not be combined with bruising. However, berries that have areas that are soft and mushy apparently from external forces should be scored as serious damage by bruising.

Strawberries: Area Allowed for Flattened Discolored Bruises (Aggregate Area)

Damage

1/2”

Serious Damage

3/4”

Maximum area allowed refers to a circle of specified diameter.

Areas are based on a strawberry of 1-1/2 inches in diameter with correspondingly lesser or greater areas on smaller or larger berries.

Other berries shall be scored as damage when bruising materially affects the appearance of the berry and scored as serious damage when seriously affecting the appearance of the berry.

Bruises that are sunken shall be scored as damage or serious damage when the appearance is affected to a greater extent than that allowed for flattened and discolored bruises. Bruises that are mushy from being crushed and/or leaking should always be scored as serious damage.

Any time bruising is unique or occurs in excessive amounts, the location should be described in the "other" section on the certificate showing the location in the container, load, and/or pallet.

Berries that have **indented** areas from the top edges of the containers should not be scored as defects unless the skin is cut or the indented area is large enough to affect the appearance of the berry. If the appearance is affected, berries should be scored based on the general definition of damage or serious damage. They should be described as indented and/or cut areas occurring by edges of cups or baskets.

Calyxes/Cores (Q)

If the strawberry calyx is not attached, the berry is damaged for the U.S. No. 1 grade, but is not scored against the U.S. No. 2 Grade.

If the cap (calyx) or core is present on dewberries, blackberries or raspberries the berry is considered damage for the U.S. No. 1 Grade, but is not scored against the U.S. No. 2 Grade.

Color (Q)

U.S. No. 1:

Strawberries require 3/4 or more of the surface a pink or red color.

Dewberries and Blackberries require (well colored) the whole surface to be a blue or black color.

Raspberries require (well colored) the whole surface to show a color characteristic of a mature berry.

U.S. No. 2:

Strawberries require not less than 1/2 of the surface a pink or red color.

Dewberries and Blackberries require more than 1/2 of the surface to be covered with a blue or black color.

Raspberries are required to not have poor color characteristic of an immature berry (use above berry requirement as a guide).

Dewberries, blackberries, raspberries and strawberries have no terms in the U.S. Standards to describe berry color; however, **the term "undercolor" will be used to describe this defect for both damage and serious damage.**

Condition of Calyxes

The condition of calyxes is not a grade requirement, and cannot be scored as a defect. However, the overall appearance of the berry is affected by calyx freshness and color. The following terms may be used in the “Other” section to describe calyxes: fresh, fairly fresh, wilted, dry, green, turning brown and brown or a combination thereof.

Development (Q)

“Well developed” is a requirement of the U.S. No. 1 grade for “other berries” (raspberries, dewberries, and blackberries), “not undeveloped” is the requirement for the U.S. No. 1 grade for strawberries. Berries that are misshapen or have not attained a normal shape and development due to Anthracnose injury, frost injury, lack of pollination, insect injury, or other causes shall not meet the requirements of well developed (other berries) or not undeveloped (strawberries) as required in the standards.

For guidelines to scoring undeveloped (damage) or badly deformed (serious damage) strawberries, **refer to visual aid STR-CP-I, 3/87**. “Buttons” are not permitted, and are scored as undeveloped (damage) in the U.S. No. 1 strawberry grade, and if flat and hard, are scored as badly deformed (serious damage).

For “other berries,” those not meeting the definition of well developed as referenced in the U.S. No. 1 grades shall be scored as not well developed. The U.S. No. 2 grades for “other berries” have no requirements as to development. However, those berries that are seriously detracting in appearance shall be scored against the U.S. No. 2 grades as badly deformed. As a guide, if more than 1/4 of the drupelets on “other berries” are dry, they shall be scored as not well developed (U.S. No. 1 grades) or as badly deformed when seriously affecting the berries appearance.

Dirt or Foreign Matter (Q)

All U.S. No. 1 berries must be free from damage or serious damage (badly caked) by dirt or other foreign matter. This is determined by the appearance of the individual berry.

Discoloration (C)

Discoloration may result from any one of a number of causes, such as disease or sunburn. Since, it is often difficult to identify the cause, the discoloration should be described and scored on the basis of the definitions for damage and serious damage.

Freezing or Frozen Berries (C)

The term “frozen” is only to be used when ice crystals are present. Frozen berries may be darker and glassy or translucent in appearance.

“Freezing injury” is the term that should be used when it is evident that the berries have been frozen, but is not in a frozen condition at the time of inspection. The affected berries may be soft, discolored and watersoaked in appearance.

- Record the pulp temperatures taken at various locations.
- Determine and record extent of the injury in the load.
- Determine and record extent of the injury in the containers.
- Determine and record degree to which individual specimens are affected.
- Describe the **pattern** of freezing or freezing injury in clear, concise terms.

When the location of injury indicates where or when the freezing occurred this is to be stated. For example, “freezing injury so located as to indicate it occurred after packing but not in present location.”

Hail, Insect, Bird, Rodent Injury (Q or C)

When injury is slight, it should be overlooked, otherwise it should be scored as damage or serious damage based on the appearance of the individual berry. Presence of live insects, fruit flies or larvae is always considered serious damage.

Mold (C)

All of the berry standards require that the berries be free from mold. That means that any amount of mold on a berry should be scored as serious damage.

Moisture (Q or C)

All berry grades require berries to be free from damage by moisture. If excessively wet from rain, a lot would not meet the requirements of any U.S. grade. This condition, however, will rarely be encountered in the market, and if the rain occurred prior to loading at shipping points, the condition should be reported under the “Quality” heading.

Moisture from condensation should not be scored as damage. Berries scored for “moisture” in the market will usually be wet from leaking juice from soft or bruised or decayed berries. These berries should be described as such on the certificate as, i.e., “serious damage by leaking juice from bruised berries.”

Overripe/Soft Berries (C)

The requirement of all U.S. No. 1 grades for berries is “firm, not overripe.” Overripe or soft berries mean dead ripe or soft berries necessitating immediate consumption. Such berries are generally dark red, dull in appearance, and watery, and are serious damage.

Similar Varietal Characteristics (Q)

The U.S. Standards for Strawberries require the berries in the U.S. No. 1 grade to be of similar varietal characteristics. Which means the berries in a lot should be of the same general type, as to shape and color. There is no such requirement in the U.S. No. 2 grade.

The Dewberry, Blackberry, and Raspberry standards require the berries in a lot to be of one variety.

Decay (C)

Decay is much harder to identify at shipping point than in the market. The most common types of decay develop in transit or storage and are Leather Rot, Brown Rot, Gray Mold Rot, Anthracnose and Rhizopus Rot. The type of decay is not to be reported on the certificate. However, when the decay is in excess of the tolerance for the grade, report the degree of advancement as early, moderate, advanced or a combination of these, reported using general quantity terms.

Appendix I - U.S. Grade Standards

United States Standards for Grades of Strawberries ¹

Effective February 23, 2006

Grades

51.3115 U.S. No. 1.

51.3116 U.S. Combination.

51.3117 U.S. No. 2.

51.3118 Reserved.

Application of Tolerances

51.3119 Application of tolerances.

Definitions

51.3120 Overripe.

51.3121 Undeveloped.

51.3122 Damage.

51.3123 Serious damage.

51.3124 Diameter.

Grades

§51.3115 U.S. No. 1.

"U.S. No. 1" consists of strawberries of one variety or similar varietal characteristics with the cap (calyx) attached, which are firm, not overripe or undeveloped, and which are free from mold or decay and free from damage caused by dirt, moisture, foreign matter, disease, insects, or mechanical or other means. Each strawberry has not less than three-fourths of its surface showing a pink or red color.

(a) Size. Unless otherwise specified, the minimum diameter of each strawberry is not less than three-fourths inch.

(b) Tolerances. In order to allow for variations incident to proper grading and handling the following tolerances, by count, are provided as specified:

(1) For defects. Not more than 10 percent for strawberries in any lot which fail to meet the requirements of this grade, but not more than one-half of this tolerance, or 5 percent, shall be allowed for defects causing serious damage, including therein not more than two-fifths of this latter amount, or 2 percent, for strawberries affected by decay.

(2) For off-size. Not more than 5 percent for strawberries in any lot which are below the specified minimum size.

§51.3116 U.S. Combination.

"U.S. Combination" consists of a combination of U.S. No. 1 and U.S. No. 2 strawberries, except for size:

Provided, That at least 80 percent, by count, of the strawberries meet the requirements of U.S. No. 1 grade.

(a) Size. Unless otherwise specified, the minimum diameter of each strawberry is not less than three-fourths inch.

(b) Tolerances. In order to allow for variations incident to proper grading and handling the following tolerances, by count, are provided as specified:

(1) For defects. Not more than 10 percent for strawberries in any lot which are seriously damaged, including therein not more than one-fifth of this tolerance, or 2 percent, for strawberries affected by decay. No part of any tolerance shall be allowed to reduce for the lot as a whole, the percentage of U.S. No. 1 strawberries required in the combination, and individual containers (cups or baskets) may have not less than 65 percent U.S. No. 1 strawberries: **Provided,** That the entire lot averages within the required percentage.

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.

(2) For off-size. Not more than 5 percent of the strawberries in any lot may be below the specified minimum size.

§51.3117 U.S. No. 2.

"U.S. No. 2" consists of strawberries which are free from decay and free from serious damage caused by dirt, disease, insects, mechanical or other means. Each strawberry has not less than one-half of its surface showing a pink or red color.

(a) Size. Unless otherwise specified, the minimum diameter of each strawberry is not less than five-eighths inch.

(b) Tolerances. In order to allow for variations incident to proper grading and handling the following tolerances, by count, are provided as specified:

(1) For defects. Not more than 10 percent for strawberries in any lot which are seriously damaged, including therein not more than three-tenths of this tolerance, or 3 percent, for strawberries affected by decay.

(2) For off-size. Not more than 5 percent for strawberries in any lot which are below the specified minimum size.

Unclassified

§51.3118 [Reserved].

Application of Tolerances

§51.3119 Application of tolerances.

(a) The contents of individual packages (cups or baskets) in the lot, based on sample inspection, are subject to the following limitations:

(1) For a tolerance of 10 percent or more, individual packages (cups or baskets) in any lot shall have not more than one and one-half times the tolerance specified, except that when the package contains 25 specimens or less, individual packages shall have not more than double the tolerance specified:

Provided, That the averages for the entire lot are within the tolerance specified for the grade.

(2) For a tolerance of less than 10 percent, individual packages (cups or baskets) in any lot shall have not more than double the tolerance specified, except that at least one defective and one off-size specimen may be permitted in any package: **Provided,** That the averages for the entire lot are within the tolerances specified for the grade.

Definitions

§51.3120 Overripe.

"Overripe" means dead ripe, becoming soft, a condition unfit for shipment and necessitating immediate consumption.

§51.3121 Undeveloped.

"Undeveloped" means that the berry has not attained a normal shape and development due to frost injury, lack of pollination, insect injury, or other causes. "Button" berries are the most common type of this condition.

§51.3122 Damage.

"Damage" means any defect or any combination of defects, which materially detracts from the appearance, or the edible or shipping quality of the strawberries.

§51.3123 Serious damage.

"Serious damage" means any specific defect described in this section; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which seriously detracts from the appearance, or the edible or shipping quality of the strawberries. The following specific defects shall be considered as serious damage:

- (a) Soft berries;
- (b) Badly deformed berries;
- (c) Badly bruised berries;
- (d) Decayed or leaky berries;
- (e) Berries badly caked with dirt; and,
- (f) Berries with less than one-half of surface showing pink or red color.

§51.3124 Diameter.

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

United States Standards for Grades of Raspberries ¹

Effective May 29, 1931

Grades

51.4320 U.S. No. 1.

51.4321 U.S. No. 2.

Unclassified

51.4322 Unclassified.

Application of Tolerances

51.4323 Application of tolerances.

Definitions

51.4324 Well colored.

51.4325 Well developed.

51.4326 Overripe.

51.4327 Damage.

51.4328 Serious damage.

Grades

§51.4320 U.S. No. 1.

"U.S. No. 1" consists of raspberries of one variety which are well colored, well developed and not soft, overripe, or broken; which are free from cores, sunscald, mold, and decay, and from damage caused by dirt or other foreign matter, shriveling, moisture, disease, insects, mechanical or other means.

(a) Tolerances. In order to allow for variations incident to proper grading and handling, not more than 10 percent, by volume, of the berries in any lot may fail to meet the requirements of this grade, including therein not more than 5 percent for defects causing serious damage, and including in this latter amount not more than 1 percent for berries which are affected by mold or decay.

§51.4321 U.S. No. 2.

"U.S. No. 2" consists of raspberries of one variety which fail to meet the requirements of the U.S. No. 1 grade but which do not contain more than 10 percent, by volume, of berries in any lot which are seriously damaged by any cause, including therein not more than 2 percent for berries which are affected by mold or decay.

Unclassified

§51.4322 Unclassified. "Unclassified" consists of raspberries which have not been classified in accordance with either of the foregoing grades. 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.

Application of Tolerances

§51.4323 Application of tolerances.

The contents of individual packages in the lot are subject to the following limitations:

(a) Individual packages may contain not more than one and one-half times the tolerance specified:

Provided, That the average for the entire lot is within the tolerance specified.

Definitions

§51.4324 Well colored.

"Well colored" means that the whole surface of the berry shows a color characteristic of a mature berry.

§51.4325 Well developed.

"Well developed" means that the berries shall not be misshapen owing to anthracnose injury, frost injury, lack of pollination, insect injury, or other causes.

§51.4326 Overripe.

"Overripe" means dead ripe or soft, necessitating, immediate consumption.

§51.4327 Damage.

¹ Packing 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 or with applicable State laws and regulations.

"Damage" means any defect, or any combination of defects, which materially detracts from the appearance, or the edible or marketing quality of the raspberries.

§51.4328 Serious damage.

"Serious damage" means any defect, or any combination of defects, which seriously detracts from the appearance, or the edible or marketing quality of the berry. Berries which are badly deformed, crushed, leaky, moldy, decayed, or which have poor color characteristic of immature berries, or berries from which the core has not been removed, shall be considered as seriously damaged.

United States Standards for Grades of Dewberries and Blackberries ¹

Effective February 13, 1928

Grades

51.4270 U.S. No. 1.

51.4271 U.S. No. 2.

Unclassified

51.4272 Unclassified.

Definitions

51.4273 Well colored.

51.4274 Well developed.

51.4275 Overripe.

51.4276 Damage.

51.4277 Serious damage.

Grades

§51.4270 U.S. No. 1.

"U.S. No. 1" consists of dewberries or blackberries of one variety which are firm, well colored, well developed and not overripe, which are free from caps (calyxes), mold and decay, and from damage caused by dirt or other foreign matter, shriveling, moisture, disease, insects, mechanical or other means.

(a) Tolerances. In order to allow for variations incident to proper grading and handling, not more than 10 percent, by volume, of the berries in any lot may fail to meet the requirements of this grade, including therein not more than 5 percent for defects causing serious damage, and including in this latter amount not more than 1 percent for berries which are affected by mold or decay.

§51.4271 U.S. No. 2.

"U.S. No. 2" consists of dewberries or blackberries of one variety which fail to meet the requirements of the U.S. No. 1 grade but which do not contain more than 10 percent, by volume, of berries in any lot which are seriously damaged by any cause, including therein not more than 2 percent for berries which are affected by mold or decay.

Unclassified

§51.4272 Unclassified.

"Unclassified" consists of dewberries or blackberries which have not been classified in accordance with either of the foregoing grades. 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

§51.4273 Well colored.

"Well colored" means that the whole surface of the berry shall be a blue or black color.

§51.4274 Well developed.

"Well developed" means that the berries shall not be misshapen owing to anthracnose injury, frost injury, lack of pollination, insect injury, or other causes.

§51.4275 Overripe.

"Overripe" means dead ripe or soft, necessitating immediate consumption.

§51.4276 Damage.

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

§51.4277 Serious damage.

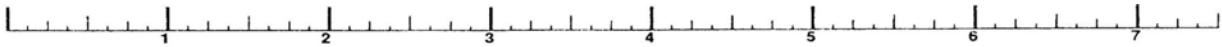
¹Packing of the product in conformity with the requirements of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act or with applicable State laws and regulations.

"Serious damage" means any defect, or any combination of defects, which seriously detracts from the appearance, or the edible or marketing quality of the berry. Berries which are badly deformed, crushed, leaky, moldy, decayed, or which have less than one-half of the surface covered with a blue or black color shall be considered as seriously damaged.

Appendix II - Notesheet and Certificate Examples

QUALITY FULL: <input type="checkbox"/> ONSITE: <input type="checkbox"/> COND. HALF: <input type="checkbox"/> O.T. (min): <input type="checkbox"/> COND. FULL: <input type="checkbox"/> TRAVEL: <input type="checkbox"/> COND. HALF: <input type="checkbox"/> MILES: <input type="checkbox"/> LOT SHOW: <input type="checkbox"/> O.T. (min): <input type="checkbox"/> OTHER: <input type="checkbox"/>		1014876 D: NUMBER SIZE UNIT GRADE ACCOUNT C: NUMBER SIZE UNIT GRADE ACCOUNT B: NUMBER SIZE UNIT GRADE ACCOUNT A: NUMBER SIZE UNIT GRADE ACCOUNT F.N.I. C O.V. CON V S.A.C. STR 39		07/29/07 08:01 AM 07/29/07 08:01 AM 07/29/07 08:01 AM
CARRIER & LOT IDENTIFICATION: 1,2,3,4,5A,B,T,X PREFIX NUMBER STATE Carrier No. Stated by: APPLICANT Additional Lot ID.: _____ Carrier Type / Name: _____ Refrigeration Unit: <input type="checkbox"/> ON <input type="checkbox"/> OFF Doors: <input type="checkbox"/> OPEN <input type="checkbox"/> _____ Condition of Carrier: _____ Inspection Site: APPLICANT'S WHSE.		INSPECTION NOTESHEET U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT & VEGETABLE DIVISION CERTIFICATE NUMBER: EXAMPLE #1 INSPECTION STARTED: m m d d y y Hour Min. A/P 07 29 07 01:15 A M INSPECTION COMPLETED: m m d d y y Hour Min. A/P 07 29 07 02:10 A M APPLICANT: XYZ PRODUCE, INC. Address: WASHINGTON, DC SHIPPER: STRAWBERRY FARMS Address: HAPPY VALLEY, CALIF		
A: PRODUCT: STRAWBERRIES NUMBER OF CONTAINERS: 325 FLATS INSP. COUNT: YES TEMPERATURES: 37-39 °F		BRANDS / MARKS: "VALLEY VIEW, 12-PTS, STRAWBERRY FARMS, INC., HAPPY VALLEY, CALIF PRODUCE OF USA"		
B: PRODUCT: _____ NUMBER OF CONTAINERS: _____ INSP. COUNT: _____ TEMPERATURES: _____				
C: PRODUCT: _____ NUMBER OF CONTAINERS: _____ INSP. COUNT: _____ TEMPERATURES: _____				
D: PRODUCT: _____ NUMBER OF CONTAINERS: _____ INSP. COUNT: _____ TEMPERATURES: _____				
Condition of Load & Containers: <input checked="" type="checkbox"/> STACKED ON PALLETS AT ABOVE LOCATION () INTACT THROUGH LOAD () PARTLY UNLOADED				

FORM FV-300-N (3-93)



A	B	C	D
PACK: WF SIZE: 3/4 - 1 1/2" D.a	PACK: _____ SIZE: _____	PACK: _____ SIZE: _____	PACK: _____ SIZE: _____

SCORESHEET				Q	DK	BW Dam	BW SD			
PLI Number	Other I.D.	TEMP.	Sample							
NONE		39	20	(10) 2	(10) 2	0	0			0
NONE		39	25	0	(3) 2	(16) 4	2	(3)		0
NONE		39	19	(16) 3 In	0	(5) 1	1	(5)		0
NONE		38	24	0	0	(2) 2	1	(4)		0
NONE		38	22	0	(27) 6	(5) 1	0			0
NONE		37	20	0	0	(12) 3	0			0
				(42)	(82)	(82)	(32)			0
				Insect (0-27%) Early	(0-16%) Scattered					
Berries Generally Ripe and Firm Calyxes Fresh and Green										

REMARKS / RESTRICTIONS / SPT

CARLOT Basis : \$ 72.00
 HOURLY Basis : _____
 TRAVEL Time : _____
 EXPENSES : \$ 72.00
 EST. TOTAL : \$ 72.00

REPORTED TO: Karen Ann
 DATE: 07-29-07 TIME: 2:20 A
 REQUESTED BY: Karen Ann
 DATE: 07-28-07 TIME: 11:55 A

INSPECTED BY: Eric Hampton
 ASSISTED BY: Steve Sewing

U.S. GPO: 1997-522-134/91197

CARRIER or LOT IDENTIFICATION

123456789
 PREFIX NUMBER STATE Lot/Trsp. ID: 4L

Carrier/Lot ID Stated by: **APPLICANT**
 Additional Lot ID:

Refrigeration Unit: On Off
 Doors: On Off

LOT TEMPERATURES
 A: 37 to 39 °F
 B: to to °F
 C: to to °F
 D: to to °F

Product: **STRAWBERRIES**
 Brand/Markings: **VALLEY VIEW, 12PTS, CALIF CA**

Shipper: **STRAWBERRY FARMS, INC.**
 Address: **HAPPY VALLEY, CALIF.**
 Insp. Site: **APPLICANT'S WAREHOUSE**

Origin: **CA**
 Lot ID: **---**

Number of Containers: **325 FLATS**
 Insp. count: **Y**

OFFSIZE/DEFECTS
 OTHER:

AVERAGE DEFECTS including DAMAGE SER. DAM including SER. DAM V.S. DAM

04 % 00 %
 08 % 03 %
 08 % 08 %
 20 % 11 %

QUALITY (INSECT)
 BRUISING (0 TO 16%)
 DECAY (0 TO 27%)
 EARLY STAGES
 CHECKSUM

SIZE: 3/4 TO 1 1/2 INCHES IN
 DIAMETER. NO UNDERSIZE.
 CALYXES FRESH AND
 GREEN

BRUISING SCATTERED
 THROUGHOUT BASKETS

GRADE: **FAILS TO GRADE U.S. NO. 1 ONLY ACCOUNT OF CONDITION**

REMARKS:

WARNING: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.


I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that at the request of the applicant and on the date indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated.

Inspector's Signature: *Stake A. Hampton*
 Market Office: **WASHINGTON, DC**

ESTIMATED TOTAL \$ **72.00**

FORM FV-300 (05-99) Use previous edition dated (03-99)

U.S. DEPARTMENT OF AGRICULTURE
 AGRICULTURAL MARKETING SERVICE
 INSPECTION CERTIFICATE
T - EXAMPLE #1



07 29 07 01 15 A M

R. REVERSE ACTION S. LISTINGS C. CHECKS CONTINUES M M D D Y Y HOUR MIN AM CONT.	A: NUMBER SIZE UNIT Sam. GRADE ACCOUNT B: NUMBER SIZE UNIT Sam. GRADE ACCOUNT C: NUMBER SIZE UNIT Sam. GRADE ACCOUNT D: NUMBER SIZE UNIT Sam. GRADE ACCOUNT APPLICANT NUMBER:	QUANTITY FULL: ON-SITE: HOURS COND. HALF: O.T. (hrs) FULL: TRAVEL: MILES COND. HALF: MILES LOT SPOCK: O.T. (hrs) NSP BY: OTHER: \$	REFLECT CONTAINERS	PURPOSE PRODUCT TYPE SMT A: B: C: D:	FV-300 CERTIFICATE NUMBER
CARRIER or LOT IDENTIFICATION: <u>345BERNJ</u> PREFIX NUMBER STATE Carrier No. Stated by: <u>Applicant</u> Additional Lot ID.: _____ Carrier Type / Name: _____ Refrigeration Unit: <input type="checkbox"/> ON <input type="checkbox"/> OFF Doors: <input type="checkbox"/> OPEN <input type="checkbox"/> _____ Condition of Carrier: _____ Inspection Site: <u>Applicant's Whse</u>		LOADING: Loaded - L O U.S. DEPARTMENT OF AGRICULTURE Pay Unloaded - P U AGRICULTURAL MARKETING SERVICE Unloaded - U L Fruit & Vegetable Division Lot Insp. - L I <u>U L</u> INSPECTION NOTESHEET CERTIFICATE NUMBER: <u>Example # 2</u> INSPECTION STARTED: m m d d y y Hour Min A/P <u>0 8 0 3 0 5 1 0 : 1 0 A M</u> Inspection Completed: m m d d y y Hour Min A/P <u>0 8 0 3 0 5 1 1 : 0 0 A M</u> APPLICANT: <u>ABC Fruit and Vegetable Co.</u> Address: <u>Jessup Maryland</u> SHIPPER: <u>CARRONE Produce Co</u> Address: <u>Buena New Jersey</u>			
A: PRODUCT: <u>Blackberries</u> NUMBER of CONTAINERS: <u>150 Flats</u> NSP. COUNT: <u>4</u> TEMPERATURES: <u>35-37°</u>		BRANDS / MARKS: <u>"Buena Vista, 12-1/2 pts, Carrone Produce Co., Buena New Jersey Produce of USA"</u>			
B: PRODUCT: _____ NUMBER of CONTAINERS: _____ NSP. COUNT: _____ TEMPERATURES: _____					
C: PRODUCT: _____ NUMBER of CONTAINERS: _____ NSP. COUNT: _____ TEMPERATURES: _____					
D: PRODUCT: _____ NUMBER of CONTAINERS: _____ NSP. COUNT: _____ TEMPERATURES: _____					
Condition of Load & Containers: <input checked="" type="checkbox"/> STACKED ON PALLETS AT ABOVE LOCATION () INTACT THROUGH LOAD () PARTLY UNLOADED					

FORM FV-300-N (3-93)

1 2 3 4 5 6 7


A B C D

PACK: WF	PACK: /	PACK: /	PACK: /
SIZE: Not Determined	SIZE: /	SIZE: /	SIZE: /

SCORESHEET				COUNT	Q	OK	OVER Ripe
PLI Number	Other I.D.	TEMP.	Sample V				
None		36	1/2 Pt	27	4 Dist	0	0
None		37	1/2 Pt	31	8 Dist	7 E	24
None		35	1/2 Pt	29	0	8 E	8
None		36	1/2 Pt	27	0	0	0
					/	/	/
					(3%)	(4%)	(8%)
					Dist	Early Stages	(0-24%)
						(0-8%)	
							Mostly Ripe And Firm

REMARKS / RESTRICTIONS / SPI

CARLOT Basis : _____	REPORTED TO: Kevin	INSPECTED BY: I.M. Inspector
HOURLY Basis : _____	DATE: 08-03-05	TIME: 11:05 AM
TRAVEL Time : _____	REQUESTED BY: Brett	ASSISTED BY: _____
EXPENSES : EXAMPLE	DATE: 08-03-05	TIME: 6:00 AM
EST. TOTAL : _____		



U.S. DEPARTMENT OF AGRICULTURE
 AGRICULTURAL MARKETING SERVICE

INSPECTION CERTIFICATE
K - EXAMPLE #2

Carrier OR LOT IDENTIFICATION
 PREFIX: 3 | 4 | 5 | B | E | R | N | J
 NUMBER: U | L
 STATE: U | L
 Additional Lot ID: _____

Applicant: ABC FRUIT AND VEGETABLE CO
 Address: JESSUP, MARYLAND
 Shipper: CARRONE PRODUCE CO
 Address: BUENA NEW JERSEY
 Insp. Site: Applicants Whse.

Lot ID: 0 | 8 | 0 | 3 | 0 | 5
 Number of Containers: 150 FLATS
 Insp count: Y

Origin: N | J

Refrigeration Unit: _____
 On: Off: Doors: Open Closed

Product: BLACKBERRIES

Brand / Markings: BUENA VISTA, 12-1/2 PT, NEW JERSEY

Other: _____

LOT	TEMPERATURES		including DAMAGE SER. DAM.		including DAMAGE SER. DAM. V-S-Damage		OFFSIZE / DEFECTS
	35	to 37	00	08	04	12	
A.	%	%	%	%	%	%	QUALITY (ADHERING DIRT)
B.	%	%	%	%	%	%	OVERRIPE (0 TO 24%)
C.	%	%	%	%	%	%	DECAY (0 TO 8%)
D.	%	%	%	%	%	%	CHECKSUM
							OTHER

GRADE: **FAILS TO GRADE U.S. NO. 1 ONLY ACCOUNT CONDITION**

REMARKS: _____

Inspector's Signature: *I. M. INSPECTOR*

Market Office: **Washington, DC**

ESTIMATED TOTAL: **EXAMPLE**

WARNING: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.
 FORM FV-300 (10-90) Replaces FV-303 (4-89) and FV-395 (1-90) which are obsolete