

**Method for Determining Drained Weights of Frozen Sweet Cherries  
Packed in Large Containers (Over 5 Pounds)**

**Inspection Aid No. 11  
July 2016**

**Equipment**

- U. S. Standard No. 8 sieve – 12 inch diameter.
- Large scale of adequate size to perform the analysis.
- Thermometer.
- Rack or other device to hold screen in a horizontal position during draining.

**Procedure**

A. Thawing

1. Thaw samples in closed containers at room temperature. Leave sufficient space around the containers so that air can circulate freely.
2. Open the container periodically and take the temperature at the center of the mass.
3. Drain the cherries as soon as possible after the center temperature of the product has reached 28° F.

B. Draining

1. Open the container and remove any hard caked sugar from the top. Discard the caked sugar after removing any attached cherries. If any loose granulated sugar remains on top, gently stir the top of the liquid to dissolve the sugar.
2. Place the tared screen on the scale pan in a horizontal position on the rack, tripod ring, or other suitable device. Pour most of the free liquid through the screen. This will partially drain the cherries.
3. Pour approximately 7 pounds of the partially drained cherries onto the screen. (Remove any lumps of un-dissolved sugar of any appreciable size before weighing). Allow to remain 5 minutes, then weigh, record weight, and discard.
4. Drain approximately 6 to 7 pound portions of the remaining partially drained cherries as outlined above until all have been drained and weighed. (This will be three draining's for 30-pound net cans).
5. The sum of the weights obtained is the drained weight of the cherries in the container.