



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 Pickles

Effective May 20, 2019

This issue of the United States Standards for Grades of Pickles (84 FR 16381) supersedes the previous issue which has been in effect since April 22, 1991.

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.

Non-Discrimination Policy: In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.

Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotope, American Sign Language, etc.) should contact the responsible Agency or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, AD-3027, found online at [How to File a Program Discrimination Complaint](#) and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410; (2) fax: (202) 690-7442; or (3) email: program.intake@usda.gov.

USDA is an equal opportunity provider, employer, and lender.

United States Standards for Grades of Pickles

Section	Page No.
Product Description and Styles	2
§52.1681 Product description.....	2
§52.1682 Styles of pickles.....	2
Types of Pack	2
§52.1683 Types of pack.	2
Sizes and Counts	6
§52.1684 Sizes of whole pickles.....	6
Definitions	7
§52.1685 Definitions of terms.	7
Fill of Container	11
§52.1686 Recommended fill of container.	11
§52.1687 Quantity of pickle ingredient.	11
§52.1688 Sample unit size.	13
Grades	13
§52.1689 Grades.....	13
Factors of Quality	13
§52.1690 Factors of quality.	13
§52.1691 Requirements for grades.	14
Lot Compliance	20
§52.1692 Determining the grade of a lot.	20

Product Description and Styles
§52.1681 Product description.

Pickles means the product prepared entirely or predominantly from cucumbers (*Cucumis sativus* L). Clean, sound ingredients are used that may or may not have been previously subjected to fermentation and curing in a salt brine. The product is prepared and preserved through natural or controlled fermentation or by direct addition of vinegar to an equilibrated pH of 4.6 or below. The equilibrated pH value must be maintained for the storage life of the product. The product may be further preserved by pasteurization with heat, or refrigeration and may contain other vegetables, nutritive sweeteners, seasonings, flavorings, spices, and other ingredients permissible under the Federal Food, Drug, and Cosmetic Act. The product is packed in commercially suitable containers to assure preservation.

§52.1682 Styles of pickles.

- (a) **Whole style** means the pickles are whole and are relatively uniform in diameter as indicated in Table II of §52.1684.
- (b) **Whole, mixed sizes style** means the pickles are whole pickles of mixed sizes.
- (c) **Sliced lengthwise style** means the pickles are cut longitudinally into halves, quarters, or other triangular shapes (spears, strips, or fingers), or otherwise into units with parallel surfaces with or without ends removed.
- (d) **Sliced crosswise, Crosscut, or Waffle cut style** means the pickles are cut into slices transversely to the longitudinal axis. The cut surfaces may have flat-parallel or corrugated-parallel surfaces.
- (e) **Cut style** means the pickles are cut into chunks or pieces that are of various sizes and shapes.
- (f) **Relish style** means finely cut or finely chopped pickles containing no less than 60 percent of cucumber ingredient and may contain other vegetable ingredients (cauliflower, onions, pepper, tomatoes, cabbage, olives, mustard or any other suitable vegetable).

Types of Pack

§52.1683 Types of pack.

- (a) **Cured type.** The pickles are cured by natural or controlled fermentation in a salt brine solution and may contain the dill herb or extracts thereof. The pickle ingredient may be partially desalted. The pickles may be further processed or preserved by the addition of vinegar and may contain other ingredients (spices, flavorings, firming and preserving agents) that constitute the characteristics of the particular type of pickle. The pickles are preserved by acidification to maintain an

equilibrated pH of 4.6 or below. The characteristics of the various types of cured pickles are as follows:

- (1) **Dill pickles** (natural or genuine) are cucumbers that are cured in a brine solution with dill herb and other flavoring agents.
- (2) **Dill pickles** (processed) are brine-cured pickles that have undergone a freshening process and are packed in a vinegar solution with dill flavoring and other flavoring agents.
- (3) **Sour pickles** are cured pickles that are packed in a vinegar solution with or without spices.
- (4) **Sweet pickles and mild sweet pickles** are cured pickles that are packed in a vinegar solution with suitable nutritive sweetening ingredient(s).
- (5) **Sour mixed pickles** are cured pickles that are packed in a vinegar solution. The pickles may be of any style or combination of styles other than relish and may contain other vegetable ingredients as outlined in Table I of this section or any other suitable vegetable.
- (6) **Sweet mixed pickles and mild sweet mixed pickles** are cured pickles that are packed in a vinegar solution with suitable nutritive sweetening ingredient(s). The pickles may be of any style or combination of styles other than relish and may contain other vegetable ingredients as outlined in Table I of this section or any other suitable vegetable.
- (7) **Sour mustard pickles or sour chow chow pickles** are cured pickles of the same styles and ingredients as sour mixed pickles except the pickles are packed in a prepared mustard sauce of proper consistency with or without spices and flavorings.
- (8) **Sweet mustard pickles or sweet chow chow pickles** are cured pickles of the same styles and ingredients as sweet mixed pickles except the pickles are packed in a sweetened, prepared mustard sauce of proper consistency with or without spices and flavorings.
- (9) **Sour pickle relish** consists of finely cut or chopped cured pickles that are packed in a vinegar solution. Sour pickle relish may contain other chopped or finely cut vegetable ingredients as listed in Table I of this section, and may contain a stabilizer such as a starch or gum.
- (10) **Sweet pickle relish and mild sweet pickle relish** are finely cut or chopped cured pickles that are packed in a vinegar solution with a suitable nutritive sweetening ingredient(s). Sweet pickle relish and mild sweet pickle relish may contain other chopped or finely cut vegetable ingredients

as listed in Table I of this section and may contain a stabilizer such as a starch or gum.

- (11) **Hamburger relish** consists of relish style pickles and other chopped or finely cut vegetable ingredients as listed in Table I of this section with tomato product added.
 - (12) **Mustard relish** consists of sweet pickle relish with mustard and other chopped or finely cut vegetable ingredients as listed in Table I of this section.
 - (13) **Dill relish** consists of relish style pickles containing dill flavoring and other chopped or finely cut vegetable ingredients as listed in Table I of this section.
- (b) **Fresh-pack type.** The pickles are prepared from uncured, unfermented cucumbers and are packed in a vinegar solution with other ingredients to produce the characteristics of the particular type of pack. The pickles are preserved by acidification to maintain an equilibrated pH of 4.6 or below. In addition, the pickles are sufficiently processed by heat to assure preservation of the product in hermetically sealed containers. The distinguishing characteristics of the various types of fresh-pack pickles are as follows:
- (1) **Fresh-pack dill pickles** are pickles that are packed in a vinegar solution with dill flavoring.
 - (2) **Fresh-pack sweetened dill pickles** are pickles that are packed in a vinegar solution with suitable nutritive sweetening ingredient(s) and dill flavoring.
 - (3) **Fresh-pack sweetened dill relish** consists of finely cut or chopped pickles packed in a vinegar solution with suitable nutritive sweetening ingredient(s) and dill flavoring. The relish may contain other finely cut or chopped vegetable ingredients as listed in Table I of this section.
 - (4) **Fresh-pack sweet pickles and fresh-pack mild sweet pickles** are pickles that are packed in a vinegar solution with nutritive sweetening ingredient(s).
 - (5) **Fresh-pack sweet pickle relish and fresh-pack mild sweet pickle relish** consists of finely cut or chopped pickles that are packed in a vinegar solution with suitable nutritive sweetening ingredient(s). The relish may contain other finely cut or chopped vegetable ingredients as listed in Table I of this section.

- (6) **Fresh-pack hamburger relish** consists of relish style pickles and other chopped or finely cut vegetable ingredients as listed in Table I of this section with tomato product added.
 - (7) **Fresh-pack mustard relish** consists of sweet pickle relish with mustard and other chopped or finely cut vegetable ingredients as listed in Table I of this section.
 - (8) **Fresh-pack dill relish** consists of relish style pickles containing dill flavoring and other chopped or finely cut vegetable ingredients as listed in Table I of this section.
 - (9) **Fresh-pack dietetic pickles** are pickles that are packed with or without the addition of sweetening ingredient(s), salt (NaCl), or other suitable ingredient(s) as declared and permitted under the Federal Food, Drug, and Cosmetic Act for foods purporting to be for special dietary uses.
- (c) **Refrigerated type.** The pickles are prepared from fresh cucumbers and are packed in a vinegar solution with other ingredients to produce the fresh crisp characteristic of refrigerated type. The pickles are preserved by acidification to maintain an equilibrated pH of 4.6 or below. They are stored, distributed, and displayed under refrigeration and may or may not contain one or more chemical preservatives. The various types of refrigerated pickles are the same as the types listed for fresh-pack type in subsection (b) of this section with respect to ingredients except that they conform to the requirements for refrigerated type.

TABLE I
PROPORTIONS OF PICKLE INGREDIENTS IN CERTAIN TYPES AND STYLES

Pickle ingredients and styles		
	Sour mixed; sweet mixed; and mild sweet mixed; sour mustard or sour chow chow; sweet mustard or sweet chow chow	
Cucumbers, any style other than relish	60 to 80%	-----
Cucumbers, chopped or finely cut	-----	
Cauliflower pieces	10 to 30%	-----
Cauliflower, chopped or finely cut	-----	
Onions, whole (maximum diameter of 1-1/4 inches), sliced or cut	5 to 12%	-----
Onions, chopped or finely cut	-----	
Green tomatoes, whole or pieces	10% maximum (optional)	-----
Green tomatoes, chopped or finely cut	-----	
Red, green, or yellow peppers, or pimentos, cut, finely cut or pieces	Optional	Optional
Celery	Optional	
Cabbage	Optional	Optional
Olives	Optional	
Tomato paste	Optional	Required in hamburger relish
Mustard or prepared mustard	Required in chow chow and mustard pickles	

Sizes and Counts

§52.1684 Sizes of whole pickles.

Sizes of whole pickles are based on the diameter and the relationship of diameter to the count per gallon. Size designations, applicable counts, and diameters are outlined in Table II of this subpart. The diameter of a whole cucumber is the shortest diameter at the greatest circumference measured at right angles to the longitudinal axis of the cucumber.

TABLE II
SIZES OF PROCESSED WHOLE PICKLES

APPROXIMATE COUNTS IN:

Word Designation:	Diameter	Glass			Metal	
		1 qt.	1/2 gal	1 gal	No. 10	No. 12 (1 gal)
Petite	19 mm (.75 in) or less	67 or more	135 or more	270 or more	202 or more	270 or more
Small gherkin	Up to 2.4 cm (0.94 in)	33 – 66	67 – 134	135 – 269	101 – 201	135 – 269
Large gherkin	Up to 2.7 cm (1.06 in)	16 – 32	32 – 66	65 – 134	48 – 100	65 – 134
Small	Over 2.7 cm (1.06 in) but not over 3.5 cm (1.38 in)	10 – 15	20 – 31	40 – 64	30 – 47	40 – 64
Medium	Over 3.5 cm (1.38 in) but not over 3.8 cm (1.5 in)	6 – 9	13 – 19	26 – 39	19 – 29	26 – 39
Large	Over 3.8 cm (1.5 in) but not over 4.4 cm (1.73 in)	4 – 5	9 – 13	18 – 25	13 – 18	18 – 25
Extra Large	Over 4.4 cm (1.73 in)	2 – 3	6 – 8	12 – 17	9 – 12	12 – 17

Definitions

§52.1685 Definitions of terms.

As used in these U.S. standards, unless otherwise required by the context, the following terms shall be construed, respectively, to mean:

- (a) **Analytical definitions** refer to analytical laboratory requirements.
 - (1) **Acid** means total acidity calculated as acetic acid in accordance with the Official Methods of Analysis of the Association of Official Analytical Chemists.
 - (2) **Brix value (Brix)** means the percent sugar, by weight, corrected to 20° C (68° F), as determined with a sugar scale Brix hydrometer or other instrument that gives equivalent results.
 - (3) **Degrees Baumé** means the density of the packing medium determined with a Baumé hydrometer (modulus 145) corrected to 20° C (68° F).
 - (4) **Equalization** means the natural (osmotic) or simulated blending between the soluble solids of the pickle ingredient and the packing medium.
 - (i) **Natural equalization** means equalization brought about after a period of time has elapsed after processing as follows:
 - (A) **Sweetened pickles** are considered to be equalized 15 days or more after processing. If the pickles have been sweetened in a tank prior to packing, the pickles will be

considered equalized 15 days after the sweetening process began.

(B) Sour and dill pickles are considered to be equalized 10 days or more after processing.

(ii) Simulated equalization means a method of simulating equalization by comminuting the finished product in a mechanical blender, filtering the suspended material from the comminuted mixture and making the required tests on the filtrate.

(5) Total chlorides or salt means the salt content expressed as grams NaCl (sodium chloride) per 100 milliliters packing medium; except that total chlorides in mustard pickles and chow is determined and expressed in grams NaCl per 100 grams of product.

(b) Blemished means any unit that is affected by discoloration, pathological injury, insect injury, or similar causes to the extent that the appearance or edibility of the product is adversely affected:

(1) Slightly - those blemishes which detract only slightly from the appearance of the unit;

(2) Seriously - those blemishes which strongly detract from the appearance or edibility of the unit.

(c) Color.

(1) Good color in cured type means the typical skin color of the pickles ranges from a translucent light green to dark green and is practically free from bleached areas. Not more than 10 percent, by weight, of the pickles may vary markedly from such typical color. In mixed pickles, chow chow pickles, and pickle relish, all of the ingredients possess a practically uniform color typical for the respective ingredient. The pickles and other vegetable ingredients shall be free of off-colors.

(2) Good color in fresh-pack and refrigerated types means the typical skin color of the pickles ranges from an opaque yellow-green to green. Not more than 15 percent, by weight, of the pickles may vary markedly from such typical color. In pickle relish, all of the ingredients possess a good uniform color typical for the respective ingredient. The pickles and other vegetable ingredients shall be free of off-colors.

(3) Reasonably good color in cured type means the typical skin color of the pickles ranges from light green to dark green and is reasonably free from bleached areas. Not more than 25 percent, by weight, of the pickles may vary markedly from such typical color. In mixed pickles, chow chow

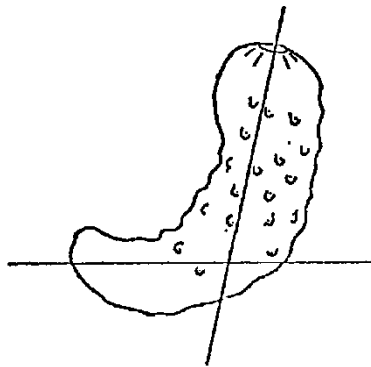
pickles, and pickle relish, all of the ingredients possess a reasonably uniform color typical for the respective ingredient. The pickles and other vegetable ingredients shall be free of off-colors.

- (4) **Reasonably good color in fresh-pack and refrigerated types** means the typical skin color of the pickles ranges from light yellow-green to green. Not more than 30 percent, by weight, of the pickles may vary markedly from such typical color.

In pickle relish, all of the ingredients possess a good, fairly uniform color typical for the respective ingredient. The pickles and other vegetable ingredients shall be free of off-colors.

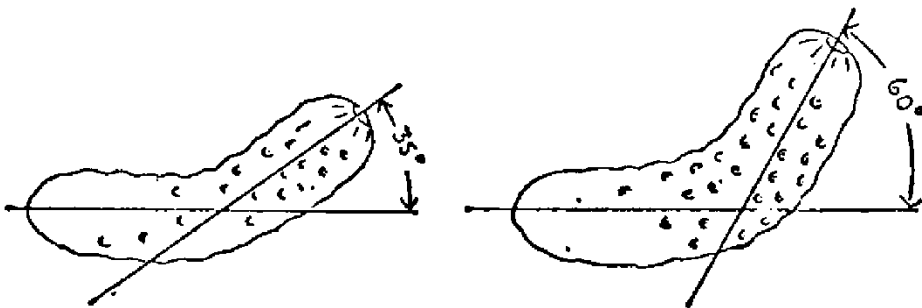
- (5) **Poor color in all types of pickles** means the pickles fail to meet the requirements for good or reasonably good color for the respective type.

- (d) **Crooked pickles** mean whole pickles that are curved at an angle greater than 60 degrees as illustrated by the following:



Also see the definition of misshapen.

- (e) **Curved pickles** mean whole pickles that are curved at an angle of 35 to 60 degrees when measured as illustrated by the following:



- (f) **Diameter in whole style** means the shortest diameter measured transversely to the longitudinal axis at the greatest circumference of the pickle. Diameter in cross-cut style is the shortest diameter of the largest cut surface.
- (g) **Defect** means an imperfection such as curved, misshapen, mechanically damaged, discolored, and other imperfection that affects the appearance or edibility of the product.
- (h) **End cut** means a pickle unit intended for crosscut (sliced crosswise) style that has only one cut surface.
- (i) **Extraneous Vegetable Material (EVM)** means any harmless vegetable material, other than stems, that is not normally part of the pickle ingredient. EVM such as leaves or other vegetable material not associated with proper pickle preparation or packaging is considered a defect if it affects the appearance or edibility of the product either:
- (1) **Slightly** - Practically free of EVM and does not more than slightly affect the appearance or edibility; or
 - (2) **Materially** - Reasonably free of EVM and does not more than materially affect the appearance or edibility.
- (j) **Flavor and odor.**
- (1) **Good flavor and odor** means characteristic flavor and odor (e.g. characteristic dill flavor or the like) typical of properly processed pickles, for the type, that is free from objectionable flavor and odor of any kind.
 - (2) **Reasonably good flavor and odor** means flavor and odor that may be lacking in characteristic flavor for the type but is free from objectionable flavor and odor.
 - (3) **Poor flavor and odor** means flavor and odor that fails to meet the requirements for good or reasonably good flavor and odor.
- (k) **Length** in sliced lengthwise style means the longest straight measurement at the approximate longitudinal axis.
- (l) **Mechanical damage** refers to crushed or broken units that affect the appearance of the units. In relish, mechanical damage refers to units which are poorly cut and have a ragged or torn appearance.
- (m) **Misshapen pickles** mean whole pickles that are crooked or otherwise deformed (such as nubbins). Also see the definition for crooked pickles.
- (n) **Nubbin** is a misshapen pickle that is not cylindrical in form, is short and stubby, or is not well developed.

- (o) **Texture** means the firmness, crispness, and condition of the pickles and any other vegetable ingredient(s) and freedom from large seeds, detached seeds, and tough skins that may be present. The following terms also relate to texture:
- (1) **Hollow centers in whole style**, means the pickles, when cut transversely to the longitudinal axis, are missing 1/3 or more of the seed cavity.
 - (2) **Soft, shriveled, and slippery units** refers to pickles that are wrinkled, not crisp, slick, flabby, or lack firmness.
 - (3) **Good texture** means the pickle units have been properly processed and possess a texture that is firm and crisp.
 - (4) **Reasonably good texture** means the pickle units have been properly processed but lack some of the firmness and crispness that is characteristic for the style and type of pack.
 - (5) **Poor texture** means the pickle units do not meet the requirements for good or reasonably good texture.
- (p) **Uniformity of size (relish style only).**
- (1) **Practically uniform in size** means the size of the units may vary moderately in size but not to the extent that the appearance or the eating quality is seriously affected.
 - (2) **Poor uniformity of size** means the units fail the requirements for practically uniform.
- (q) **Unit** means one whole, half, slice, or piece of pickle as applicable for the style.
- (r) **Units missing 1/3 or more of the seed cavity** in crosscut style means pickles that have lost a substantial portion of the seed cavity such as a crosscut unit missing 1/3 or more of the seed cavity portion.

Fill of Container

§52.1686 Recommended fill of container.

The recommended fill of container is not a factor of quality for the purposes of these grades. Each container of pickles should be filled with pickle ingredient, as full as practicable, without impairment of quality. The product and packing medium should occupy not less than 90 percent of the total capacity of the container.

§52.1687 Quantity of pickle ingredient.

- (a) The recommended minimum quantity of pickle ingredient is designated as the percentage of the declared volume of product in the container for all items except pickle relish. Minimum quantity of pickle relish is designated as a relationship of

the drained weight of the pickle ingredient to the declared volume of the container. The minimum quantities recommended in Tables III and IV of this section are not factors of quality for the purposes of these grades.

- (b) The percent volume of pickle ingredient is determined for all styles, except relish, by one of the following methods in accordance with the procedures prescribed by the Specialty Crops Inspection Division, Specialty Crops Program:
 - (1) Direct displacement (overflow-can method);
 - (2) Displacement in a graduated cylinder;
 - (3) Measurement of pickle liquid;
 - (4) Any other method that gives equivalent results and is approved by the Specialty Crops Inspection Division, Specialty and Crops Program.
- (c) **Drained weight/volume.** The percent weight/volume (w/v) of relish shown in Table IV of this section, is determined as follows:

The drained weight of pickle relish of all types is determined by emptying the contents of the container upon a U.S. Standard No. 8 circular sieve of proper diameter containing 8 meshes to the inch (0.0937 inch \pm 3 percent, square openings) so as to distribute the product evenly, inclining the sieve slightly to facilitate drainage, and allowing to drain for 2 minutes. The drained weight is the weight of the sieve and the pickles less the weight of the dry sieve. A sieve 8 inches in diameter is used for 1 quart and smaller size containers and a sieve 12 inches in diameter is used for containers larger than 1 quart in size.

**TABLE III
RECOMMENDED PICKLE INGREDIENTS
ALL STYLES EXCEPT RELISH**

Type of Pack	Minimum fill (Volume)
Cured	55 percent
Fresh-pack	57 percent
Refrigerated	57 percent

TABLE IV
RECOMMENDED DRAINED WEIGHT TO CONTAINER VOLUME, RELISH

Type of Pack	Minimum fill (Weight/Volume)
Cured:	
Sweet	92 percent
Other than sweet	88 percent
Fresh-pack:	
Sweet	85 percent
Other than sweet	80 percent

§52.1688 Sample unit size.

For all styles of pickles and types of pack, the sample unit used in analyzing the quality factors is the entire contents of the container unless otherwise specified in 7 CFR Part 52.1 - 52.83.

Grades

§52.1689 Grades.

- (a) **U.S. Grade A** is the quality of pickles that meets the applicable requirements of Tables V, VI, VII, VIII, IX, X, and XI of §52.1691 and scores not less than 90 points.
- (b) **U.S. Grade B** is the quality of pickles that meets the applicable requirements of Table VI, VII, VIII, IX, X, and XI of §52.1691 and scores not less than 80 points.
- (c) **Substandard** is the quality of pickles that fails the requirements of U.S. Grade B.

Factors of Quality

§52.1690 Factors of quality.

The grade of pickles is based on the following quality factors:

- (a) Analytical requirements in Table V of §52.1691;
- (b) Flavor and odor;
- (c) Color;
- (d) Uniformity of size;
- (e) Defects; and
- (f) Texture.

§52.1691 Requirements for grades.

TABLE V
ANALYTICAL REQUIREMENTS¹
CURED TYPE PICKLES, ALL STYLES

	Total acidity expressed as acetic acid g/100 mL, unless otherwise indicated	Total chlorides expressed as NaCl grams/100 mL, unless otherwise indicated	Degrees Brix	Degrees Baumé
	Maximum	Maximum	Minimum	Minimum
Cured Type, all Styles:	—	—	—	—
Dills (natural, genuine or processed)	1.1	5.0	—	—
Sour, sour mixed, dill pickle relish, sour relish	2.7	5.0	—	—
Sweet whole, sweet mixed, and sweet relish	2.7	3.0	27.0	15.0
Mild sweet, mild sweet mixed, mild sweet relish	—	—	20.0	12.0
Sour mustard or sour chow chow	2.7 ²	3.0 ²	—	—
Sweet mustard or sweet chow chow	2.7 ²	3.0 ²	28.0	15.5
Fresh-pack and Refrigerated Types, all Styles	—	—	—	—
Dills and sweetened dills	1.1	4.25	—	—
Sweetened dill relish	1.1	4.25	—	—
Sweet and mild sweet relish	1.65	2.75	—	—
Sweet and mild sweet pickles	1.65	2.75	—	—
Dietetic	—	—	—	—

¹ All pickle products must have an equilibrated pH of 4.6 or below.

² Expressed as “grams/100 grams”

**TABLE VI
QUALITY REQUIREMENTS
WHOLE STYLE PICKLES**

	Grade A		Grade B	
	Maximum (By Count)	Score	Maximum (By Count)	Score
Flavor & Odor	Good		Reasonably Good ¹	
Color	Good	18 – 20	Reasonably Good ¹	16 – 17
Uniformity of Size²		18 – 20		16 – 17
Diameter variation				
Petite & Gherkin [over 8 mm (.31 in)]	10%		20%	
Small & Medium [over 10 mm (.39 in)]	10%		20%	
Large & Extra Large [over 12 mm (.47 in)]	10%		20%	
Defects	Practically Free	27 – 30	Reasonably Free ¹	24 – 26
Blemished (Slightly & Seriously)	15%		25%	
Blemished (Seriously)	5%		10%	
Curved Pickles	10%		20%	
Misshapen	5%		15%	
Mechanical Damage	10%		15%	
Attached Stems [over 2.5 cm (.98 in)]	10%		20%	
Extraneous Vegetable Matter (EVM)	Practically Free		Reasonably Free ¹	
Texture	Good	27 – 30	Reasonably Good ¹	24 – 26
Large seeds, detached seeds, tough skins	Practically Free			
Soft, shriveled, & slippery units	5%		10%	
Hollow centers	15%		25%	
Total Score (minimum)		90 points		80 points

¹ Cannot be graded above U.S. Grade B, regardless of the total score.

² Pickles that are Substandard for uniformity of size cannot be graded above U.S. Grade B, regardless of the total score.

**TABLE VII
QUALITY REQUIREMENTS
WHOLE STYLE PICKLES, MIXED SIZES**

	Grade A		Grade B	
	Maximum (By Count)	Score	Maximum (By Count)	Score
Flavor & Odor	Good		Reasonably Good ¹	
Color	Good	18 – 20	Reasonably Good ¹	16 – 17
Defects	Practically Free	27 – 30	Reasonably Free ¹	24 – 26
Blemished (Slightly & Seriously)	15%		25%	
Blemished (Seriously)	5%		10%	
Curved Pickles	10%		20%	
Misshapen	5%		15%	
Mechanical Damage	10%		15%	
Attached Stems [over 2.5 cm (.98 in)]	10%		20%	
Extraneous Vegetable Matter (EVM)	Practically Free		Reasonably Free ¹	
Texture	Good	27 – 30	Reasonably Good ¹	24 – 26
Large seeds, detached seeds, tough skins	Practically Free		Reasonably Free	
Soft, shriveled, & slippery units	5%		10%	
Hollow centers	15%		25%	
Total Score (minimum)²	90 points		80 points	

¹ Cannot be graded above U.S. Grade B, regardless of the total score.

² Total score is adjusted by dividing the total score by .80 to allow for the absence of the quality factor of uniformity of size in whole mixed sizes style.

TABLE VIII
QUALITY REQUIREMENTS
SLICED LENGTHWISE STYLE PICKLES

	Grade A		Grade B	
	Maximum (By Count)	Score	Maximum (By Count)	Score
Flavor & Odor	Good		Reasonably Good ¹	
Color	Good	18 – 20	Reasonably Good ¹	16 – 17
Uniformity of Size²		18 – 20		16 – 17
Length variation [over 2.6 cm (1.02 in)]	10%		20%	
Defects	Practically Free	27 – 30	Reasonably Free ¹	24 – 26
Blemished (Slightly & Seriously)	15%		25%	
Blemished (Seriously)	5%		10%	
Mechanical Damage	10%		15%	
Attached Stems [over 2.5 cm (.98 in)]	10%		20%	
Extraneous Vegetable Matter (EVM)	Practically Free		Reasonably Free ¹	
Texture	Good	27 – 30	Reasonably Good ¹	24 – 26
Large seeds, detached seeds, tough skins	Practically Free		Reasonably Free ¹	
Soft, shriveled, & slippery units	5%		10%	
Total Score (minimum)	90 points		80 points	

¹ Cannot be graded above U.S. Grade B, regardless of the total score.

² Pickles that are Substandard for uniformity of size cannot be graded above U.S. Grade B, regardless of the total score.

**TABLE IX
QUALITY REQUIREMENTS
SLICED CROSSWISE OR CROSSCUT STYLE PICKLES**

	Grade A		Grade B	
	Maximum (By Count)	Score	Maximum (By Count)	Score
Flavor & Odor	Good		Reasonably Good ¹	
Color	Good	18 – 20	Reasonably Good ¹	16 – 17
Uniformity of Size²		18 – 20		16 – 17
Diameter [over 5.4 cm (2.13 in)]	10%		20%	
Defects	Practically Free	27 – 30	Reasonably Free ¹	24 – 26
Blemished (Slightly & Seriously)	15%		25%	
Blemished (Seriously)	5%		10%	
Mechanical Damage	15%		25%	
Broken pieces and end cuts	10%		15%	
Thickness over 10 mm (.38 in)	10%		15%	
Attached Stems [over 2.5 cm (.98 in)]	10%		15%	
Units missing 1/3 seed cavity	10%		15%	
Extraneous Vegetable Matter (EVM)	Practically Free		Reasonably Free ¹	
Texture	Good	27 – 30	Reasonably Good ¹	24 – 26
Large objectionable seeds, detached seeds, & tough skins	Practically Free		Reasonably Free ¹	
Soft, shriveled, & slippery units	5%		10%	
Total Score (minimum)	90 points		80 points	

¹ Cannot be graded above U.S. Grade B, regardless of the total score.

² Pickles that are Substandard for uniformity of size cannot be graded above U.S. Grade B, regardless of the total score.

**TABLE X
QUALITY REQUIREMENTS
CUT STYLE PICKLES**

	Grade A		Grade B	
	Maximum (By Count)	Score	Maximum (By Count)	Score
Flavor & Odor	Good		Reasonably Good ¹	
Color	Good	18 – 20	Reasonably Good ¹	16 – 17
Uniformity of Size²		18 – 20		16 – 17
Small pieces 5 g or less	5%		10%	
Defects	Practically Free	27 – 30	Reasonably Free ¹	24 – 26
Blemished (Slightly & Seriously)	15%		25%	
Blemished (Seriously)	5%		10%	
Mechanical Damage	10%		15%	
Attached Stems [over 2.5 cm (.98 in)]	10%		15%	
Extraneous Vegetable Matter (EVM)	Practically Free		Reasonably Free ¹	
Texture	Good	27 – 30	Reasonably Good ¹	24 – 26
Large objectionable seeds, detached seeds, & tough skins	Practically Free		Reasonably Free ¹	
Soft, shriveled, & slippery units	5%		10%	
Total Score (minimum)	90 points		80 points	

¹ Cannot be graded above U.S. Grade B, regardless of the total score.

² Pickles that are Substandard for uniformity of size cannot be graded above U.S. Grade B, regardless of the total score.

**TABLE XI
QUALITY REQUIREMENTS
RELISH**

	Grade A		Grade B	
	Maximum (By Weight)	Score	Maximum (By Weight)	Score
Flavor & Odor	Good		Reasonably Good ¹	
Color	Good	18 – 20	Reasonably Good ¹	16 – 17
Uniformity of Size		18 – 20		16 – 17
Overall appearance	Good		Reasonably Good ¹	
Defects	Practically Free	27 – 30	Reasonably Free ¹	24 – 26
Blemished (Slightly & Seriously)	15%		25%	
Blemished (Seriously)	5%		10%	
Poorly cut	10%		15%	
Loose stems over 3.0 mm (.12 in)]	10%		15%	
Extraneous Vegetable Matter (EVM)	Practically Free		Reasonably Free ¹	
Texture	Good	27 – 30	Reasonably Good ¹	24 – 26
Large objectionable seeds, detached seeds, & tough skins	Practically Free		Reasonably Free ¹	
Soft, shriveled, & slippery units	5%		10%	
Total Score (minimum)	90 points		80 points	

¹ Cannot be graded above U.S. Grade B, regardless of the total score.

Lot Compliance

§52.1692 Determining the grade of a lot.

The grade of a lot of pickles covered by these standards is determined by the procedures found in the “Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, and Related Products” (7 CFR 52.1 through 52.83).