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Division

United States Standards for Grades of Canned Pumpkin and Canned Squash

Effective January 20, 2017

This issue of the United States Standards for Grades of Canned Pumpkin and Canned Squash (81 FR 93572) supersedes the previous issue which has been in effect since July 1, 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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Product Description and Grades
§52.2741 Product description.

Canned pumpkin and canned squash is the canned product prepared from clean, sound, properly matured, golden fleshed, firm shelled, sweet varieties of either pumpkins or squashes by washing, stemming, cutting, steaming and reducing to a pulp. The product is properly sieved and finished in accordance with good commercial practice and is then sufficiently processed by heat to assure preservation of the product in hermetically sealed containers.

§52.2742 Grades of canned pumpkin and canned squash.

- (a) **U.S. Grade A** is the quality of canned pumpkin or canned squash that possesses a good color; that possesses a good consistency; that possesses a good finish; that is practically free from defects; that possesses a normal flavor; and scores not less than 85 points when scored in accordance with the scoring system outlined in this subpart.
- (b) **U.S. Grade C** is the quality of canned pumpkin or canned squash that possesses a fairly good color; that possesses a fairly good consistency; that possesses a fairly good finish; that is fairly free from defects; that possesses a normal flavor; and scores not less than 70 points when scored in accordance with the scoring system outlined in this subpart.
- (c) **Substandard** is the quality of canned pumpkin or canned squash that fails to meet the requirements of U.S. Grade C.

Fill of Container

§52.2743 Recommended fill of container.

The recommended fill of container is not incorporated in the grades of the finished product since fill of container, as such, is not a factor of quality for the purpose of these grades. It is recommended that each container be filled as full as practicable with pumpkin or squash and that the product occupy not less than 90 percent of the volume of the container.

Factors of Quality

§52.2744 Ascertaining the grade.

- (a) **General.** In addition to considering other requirements outlined in the standards the following quality factors are evaluated:
 - (1) **Factor which is not scored.**
 - (i) Flavor.

- (2) **Factors which are scored.** The relative importance of each factor which is scored is expressed numerically on the scale of 100. The maximum number of points that may be given such factors are:

Factors:	Points
Color	20
Consistency	30
Finish	20
Defects	30
Total Score	100

- (b) The product is scored for quality at a temperature of approximately 68 degrees Fahrenheit.
- (c) **Normal flavor** means that the product is free from objectionable flavors or objectionable odors of any kind.

§52.2745 Ascertaining the rating for the factors which are scored.

The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive. (For example, 25 to 30 points means 25, 26, 27, 28, 29, or 30 points.)

§52.2746 Color.

- (a) **“A” classification.** Canned pumpkin or canned squash that possesses a good color may be given a score of 18 to 20 points.

Good color means that the product possesses a practically uniform bright color typical of canned pumpkin or canned squash prepared from well matured pumpkin or squash.

- (b) **“C” classification.** If the canned pumpkin or canned squash possesses a fairly good color, a score of 14 to 17 points may be given. Canned pumpkin or canned squash that falls into this classification shall not be graded above U.S. Grade C regardless of the total score for the product (this is a limiting rule).

Fairly good color means that the product possesses a color typical of fairly well matured pumpkin or squash and may possess a slight tinge of gray or tan color, may be variable or slightly dull but not to the extent that the appearance or eating quality is materially affected.

- (c) **“SStd” classification.** Canned pumpkin or canned squash that fails to meet the requirements of paragraph (b) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard regardless of the total score for the product, (this is a limiting rule).

§52.2747 Consistency.

- (a) **“A” classification.** Canned pumpkin or canned squash that possesses a good consistency may be given a score of 25 to 30 points.

Good consistency means that the canned pumpkin or canned squash, after emptying from the container to a dry-flat surface, retains the approximate shape of the container, or holds a high mound formation, and at the end of two minutes after emptying on such surface, the highest point of the mound is not less than 60 percent of the height of the container, except with respect to No. 3 size can or larger the highest point of the mound is not less than 50 percent of the height of the container, and irrespective of can size not more than 10 cubic centimeters of free liquor separates for each 30 ounces of net contents.

- (b) **“C” classification.** If the canned pumpkin or canned squash possesses a fairly good consistency, a score of 21 to 24 points may be given. Canned pumpkin or canned squash that falls into this classification shall not be graded above U.S. Grade C regardless of the total score for the product, (this is a limiting rule).

Fairly good consistency means that the canned pumpkin or canned squash, after emptying from the container to a dry-flat surface, may flow just enough to level off to a nearly uniform depth or may be moderately mounded and at the end of two minutes after emptying on such surface, that not more than 30 cubic centimeters of free liquor separates for each 30 ounces of net contents.

- (c) **“SStd” classification.** Canned pumpkin or canned squash that fails to meet the requirements of paragraph (b) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard regardless of the total score for the product, (this is a limiting rule).

§52.2748 Finish.

- (a) **General.** The factor of finish refers to the texture of the product and evenness of the pumpkin or squash particles.

- (b) **“A” classification.** Canned pumpkin or canned squash that possesses a good finish may be given a score of 17 to 20 points.

Good finish means that the canned pumpkin or canned squash particles are evenly divided; and the product is fine grained and smooth; not pasty; and the pumpkin or squash particles are not hard.

- (c) **“C” classification.** Canned pumpkin or canned squash that possesses a fairly good finish may be given a score of 14 to 16 points.

Fairly good finish means that the canned pumpkin or canned squash particles are evenly divided; that the product may be slightly coarse; may be slightly pasty but not decidedly pasty and the pumpkin or squash particles are not hard.

- (d) **“SStd” classification.** Canned pumpkin or canned squash that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 13 points and shall not be graded above Substandard regardless of the total score for the product, (this is a limiting rule).

§52.2749 Defects.

- (a) **General.** The factor of defects refers to the degree of freedom from sand, grit, or silt, pieces of seed, fiber, and coarse, dark or off-colored particles.

(1) **Grit, sand, or silt** means any particle of earthy material.

- (b) **“A” classification.** Canned pumpkin or canned squash that is practically free from defects may be given a score of 25 to 30 points.

Practically free from defects means that no grit, sand, or silt may be present that affects the appearance or eating quality of the canned pumpkin or canned squash, and that the number, size, or color of the aforesaid defects present, individually or collectively, do not more than slightly affect the appearance or eating quality of the product.

- (c) **“C” classification.** Canned pumpkin or canned squash that is fairly free from defects may be given a score of 21 to 24 points. Canned pumpkin or canned squash that falls into this classification shall not be graded above U.S. Grade C regardless of the total score for the product, (this is a limiting rule).

Fairly free from defects means a trace of grit, sand, or silt may be present that does not materially affect the appearance or eating quality of the canned pumpkin or canned squash, and that any of the other aforesaid defects present, individually or collectively, may be noticeable but are not so large, so numerous, or of such contrasting color as to seriously affect the appearance or eating quality of the product.

- (d) **“SStd” classification.** Canned pumpkin or canned squash that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard regardless of the total score for the product, (this is a limiting rule).

Lot Certification Tolerances

§52.2750 Tolerances for certification of officially drawn samples.

The grade of a lot of canned pumpkin or canned squash covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (7 CFR 52.1 to 52.83; 22 F.R. 3535).

Score Sheet

§52.2751 Score sheet for canned pumpkin and canned squash.

Number, size, and kind of container			
Container marks or identification			
Label			
Net weight (ounces)			
Vacuum (inches)			
	Factors	Grade	Score Points
Color	20	“A”	18-20
		“C”	14-17 ¹
		“SStd”	0-13 ¹
Consistency	30	“A”	25-30
		“C”	21-24 ¹
		“SStd”	0-20 ¹
Finish	20	“A”	17-20
		“C”	14-16 ¹
		“SStd”	0-13 ¹
Defects	30	“A”	25-30
		“C”	21-24 ¹
		“SStd”	0-20 ¹
Total Score		100	
Normal flavor and odor			
U.S. Grade			

¹Indicates limiting rule.