



**United States
Department of
Agriculture**

**Agricultural
Marketing
Service**

**Fruit and
Vegetable
Division**

**Processed
Products
Branch**

United States Standards for Grades of Frozen Cranberries

Effective date September 22, 1971

This is the first issue, of the United States Standards for Grades of Frozen Cranberries published in the **FEDERAL REGISTER** of September 22, 1971 (36 FR 18777) to become effective September 22, 1971.

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 processed fruits and vegetables, 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 standards also serve as a basis for the inspection and grading of commodities by the Federal inspection service, the only activity authorized to approve the designation of U.S. grades as referenced in the standards, as provided under the Agricultural Marketing Act of 1946. This service, available as on-line (in-plant) or lot inspection and grading of all processed fruit and vegetable products, is offered to interested parties, upon application, on a fee-for-service basis. The verification of some specific recommendations, requirements, or tolerances contained in the standards can be accomplished only by the use of on-line inspection procedures. In all instances, a grade can be assigned based on final product factors or characteristics.

In addition to the U.S. grade standards, grading manuals or instructions for inspection of several processed fruits and vegetables are available upon request for a nominal fee. These manuals or instructions contain detailed interpretations of the grade standards and provide step-by-step procedures for grading the product.

Grade standards are issues by the Department after careful consideration of all data and views submitted, and the Department welcomes suggestions which might aid in improving the standards in future revisions. Comments may be submitted to, and copies of standards and grading manuals obtained from:

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United States Standards for Grades of Frozen Cranberries

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Authority: Agricultural Marketing Act of 1946, Secs. 203, 205, 60 Stat. 1087, as amended, 1090, as amended (7 U.S.C. 1622, 1624).

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.

§52.6281 Product description.

Frozen cranberries is the product prepared from the sound, mature berries of the commonly cultivated cranberry plant. The product is prepared by sorting and cleaning to assure a wholesome product. The prepared product is frozen and stored at temperatures necessary for preservation.

§52.6282 Grades of frozen cranberries.

(a) U.S. Grade A or U.S. Fancy is the quality of frozen cranberries that:

- (1)** Possess a good color;
- (2)** Are practically free from defects;
- (3)** Possess a good character;
- (4)** Possess a normal flavor and odor;
- (5)** Are of similar varietal characteristics;
- (6)** Have no grit or silt present that affects the appearance or edibility of the product; and
- (7)** Score not less than 90 points when scored in accordance with the scoring system outlined in this subpart.

Frozen cranberries of this grade may contain not more than 5 percent, by count, of berries that are less than thirteen thirty-seconds of an inch in diameter.

(b) U.S. Grade B or U.S. Choice is the quality of frozen cranberries that:

- (1)** Possess a reasonably good color;
- (2)** Are reasonably free from defects;
- (3)** Possess a reasonably good character;
- (4)** Possess a normal flavor and odor;
- (5)** Are of similar varietal characteristics;

- (6) Have no grit or silt present that affects the appearance or edibility of the product; and
- (7) Score not less than 80 points when scored in accordance with the scoring system outlined in this subpart.

Frozen cranberries of this grade may contain not more than 5 percent, by count, of berries that are less than nine thirty-seconds of an inch in diameter.

(c) U.S. Grade C or U.S. Standard is the quality of frozen cranberries that:

- (1) Possess a fairly good color;
- (2) Are fairly free from defects;
- (3) Possess a fairly good character;
- (4) Possess a normal flavor and odor;
- (5) Have not more than a trace of grit or silt present that slightly affects the appearance or edibility of the product; and
- (6) Score not less than 70 points when scored in accordance with the scoring system outlined in this subpart.

(d) Substandard is the quality of frozen cranberries that fail to meet the requirements of **U.S. Grade C**.

§52.6283 Sample unit size.

For purposes of evaluating quality factors, the sample unit size is 12 ounces of cranberries.

§52.6284 Ascertaining the grade of a sample unit.

- (a) General.** The factors of size, color, defects, and character shall be evaluated immediately after the product is thawed.
- (b) Factors not rated by score points.**
 - (1) Flavor and odor.**
 - (2) Size.**

(3) Varietal characteristics.

(c) Definitions.

(1) Normal flavor and odor means that the product is free from objectionable flavors and objectionable odors of any kind.

(2) Diameter means the greatest dimension measures at right angles to a line from the stem end to blossom end of the berry.

(d) Factors rated by score points. The relative importance of each scoreable factor is expressed numerically on the scale of 100. The maximum number of points that may be given such factors are:

Factors	Points
Color	50
Defects	30
Character	<u>20</u>
Total Score	100

§52.6285 Ascertaining the rating for the factors which are scored.

The essential variations, within each scoreable factor, 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, **45 to 50 points** means, 45, 46, 47, 48, 49, or 50 points).

§52.6286 Color.

(a) General. The color of frozen cranberries refers to:

(1) The characteristic color, the varying degrees of dark red, red, pink, light pink, tan, yellowish green, and green areas of the outer surface of the individual cranberry; and

(2) The uniformity of the individual sample unit when viewed as a mass.

(b) Definitions.

(1) Well colored means that 90 percent or more of the surface of the individual cranberry is a pink or red color characteristic of the variety.

- (2) **Fairly well colored** means that 75 percent or more of the surface of the individual cranberry is a pink or red color characteristic of the variety.
 - (3) **Poorly colored** means that less than 75 percent of the surface of the individual cranberry is a pink or red color characteristic of the variety, provided it has some pink or red color.
 - (4) **Uncolored** means the surface of the individual cranberry is light yellow to light green and possesses no area of pink or red color.
- (c) **"A" classification.** Frozen cranberries that possess a good color may be given a score of 45 to 50 points. **Good color** means that the color falls within the limits specified in table I.
- (d) **"B" classification.** Frozen cranberries that possess a reasonably good color may be given a score of 40 to 44 points. **Reasonably good color** means that the color falls within the limits specified in table I. Frozen cranberries that fall into this classification shall not be graded above U.S. Grade B regardless of the total score for the product (this is a limiting rule).
- (e) **"C" classification.** Frozen cranberries that possess a fairly good color may be given a score of 35 to 39 points. **Fairly good color** means that the color falls within the limits specified in Table I. Frozen cranberries that fall 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).
- (f) **"SStd" classification.** Frozen cranberries that fail to meet the requirements of the (C) classification may be given a score of 0 to 34 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

Table I-Color Allowances for Frozen Cranberries

	Grade A Good Color	Grade B Reasonably Good Color	Grade C Fairly Good Color
Any condition affecting the overall appearance of the sample unit.	Not more than slightly affected	Not materially affected.	Not seriously affected.
	Maximum number of cranberries within each sample unit		
Fairly well-colored and/or poorly colored	15
Fairly well-colored and/or poorly colored and/or uncolored	30
Poorly colored and/or uncolored	60
Poorly colored	3	10
Uncolored	None	5
Well colored	Remainder	Remainder
Well colored and/or fairly well colored	Remainder

§52.6287 Defects.

- (a) **General.** The factor of defects refers to the degree of freedom from harmless extraneous plant material, fine stems, minor blemishes, and major blemishes, and from any other defects which affect the appearance or edibility of the product.
- (b) **Definitions.**
 - (1) **Harmless extraneous plant material** means material, such as vines and leaves, that is part of the cranberry plant or its immediate environment and that may be reasonably expected to become incorporated in the finished product.
 - (2) **Minor blemish** means discoloration or damage caused by sunscald, pathological, mechanical, or other means which exceeds in the aggregate the area of a circle one-eighth of an inch in diameter or which slightly affects the appearance or edibility of the individual cranberry, regardless of area.

- (3) **Major blemish** means discoloration or damage caused by sunscald, pathological, mechanical, or other means which exceeds in the aggregate the area of a circle one-fourth of an inch in diameter or which materially affects the appearance or edibility of the individual cranberry, regardless of area.
- (4) **Fine stem** means a stem that attaches the cranberry to the vine, whether connected or loose, that is three-fourths of an inch or more in length.
- (c) **"A" classification.** Frozen cranberries that are practically free from defects may be given a score of 27 to 30 points. **Practically free from defects** means that the defects present fall within the limits specified in table II.
- (d) **"B" classification.** Frozen cranberries that are reasonably free from defects may be given a score of 24 to 26 points. **Reasonably free from defects** means that the defects present fall within the limits specified in table II. Frozen cranberries that fall into this classification shall not be graded above U.S. Grade B regardless of the total score for the product (this is a limiting rule).
- (e) **"C" classification.** Frozen cranberries that are fairly free from defects may be given a score of 21 to 23 points. **Fairly free from defects** means that the defects present fall within the limits specified in table II. Frozen cranberries that fall 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).
- (f) **"SStd" classification.** Frozen cranberries that fail to meet the requirements of the "C" classification 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).

Table II-Defect Allowances for Frozen Cranberries

	Grade A	Grade B	Grade C
Defects affecting the overall appearance of the sample unit.	Not more than slightly affected	Not materially affected.	Not seriously affected.
	Maximum in each sample unit		
Harmless extraneous plant material	1/8 sq. in.	1/4 sq. in.	1/2 sq. in.
Total-major and minor blemished cranberries	15	25	35
	But no more than	But no more than	But no more than
Major blemished cranberries	7	10	15
Fine stems	4	4	No limit

§52.6288 Character.

- (a) **"A" classification.** Frozen cranberries that possess good character may be given a score of 18 to 20 points. **Good character** means that the cranberries may be slightly soft to moderately firm but not more than 10 cranberries in the sample unit may be mushy or hard.
- (b) **"B" classification.** Frozen cranberries that possess reasonably good character may be given a score of 16 or 17 points. **Reasonably good character** means that the cranberries may be slightly soft to moderately firm but not more than 20 cranberries in the sample unit may be mushy or hard. Frozen cranberries that fall into this classification shall not be graded above U.S. Grade B regardless of the total score for the product (this is a limiting rule).
- (c) **"C" classification.** Frozen cranberries that possess fairly good character may be given a score of 14 or 15 points. **Fairly good character** means that the cranberries may be very soft to very firm but not more than 60 cranberries in the sample unit may be mushy or hard. Frozen cranberries that fall 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).
- (d) **"SStd" classification.** Frozen cranberries that fail to meet the requirements of the "C" classification 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).

§52.6289 Ascertaining the grade of a lot.

The grade of a lot of frozen cranberries 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 (§52.1 to §52.83).

§52.6290 Scoresheet for frozen cranberries.

Size and kind of container			
Container marks or identification			
Label			
Net weight (ounces)			
Size (percent under. . . .inch)			
Factors		Score Points	
Color	50	"A"	45-50
		"B"	40-44 <u>1/</u>
		"C"	35-39 <u>1/</u>
		"SStd"	0-34 <u>1/</u>
Defects	30	"A"	27-30
		"B"	24-26 <u>1/</u>
		"C"	21-23 <u>1/</u>
		"SStd"	0-20 <u>1/</u>
Character	<u>20</u>	"A"	18-20
		"B"	16-17 <u>1/</u>
		"C"	14-15 <u>1/</u>
		"SStd"	0-13 <u>1/</u>
Total Score	100		
Flavor and odor			
Grade			

1/ Indicates limiting rule

Effective date. These grade standards, which are the first issue by the Department for frozen cranberries, shall become effective upon date of publication (9-22-71).

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