



**United States
Department of
Agriculture**

**Agricultural
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Service**

**Fruit and
Vegetable
Division**

**Processed
Products
Branch**

United States Standards for Grades of Frozen Raspberries

Effective date July 1, 1957

This is the Third issue, as amended, of the United States Standards for Grades of Frozen Raspberries published in the **FEDERAL REGISTER** of May 22, 1957 (22 FR 35435) to become effective July 1, 1957. This issue supersedes the third issue, which has been in effect since August 16, 1948.

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 issued 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 Raspberries

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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.

§52.1871 Product description.

Frozen raspberries are prepared from the properly ripened fresh fruit of the plant (Genus rubus); are stemmed and cleaned; may be packed with or without packing media; and are frozen and stored at temperatures necessary for the preservation of the product.

§52.1872 Types (colors) of frozen raspberries.

- (a) Red or red raspberries** are red or reddish purple in color.
- (b) Black or black raspberries** are black in color.

§52.1873 Grades of frozen raspberries (not for manufacturing).

- (a) U.S. Grade A or U.S. Fancy** is the quality of frozen raspberries that possess similar varietal characteristics; possess a bright, practically uniform, typical color; are practically free from defects; possess a good character; possess a normal flavor and odor; and score not less than 85 points when scored in accordance with the scoring system outlined in this subpart.
- (b) U.S. Grade B or U.S. Choice** is the quality of frozen raspberries that possess similar varietal characteristics; possess a reasonably bright, reasonably uniform, typical color; are reasonably free from defects; possess a reasonably good character; possess a normal flavor and odor; and score not less than 70 points when scored in accordance with the scoring system outlined in this subpart.
- (c) U.S. Grade D or Substandard** is the quality of frozen raspberries that fail to meet the requirements of **U. S. Grade B** or **U. S. Choice**.

§52.1874 Grades of frozen raspberries for manufacturing.

- (a) U.S. Grade A for Manufacturing or U.S. Fancy for Manufacturing** is the quality of frozen raspberries that possess similar varietal characteristics; that possess a bright, practically uniform, typical color; that are practically free from defects for the purposes of manufacturing; that possess a good character for the purposes of manufacturing; and that possess a normal flavor and odor.
- (b) U. S. Grade B for Manufacturing or U. S. Choice for Manufacturing** is the quality of frozen raspberries that possess similar varietal characteristics; that possess a reasonably bright, reasonably uniform, typical color; that are reasonably free from defects for the purposes of manufacturing; that possess a reasonably good character for the purposes of manufacturing; and that possess a normal flavor and odor.

- (c) **U. S. Grade D for Manufacturing or Substandard for Manufacturing** is the quality of frozen raspberries that fail to meet the requirements of **U.S. Grade B for Manufacturing or U.S. Choice for Manufacturing**.

§52.1875 Ascertaining the score and grade for frozen raspberries (not for manufacturing).

- (a) The grade of frozen raspberries is determined immediately after thawing to the extent that the units may be separated easily. The score and grade of frozen raspberries may be ascertained by considering, in addition to the requirements of the respective grade, the following factors: Color absence of defects, and character.
- (b) The relative importance of each factor has been expressed numerically on the scale of 100. The maximum number of points that may be given for each factor is:

Factors:	Points
Color	40
Absence of defects	40
Character	<u>20</u>
Total Score	100

- (c) **Normal flavor and odor** means that the raspberries are free from objectionable flavors, off flavors, and objectionable odors of any kind.

§52.1876 Ascertaining the score of each factor for frozen raspberries (not for manufacturing).

The essential variations within each factor are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor is inclusive (for example, **34 to 40 points** means 34, 35, 36, 37, 38, 39, or 40 points).

§52.1877 Color.

- (a) **A classification.** Frozen raspberries that possess a bright, practically uniform, typical color may be given a score of 34 to 40 points. **Bright, practically uniform, typical color** means that the raspberries possess a bright and good characteristic color; that not more than 5 percent, by weight, of the raspberries vary markedly from the intensity and luster of the characteristic color of well-ripened raspberries; and that none of the raspberries possess a grey cast or darkening characteristic of oxidation or over-maturity.

- (b) **"B" classification.** If the frozen raspberries possess a reasonably bright, reasonably uniform, typical color, a score of 28 to 33 points may be given. Frozen raspberries that fall into this classification shall not be graded above U. S. Grade B or U. S. Choice, regardless of the total score for the product (this is a limiting rule). **Reasonably bright, reasonably uniform, typical color** means that the raspberries possess a reasonably bright, reasonably good characteristic color; that not more than 10 percent, by weight, of the raspberries vary markedly from the intensity and luster of the characteristic color of well-ripened raspberries may possess a slight grey cast or slight darkening characteristic of oxidation or over-maturity.
- (c) **"SStd" classification.** Frozen raspberries that are definitely dull or offcolor or that fail to meet the requirements of paragraph (b) of this section may be given a score of 0 to 27 points and shall not be graded above U. S. Grade D or Substandard, regardless of the total score for the product (this is a limiting rule).
- (d) **Evaluation of score points.** The evaluation of the score points for the factor of color may be determined from Table I of this section which indicates the score range in the respective grades and the maximum allowances for frozen raspberries that vary markedly from the intensity and luster of the characteristic color of well-ripened raspberries.

Table No. I

Grade	Score points	Typical color	Marked variation from color of well-ripened raspberries
U.S. Grade A or U.S. Fancy	40 30 38 37 36 35 34	Bright, good characteristic color; none may possess a grey cast or darkening (oxidation or over-maturity).	Maximum (by weight) (percent) None 1/2 1 2 3 4 5
U.S. Grade B or U.S. Choice	33 32 31 30 29 28	Reasonably bright, reasonably food; may possess slight grey cast or slight darkening (oxidation or over-maturity)	5-1/2 6 7 8 9 10
U.S. Grade D or Substandard	27 or less	More than the allowances permitted for 28 points.	

§52.1878 Absence of defects.

- (a) **General.** The factor of absence of defects refers to the degree of freedom from harmless extraneous material, caps and portions thereof, sepal-like bracts and portions thereof, stems, undeveloped raspberries, and damaged raspberries.
- (1) **Harmless extraneous material** means vegetables substances such as weeds, grass, and leaves and any portions thereof that are harmless.
- (2) A **cap** means a loose or attached full cap or a portion of a cap to which at least one sepal-like bract or portion thereof attached to the cap is still considered a separate defect.
- (3) A **stem** means a stem, either loose or attached, that is longer than $\frac{1}{4}$ inch.

- (4) An **undeveloped raspberry** means a raspberry or a portion of a raspberry that is shriveled or in which more than one-fourth of the raspberry of the raspberry possesses hard or undeveloped drupelets or that possesses a deformed areas which materially affect either the appearance or the edibility of the product.
- (5) A **damaged raspberry** means a raspberry or a portion of a raspberry that is damaged by bruises or by pathological, insect, or other injury or is damaged by other means which materially affect either the appearance or the edibility of the product. **Damaged** includes any surface blemish or blemishes on a raspberry which in the aggregate exceed that of a circle $\frac{1}{4}$ inch in diameter or any noticeable blemish, regardless of area, that extends into the fruit tissue. Minute, insignificant injuries are not considered as damaged.
- (6) **Area** means the aggregate surface covered by the material stated when such material or portions thereof are placed in a contiguous position with no intervening spaces.
- (b) **"A" classification.** Frozen raspberries that are practically free from defects may be given a score of 34 to 40 points. **Practically free from defects** means that there may be present for each 16 ounces of net weight an area of not more than $\frac{1}{4}$ square inch comprising harmless extraneous material (such as leaves and portions thereof), caps and portions thereof, and loose sepal-like bracts and portions thereof; and not more than 2 stems, including not more than 1 stem which may exceed $\frac{1}{2}$ inch in length, or 1 piece of harmless extraneous material that is not measurable by area (such as weeds and blades of grass); and that there may be present not more than 5 percent, by weight, of raspberries that are undeveloped raspberries and damaged raspberries.
- (b) **"B" classification.** If the frozen raspberries are reasonably free from defects, a score of 28 to 33 points may be given. Frozen raspberries that fall into this classification shall not be graded above U.S. Grade B or U.S. Choice, regardless of the total score for the product (this is a limiting rule). **Reasonably free from defects** means that there may be present for each 16 ounces of net weight an area of not more than $\frac{1}{2}$ square inch comprising harmless extraneous material (such as leaves and portion thereof), caps and portions thereof, and loose sepal-like bracts and portions thereof; and not more than 4 stems, including not more than 1 stem which may exceed $\frac{1}{2}$ inch in length, or 1 piece of harmless material that is not measurable by area (such as weeds and blades of grass); and that there may be present, by weight, of raspberries that may be undeveloped raspberries and damaged raspberries.

- (d) **"SStd" classification.** Frozen raspberries that fail to meet the requirements of paragraph (c) of this section may be given a score of 0 to 27 points and shall not be graded above U. S. Grade D or Substandard, regardless of the total score for the product (this is a limiting rule).
- (e) **Evaluation of score points.** The evaluation of the score points for the factor of absence of defects may be determined from Table No. II which indicates the maximum allowances for each class of defects for the score indicated.

Table No. II - Allowance for Defects

Grade	Score Points	Harmless extraneous material (leaves, etc.), caps, sepal-like bracts and portions thereof	Harmless extraneous material (weeds, grass) and stems (including stems over ½ inch)		Undeveloped and damaged raspberries	
		Maximum				
		Per 16 ounces of net weight			By weight	
U.S. Grade A or U.S. Fancy	40	None	Stems		Harmless material	
			Total	Over 1/2"		Percent
			None	None	None	None
	39	1/8 square inch	1	None	None	1/2
	38	1/8 square inch	1	None	None	1
	37	1/8 square inch	1	None or 1 pieces		2
	36	1/4 square inch	2	1 or 1 pieces		3
	35	1/4 square inch	2	1 or 1 pieces		4
	34	1/4 square inch	2	1 or 1 pieces		5
U.S. Grade B or U.S. Choice	33	3/8 square inch	3	1 or 1 pieces		5-1/2
	32	3/8 square inch	3	1 or 1 pieces		6
	31	3/8 square inch	3	1 or 1 pieces		7
	30	1/2 square inch	4	1 or 1 pieces		8
	29	1/2 square inch	4	1 or 1 pieces		9
	28	1/2 square inch	4	1 or 1 pieces		10
U.S. Grade D or Substandard	27 or less	More than the allowances permitted for 28 points				

§52.1879 Character.

- (a) **General.** The factor of character refers to the texture and degree of maturity and degree of disintegration as evidenced by crushed raspberries.

 - (1) A **crushed** raspberry is a raspberry in which more than 50 percent of drupelets are crushed, broken, or detached, or if the normal shape of the raspberry is otherwise seriously affected or destroyed.
- (b) **"A" classification.** Frozen raspberries that possess a good character may be given a score of 17 to 20 points. **Good character** means that the raspberries are mature, well-developed, and practically intact to the extent that not more than 5 percent, by weight, of the raspberries may be slightly immature or over mature; that the raspberries are fleshy and tender; that the raspberries and accompanying liquor, if any, are practically free from detached seed cells; that not more than 10 percent, by weight, of red raspberries may be crushed; and that not more than 5 percent, by weight, of black raspberries may be crushed.
- (c) **"B" classification.** If the frozen raspberries have a reasonably good character, a score of 14 to 16 points may be given. Frozen raspberries that fall into this classification shall not be graded above U. S. Grade B or U. S. Choice, regardless of the total score for the product (this is a limiting rule). **Reasonably good character** means that the raspberries are reasonably mature, reasonably well-developed, and reasonably intact to the extent that not more than 10 percent, by weight, of the raspberries may be slightly immature or slightly over-mature; that the raspberries are reasonably fleshy and reasonably tender; that the raspberries and accompanying liquor, if any, are reasonably free from detached seed cells; that not more than 20 percent, by weight, of red raspberries may be crushed; and that not more than 15 percent, by weight, of black raspberries may be crushed.
- (d) **"SStd" classification.** Frozen raspberries that fail 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 U. S. Grade D or Substandard, regardless of the total score for the product (this is a limiting rule).
- (e) **Evaluation of score points.** The evaluation of the score points for the factor of character may be determined from Table No. III of this section which indicates the general requirements for texture and intactness, and the maximum allowances for variation in maturity and for crushed raspberries for the score indicated.

Table No. III - Character

Grade	Score Points	General description of texture and intactness	Slightly immature and slightly overmature	Crushed	
				Red raspberries	Black raspberries
Maximum (by weight)					
			Percent	Percent	Percent
U. S. Grade A or U. S. Fancy.	20	Mature, well-developed, practically intact, fleshy and tender, practically free from seed cells.	2	4	2
	19		3	6	3
	18		4	8	4
	17		5	10	5
U. S. Grade B or U. S. Choice.	16	Reasonably mature, reasonably well-developed, reasonably intact, reasonably fleshy and tender, reasonably free from seed cells.	7	12	9
	15		9	16	12
	14		10	20	15
U. S. Grade D or Substandard.	13 or less	More than the allowances permitted for 14 score points.			

§52.1880 Determination of the grades of frozen raspberries for manufacturing.

- (a) The grade of frozen raspberries for manufacturing is determined immediately after thawing a sample to the extent that the units may be separated easily. The grade of frozen raspberries for manufacturing is ascertained by considering the following factors, and for which no scoring system is provided: Color, absence of defects, and character.
- (b) **Normal flavor and odor** means that the raspberries are free from objectionable flavors, off flavors, and objectionable odors of any kind.

§52.1881 Ascertaining the rating of each factor for frozen raspberries for manufacturing.

(See Table IV, §52.1884, which is a brief summary of requirements for grades of frozen raspberries for manufacturing).

§52.1882 Color.

- (a) "A" classification. U.S. Grade A for Manufacturing or U.S. Fancy for Manufacturing** requires that the frozen raspberries shall possess a bright, practically uniform, typical color. **Bright, practically uniform, typically color** means that the raspberries possess a bright and good characteristic color; that not more than 5 percent, by weight, of the raspberries vary markedly from the intensity and luster of the characteristic color of well-ripened raspberries; and that none of the raspberries possess a grey cast or darkening characteristic of oxidation or over-maturity.
- (b) "B" classification. U.S. Grade B for Manufacturing or U. S. Choice for Manufacturing** requires that the frozen raspberries shall possess a reasonably bright, reasonably uniform typical color. **Reasonably bright, reasonably uniform typical color** means that the raspberries possess a reasonably bright, reasonably good characteristic color; that not more than 10 percent, by weight, of the raspberries vary markedly from the intensity and luster of the characteristic color of well-ripened raspberries; and that the raspberries may possess a slight grey cast or slight darkening characteristic of oxidation or over-maturity.
- (c) "SStd" classification.** Frozen raspberries for manufacturing that fail to meet the requirements of paragraph (b) of this section for the factor of color shall be considered U. S. Grade D for Manufacturing or Substandard for Manufacturing.

§52.1883 Absence of defects.

- (a) General.** The factor of absence of defect refers to the degree of freedom from harmless extraneous material, caps and portions thereof, sepal-like bracts and portions thereof, stems undeveloped raspberries, and damaged raspberries.

 - (1) Harmless extraneous material** means vegetable substances such as weeds, grass, and leaves and any portions thereof that are harmless.

- (2) A **cap** means a loose or attached full cap or a portion of a cap to which at least one sepal-like bract or portion thereof is attached. A **stem** that is attached to the cap is considered a separate defect.
 - (3) A **stem** means a stem, either loose or attached, that is longer than $\frac{1}{4}$ inch.
 - (4) An **undeveloped raspberry** means a raspberry or a portions of a raspberry that is shriveled or in which more than one-fourth of the raspberry possesses a hard undeveloped drupelets or that possesses deformed areas which materially affect either the appearance or the edibility of the product.
 - (5) A **damaged raspberry** means a raspberry or a portion of a raspberry that is damaged by bruises or pathological, insect, or other injury or is damaged by other means which materially affect either the appearance or the edibility of the product. **Damaged** includes any surface blemish or blemishes on a raspberry which in the aggregate exceed that of a circle $\frac{1}{4}$ inch in diameter or any noticeable blemish, regardless of area, that extends into the fruit tissue. Minute, insignificant injuries are not considered as damage.
 - (6) **Area** means the aggregate surface covered by the material stated when such material or portions thereof are placed in a contiguous position with no intervening spaces.
- (b) **"A" classification. U.S. Grade B for Manufacturing or U. S. Fancy for Manufacturing** requires that the frozen raspberries shall be reasonably free from defects for the purposes of manufacturing. **Practically free from defects for purposes of manufacturing** means that there may be present for each 16 ounces of net weight an area of not more than $\frac{1}{4}$ square inch comprising harmless extraneous material (such as leaves and portions thereof), caps and portions thereof, and loose sepal-like bracts and portions thereof; and not more than 1 stem which may exceed $\frac{1}{2}$ inch in length, or 1 piece of harmless extraneous material that is not measurable by area (such as weeds and blades of grass); and that there may be present not more than a total of 10 percent, by weight, of raspberries that are undeveloped raspberries and damaged raspberries.

- (c) **"B" classification. U.S. Grade B for Manufacturing or U. S. Choice for Manufacturing** requires that the frozen raspberries shall be reasonably free from defects for the purposes of manufacturing. **Reasonably free from defects for the purposes of manufacturing** means that there may be present for each 16 ounces of net weight an area of not more than $\frac{1}{2}$ square inch comprising harmless extraneous material (such as leaves and portions thereof), caps and portions thereof, and loose sepal-like bracts and portions thereof; and not more than 4 stems, including not more than 1 stem which may exceed $\frac{1}{2}$ inch in length, or 1 piece of harmless extraneous material that is not measurable by area (such as weeds and blades of grass); and that there may be present not more than a total of 20 percent, by weight, of raspberries that are undeveloped raspberries and damaged raspberries.
- (d) **"SStd" classification.** Frozen raspberries for manufacturing that fail to meet the requirements of paragraph (c) of this section for the factor of absence of defects shall be considered U. S. Grade D for Manufacturing or Substandard for Manufacturing.

§52.1884 Character.

- (a) **General.** The factor of character refers to the texture and degree of maturity and degree of disintegration as evidenced by crushed raspberries.
- (1) A **crushed** raspberry is a raspberry in which more than 50 percent of the drupelets are crushed, broken, or detached, or if the normal shape of the raspberry is otherwise seriously affected or destroyed.

Table No. IV - Brief Summary of Requirements for
Grades of Frozen Raspberries for Manufacturing

Grades	Color		
	Typical color		Marked variation from color of well-ripened raspberries.
			Maximum (by weight) (percent)
U.S. Grade A for manufacturing or U.S. Fancy for manufacturing.	Bright, good characteristic color; none may possess a grey cast or darkening (oxidation or overmaturity).		5
U.S. Grade B for manufacturing or U.S. Choice for manufacturing.	Reasonably bright, reasonably good; may possess a slight grey cast or slight darkening (oxidation or overmaturity).		10
Grades	Absence of defects		
	Harmless extraneous material (leaves, etc.), caps, sepal-like bracts and portions thereof	Harmless extraneous material (weeds, grass) and stems (including stems over ½ inch).	Undeveloped and damaged raspberries.
	Maximum		
	Per 16 ounces of net weight		By weight
			Percent
U.S. Grade A for manufacturing or U.S. Fancy for manufacturing.	1/4 square inch	2 stems, including 1 stem that may exceed ½ inch, or 1 piece harmless material.	10
U.S. Grade B for manufacturing or U.S. Choice for manufacturing.	1/2 square inch	4 stems, including 1 stem that may exceed ½ inch, or 1 piece harmless material.	20
Grades	Character		
	General description of texture and intactness	Slightly immature and slightly over-mature	Crushed raspberries
		Maximum (by weight) (percent)	
U. S. Grade A for manufacturing or U. S. Fancy for manufacturing.	Good character for purposes of manufacturing: reasonably mature, reasonably well-developed, reasonably fleshy and tender, reasonably free from seed cells.	10	25
U. S. Grade B for manufacturing or U. S. Choice for manufacturing.	Reasonably good character for purposes of manufacturing: fairly mature, fairly well-developed, fairly intact, fairly fleshy and tender, fairly free from seed cells.	15	50

- (b) **"A" classification. U.S. Grade A for Manufacturing or U. S. Fancy for Manufacturing** requires that the frozen raspberries shall possess a good character for the purposes of manufacturing. **Good character for the purposes of manufacturing** means that the raspberries are reasonably mature, reasonably well-developed, and reasonably intact to the extent that not more than 10 percent, by weight, of the raspberries may be slightly over-mature; that the raspberries are reasonably fleshy and tender; that the raspberries and accompanying liquor, if any, are reasonably free from detached seed cells; and that not more than 25 percent, by weight, of the raspberries may be crushed.
- (c) **"B" classification. U.S. Grade B for Manufacturing or U. S. Choice for Manufacturing** requires that the frozen raspberries shall possess a reasonably good character for the purposes of manufacturing. **Reasonably good character for the purposes of manufacturing** means that the raspberries are fairly mature, fairly well-developed, and fairly intact to the extent that not more than 15 percent, by weight, of the raspberries may be slightly over-mature; that the raspberries are fairly fleshy and fairly tender; that the raspberries and accompanying liquor, if any, are fairly free from detached seed cells; that not more than 50 percent, by weight, of the raspberries may be crushed.
- (d) **"SStd" classification.** Frozen raspberries that fail 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 U. S. Grade D for Manufacturing or Substandard for Manufacturing.

§52.1885 Ascertaining the grade of a lot.

The grade of a lot of frozen raspberries 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 through 52.83; 22 F.R. 3535).

§52.1886 Score sheet for frozen raspberries (not for manufacturing).

Size and kind of container			
Container mark or identification			
Label (style of pack: Ratio of fruit to sugar, etc, if shown)			
Type (color), if known			
Factors		Score Points	
Color	40	"A"	34-40
		"B"	28-33 <u>1/</u>
		"SStd"	0-27 <u>1/</u>
Absence of defects	40	"A"	34-40
		"B"	28-33 <u>1/</u>
		"SStd"	0-27 <u>1/</u>
Character	<u>20</u>	"A"	17-20
		"B"	14-16 <u>1/</u>
		"SStd"	0-13 <u>1/</u>
Total score	100		
Normal flavor and odor			
Grade			

1/ Indicates limiting rule.

Recodified in the Federal Register of December 9, 1953 (18 F. R. 8050)
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