



United States
Department of
Agriculture

Agricultural
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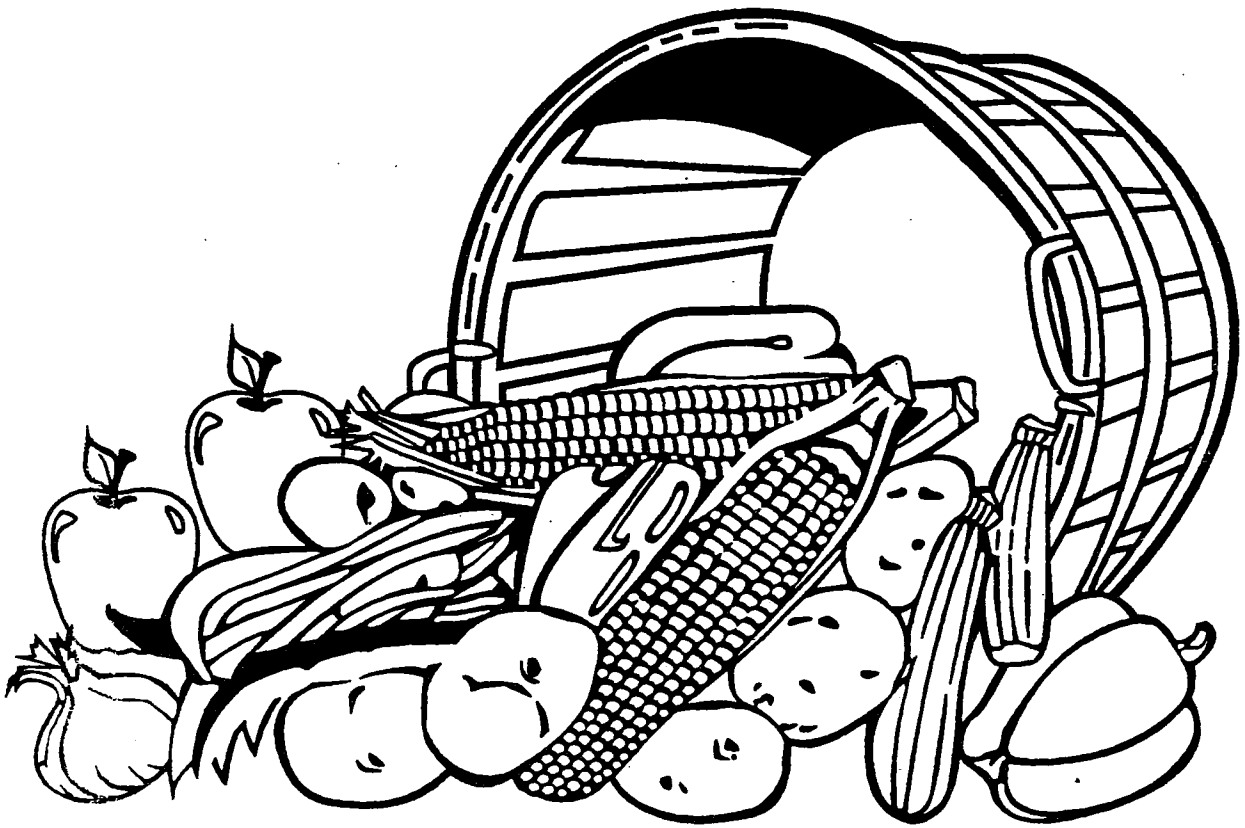
Fruit and
Vegetable
Division

Garlic

Shipping Point

and Market

Inspection Instructions



Shipping Point and Market Inspection Instructions for Garlic

These inspection instructions are specifically developed and designed by the Fresh Products Branch to assist officially licensed inspectors in the interpretation and application of the U.S. Standards for Grades of Garlic. CFR - Section 51.3880.

These instructions do not establish any substantial rule not legally authorized by the official grade standards and supersede any previously issued inspection instructions.

Refer to the General Inspection Instructions and the Fresh Fruit and Vegetable Inspection Certificate (FV-300) Handbook for additional information pertaining to date, inspection point, carrier, condition of carrier, lading, etc. not covered in these instructions.

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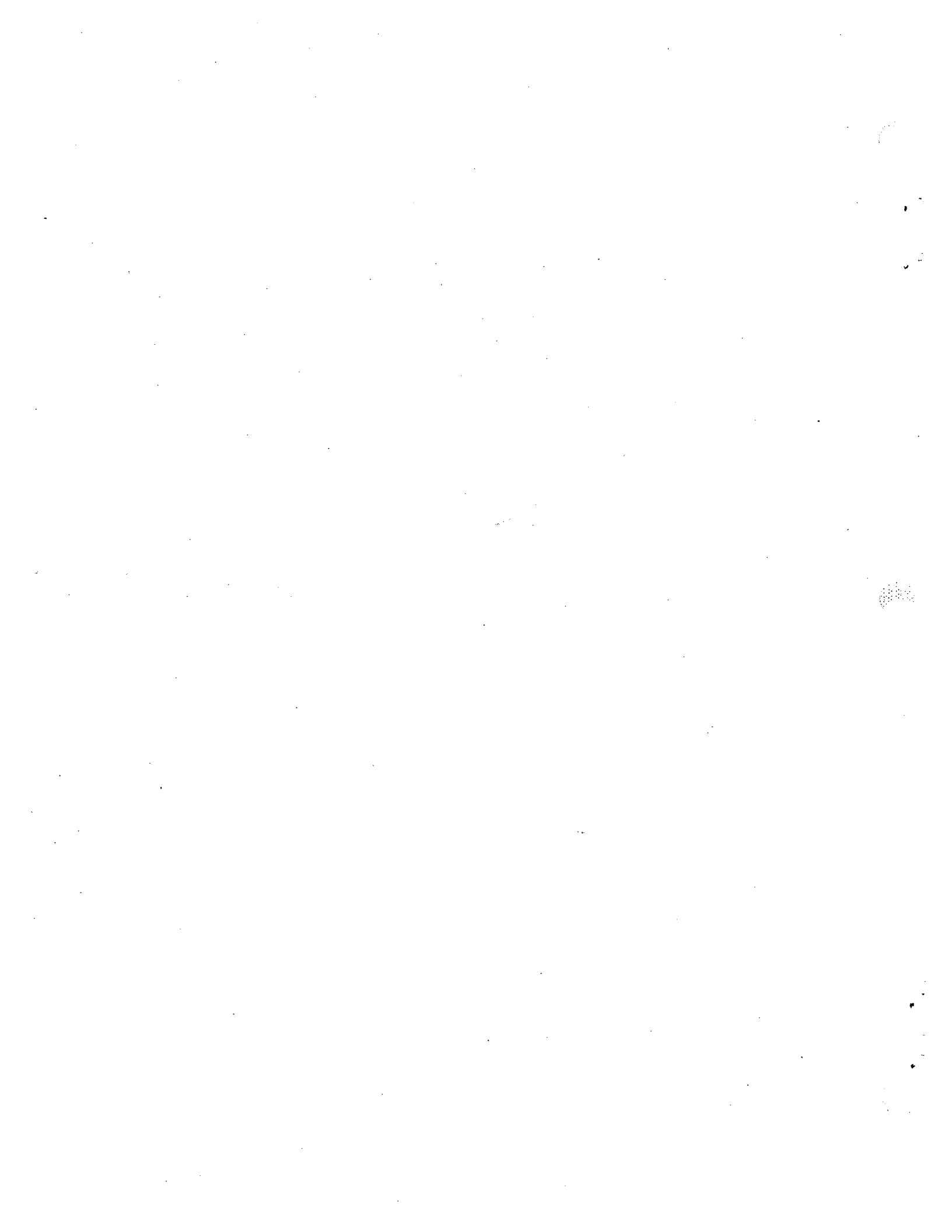


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Appendix - U.S. Standards for Grades of Garlic	

(1) Sampling

Representative Sampling. Too much emphasis cannot be placed on the importance of the inspector obtaining representative samples from loads or lots of garlic. Accurate certification is possible only if the samples examined are truly representative of the entire lot or accessible portion of the load or lot.

All parts of a lot should receive the same attention in sampling regardless of the difficulty involved in reaching the more inaccessible layers or parts of a load or lot.

Size of Sample. As the tolerances of the U.S. Standards for Garlic are determined on the basis of weight, and due to the large number of garlic bulbs found per pound, the size of the samples to be selected may usually be smaller than that recommended for most other vegetables. When garlic is in 50 pound sacks, it is suggested that on a lot of carload size, 10 samples consisting of 10 pounds each be examined. When garlic is in 25 to 30 pound crates, lugs or cartons, 100 ounces (6 $\frac{1}{4}$ pounds) shall be used as the sample. Each bulb should be felt carefully for soft cloves or sunken areas. These may be laid out for cutting later. In selecting the samples, the containers should be emptied, or the contents otherwise exposed, so that the samples may be so selected that they are representative of the entire contents of the container. This should include portions of any pockets of mold or decay and shattered cloves that have settled to the bottom of the container. However, before a lot is put out of grade on account of defects in only one sample exceeding the tolerance, the size of the sample from that container should be at least doubled and if time permits, the entire contents should be examined.

(2) Application of Tolerances

The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations provided that the average for the entire lot is within the tolerances specified for the grade:

For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified, EXCEPT when packages contain 15 specimens or less, individual packages may contain not more than double the tolerance specified.

For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified, PROVIDED that at least one defective and one off-size specimen may be permitted in any package.

(3) Heading on Notesheet

Detailed instructions pertaining to date, inspection point, place of inspection, kind of carrier, lading, etc., which are not covered by these instructions may be found in the General Inspection Instructions and the Fresh Fruit and Vegetable Inspection Certificate (FV-300) Handbook. Additional information and instructions may be given by your supervisor.

(4) Products Inspected

The following information shall be given.

- Commodity, Type
- Type of Container
- Distinguishing Marks
- State of Origin (if marked)
- Quantity Inspected

Commodity, Type. Garlic is classified according to color and not according to variety. There are two types of garlic based on color: white garlic, and purple garlic (sometimes called red garlic). The type should be reported in connection with the commodity under the "Product" heading as "Garlic, white" or "Garlic, purple." Requests received for certification of a lot as to "Creole" or "Chilean" type should be refused. When inspecting the large bulb garlic commonly referred to as "Elephant Garlic," this term should be shown in parenthesis after the color. Inspection of this type of garlic should be no different than the smaller size garlic.

Containers. Garlic is generally packed in lugs, cartons and crates. Occasionally, it is shipped in open mesh sacks.

Distinguishing Marks. Whenever a container is labeled, printed, tagged or crayon marked with a brand or grade, it shall be reported under the "Brands/Marks" heading. This also includes shipper's name and address, lot numbers, varieties, sizes or weight. If the containers bear no brand, grade or any other marking, it should be stated, "No Brand."

State of Origin. The inspector should not make a positive statement on their own authority, but when container markings list the State or country of origin, it should be quoted. This policy is necessary because some firms may use one mark on the same product, they may pack in two or three States and the inspector can certify only to the marks and has no means of knowing in what State or country the

garlic was grown. (If packages are not marked or the garlic is in bulk, refer to the General Inspection Instructions.)

Quantity Inspected. The number of containers in an inspection lot shall always be reported. The count of large lots certified in a warehouse or on a platform may be reported on the authority of the applicant or his representative. However, it is advisable in such instances for the inspector to make a rough check to determine that substantially the number of containers reported from the lot are present.

Small lots (100 containers or less) that can be counted with accuracy should be reported as inspector's count.

(5) Temperature of Product

Refer to the General Inspection Instructions and the Fresh Fruit and Vegetable Inspection Certificate (FV-300) Handbook. Due to the seriousness of "heating" of garlic, it is important to exercise thoroughness and care in taking temperatures.

(6) Condition of Pack

Fill of crates, cartons or lugs should be described by the use of the terms well filled, fairly well filled, or slack. The term "slack" must be qualified by the amount of slackness in inches or fractions thereof. When the product is in bulk or sacks, the "Pack" heading should be blocked out on the notesheet.

Determining and Reporting Net Weight. Net Weight is reported as a narrative statement on the face of the certificate. Weight may be certified without making an inspection for quality and/or condition.

When requested to certify as to specified or marked weight on lots of garlic, the procedures as described in the General Inspection Instructions must be followed.

(7) Size

The U.S. No. 1 grade for garlic specifies that the bulbs must be not less than 1½ inches in diameter unless otherwise specified. There is no maximum size specified in the grade, however, the applicant may specify one.

The tolerance for garlic that varies from the size specified is 5 percent. There is no additional tolerance for oversize, so if a maximum size is specified in

connection with the grade, the oversize as well as the undersize garlic will be scored against the 5 percent size tolerance.

Frequently imported garlic is designated as: Flor, Primera, Segunda Tercera or Grossa, Media or Piccola. These terms supposedly indicate minimum or minimum and maximum sizes. We do not attempt to certify on the basis of these terms. If a request to do so is received from the applicant, it should be stated in inches, for the different designations.

Sometimes the applicant may ask that the inspection be made on the basis of the metric system of measurement. When this is the case, they should be advised that our sizing equipment is calibrated in inches so we are unable to report size by the metric system of measurement. However, we can report size to the nearest equivalent fraction of an inch, reporting in $\frac{1}{4}$ inch variations.

Determining Number of Cloves per Bulb. The applicant may request a range in the number of cloves per bulb. It will be necessary, when reporting such a range, to cut at mid-section at least 40 bulbs taken from various containers. The range in count of cloves should be reported under the "Other" heading on the FV-300 certificate, and under the "Size, Count" heading on the FV-184 certificate, thus: "From 5 to 15 cloves per bulb." When the range in number of cloves per bulb is reported, the fact that it was requested by the applicant should be stated under the "Remarks" heading.

(8) Quality and Condition

Statements pertaining to maturity, color, compactness, well filled and fairly plump, brightness and staining, amount and kind of Quality defects, curing, dampness and mold, and amount of decay are shown under the appropriate headings. Those factors noted with an asterisk (*) shall be reported as Condition factors on market certificates.

Maturity. The U.S. Standards for Grades of Garlic requires garlic to be "mature and well cured." This means that it has reached the stage of development at which the garlic is firm and is sufficiently dried so as not to be soft and spongy. Garlic that is not well cured, is apt to sweat in transit or storage resulting in mold growth. (See Curing.)

Color. The terms "white" or "purple" will be sufficient to describe the color of the two types of garlic. A mixture of colors is objectionable if they occur to any appreciable extent. For example: a red garlic clove in a lot of white garlic would be scoreable as dissimilar varietal characteristics. The same would apply for a white

garlic clove in a lot of red garlic. If there is a sufficient mixture of color of bulbs showing splashes of red or purple readily noticeable on casual examination, the lot would not meet grade because it does not show similar varietal characteristics. No percentage of U.S. No. 1 quality may be stated in this event.

Compactness. Compact bulbs are those in which the cloves are not spreading apart but fit closely together for practically their entire length. If bulbs show cloves that are spread, they would be scoreable as not compact. If they are spread due to being poorly sheathed, score them as poorly sheathed.

Well Filled and Fairly Plump means that each clove contains a kernel inside its outer husk or covering that is fairly plump and is not shriveled. If during casual examination you feel a clove you suspect as being shriveled, peel the clove. If the clove is shriveled, score as not well filled and fairly plump.

Brightness and Staining. The grade requires that a lot of garlic be free from damage by dirt and staining. Dirt is seldom a problem. Occasionally, there is a considerable amount of caked mud that adheres very tightly to the root end of the bulbs. This is usually caked so tightly that it cannot be shaken or pulled off. When present on only a small percentage of bulbs, it should be scored against the 10% tolerance. When affecting a large percentage of bulbs, it should be reported in general terms, i.e. "Many bulbs damaged by caked dirt at root ends," and the lot would be reported as failing to grade.

Staining is quite common on garlic. The terms used to describe brightness and staining are:

- Bright
- Fairly Bright
- Dull
- Slightly Stained
- Materially Stained
- Badly Stained

"Bright" means that the general appearance of the individual bulb is bright and the lot is generally free from dirt, staining, and discoloration caused by weathering.

"Fairly bright" means that the individual bulbs have some slight staining or discoloration caused by weathering or other means, but the appearance of the lot is fairly bright.

"Dull" means that the general appearance of the lot is unattractive, lacking luster and brightness. Lot may or may not be "slightly stained."

"Slightly stained" means that the individual bulb has considerable staining or discoloration caused by weathering or other means but not sufficient in severity to score the bulb against the grade.

"Materially stained" means that there is sufficient staining or discoloration caused by weathering or other means to materially affect the appearance of the individual bulb.

"Badly stained" means that there is sufficient staining or discoloration caused by weathering or other means to seriously affect the appearance of the individual specimen.

The U.S. Standards for Garlic in connection with the definition of damage by dirt or staining contains a detailed guide to be used in scoring a lot as damaged by dirt or staining. When staining or dirt is involved in an inspection, the inspector should study this guide carefully. Remember, in scoring a lot on this factor, individual stained bulbs should not be scored as quality defects. Scoring should be done on the basis of the appearance of the lot as a whole being damaged. The contents of individual containers may show about twice as much staining as is permitted for the entire lot as long as the average appearance of the entire lot does not exceed that described in the guide for scoring a lot damaged by dirt or staining, i.e. 15% materially stained and 5% badly stained, and the staining on the remainder of the bulbs does not approach that which is considered materially stained.

Soil-staining is a brown or yellowish discoloration that frequently occurs around the base of the bulb. It is not considered as serious as discoloration caused by sunburn. It should be scored under the definition of "damage by dirt and staining."

Brightness and the degree of staining should be described by the use of general terms if the lot is clearly in or out of grade. In other instances, the exact or approximate percentage of materially stained, and the percentage of badly stained bulbs should be reported.

No percentage of U.S. No. 1 quality may be certified if a lot is out of grade due to excessive dirt and/or staining, damaging its appearance.

Staining(*) that is a result of heating or mold growth should be reported as a condition defect on the certificate.

Damage by Tops. Loose garlic should have tops trimmed to less than 2 inches in length, although some tops may be a little longer. When tops materially longer than 2 inches are so numerous as to affect the appearance of the lot as a whole, the lot should be considered as damaged in much the same manner as a lot damaged by dirt and staining.

As a guide, a lot having more than 20% of the bulbs with tops over 2 inches in length would be considered as damaged. This percentage should be reduced if the tops are very long. For example, no more than 10% of bulbs should have tops longer than 5 inches. When a lot is out of grade account excessive tops, no percentage of U.S. No. 1 quality may be stated.

Shape. There is no requirement as to shape in the garlic standards. While one or more cloves may distort the shape of the bulb, it meets U.S. No. 1 requirements if they are covered by the outer sheath.

Second Growth, called "side growth" by some dealers, is one of the more common defects of garlic. It consists of small secondary cloves that are put out at the base of the bulb. If they are not covered by the outer sheath, the bulb should be scored as a defect. These secondary cloves often become loosened in transit and move to the bottom of the container.

Poorly Sheathed. Bulbs which are not fairly well enclosed in an outer sheath should be scored as grade defects regardless of whether this is due to shattered cloves or other causes. When over 10% of the surface of the bulb is exposed, the bulb should be scored as poorly sheathed.

Roots. Occasionally a lot of garlic may be encountered that shows excessively long, heavy roots. Usually these are trimmed off by the packer but if not, they should be scored on the basis of affecting the appearance of the lot as a whole. They should not be scored individually as defects. When excessive roots affect the appearance to the same degree as excessive tops, the appearance of the lot would be considered damaged.

**** Delete Paragraph on Seedstems. ****

Sunburn. It appears as a yellowish discoloration affecting as much of the surface of the bulb as has been exposed to the sun. There is no injury to the tissue and only the surface is discolored. Sunburn which does not affect the appearance of the lot should not be scored. Do not score individual bulbs as defects on account of sunburn. Sunburn should be judged on the same basis as staining and should be scored when it affects the appearance of the lot as a whole.

Sunscald. Sunscald appears as a softening of the tissues as a result of excessive heat from the sun. Any amount would be scoreable.

Curing.(*) Garlic is required to be well cured which means that bulbs must be sufficiently dried so they are not soft and/or spongy, and show no internal dampness. If the bulb is soft or spongy, it would be scoreable and reported as "soft and/or spongy."

Dampness and Mold.(*) Dampness and mold on garlic are closely associated as any dampness or wetness invites mold growth. Mold is one of the most serious defects of garlic and may ruin the value of a lot. Once it gets started, it is impossible to get rid of it even after the bulbs have been dried out. Mold is also an open invitation for decay to accompany it. Dampness and mold usually seriously affect shipping quality.

A lot should not be put out of grade only on account of surface dampness, however, the inspector should check such lots extra carefully for mold. Due to the seriousness of this factor, the degree of moisture present should be accurately reported by the use of the following terms: dry, fairly damp, damp, and wet. If the surface of the garlic is described as "wet" it should be put out of grade.

**** Dampness or mold affecting the cloves of garlic within the sheath should be scored as a condition defect. Such dampness indicates that the bulb was either insufficiently cured or that it was "heated" or both. Mold is sometimes found between the cloves so if there is any question as to the presence of internal mold some suspicious appearing bulbs should be broken open. ****

Heating occurs in storage or transit on garlic that has been insufficiently cured, or on garlic that has been in cold storage for a long period and is then moved to normal temperatures. "Heating" of garlic in storage usually results in internal dampness of the bulb, mold growth and often staining.

Sprouted Garlic.(*) Garlic bulbs should be scored as damaged when any sprout is visible at the tip of any clove even though it is not visible through the sheath. The length of sprouts and the number per bulb should be reported. Cloves showing internal growth that has not broken through is sometimes called "sprouting" by the trade. This should not be scored as "damage by sprouting."

Shattered Cloves.(*) Shattered cloves may be a result of rough handling in transit, harvesting or storage conditions or to the presence of nematodes at the base of the bulb. The cloves that have been separated from the bulbs should be scored as shattered cloves. Shattered cloves should be scored as condition defects.

Waxy Breakdown.(*) The early symptoms of Waxy Breakdown appear as light yellow areas in the flesh of the clove. This progresses in storage to the stage where the clove shows a deep yellow or amber color throughout and the clove is

somewhat translucent and sticky or waxy to the touch. The outer dry protective scales of the clove are not affected and often no indication of Waxy Breakdown shows externally until the advanced stage is reached when shrinking of the clove and the amber brown color may become noticeable through the covering scales of the clove. Waxy Breakdown should be scored against the 10% tolerance for total defects and not against the 2% tolerance for decay.

Score as damage, bulbs showing more than 10% of their cloves affected with Waxy Breakdown. *For example:* a bulb with 8 cloves showing one clove with Waxy Breakdown would be scored but a bulb with 30 cloves, only 2 of which were affected, would not be considered damaged. Since Waxy Breakdown is progressive, any degree of its symptoms should be counted.

To determine the presence and percentage of Waxy Breakdown in a lot, the inspector should strip the sheaths from a few bulbs and cut them horizontally through the center. If Waxy Breakdown is found, cut all bulbs in each sample taken (10 pounds or 100 ounce sample) and report like all other condition defects.

Yellow or Brown Areas. (*) Yellow or brown areas affect a part of the clove which is believed to be due to mechanical injury, probably in the harvesting or curing process. The appearance of the cut bulb will be the determining factor in scoring this defect. As a guide, when more than 20% of the cloves show any degree of this type of discoloration, it will be considered damaged.

Decay. (*) Decay of garlic occurs in two forms, both of which are most commonly Blue Mold Rot. The two forms are:

Dry Rot in which the cloves are dry and withered and are often filled with a solid mass of powdery spores.

Soft Rot in which the cloves are soft, yellowish-brown in color, foul smelling and with or without spore or mold growth.

Bulbs affected with either of these types of decay should be scored against the 2% tolerance for decay. When decay in excess of the tolerance is found, it should be described and the stages and aggregate number of cloves affected per bulb should be reported.

Garlic bulbs frequently contain a single clove which is affected with decay although there is no external evidence of this defect. Unless a bulb shows some outward sign of decay, it passes through the usual channels of trade without objection even though it may contain a concealed clove which is affected with decay. Bulbs in the samples should be carefully examined for external indications of decay and when cloves are found that are soft, shrivelled or otherwise suspicious, the bulb

should be cut unless external examination indicates it obviously has decayed cloves.

(9) Grade

Under this heading a clear statement must be made to indicate whether or not the lot(s) meets the requirements of the grade or other specifications on which it was inspected, or the grade marked on the containers. The grade statement must be based on the facts in the preceding headings on the certificate.

Also, when a minimum size other than that in the grade is specified, the minimum size must be stated in connection with the Grade. When a maximum size is specified, it must be stated in connection with the Grade.

(10) Remarks

Under this heading any explanatory or qualifying statements that are necessary to complete the certificate should be made. They may be one or more of the following:

- Restrictions to a lot, load, size or weight.
- Information supplied by the applicant such as carrier number, lot number, designation, etc.
- Cross reference to another certificate number such as in reinspections, appeals, etc.
- Percentage of U.S. No. 1 Quality determined by request.
- Contract specifications.
- Factors not affecting grade at applicant's request.

Inspection Instructions for Peeled Garlic Cloves

The Inspection Service has experienced an increasing number of applications for inspection of peeled garlic cloves. Peeled garlic cloves are usually packed in two quart plastic jars, packed in master shipping containers. Most lots consist of a few containers to 100 or 200.

Presently, the U.S. Standards for Grades of Garlic requires "each bulb shall be fairly well enclosed in its outer sheath." Obviously *peeled* garlic cloves will not meet this requirement. Therefore, definitions of damage DO NOT apply. However, if a factor of quality or condition occurs, it may be described as "affected by." Describe degree and area affected.

Also, peeled garlic cloves shall be inspected on a count basis using separate individual samples. Samples should be a minimum of 100 count and there should be a minimum of 6 samples inspected per lot and/or load.

(1) Products Inspected

The following information shall be given under this heading:

- Commodity, Type
- Type of Container
- Distinguishing Marks
- State of Origin (if marked)
- Quantity Inspected

Commodity, Type. The type, based on color, and "Garlic, Peeled" should be reported under the "Product" heading.

Type of Container. Peeled Garlic is generally packed in plastic containers, within master cartons.

For the remaining headings, see paragraphs covering the above factors in the Garlic section.

(2) Condition

The following shall be reported under this heading:

- Curing
- Dampness and Mold
- Sprouts
- Other Condition Defects
- Decay

Curing and dampness. Since peeled garlic cloves may be packed in "oil" within the plastic container, a "cured and dry" statement would not apply. Therefore, "cured and dry" can only be applied when the peeled garlic cloves are packed "dry," not packed in oil.

For the remaining headings above see paragraphs covering the above factors in the Garlic section and follow the same basic guidelines. However, do not report as damage or serious damage, but rather describe defects.

However, if something occurs which the inspector has not seen before and nothing in the previous sections cover the defect, it is best to describe the defect and the area that it affects.



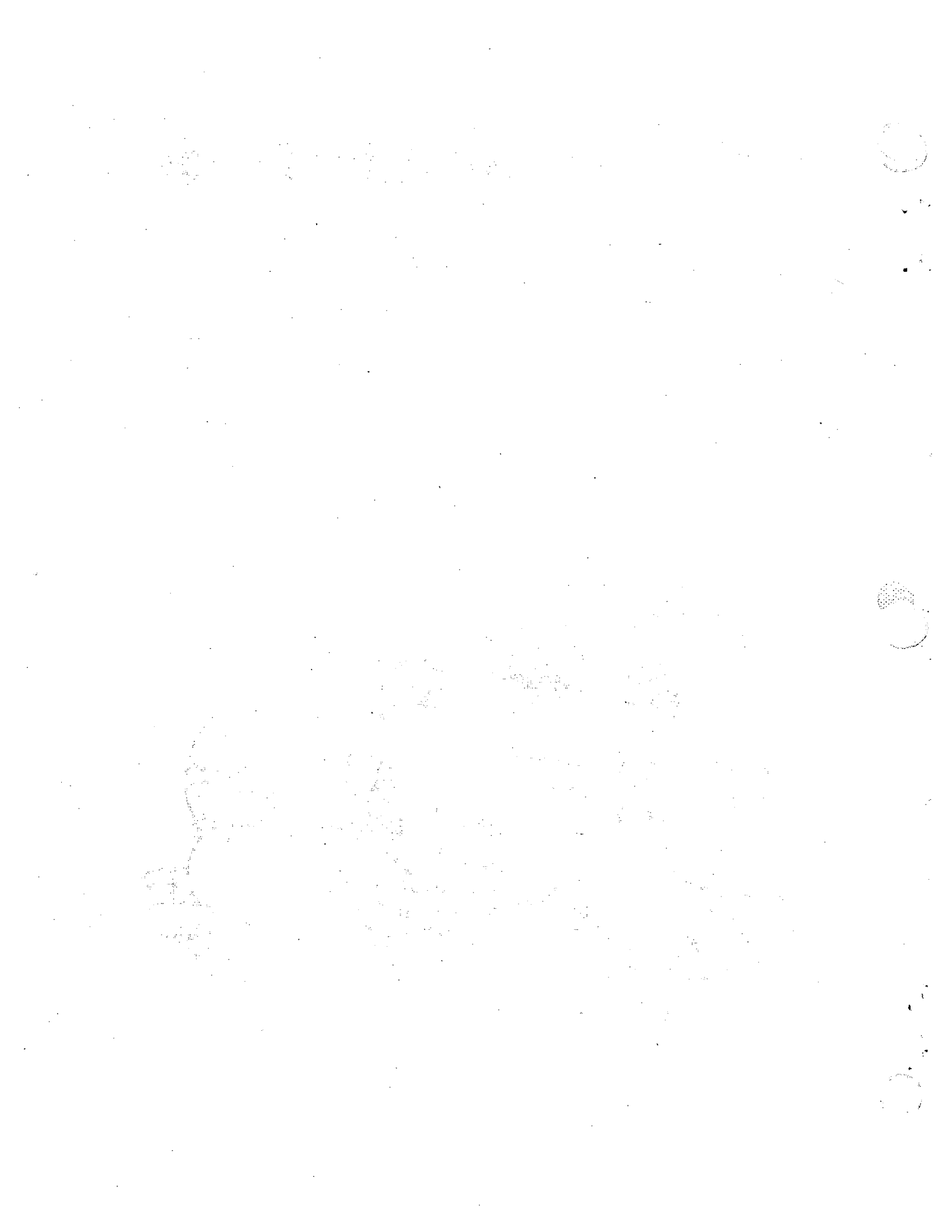
United States
Department of
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U.S. Standards for Grades of Garlic

Effective September 4, 1944





Appendix

U.S. Grade Standards



UNITED STATES STANDARDS FOR GRADES OF GARLIC

Effective September 4, 1944

Source: 32 FR 8862, June 22, 1967, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977 and at 46 FR 63203, Dec. 31, 1981.

Sec.

GRADE

51.3880 U.S. No. 1.

UNCLASSIFIED

51.3881 Unclassified.

APPLICATION OF TOLERANCES

51.3882 Application of tolerances.

DEFINITIONS

51.3883 Similar varietal characteristics.

51.3884 Mature and well cured.

51.3885 Compact.

51.3886 Well filled and fairly plump.

51.3887 Damage.

51.3888 Diameter.

AUTHORITY: The provisions of this subpart issued under secs. 203, 205, 60 Stat. 1087, as amended, 1090 as amended; 7 U.S.C. 1622, 1624.

GRADE

§ 51.3880 U.S. No. 1.

"U.S. No. 1" consists of garlic of similar varietal characteristics which is mature and well cured, compact, with cloves well filled and fairly plump, free from mold, decay, shattered cloves, and from damage caused by dirt or staining, sunburn, sunscald, cuts, sprouts, tops, roots, disease, insects, mechanical or other means. Each bulb shall be fairly well enclosed in its outer sheath. Unless otherwise specified, the minimum diameter of each bulb shall be not less than 1½ inches.

(a) *Tolerances.* In order to allow for variations incident to proper grading and handling, the following tolerances, by weight, are provided as specified:

(1) *For defects.* Ten percent for garlic in any lot which fails to meet the requirements of this grade, including therein not more than 2 percent for garlic which is affected by decay.

(2) *For size.* Five percent for garlic in any lot which fails to meet any specified size.

UNCLASSIFIED

§ 51.3881 Unclassified.

"Unclassified" consists of garlic which has not been classified in accordance with the foregoing grade. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

APPLICATION OF TOLERANCES

§ 51.3882 Application of tolerances.

The contents of individual packages, based on sample inspection, are subject to the following limitations:

(a) For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified, except that when the package contains 15 specimens or less, individual packages may contain not more than double the tolerance specified: *Provided*, That the average for the entire lot is within the tolerance specified for the grade.

(b) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified: *Provided*, That at least one defective and one off-size specimen may be permitted in any package: *And provided further*, That the average for the entire lot is within the tolerance specified for the grade.

DEFINITIONS

§ 51.3883 Similar varietal characteristics.

"Similar varietal characteristics" means that the garlic in any container is of the same color. White and red garlic shall not be mixed in the same container.

§ 51.3884 Mature and well cured.

"Mature and well cured" means having reached that stage of development at which the garlic is firm and sufficiently dried so as not to be soft and spongy.

§ 51.3885 Compact.

"Compact" means that the cloves are not spreading but fit closely together practically the entire length of the individual cloves.

§ 51.3886 Well filled and fairly plump.

"Well filled and fairly plump" means that each clove contains a kernel which is fairly plump and not shriveled.

§ 51.3887 Damage.

"Damage" means any specific defect described in this section; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which materially detracts from the appearance, or the edible or marketing quality of the individual bulb or the lot as a whole. The following specific defects shall be considered as damage:

(a) "Dirt or staining." Any lot of garlic which is dirty or materially stained shall be considered as damaged. As a guide, a lot of garlic shall be considered as damaged by dirt or staining if the appearance is affected by these causes to a greater extent than the presence of 15 percent of bulbs which are materially stained plus 5 percent badly stained. The number of stained bulbs permitted before the lot is considered damaged, will depend on the degree of staining on individual bulbs. If the lot has 15 percent which are materially stained and 5 percent which are badly

stained, and most of the remainder of lot shows staining of a lesser degree, but approaches that which is considered materially stained, then the lot shall be considered as damaged by staining. If a lot has no badly stained bulbs, and not more than 25 percent materially stained, but most of the lot has little or no staining, it is not considered as damaged by staining. Garlic with adhering or caked dirt which affects the appearance to the same extent as materially stained or badly stained garlic shall be scored in combination with any stained garlic that may be present in the lot.

(b) "Sunburn" means discoloration due to exposure to the sun when there is no injury to the tissue.

(c) "Sunscald" means softening of the tissue due to exposure to the sun.

(d) "Tops." In considering this factor the appearance of the lot of garlic as a whole should be considered. There shall be no requirements as to length of tops of braided garlic. While loose garlic should be trimmed to less than 2 inches there may be some that have been cut with tops a little longer. However, any lot of loose garlic having more than 20 percent of the bulbs with tops over 2 inches in length shall be considered as damaged. This percentage is given only as a guide and it may be reduced if the tops are very long. For example, not more than 10 percent of the bulbs may have tops longer than 5 inches.

§ 51.3688 Diameter.

"Diameter" means the greatest dimension at right angles to a straight line running from stem to root end.

This is a reissue of U.S. Standards for Garlic which were effective September 4, 1944. No substantive change is made in the text of the standards.