



**United States  
Department of  
Agriculture**

**Agricultural  
Marketing  
Service**

**Fruit and  
Vegetable  
Division**

**Fresh  
Products  
Branch**

# **United States Standards for Grades of Fresh Freestone Peaches for Canning, Freezing, or Pulping**

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# United States Standards for Grades of Fresh Freestone Peaches for Canning, Freezing, or Pulping <sup>1</sup>

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## **Grades**

### **§51.3695 U.S. No. 1.**

"U.S. No. 1" consists of fresh freestone peaches of similar varietal characteristics which are mature, fairly well formed, firm, firm ripe, or ripe, but not hard or soft; which are free from decay, worms, worm holes, and split pits, and free from damage caused by scab, bacterial spot, other disease, insects, bruises, or other means. Ground color shall not be greener than yellowish-green.

### **§51.3696 U.S. No. 2.**

"U.S. No. 2" consists of fresh freestone peaches of similar varietal characteristics which are mature, not badly misshapen, which may be firm, firm ripe, or ripe, but not hard or soft; and are free from decay, worms, worm holes, and from serious damage by split pits, scab, bacterial spot,

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<sup>1</sup>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.

other disease, insects, bruises, or other means. Ground color shall not be greener than yellowish-green.

**§51.3697 U.S. No. 3.**

"U.S. No. 3" consists of fresh freestone peaches which meet the requirements of the U.S. No. 2 grade except that there is no requirement for shape and peaches may be hard.

**Culls**

**§51.3698 Culls.**

"Culls" consist of peaches which fail to meet the requirements of U.S. No. 3 grade.

**Application of Standards**

**§51.3699 Application of standards.**

It is presumed that sellers usually will not sort peaches into separate grade lots before delivery to the buyer. Under these circumstances no tolerances are provided for defective or undersize peaches, as it is contemplated that processors will pay for the exact percentage of U.S. No. 1, U.S. No. 2, and U.S. No. 3 peaches in the lot as determined by inspection. However, if the contract between buyer and seller calls for delivery of lots consisting of only one grade, then, unless otherwise specified, a 10 percent tolerance shall be allowed for peaches which fail to meet the requirements, other than size, of the one grade upon which the contract is based, including not more than 2 percent affected by decay, and not more than 1 percent affected by worms. In addition, a 5 percent tolerance shall be allowed for peaches smaller than the specified minimum size and a 10 percent tolerance for peaches larger than the specified maximum size.

**Calculation of Percentages**

**§51.3700 Calculation of percentages.**

Calculation of percentages shall be on the basis of weight.

**Minimum Sizes**

**§51.3701 Minimum sizes.**

Minimum sizes for U.S. No. 1, U.S. No. 2, and U.S. No. 3 grades may be fixed by agreement between buyer and seller, and shall be stated in terms of diameter in inches, or inches and not less than eighth-inch fractions thereof.

**Definitions**

**§51.3702 Mature.**

"Mature" means the peach has reached a stage of growth which will insure satisfactory completion of the ripening process.

**§51.3703 Fairly well formed.**

"Fairly well formed" means that the peach will yield two reasonably well shaped halves.

**§51.3704 Hard.**

"Hard" means that the peach is solid and does not yield to moderate pressure.

**§51.3705 Firm.**

"Firm" means that the peach is fairly solid but yields very slightly to moderate pressure.

**§51.3706 Firm ripe.**

"Firm ripe" means that the peach is relatively firm but yields moderately to moderate pressure.

**§51.3707 Ripe.**

"Ripe" means that the peach yields readily to moderate pressure.

**§51.3708 Soft.**

"Soft" means that the peach is overripe, has little resistance to slight pressure, and is too near deterioration to be desirable for processing. Such softness is a result of advanced maturity and is not to be confused with bruising.

**§51.3709 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 will prevent removal of the skin of the peach by efficient commercial peeling operations; or will cause waste to the extent that the fruit, after trimming, will not yield two reasonably well formed halves; or which will materially detract from the processing quality of the peach or materially impede preparation of the peach for processing. The following specific defects shall be considered as damage:

- (a) Scattered scab which exceeds an aggregate area of three-eighths inch in diameter, or scab which is sunken below the skin surface into the flesh of the peach to the extent that it cannot be removed by two shallow cuts;
- (b) Bacterial spot which exceeds an aggregate area of three-eighths inch in diameter, or which has cracked the flesh of the peach to the extent that the injured flesh cannot be removed by two shallow cuts.

**§51.3710 Not badly misshapen.**

"Not badly misshapen" means that the peach will yield one reasonably well shaped half.

**§51.3711 Serious damage.**

"Serious damage" means any specific defect described in this section; or any equally objectionable variation of any one of these defects, any other defect, or any combination of defects which will prevent removal of the skin by efficient commercial peeling operations without excessive hand trimming; or which will cause waste of more than 20 percent, by weight, of the flesh of the peach or will seriously detract from the processing quality of the peach or seriously impede preparation of the peach for processing. The following specific defects shall be considered as serious damage:

- (a) Scab when sunken into the flesh of both halves of the peach to the extent that removal would require excessive hand trimming; and,
- (b) Bacterial spot which has cracked the flesh of both halves of the peach to the extent that removal would require excessive hand trimming.

**§51.3712 Diameter.**

"Diameter" means the shortest distance measured through the center of the peach at right angles to a line running from the stem to the blossom end.