

UNITED STATES DEPARTMENT OF AGRICULTURE  
 Consumer and Marketing Service  
 Fruit and Vegetable Division  
 Processed Products Standardization and  
 Inspection Branch

April 5, 1965

FOR USE OF USDA PROCESSED FOOD INSPECTORS		Supersedes memo A-296 dated November 19, 1959
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TO: All Processed Food Inspectors

FROM: Fred Dunn, Chief of the Branch

SUBJECT: Color Interpretation for Frozen Breaded Onion Rings

FILE UNDER: United States Standards for Grades of Frozen Breaded Onion Rings

The USDA Color Standards for Frozen French Fried Potatoes -- Nos. 1, 2, 3, 4, and 5 -- may be used as guides when interpreting the color requirements specified in the grade standards for onion rings in the following manner:

	BEFORE HEATING	AFTER HEATING
A Classification	Bright and typical color of properly prepared frozen onion rings for each type.	The product is predominantly of a single color approximating No. 3 or No. 4 or No.5 or a color in between but not darker than No. 5.
B Classification	Variable but typical color, may be dull but not off color, for each type.	The product may be variable and dull but not off color. Not more than a total of 15 percent, by count, of the units may fall outside the color range of No. 3 to No.5 inclusive. No charred units.

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