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SHALLOTS

MARKET INSPECTION INSTRUCTIONS

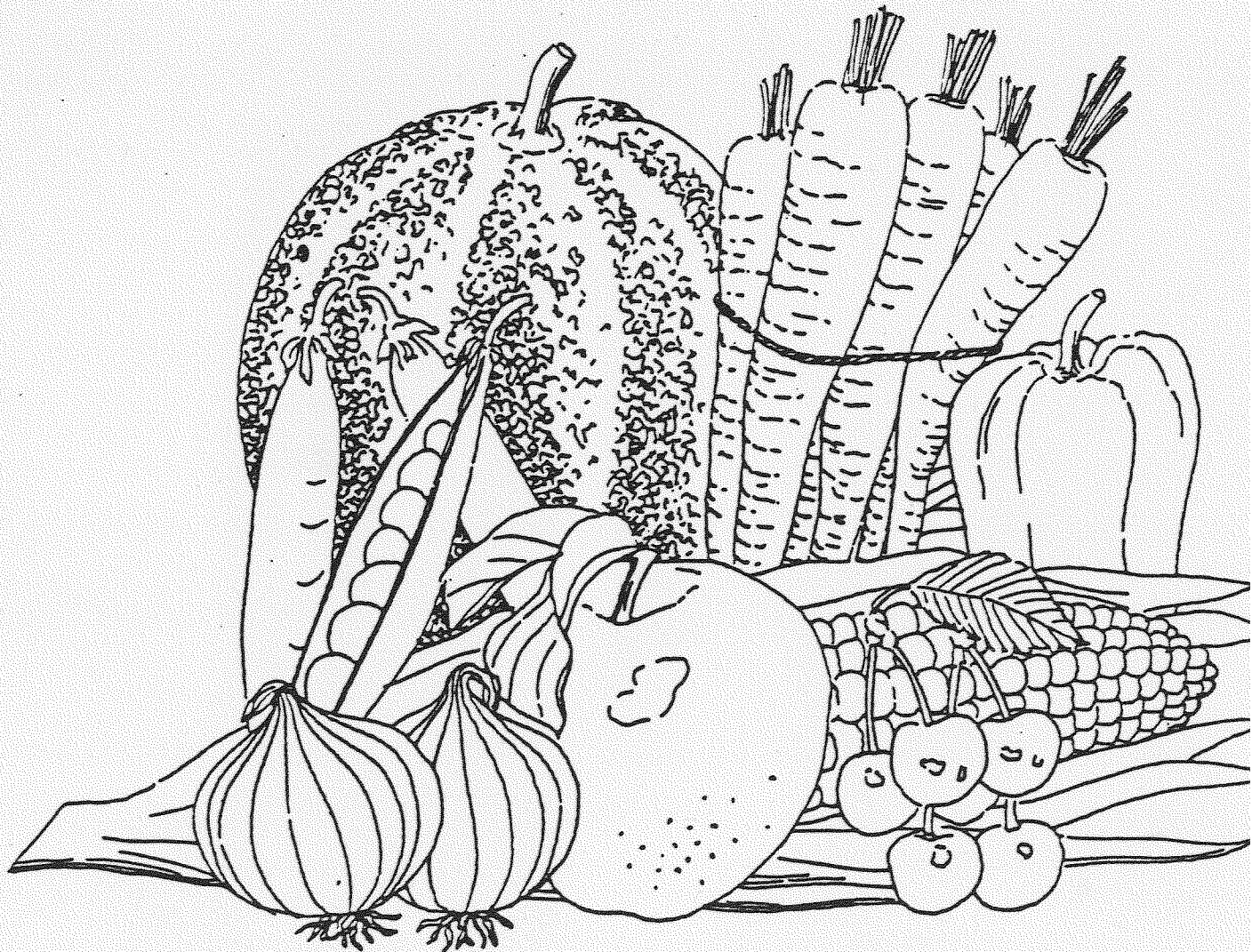


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UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
FRUIT AND VEGETABLE DIVISION
FRESH PRODUCTS BRANCH

MARKET INSPECTION INSTRUCTIONS FOR SHALLOTS 1/

PRODUCING AREAS AND SEASONS

- (1) Nearly all shallots shipped commercially are raised in southern Louisiana and are shipped continually from the early part of October until the early part of May. During the month of October nearly all shallots are shipped l. c. l. via express, although in recent years a limited number of cars have moved during this month. During the spring months a large percentage of the shallots are shipped in cars mixed with various other vegetables.

PREPARATION FOR SHIPMENT

- (2) In preparation for shipment shallots are pulled by hand, trimmed to remove damaged parts (doubles, etc.), bunched, tied and washed to remove excess dirt. The stock must be clean or fairly clean to meet the requirements of the U.S. No. 1 or U.S. No. 2 grades respectively. Lack of proper rinsing in clean water may result in a dull and unattractive appearance. The tops may be bruised by pulling from fields following a freeze, a heavy cold rain or by rough handling in preparation for shipment.
- (3) The trimming, which is done during the pulling, bunching and washing operation, is one of the most important factors in determining the grade. Therefore, improper trimming may be the result of lack of attention to the following points: (1) not pulling the epidermis (outer skin) completely off the base of the roots after pulling off the leaf and outer part of the skin; (2) leaving more than two shallots attached to one another; (3) breaking part of the shallot above the point of the root attachment; (4) not breaking discolored leaves, or in some instances, breaking the leaves but not breaking low enough to get off all of the discolored portion; (5) leaving two or more shallots incased in the same skin, which often results in the shallot being too large, whereas had the sheath been removed, the diameter would be determined on each individual shallot, even though attached at the root. There may also be times when dirt is enclosed in the sheath which has not been removed in washing; (6) removal of small shallots (under 1/4 inch in diameter) in the preparation process.

1/ This is a reissue of this publication issued November 1948. The only change is in the date and the name of the organization.

PRODUCTS INSPECTED AND DISTINGUISHING MARKS

Refer to I. H. B. Part II.

Under this heading mention the following factors:

1. Product
2. Type of container
3. Brands or labels
4. Quantity (Applicant's Manifest)

1. Product: Simply state "Bunched Shallots" and do not attempt to state the variety under any circumstances. The U. S. Grades specify that shallots shall be of "similar varietal characteristics" which means that the shallots shall be generally of one type as "stiff-leaved" or "broad-leaved" type. Therefore, in order to grade U. S. No. 1, (but not U. S. No. 2) the stock should generally be of one type. Stiff-leaved and broad-leaved types may be mixed in the U. S. No. 2 grade.

2. Type of Container: In previous years shallots were shipped exclusively in barrels containing (according to size of bunches) 18 to 22, mostly 20 dozen bunches. In recent years the trend has been toward 1 bushel or 1-1/3 bushel crates containing 5 or 8 dozen bunches respectively, although some shallots which are hauled in trucks are loaded in bulk. In all instances crushed ice is in direct contact with the shallots.

CONDITION OF LOADING AND CONTAINERS

Refer to I. H. B. Part II

PACK

In describing tightness the following terms should be used:

"Well filled" means that the bunches are packed tight in layers.

"Fairly well filled" means that bunches are packed fairly tight in layers.

"Slack" means when the pack cannot be described by any of the preceding terms, but should never be used without qualifying the slackness in inches or fraction of an inch.

Amount of Ice: Crates or barreled bunched shallots in practically all cars are packed with the ice over each layer. In describing the ice used, "crushed ice" refers to that which has been crushed by machine. The term "chipped ice" refers to that which has been hand chipped and usually is more irregular in size

and not as fine as machine crushed ice. The relative amount of ice in the crate or barrel should be reported as follows in accordance with the facts:

1. "No ice in crates" (or barrels) when there is no ice.
2. "Practically no ice in crates" (or barrels) when there is very little ice over the layers of bunches.
3. "Small amount crushed ice in pack" when there is only a small amount.
4. "Good amount crushed ice in pack" when there is about the normal amount of ice.
5. "Large amount crushed ice in pack" when there is considerably more than the normal amount.

(10)

Examples:

1. Well filled, with good amount crushed ice over layers.
2. Fairly well filled, with good amount chipped ice over layers.
3. Well filled, with large amount crushed ice over layers.

SIZE

(11)

The minimum diameter in both U. S. No. 1 and U. S. No. 2, unless otherwise specified, is $1/4$ inch and the maximum diameter of U. S. No. 1 is $3/4$ inch. It is often the case that an entire carload will be within (or average within) the size tolerances for U. S. No. 1 although some containers may be identified as "U. S. No. 2" or even "Unclassified." In this case, the general range in diameter should be given and followed by the statement "Each lot; undersize and oversize within (or average within) tolerances for U. S. No. 1."

(12)

As there is no maximum diameter for U. S. No. 2 shallots, it will often become necessary to separate the size statement as follows: "Each lot, undersize within tolerance and in containers stamped U. S. No. 1, oversize within tolerances for U. S. No. 1. In containers stamped U. S. No. 2 the diameter generally ranges from $1/4$ to 1 inch, with approximately 25% over $3/4$ inch in diameter."

If undersize or oversize shallots exceed the tolerances in individual containers, and other grade factors are within the tolerance, it is permissible to state the range as from 1/8 to 3/4 inch or 1/4 to 1 inch and under the heading "GRADE" report as follows: "U. S. No. 1, 1/8 inch minimum diameter" or "U. S. No. 1, 1 inch Maximum diameter," presuming, of course, that not over 5% is under 1/8 inch in diameter in the first example, and in the second example not over 5% is under 1/4 and not over 5% is over 1 inch in diameter. (13)

The overall length of shallots will often vary from 8 to 26 inches in a single car, although shallots in individual containers will usually not vary over 4 inches. In order to meet the requirements for Standard Bunches, the bunches shall be fairly uniform in size in the individual containers, so it is possible to have the above variation in overall length and still meet the requirement for Standard Bunches provided they are not mixed in the individual containers. The range in inches of the overall length should be stated, i. e. "Overall length generally ranges from 10 to 18, mostly 14 to 18 inches, bunches fairly uniform size in containers." (14)

(For examples of size, see general examples in back of this Handbook.)

Standard Bunches

The "Standard Bunches" requirements provide that the bunches shall weigh not less than 4 lbs., the weight to be determined after they have been wet and shaken or drained to remove excess water. (15)

QUALITY

The following information should be shown under this heading: (16)

1. Maturity
2. Cleanness (general appearance)
3. Form (shape or bulb formation)
4. Trimming.
5. Cleanness
6. Grade defects

(1) Maturity: To meet the requirements of U. S. Grade No. 1, shallots must be young and tender. They must be fairly young and tender, that is, not tough or stringy, in order to grade U. S. No. 2. The terms "young and tender," "fairly young and tender" or "tough and stringy" should be used in describing maturity. (17)

(2) Cleanness: Cleanness is an important factor and if not properly rinsed the appearance may be affected to the extent that the shallots are only fairly clean, or even slightly dirty. Those (18)

which have a dull appearance as the result of being washed in dirty water should be certified as "fairly clean" which meets the requirements of the U.S. No. 2 grade, but not the U.S. No. 1 grade. Shallots that have dirt or mud clinging to the roots or the edible portion, or on the tops sufficiently to materially affect the appearance should be scored as dirty. Therefore, not meeting the requirements of the U.S. No. 2 grade. The terms "clean," "fairly clean," or "dirty" should be used in describing cleanness.

- (19) (3) Shape: Shallots which are more than slightly curved, crooked, or otherwise slightly misshapen, or which show more than slight bulb formation are not of U.S. No. 1 quality, and should be scored as a defect of the U.S. No. 1 grade. Badly misshapen, badly curved or crooked, or shallots having excessive bulb formation would also be defects of the U.S. No. 2 grade. The terms "well formed," "fairly well formed" or "misshapen" should be used in describing the form or shape of shallots.
- (20) (4) Trimming: This is probably the most important factor in grading shallots and according to the facts should be certified as "well trimmed," "fairly well trimmed," or "poorly trimmed." Well trimmed shallots involves separating so that there are not more than 2 shallots attached together, that individual bulbs are not broken above the point of root attachment, and that the shallots are practically free from dead, discolored or slick outer skins or ragged leaves. The tips of the leaves may be clipped back, however, an individual plant or lot shall not be considered as well trimmed when more than half of the leaves have been clipped back to the extent that the appearance of the plant, or of the lot as a whole is materially affected. In order to grade U.S. No. 1, shallots must be well trimmed, and for U.S. No. 2 fairly well trimmed. Any that are poorly trimmed should be scored as a defect against both grades.
- (21) (5) Fairly Clean: Both the U.S. No. 1 and the U.S. No. 2 grades require that the shallots shall be fairly clean. This means that the appearance of the shallots shall not be materially injured by dirt.
- (22) (6) Other Grade Defects: The preceding factors are more commonly encountered, although, there may be occasions when there are too many shallots attached at the base or insect damage, seed stems, or hail damage may be found. Hail or other damage which only slightly affects the appearance of the individual plant within the limits of trimming, or of the lot as a whole, would not be important. However, if the injury is sufficient to cause damage, it can be described as tops affected by "small white, yellow or brown spots resembling hail damage." The same applies to damage caused by Aphids on the tops, except the statement following the description of the injury would be "insect damage."

Attached Shallots: Two shallots attached at the base are permitted in the U. S. No. 1 grade and three in the U. S. No. 2 grade. If more than two it should be scored against the U. S. No. 1 grade, and if more than three, against the U. S. No. 2 grade.

(23)

Seed Stems: A shallot with a seed stem shall be scored as damaged when the seed stem has broken through at a point other than at the top, or when the shallot is coarse, fibrous, hollow, or soft, or has been separated naturally from the sheath or skin, or the flower buds are noticeably protruding, as defined in the grade definition for damage by seedstems. Seed stems which are excessively coarse or fibrous are considered seriously damaged and should be scored as defects of U. S. No. 2 grade.

(24)

CONDITION

Under this heading the following should be reported:

(25)

1. Firmness
2. Color of Tops
3. Other condition factors
4. Decay

1. Firmness: Firmness and freshness are closely associated and under normal conditions shallots can be reported as fresh and firm. Any wilting of the tops or softness of the shallot should be reported under the "Condition" heading. In describing firmness the following terms should be used: "Firm," "Fairly Firm," and "Soft."

(26)

2. Color of Tops: Color of tops is based on the appearance of the stock in the container, or of the lot as a whole. Following are the terms to use in describing color of tops, together with definitions given in the U. S. Standards:

(27)

"Good Green Color" means that the tops have a normal green color, characteristic of healthy plants. A slight discoloration of the extreme tips is not objectionable.

"Fairly Good Green Color" means that the tops are pale or yellowish-green, or otherwise slightly discolored.

3. Other condition factors: Unfavorable growing conditions, such as heavy continued fogs, heavy rains, cold temperatures or southern winds, or a combination of one or more of these conditions may cause rapid change in the color of the tops after loading that may not be noticeable at the time of loading. There may also be other factors such as lack of refrigeration, freezing or heating in transit that result in yellowing or discoloration of the tops. Consequently, yellowing, wilting, softness or discoloration, as well as any decay of the shallot or of the tops should be handled under the "Condition" heading on the certificate.

(28)

- (29) 4. Decay: The most important decays of shallots that may be encountered are listed below. They may be found either on the bulb or on the top, and should be so described as being in the initial stage, or well advanced, as the case may be.
- (30) Differentiate Between Decay and Dead, Watersoaked or Bruised Leaves: Attention is called to discolored, dead, bruised or water-soaked leaves which might be wrongly classed as decay. Careful examination of these leaves may show no mold or odor and that the tissues do not disintegrate easily when rubbed, as is common in Bacterial Soft Rot. Such leaves are not decayed as this term is used in the Inspection Service. Decay will be used in the sense of being a deterioration or decline involving decomposition, which is induced by fungi, bacteria, and the like, and which is of a complete and progressive nature, that is, in the sense of being a rot.
- (31) 1. Bacterial Soft Rot: Bacterial Soft Rot is the decay likely to be more commonly present in the markets, either as having developed following cut tops, at any point where breaks in the epidermis of the shallot occur, or as secondary to other diseases. It is the only decay that has an odor. Like other vegetables affected with Bacterial Soft Rot, the odor is barely noticeable in the early stages of decay, but in the advanced stages it becomes very disagreeable.
- (32) 2. Pink Root: The disease is caused by a fungus (*Phoma terrestris*) which lives in the soil. Symptoms: Most characteristic is a pink color of the roots. In addition to pink color, the affected roots become soft, limp, and finally rot. The plants generally have an unhealthy, unthrifty appearance, pale green color, and more or less stunted growth. As these above-ground symptoms may be brought about by other conditions, the only sure way of knowing whether or not plants have Pink Root is to examine the roots.
- (33) 3. Fusarium Basal Rot: Affected shallots usually pull rather easily, as many of the roots are decomposed. The base of the stalks may be covered with a dense growth of white to pinkish mold, and in severe cases the bulb may show a semi-watery or slimy decay, depending somewhat on the stages of development, and the particular species of *Fusarium*. No odor accompanies this decay unless bacteria are also present.
- (34) 4. Blue Mold Rot: The early symptoms of Blue Mold Rot are light yellowish lesions in the fleshy scales of the bulb or stalk. As the decay progresses, the fine, grayish white surface mold becomes visible. This mold changes to a bluish-green color characteristic of this rot, which usually serves to identify the disease.

5. Gray Mold Rot: The first indication of this disease is a softening and water soaking of the affected scale or tissue, later becoming grayish, and grayish-brown. Usually no odor accompanies this decay, if typical, the development of gray mold and grayish-brown spores will serve to identify the decay. (35)

For additional information covering decay or diseases of shallots, refer to U. S. Department of Agriculture Miscellaneous Publication No. 440. (36)

For examples of condition see General Examples at back of Handbook.

GRADE

Under this heading a definite statement pertaining to the grade of the lot should be made. When the load consists of different lots, part of which are up to grade, and part of which fail to meet the grade requirements, it will be necessary to make separate grade statements for the different lots. In all such cases, great care should be exercised to indicate grade on each lot, and to avoid grade statements that are indefinite, or tend to contradict what has been reported under previous headings in the certificate. Remember that the grade statement is an interpretation of the facts previously given. (37)

Complete Grade Statement on Percentage Cars: While the certificate always shows the percentage of decay and any other factor which is especially limited by the grade tolerance, such information has not always been included by applicants in quoting the results of market inspections. In order to make it more convenient for the applicant to furnish this information which the shipper or buyer has a right to expect, it has been decided that in the future the statement under grade will show not only the percentage of U. S. No. 1 quality, but also the percentage of decay and other serious defects of a progressive character which are restricted by the grade. However, decay should be considered as a serious defect of a progressive nature and reported in the grade statement only when present in excess of the grade tolerance. For example, a lot of shallots might be certified "85% U. S. No. 1 quality, 4% decay." (38)

For examples of Grade see General Examples at back of Handbook.

REMARKS

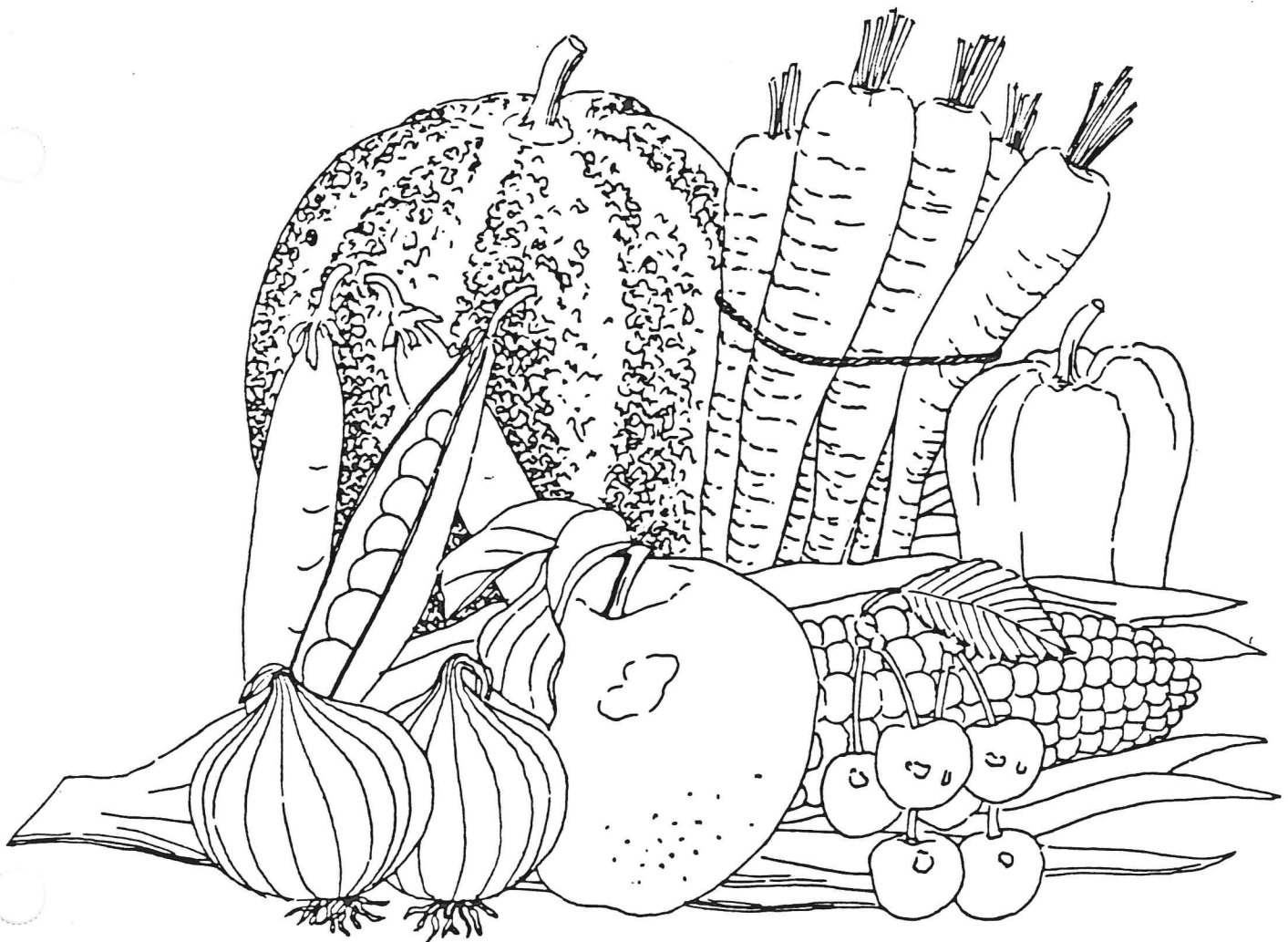
Refer to I. H. B. Part II for information to be included under this heading. (39)

GENERAL EXAMPLES

- (40) (1) Size: Generally 18 to 22 inches in length and $1/4$ to $3/4$, mostly $1/4$ to $1/2$ inch in diameter. Undersize, oversize and overlength within tolerance.
- Quality: Generally young and tender, well formed, clean, well trimmed. Grade defects within tolerance.
- Condition: Fresh and firm, good tops green color. Less than 1% decay.
- Grade: U. S. No. 1
- (2) Size: Generally 16 to 20 inches in length and $3/8$ to 1, mostly $3/8$ to $5/8$ inch in diameter. Ranging from 8 to 20, average approximately 12% over $3/4$ inch in diameter.
- Quality: Stock mostly well, many fairly well formed, fairly clean, well trimmed. Grade defects within tolerance.
- Condition: Fresh and firm, tops good green color. No decay.
- Grade: Fails to grade U. S. No. 1 account oversize in excess of tolerance.
- (3) Size: Generally 14 to 18 inches in length and $5/8$ to $3/4$ inch in diameter. Oversize within tolerance.
- Quality: Stock young and tender, fairly well to well formed, clean, well trimmed.
- Condition: Stock mostly fresh, firm. In most crates no decay or yellowing. In top layer crates and in next top layer crates between doors ranging from 20% to 50% of tops yellowing or discolored, and in addition from 2% to 25%, mostly 5% to 15% showing decay. Decay is Bacterial Soft Rot, generally in early stages affecting tops.
- Grade: Now fails to grade U. S. No. 1 only account discoloration of tops and decay.
- (4) Size: Generally $1/4$ to 1 inch, mostly $5/8$ to $3/4$ inch in diameter, and 12 to 18 inches in length. Undersize within tolerance
- Quality: Stock young and tender, fairly well formed, fairly clean. Grade defects within tolerance.
- Condition: Stock fairly firm to firm, tops mostly good green, many fairly good green color. Less than 1% decay.
- Grade: U. S. No. 2.

Appendix I

United States Standards



UNITED STATES STANDARDS FOR GRADES OF
BUNCHED SHALLOTS ^{1/}

SOURCE: 18 FR 7134, Nov. 11, 1953, unless
otherwise noted. Redesignated at 42 FR
32514, June 27, 1977, and at 46 FR 63203,
Dec. 31, 1981.

Effective December 16, 1946

Sec.	GRADES
51.1630	U. S. No. 1.
51.1631	U. S. No. 2.
	UNCLASSIFIED
51.1632	Unclassified.
	SIZE; BUNCHES
51.1633	Size.
51.1634	Standard bunches.
	APPLICATION OF TOLERANCES
51.1635	Application of tolerances.
	DEFINITIONS
51.1636	Similar varietal characteristics.
51.1637	Fairly well formed.
51.1638	Firm.
51.1639	Well trimmed.
51.1640	Fairly clean.
51.1641	Damage.
51.1642	Fresh.
51.1643	Good green color.
51.1644	Diameter.
51.1645	Not badly misshapen.
51.1646	Fairly firm.
51.1647	Fairly young and tender.
51.1648	Fairly well trimmed.
51.1649	Serious damage.
51.1650	Fairly good green color.

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.

GRADES

§ 51.1630 U. S. No. 1. U. S. No. 1 shall consist of shallots of similar varietal characteristics, which are fairly well formed, firm, young and tender, well trimmed, fairly clean, free from decay, and from damage caused by seedstems, foreign material, disease, insects, mechanical or other means. The tops shall be fresh, of good green color, and free from damage caused by broken or bruised leaves.

¹ 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.

(a) Unless otherwise specified, the overall length (roots excepted) of the shallots shall not exceed 22 inches and the shallots shall be not less than one-fourth of an inch or more than three-fourths of an inch in diameter.

(b) Tolerance for defects: In order to allow for variations, other than size, incident to proper grading and handling, not more than a total of 10 percent, by count, of the shallots in any lot may fail to meet the requirements of this grade, but not more than 5 percent shall be allowed for defects causing serious damage, including not more than 2 percent for shallots affected by decay.

(c) Tolerance for size: Not more than a total of 10 percent, by count, of the shallots in any lot may fail to meet the requirements as to the specified length, minimum diameter, or maximum diameter, but not more than 5 percent shall be allowed for any one of the requirements for size.

§ 51.1631 U. S. No. 2. U. S. No. 2 shall consist of shallots which are not badly misshapen, and which are fairly firm, fairly young and tender, fairly well trimmed, fairly clean, free from decay and from serious damage caused by seedstems, foreign material, disease, insects, mechanical or other means. The tops shall be fresh, of fairly good green color, and free from serious damage caused by broken or bruised leaves.

(a) Unless otherwise specified, the minimum size of the shallots shall be not less than one-fourth of an inch in diameter.

(b) Tolerance for defects: In order to allow for variations, other than size, incident to proper grading and handling, not more than a total of 10 percent, by count, of the shallots in any lot may fail to meet the requirements of this grade, including not more than 2 percent for shallots affected by decay.

(c) Tolerance for size: Not more than a total of 10 percent, by count, of the shallots in any lot may fail to meet the requirements of the specified minimum or maximum diameter, but not more than 5 percent shall be allowed for either of the requirements for size.

UNCLASSIFIED

§ 51.1632 *Unclassified*. Unclassified shall consist of shallots which are not graded in conformity with either of the foregoing grades. 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.

SIZE; BUNCHES

§ 51.1633 *Size*. The following terms and definitions are provided for describing the diameters of any lot:

"Small" means less than $\frac{3}{8}$ inch.

"Medium" means $\frac{3}{8}$ to $\frac{1}{4}$ inch, inclusive.

"Large" means over $\frac{1}{4}$ inch.

§ 51.1634 *Standard bunches*. (a) Bunches shall be fairly uniform in size and the shallots in the individual bunches shall also be of fairly uniform size. The weight of the bunches shall be not less than 4 pounds per dozen bunches. The weight of the bunched shallots shall be determined after they have been wet and shaken or drained to remove excess water.

(b) In order to allow for variations incident to proper bunching, not more than 10 percent, by count, of the bunches in any lot may fail to meet the requirements for standard bunches.

APPLICATION OF TOLERANCES

§ 51.1635 *Application of tolerances*. (a) The contents of individual containers in the lot, based on sample inspection, are subject to the following limitations, provided the averages for the entire lot are within the tolerances specified:

(1) When a tolerance is 10 percent or more, individual containers in any lot shall have not more than one and one-half times the tolerance specified, except that at least one defective and one off-size specimen may be permitted in any container.

(2) When a tolerance is less than 10 percent, individual containers in any lot shall have not more than double the

tolerance specified, except that at least one defective and one off-size specimen may be permitted in any container.

DEFINITIONS

§ 51.1636 *Similar varietal characteristics*. "Similar varietal characteristics" means that the shallots shall be generally of one type, as stiff-leaved or broad-leaved type.

§ 51.1637 *Fairly well formed*. "Fairly well formed" means that the shallot is not more than slightly curved, crooked, or otherwise slightly misshapen and does not show more than slight bulb formation.

§ 51.1638 *Firm*. "Firm" means that the edible portion of the shallot is not soft.

§ 51.1639 *Well trimmed*. "Well trimmed" means that the shallots are separated so that not more than two are attached together; that the individual bulbs are not broken above the point of root attachment and are practically free from dead, discolored or slick outer skins. Fresh, clean, loose skins which do not materially affect the appearance of the individual shallot or the bunch are permitted. The tops of shallots are sometimes clipped (pinched) back to remove discolored or otherwise injured leaves. An individual plant shall be considered as well trimmed when only the tips of the leaves have been clipped back. However, a plant or a lot shall not be considered as well trimmed when more than half of the leaves have been clipped back to the extent that the appearance of the plant, or the lot as a whole is materially injured.

§ 51.1640 *Fairly clean*. "Fairly clean" means that the appearance of the shallot is not materially injured by dirt.

§ 51.1641 *Damage*. "Damage" means any injury or defect which materially affects the appearance or edible or shipping quality.

(a) *Seedstems*: A shallot with a seedstem shall be considered as damaged if the seedstem has been broken at a point other than at the top, or is coarse, fibrous, hollow or soft, or has separated naturally from the sheath or skin. Shallots often show flower buds while

the seedstem is still tender. Such shallots are not objectionable if the flower buds have been removed, or if present, are not noticeably protruding; however, a shallot with a seedstem which, after the flower bud has been removed, exceeds the length of the longest leaves of the plant, shall be considered as damaged.

§ 51.1642 *Fresh*. "Fresh" means that the tops are not withered or badly wilted.

§ 51.1643 *Good green color*. "Good green color" means that the tops have a normal green color characteristic of healthy plants. A slight discoloration of the extreme tips is not objectionable.

§ 51.1644 *Diameter*. "Diameter" means the greatest dimension of the shallot taken at right angles to the longitudinal axis. If the shallots are attached together only at the base (not enclosed in a single parchment-like sheath or skin) they shall be considered as separate shallots when determining size.

§ 51.1645 *Not badly misshapen*. "Not badly misshapen" means that the shallot is not badly curved or crooked and does not show excessive bulb formation.

§ 51.1646 *Fairly firm*. "Fairly firm" means that the edible portion of the shallot is not more than slightly soft.

§ 51.1647 *Fairly young and tender*. "Fairly young and tender" means that the shallot is not tough, stringy, or advanced to the stage where the neck is flabby.

§ 51.1648 *Fairly well trimmed*. "Fairly well trimmed" means that the shallots are separated so that not more than three are attached together; that the individual bulbs are not broken above the point of root attachment and are reasonably free from dead, discolored, or slick outer skins. Fresh, fairly clean, loose skins which do not seriously affect the appearance of the individual shallot or the bunch are permitted. An individual plant with all the tops clipped (pinched) back shall be considered as "fairly well trimmed" provided that not more than half of the leaves have been clipped (pinched) back to less than 8 inches in length.

§ 51.1649 *Serious damage*. "Serious damage" means any injury or defect which seriously affects the appearance, or the edible or shipping quality.

§ 51.1650 *Fairly good green color*.

"Fairly good green color" means that the tops are pale or yellowish green or otherwise slightly discolored.