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Part III

Department of Agriculture

Agricultural Marketing Service

Grading Standards; Oranges (California and Arizona); Grapefruit (California and Arizona); Tangerines; and Lemons; Notice

DEPARTMENT OF AGRICULTURE

Agricultural Marketing Service

[FV–98–305]

United States Standards for Grades of Oranges (California and Arizona), United States Standards for Grades of Grapefruit (California and Arizona), United States Standards for Grades of Tangerines and the United States Standards for Grades of Lemons

AGENCY: Agricultural Marketing Service, USDA.

ACTION: Notice.

SUMMARY: The Agricultural Marketing Service (AMS) of the Department of Agriculture (USDA) is soliciting comments on its proposal to change the United States Standards for Grades of Oranges, United States Standards for Grades of Grapefruit, United States Standards for Grades of Tangerines and the United States Standards for Grades of Lemons. Specifically, AMS is proposing to change the standards in order to provide a minimum 25-count sample to be applied to tolerances for defects. These changes are being requested by industry to promote greater uniformity and consistency in the standards. In addition, AMS proposes to further improve the standards and promote consistency by reviewing the standards in their entirety. These standards have not been changed within the last 34 to 50 years, depending on the commodity in question. Revisions are needed to bring them into conformity with current cultural and marketing practices.

DATES: Comments must be submitted on or before August 16, 1999.

ADDRESSES: Written comments may be submitted to Frank O'Sullivan, Fresh Products Branch, Fruit and Vegetable Programs, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2065, South Building, STOP 0240, PO Box 96456, Washington, DC 20090–6456; faxed to (202) 720–8871; or e-mailed to fpb.docketclerk@usda.gov.

Comments should reference the date and page number of this issue of the **Federal Register**. All comments received will be made available for public inspection at the above address during regular business hours.

The current U.S. grade standards for these citrus crops, along with proposed changes, are available either through the above addresses or by accessing AMS's Home Page on the Internet at www.ams.usda.gov/standards/frutmrkt.htm.

FOR FURTHER INFORMATION CONTACT: Frank O'Sullivan at (202) 720–2185.

SUPPLEMENTARY INFORMATION: Section 203(c) of the Agricultural Marketing Act of 1946, as amended, directs and authorizes the Secretary of Agriculture ''to develop and improve standards of quality, condition, quantity, grade, and packaging and recommend and demonstrate such standards in order to encourage uniformity and consistency in commercial practices * * *''. AMS is committed to carrying out this authority in a manner that facilitates the marketing of agricultural commodities and make copies of official standards available upon request. The United States Standards for Grades of Oranges (California and Arizona), United States Standards for Grades of Grapefruit (California and Arizona), United States Standards for Grades of Tangerines and the United States Standards for Grades of Lemons no longer appear in the Code of Federal Regulations but are maintained by USDA.

AMS is proposing to change the United States Standards for Grades of Oranges (California and Arizona), United States Standards for Grades of Grapefruit (California and Arizona), United States Standards for Grades of Tangerines and the United States Standards for Grades of Lemons using the procedures it published in the August 13, 1997, **Federal Register** and that appear in part 36 of title 7 of the Code of Federal Regulations (7 CFR part 36).

AMS received a request from Sunkist Growers to change the standards to allow for a minimum 25-count sample. In addition, AMS has recommended other changes to bring the standards into conformity with current cultural and marketing practices. This notice provides for a 60 day comment period which affords sufficient time for interested persons to comment on the revisions to the standards. The following is an outline of these changes.

Current standard	Proposed	Discussion
United States Standards for Grades of Oranges (California and Arizona)		
''U.S. Fancy'' consists of oranges of similar varietal characteristics which are mature, well colored, firm, well formed, of smooth texture, and which are free from decay, broken skins which are not healed, hard or dry skins,	No change.	N/A.
exanthema, growth cracks, bruises (except those incident to proper handling and packing), dryness or mushy condition, and free from injury caused by split, rough, wide or protruding navels, creasing, scars, oil spots, scale,	exanthema, growth cracks, dryness or mushy condition, and free from injury caused by bruises, split, rough, wide or protruding navels, creasing, scars, oil spots, scale	We propose to change the phrase ''free from bruises'' to ''free from injury by bruises'' to standardize with other fruit and vegetable standards. Typically, bruising is defined under the definitions for injury, damage, and serious damage. The definitions for injury and damage are the same in this standard, therefore, when bruising occurs it will be considered as damage.
sunburn, dirt or other foreign material, disease, insects or mechanical or other means. (See ''Tolerances'')	skin breakdown, sunburn, dirt or other foreign material disease, insects or mechanical or other means. (See ''Tolerances'')	We propose to add ''free from injury caused by skin breakdown.'' This defect is currently being scored based on the ''general definition'' and is not specified in the current standards.
''U.S. No. 1'' consists of oranges of similar varietal characteristics which are mature, firm, well formed, of fairly smooth texture, and which are free from decay, broken skins which are not healed, hard or dry skins,	No change.	N/A.

Current standard	Proposed	Discussion
exanthema, growth cracks, bruises (except those incident to proper handling and packing), and free from damage caused by dryness or mushy condition, split, rough, wide or protruding navels, creasing, scars, oil spots, scale,	exanthema, growth cracks, and free from damage caused by bruises, dryness or mushy condition, split, rough, wide or protruding navels, creasing, scars, oil spots, scale,	We propose to change the phrase ''free from bruises'' to ''free from damage by bruises'' to standardize with other fruit and vegetable standards. Typically, bruising is defined under the definitions for injury, damage, and serious damage. The definitions for injury and damage are the same in this standard, therefore, when bruising occurs it will be considered as damage.
sunburn, dirt or other foreign material, disease, insects or mechanical or other means.	skin breakdown, sunburn, dirt or other foreign material, disease, insects or mechanical or other means.	We propose to add ''free from damage caused by skin breakdown.'' This defect is currently being scored based on the ''general definition'' and is not specified in the current standards.
Each fruit shall be well colored except Valencia oranges which shall be at least fairly well colored:	No change.	N/A.
Provided, That navel oranges in any lot which is destined for export and which is certified as meeting the standards for export need be only fairly well colored. (See ''Tolerances'')	No change.	N/A.
''U.S. Combination'' consists of a combination of U.S. No. 1 and U.S. No. 2 oranges: Provided, That at least 40 percent, by count, of the oranges in each container meet the requirements of U.S. No. 1 grade. (See ''Tolerances'')	''U.S. Combination'' consists of a combination of U.S. No. 1 and U.S. No. 2 oranges: Provided, That at least 40 percent, by count, of the oranges in each lot shall meet the requirements of the U.S. No. 1 grade. (See ''Tolerances'')	We propose to change the word ''container'' to ''lot'' to remain consistent with the proposed sampling method. For tolerances on individual samples please refer to the ''Tolerances'' section on page 7.
''U.S. No. 2'' consists of oranges of similar varietal characteristics which are mature, fairly well colored, fairly firm, fairly well formed, which may be of slightly rough texture, and which are free from decay, broken skins which are not healed, hard or dry skins, exanthema, growth cracks, and free from serious damage caused by bruises, dryness or mushy condition, split or protruding navels, creasing, scars, oil spots, scale,	No change.	N/A.
sunburn, dirt or other foreign material, disease, insects or mechanical or other means. (See ''Tolerances'')	skin breakdown, sunburn, dirt or other foreign material, disease, insects or mechanical or other means. (See ''Tolerances'')	We propose to add ''free from serious damage caused by skin breakdown.'' This defect is currently being scored based on the ''general definition'' and is not specified in the current standards.
''Unclassified'' consists of oranges which have not been classified in accordance with any 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 grade has been applied to the lot.	Delete.	When changing or updating standards in recent years, references to ''Unclassified'' have been removed in an attempt to eliminate the confusion this term creates. People have incorrectly assumed that ''Unclassified'' is an actual grade name; it is not. To avoid further confusion, it is proposed that all references to this term be eliminated.
''Tolerances.'' In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the tolerances set forth in the U.S. Fancy, U.S. No. 1, U.S. No. 2, and U.S. Combination grades are provided as specified.	''Tolerances.'' In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the tolerances, by count, based on a minimum 25 count sample, set forth in the U.S. Fancy, U.S. No. 1, U.S. No. 2, and U.S. Combination grades are provided as specified.	The proposed addition of the phrase ''a minimum 25 count sample'' establishes a basis for sampling uniformity. Other citrus standards (Florida), at industry's request, have recently been changed to include the minimum 25 count sample. This would make the citrus standards more uniform regarding sampling. This change is also consistent with the industry's request.

Current standard	Proposed	Discussion
''U.S. Fancy, U.S. No. 1, and U.S. No. 2 grades.'' Not more than 10 percent, by count, of the oranges in any lot may fail to meet the requirements relating to color. In addition, not more than 10 percent, by count, of the oranges in any lot may fail to meet the remaining requirements of the specified grade, but not more than one-twentieth of this amount, or one-half of 1 percent, shall be allowed for decay at shipping point: Provided, That an additional tolerance of 2½ percent, or a total of not more than 3 percent, shall be allowed for decay en route or at destination.	''U.S. Fancy and U.S. No. 1 grades.'' For defects at shipping point. Not more than 10 percent, by count, of the oranges in any lot may fail to meet the requirements relating to color. In addition, not more than 10 percent, by count, of the oranges in any lot may fail to meet the remaining requirements of the specified grade, included in this amount not more than 5 percent shall be allowed for defects causing serious damage, included in this latter amount not more than 1 percent for decay.	We propose to establish separate ''Shipping Point'' tolerances to be more consistent with other fruit and vegetable standards. A tolerance for serious damage and a ''whole number'' decay tolerance are proposed. Separate tolerances for serious damage and the whole number decay tolerance at shipping point are included in practically all other fresh fruit and vegetable grade standards. The current decay tolerance of ''not more than one-twentieth of (10%), or one-half of 1 percent'' may be a confusing concept to an industry which is accustomed to ''whole'' percentage numbers on inspection certificates. Normally, when dealing with defect percentages ending in fractional amounts, AMS inspectors ''round up'' percentages ending in .5 or more and ''round down'' those less than .5. The current citrus standards included in this Notice are an exception to this procedure. Changing the one-half of 1 percent tolerance to 1 percent will eliminate industry's confusion on this issue and mirror what is currently contained in many fruit and vegetable standards.
	''U.S. Fancy and U.S. No. 1 grades.'' For defects en route or at destination. Not more than 10 percent, by count, of the oranges in any lot may fail to meet the requirements relating to color. In addition, not more than 12 percent, by count, of the oranges in any lot may fail to meet the remaining requirements of the specified grade: Provided, that included in this amount not more than the following percentages shall be allowed for defects listed: 10 percent for fruit having permanent defects; or 7 percent for defects causing serious damage, including therein not more than 5 percent for serious damage by permanent defects and not more than 3 percent for decay.	We propose to establish ''En Route or At Destination'' tolerances to be more consistent with other fruit and vegetable standards. This proposal includes adding separate tolerances for permanent defects; for any defects causing serious damage; and for total defects. The decay tolerance, which remains at 3 percent, is re-worded for clarity.
	''U.S. No. 2 grade.'' For defects at shipping point. Not more than 10 percent, by count, of the oranges in any lot may fail to meet the requirements relating to color. In addition, not more than 10 percent, by count, of the oranges in any lot may fail to meet the remaining requirements of the specified grade, included in this amount not more than 1 percent for decay.	We propose to establish separate tolerances at ''Shipping Point'' and ''En Route or At Destination'' to be more consistent with other fruit and vegetable standards. Also proposed is a 1 percent decay tolerance at shipping point. The decay tolerance en route or at destination would remain at 3 percent.
	''U.S. No. 2 grades.'' For defects en route or at destination. Not more than 10 percent, by count, of the oranges in any lot may fail to meet the requirements relating to color. In addition, not more than 12 percent, by count, of the oranges in any lot may fail to meet the remaining requirements of the specified grade: Provided, that included in this amount not more than the following percentages shall be allowed for defects listed: 10 percent for fruit having permanent defects; or not more than 3 percent for decay.	We propose to establish ''En Route or At Destination'' tolerances to be more consistent with other fruit and vegetable standards. This proposal includes adding separate tolerances for permanent defects and for total defects. The decay tolerance, which remains at 3 percent, is re-worded for clarity.

Current standard	Proposed	Discussion
''U.S. Combination grade.'' Not more than 10 percent, by count, of the oranges in any lot may fail to meet the requirements of the U.S. No. 2 grade relating to color. In addition, not more than 10 percent, by count, of the oranges in any lot may fail to meet the remaining requirements of the U.S. No. 2 grade, but not more than one-twentieth of this amount, or one-half of 1 percent, shall be allowed for decay at shipping point: Provided, That an additional tolerance of 2½ percent, or a total of 3 percent, shall be allowed for decay en route or at destination.	''U.S. Combination grade.'' For defects at shipping point. Not more than 10 percent, by count, of the oranges in any lot may fail to meet the requirements of the U.S. No. 2 grade relating to color. In addition, not more than 10 percent, by count, of the oranges in any lot may fail to meet the remaining requirements of the U.S. No. 2 grade, included in this amount not more than 1 percent for decay.	We propose to establish separate ''Shipping Point'' tolerances to be more consistent with other fruit and vegetable standards. A tolerance for serious damage and a ''whole number'' decay tolerance are proposed. Separate tolerances for serious damage and the whole number decay tolerance at shipping point are included in practically all other fresh fruit and vegetable grade standards. The current decay tolerance of ''not more than one-twentieth of (10%), or one-half of 1 percent'' may be a confusing concept to an industry which is accustomed to ''whole'' percentage numbers on inspection certificates. Normally, when dealing with defect percentages ending in fractional amounts, AMS inspectors ''round up'' percentages ending in .5 or more and ''round down'' those less than .5. The current citrus standards included in this Notice are an exception to this procedure. Changing the one-half of 1 percent tolerance to 1 percent will eliminate industry's confusion on this issue and mirror what is currently contained in many fruit and vegetable standards.
	''U.S. Combination grade.'' For defects en route or at destination. Not more than 10 percent, by count, of the oranges in any lot may fail to meet the requirements of the U.S. No. 2 grade relating to color. In addition, not more than 12 percent, by count, of the oranges in any lot may fail to meet the remaining requirements of the U.S. No. 2 grade: Provided, that included in this amount not more than the following percentages shall be allowed for defects listed: 10 percent for fruit having permanent defects; or not more than 3 percent for decay.	We propose to establish ''En Route or At Destination'' tolerances to be more consistent with other fruit and vegetable standards. This proposal includes adding separate tolerances for permanent defects; for any defects causing serious damage; and for total defects. The decay tolerance, which remains at 3 percent, is re-worded for clarity.
(a) No part of any tolerance shall be allowed to reduce for the lot as a whole the percentage of U.S. No. 1 required in the combination, but individual containers may have not more than a total of 10 percent less than percentage of U.S. No. 1 required: Provided, That the entire lot averages within the percentage required.	''U.S. Combination grade.'' For defects at shipping point and en route or at destination. No part of any tolerance shall be allowed to reduce for the lot as a whole, the 40 percent of U.S. No. 1 oranges required in the U.S. Combination grade, but individual samples may have not less than 30 percent of U.S. No. 1 required: Provided, That the entire lot averages within the percentage required.	We propose to change the word ''container'' to ''sample'' to be consistent with the proposed sampling method for grade determination. We also propose to re-word this section to make it consistent with other fruit and vegetable standards including those listed in this Notice.
''Application of tolerances.'' (a) Except when applying the tolerances for standards for export, the contents of individual packages in the lot, based on sample inspection, are subject to the following limitations: Provided, That the averages for the entire lot are within the tolerances specified for the grade:	''Application of tolerances.'' Individual samples, based on a minimum 25 count, are subject to the following limitations, unless otherwise specified. Individual samples shall have not more than one and one-half times a specified tolerance of 10 percent or more, and not more than double a specified tolerance of less than 10 percent: Provided, that at least one decayed fruit may be permitted in any sample: And provided further, that the averages for the entire lot are within the tolerances specified for the grade.	We propose to change the standards to include minimum 25 count samples, not ''packages.'' This is consistent with the recently-changed Florida Citrus Standards. Individual sample tolerances are also proposed to reflect the language and tolerances widely used in other fruit and vegetable standards.
(1) For packages which contain more than 10 pounds, and a tolerance of 10 percent or more is provided, individual packages in any lot shall have not more than one and one-half times the tolerance specified. For packages which contain more than 10 pounds and a tolerance of less than 10 percent is provided, individual packages in any lot shall have not more than double the tolerance specified, except that at least one decayed orange may be permitted in any package.	Delete.	We propose this deletion because the reference to various size package restrictions from the current standard would no longer be valid with a minimum 25 count sample.

Current standard	Proposed	Discussion
(2) For packages which contain 10 pounds or less, individual packages in any lot are not restricted as to the percentage of defects: Provided, That not more than one orange which is seriously damaged by dryness or mushy condition may be permitted in any package and, in addition, en route or at destination not more than 10 percent of the packages may have more than one decayed orange.	Delete.	We propose this deletion because the reference to various size package restrictions listed in the current standard would no longer be valid with a minimum 25 count sample.
''Standard pack.'' (a) Oranges shall be fairly uniform in size and shall be packed in boxes or cartons and arranged according to the approved and recognized methods. Each wrapped fruit shall be fairly well enclosed by its individual wrapper.	''Standard pack.'' (a) Oranges shall be fairly uniform in size and shall be packed in boxes or cartons and arranged according to the approved and recognized methods.	We propose to delete the reference to ''wrapped fruit'' because the industry no longer packs fruit in this manner.
(b) All such containers shall be tightly packed and well filled but the contents shall not show excessive or unnecessary bruising because of overfilled containers. When oranges are packed in standard nailed boxes, each box shall have a minimum bulge of 1¼ inches; when packed in cartons or in wire-bound boxes, each container shall be at least level full at time of packing.	(b) All such containers shall be tightly packed and well filled but the contents shall not show excessive or unnecessary bruising because of overfilled containers. When oranges are packed in cartons or in wire-bound boxes, each container shall be at least level full at time of packing.	We propose to delete the reference to ''nailed boxes'' because they are no longer used by the industry.
(c) ''Fairly uniform in size'' means that when oranges are packed for 113 carton count or smaller size, or equivalent sizes when packed in other containers, not more than 10 percent, by count, of the oranges in any container may vary more than five-sixteenths inch in diameter; when packed for sizes larger than 113 carton count or equivalent sizes packed in other containers, not more than 10 percent, by count, of the oranges in any container may vary more than seven-sixteenths inch in diameter.	(c) ''Fairly uniform in size'' means that when oranges are packed for 113 carton count or smaller size, or equivalent sizes when packed in other containers, not more than 10 percent, by count, of the oranges in any sample may vary more than five-sixteenths inch in diameter; when packed for sizes larger than 113 carton count or equivalent sizes packed in other containers, not more than 10 percent, by count, of the oranges in any sample may vary more than seven-sixteenths inch in diameter.	We propose to change the word ''container'' to ''sample'' to be consistent with the proposed sampling method for grade determination.
(1) ''Diameter'' means the greatest dimension measured at right angles to a line from stem to blossom end of the fruit.	No change.	N/A.
(d) In order to allow for variations incident to proper packing, when oranges are wrapped not more than 10 percent of the wrapped fruit in any container may fail to meet the requirements pertaining to wrapping; and, not more than 5 percent of the containers in any lot may fail to meet the requirements for standard pack.	(d) In order to allow for variations incident to proper packing, not more than 5 percent of the samples in any lot may fail to meet the requirements for standard pack.	We propose to delete the reference to ''wrapped fruit'' because industry no longer packs fruit in this manner; and to change the word ''container'' to ''sample'' to be consistent with the proposed sampling method.
''Standard sizing and fill.'' (a) Boxes or cartons in which oranges are not packed according to a definite pattern do not meet the requirements of standard pack, but may be certified as meeting the requirements of standard sizing and fill: Provided, That the oranges in the containers are fairly uniform in size as defined in the standard pack section: And provided further, That the contents have been properly shaken down and the container is at least level full at time of packing.	''Standard sizing and fill.'' (a) Boxes or cartons in which oranges are not packed according to a definite pattern do not meet the requirements of standard pack, but may be certified as meeting the requirements of standard sizing and fill: Provided, That the oranges in the samples are fairly uniform in size as defined in the standard pack section: And provided further, That the contents have been properly shaken down and the container is at least level full at time of packing.	We propose to change the word ''container'' to ''sample'' to be consistent with the proposed sampling method.
(b) In order to allow for variations incident to proper packing, not more than 5 percent of the containers in any lot may fail to meet the requirements of standard sizing and fill.	(b) In order to allow for variations incident to proper packing, not more than 5 percent of the samples in any lot may fail to meet the requirements of standard sizing and fill.	We propose to change the word ''container'' to ''sample'' to be consistent with the proposed sampling method.
''Standards for export.'' (a) Not more than a total of 10 percent, by count, of the oranges in any container may be soft, affected by decay, have broken skins, which are not healed, growth cracks, or be damaged by creasing or skin breakdown, or seriously damaged by split or protruding navels, or by dryness or mushy condition, except that:	''Standards for export.'' (a) Not more than a total of 10 percent, by count, of the oranges in any sample may be soft, affected by decay, have broken skins, which are not healed, growth cracks, or be damaged by creasing or skin breakdown, or seriously damaged by split or protruding navels, or by dryness or mushy condition, except that:	We propose to change the word ''container'' to ''sample'' to be consistent with the proposed sampling method.

Current standard	Proposed	Discussion
(1) Not more than one-half of 1 percent shall be allowed for oranges affected by decay;	No change.	N/A.
(2) Not more than 3 percent shall have broken skins which are not healed;	No change.	N/A.
(3) Not more than 3 percent shall have growth cracks;	No change.	N/A.
(4) Not more than 5 percent shall be soft;	No change.	N/A.
(5) Not more than 5 percent shall be damaged by creasing;	No change.	N/A.
(6) Not more than 5 percent shall be seriously damaged by split or protruding navels;	No change.	N/A.
(7) Not more than 5 percent shall be seriously damaged by dryness or mushy condition; and,	No change.	N/A.
(8) Not more than 5 percent shall be damaged by skin breakdown.	No change.	N/A.
(b) Any lot of oranges shall be considered as meeting the standards for export if the entire lot averages within the requirements specified: Provided, That no sample from the containers in any lot shall have not more than double the percentage specified for any one defect, and that not more than a total of 10 percent, by count, of the oranges in any container has any of the defects enumerated in the standards for export.	(b) Any lot of oranges shall be considered as meeting the standards for export if the entire lot averages within the requirements specified: Provided, That no sample from the containers in any lot shall have not more than double the percentage specified for any one defect, and that not more than a total of 10 percent, by count, of the oranges in any sample has any of the defects enumerated in the standards for export.	We propose to change the word ''container'' to ''sample'' to be consistent with the proposed sampling method.
''Similar varietal characteristics'' means that the oranges in any container are similar in color and type.	No change.	N/A.
''Well colored'' means that the fruit is at least light orange in color, with not more than a trace of green at the stem end, and not more than 15 percent of the remainder of the surface of the fruit shows green color.	No change.	N/A.
''Firm'' means that the fruit does not yield more than slightly to moderate pressure.	No change.	N/A.
''Well formed'' means that fruit shows the normal shape characteristic of the variety.	No change.	N/A.
''Smooth texture'' means that the skin is of fairly fine grain for the variety, the ''pebbling'' is not pronounced, and any furrows radiating from the stem end are shallow.	No change.	N/A.
''Injury'' means any defect which more than slightly affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as injury:	No change.	N/A.
(a) Split, rough, wide or protruding navels when a split is unhealed or is more than one-eighth inch in length; or when the navel protrudes beyond the general contour of the fruit; or when flush with the contour but with the opening so wide, considering the size of the fruit, or the navel growth so folded and ridged that it detracts noticeably from the appearance of the fruit;	No change.	N/A.
(b) Slight creasing which is more than barely visible, or which extends over more than 20 percent of the fruit surface;	No change.	N/A.
(c) Scars (including sprayburn and fumigation injury) which exceed the following aggregate areas of different types of scars, or a combination of two or more types of scars the seriousness of which exceeds the maximum allowed for any one type:	No change.	N/A.
(1) Scars which are very dark and which have an aggregate area exceeding that of a circle one-eighth inch in diameter;	No change.	N/A.
(2) Scars which are dark, rough or deep and which have an aggregate area exceeding that of a circle one-fourth inch in diameter;	No change.	N/A.

Current standard	Proposed	Discussion
(3) Scars which are fairly light in color, slightly rough, or with slight depth and which have an aggregate area exceeding that of a circle one-half inch in diameter; and,	No change.	N/A.
(4) Scars which are light in color, fairly smooth, with no depth and which have an aggregate area of more than 5 percent of the fruit surface;	No change.	N/A.
(d) Oil spots (oleocellosis or similar injuries) which are depressed or soft, or which have an aggregate area of more than 2½ percent of the fruit surface, or which are green and more than 4 in number;	No change.	N/A.
(e) Scale when medium or large and more than 5 are present; and,	No change.	N/A.
(f) Sunburn which appreciably changes the normal color or shape of the fruit, or which affects more than 10 percent of the fruit surface.	No change.	N/A.
	(g) Skin breakdown when exceeding that of a circle ⅛ inch in diameter.	This defect is currently being scored using the ''general definition.'' We propose to add specific scoring criteria for objective treatment of this defect.
	(h) Bruising when segment walls are collapsed, or albedo and juice sacs are ruptured.	This defect is currently being scored using the ''general definition.'' We propose to add specific scoring criteria for objective treatment of this defect.
''Fairly smooth texture'' means that the skin does not feel noticeably rough or coarse for the variety. The size of the fruit should be considered in judging texture, as large fruit is not usually as smooth as smaller fruit. It is common for the fruit to show larger and coarser ''pebbling'' on the stem end portion than on the blossom end. The presence of furrows or grooves on the stem end portion of the fruit is a common condition in certain varieties, and the fruit shall not be considered as slightly rough unless the furrows or grooves are of sufficient depth, length, and number as to materially affect the appearance and smoothness of the orange.	No change.	N/A.
''Damage'' means any defect which materially affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:	No change.	N/A.
(a) Dryness or mushy condition when affecting all segments more than one-fourth inch at stem end, or the equivalent of this amount, by volume, when occurring in other portions of the fruit;	No change.	N/A.
(b) Split, rough, wide or protruding navels when there are more than three splits, or when any split is unhealed or is more than one-fourth inch in length; or navels which flare, bulge, or protrude materially beyond the general contour of the fruit; or when the navel opening is so wide, considering the size of the fruit, or the navel growth so folded and ridged that it detracts materially from the appearance of the fruit;	No change.	N/A.
(c) Creasing which materially weakens the skin, or which extends over more than one-third of the fruit surface;	No change.	N/A.
(d) Scars (including sprayburn and fumigation injury) which exceed the following aggregate areas of different types of scars, or a combination of two or more types of scars the seriousness of which exceeds the maximum allowed for any one type:	No change.	N/A.

Current standard	Proposed	Discussion
(1) Scars which are very dark, with slight depth, and which have an aggregate area exceeding that of a circle one-fourth inch in diameter;	No change.	N/A.
(2) Scars which are very dark, with no depth, and which have an aggregate area exceeding that of a circle one-half inch in diameter;	No change.	N/A.
(3) Scars which are dark, and rough or deep, and which have an aggregate area exceeding that of a circle one-half inch in diameter;	No change.	N/A.
(4) Scars which are dark, and slightly rough or with slight depth, and which have an aggregate area exceeding that of a circle three-fourths inch in diameter;	No change.	N/A.
(5) Scars which are fairly light in color, slightly rough or with slight depth, and which have an aggregate area of more than 5 percent of the fruit surface; and,	No change.	N/A.
(6) Scars which are light in color, fairly smooth, with no depth, and which have an aggregate area of more than 10 percent of the fruit surface;	No change.	N/A.
(e) Oil spots (oleocellosis or similar injuries) which are depressed or soft, or which have an aggregate area of more than 5 percent of the fruit surface, or which are green and more than 7 in number;	No change.	N/A.
(f) Scale when medium or large and more than 3 scales are present in each of 3 circular areas 1 inch in diameter, selected as the worst infested areas, or when more than 7 scales are present in one of these areas: Provided, That scale within a circle five-eighths inch in diameter centered at the stem button or button socket shall not be considered in determining whether an orange is damaged; and;	(f) Scale when medium or large and more than 7 are present, or when medium or large scale, outside the stem button area, aggregate more than a circle 5/8 inch in diameter.	We propose to change the scoring criteria of this defect to simplify the scoring of scale and provide uniformity with other citrus standards.
(g) Sunburn which causes appreciable flattening of the fruit, drying or darkening of the skin, or affects more than 25 percent of the fruit surface.	No change.	N/A.
	(h) Skin breakdown when exceeding that of a circle ¼ inch in diameter.	This defect is currently being scored using the ''general definition.'' We propose to add specific scoring criteria for objective treatment of this defect.
	(i) Bruising when segment walls are collapsed, or albedo and juice sacs are ruptured.	This defect is currently being scored using the ''general definition.'' We propose to add specific scoring criteria for objective treatment of this defect.
''Fairly well colored'' means that the yellow or orange color predominates on the fruit.	No change.	N/A.
''Fairly firm'' means that the fruit may yield to moderate pressure but is not soft.	No change.	N/A.
''Fairly well formed'' means that the fruit is not of the shape characteristic of the variety but is not decidedly flattened, pointed, extremely elongated, or otherwise badly deformed.	No change.	N/A.
Slightly rough texture'' means that the skin is not decidedly rough, badly folded, badly ridged, or decidedly lumpy. Heavily ''pebbled'' skin shall be considered as slightly rough.	No change.	N/A.
''Serious damage'' means any defect which seriously affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as serious damage:	No change.	N/A.
(a) Dryness or mushy condition when affecting all segments more than one-half inch at stem end, or the equivalent of this amount, by volume, when occurring in other portions of the fruit;	No change.	N/A.

Current standard	Proposed	Discussion
(b) Split or protruding navels when any split is unhealed or is more than one-half inch in length, or when two or more splits aggregate more than 1 inch in length; or navels which protrude seriously beyond the general contour of the fruit; or when the navel opening is so wide, considering the size of the fruit, or the navel growth so badly folded and ridged that it detracts seriously from the appearance of the fruit;	No change.	N/A.
(c) Creasing which seriously weakens the skin, or which is distributed over practically the entire fruit surface;	No change.	N/A.
(d) Scars (including sprayburn and fumigation injury) which exceed the following aggregate areas of different types of scars, or a combination of two or more types of scars the seriousness of which exceeds the maximum allowed for any one type:	No change.	N/A.
(1) Scar which are very dark, very rough or very deep, and which have an aggregate area of more than 5 percent of the fruit surface;	No change.	N/A.
(2) Scars which are dark, rough or deep, and which have an aggregate area of more than 10 percent of the fruit surface;	No change.	N/A.
(3) Scars which are fairly light in color, slightly rough or of slight depth and which have an aggregate area of more than 15 percent of the fruit surface; and,	No change.	N/A.
(4) Scars which are light in color, fairly smooth, with no depth, and which have an aggregate area of more than 25 percent of the fruit surface;	No change.	N/A.
(e) Oil spots (oleocellosis or similar injuries) which are depressed or soft, or which have an aggregate area of more than 10 percent of the fruit surface;	No change.	N/A.
(f) Scale when medium or large and more than 9 scales are present in each of 3 circular areas 1 inch in diameter, selected as the worst infested areas, or if more than 19 scales are present in one of these areas: Provided, That scale within a circle five-eighths inch in diameter centered at the stem button or button socket shall not be considered in determining whether an orange is seriously damaged; and,	(f) Scale when medium or large and when aggregating more than a circle ¾ inch in diameter.	We propose to change the scoring criteria of this defect to simplify the scoring of scale and provide uniformity with other citrus standards.
(g) Sunburn which causes decided flattening of the fruit, drying or dark discoloration of the skin, or which affects more than one-third of the fruit surface.	No change.	N/A.
	(h) Skin breakdown when exceeding that of a circle ⅝ inch in diameter.	This defect is currently being scored using the ''general definition.'' We propose to add specific scoring criteria for objective treatment of this defect.
	(i) Bruising when fruit has been split open, peel is badly watersoaked following bruising or albedo and juice sacs are ruptured causing a mushy condition affecting all segments more than ¾ inch at bruised area or the equivalent of this amount, by volume, when affecting more than one area on the fruit.	This defect is currently being scored using the ''general definition.'' We propose to add specific scoring criteria for objective treatment of this defect.

Current standard	Proposed	Discussion
	Note: All references in this standard to area, aggregating area, or length are based on an orange 2⅞ inches in diameter, allowing proportionately greater areas on larger fruit and lesser areas on smaller fruit.	Currently, the standard does not state whether defects are based on a specific size fruit; or if greater defective areas are allowed on larger fruit and lesser areas on smaller fruit. Many fruit and vegetable standards contain this distinction. To clarify the issue and to standardize with other fruit and vegetable standards, we propose to include this statement.
United States Standards for Grades of Grapefruit (California and Arizona)		
''U.S. Fancy'' shall consist of grapefruit of similar varietal characteristics which are mature, well colored, firm, well formed, of smooth texture for the variety, and fairly thin skinned; free from decay, broken skins which are not healed, hard or	No change.	N/A.
dry skins, bruises (except those incident to proper handling and packing), dryness or mushy condition, and from injury caused by sprayburn, fumigation, exanthema, scars, green spots, scale, sunburn,	dry skins, dryness or mushy condition, and free from injury caused by bruises, sprayburn, fumigation, exanthema, scars, green spots, scale, sunburn,	We propose to change the phrase ''free from bruises'' to ''free from injury by bruises'' to be more consistent with other fruit and vegetable standards. Typically, bruising is defined under the definitions of injury, damage and serious damage. As proposed, when bruising is encountered in the U.S. Fancy grade, it will be considered injury.
sprouting, dirt or other foreign materials, disease, insects or mechanical or other means. Stems shall be properly clipped. (See ''Tolerances'')	oil spots, skin breakdown, sprouting, dirt or other foreign materials, disease, insects or mechanical or other means. (See ''Tolerances'')	We propose to add ''free from injury by'' to the defects skin breakdown and oil spots to be more consistent with other fruit and vegetable standards. These defects are currently scored based on the ''general definition.'' We also propose to delete the phrase ''stems shall be properly clipped.'' Present harvesting and packing techniques remove all stems from the fruit, making this requirement unnecessary.
''U.S. No. 1'' shall consist of grapefruit of similar varietal characteristics which are mature, fairly well colored, firm, well formed, of fairly smooth texture for the variety, and not excessively thick skinned; free from decay, broken skins which are not healed, hard or	No change.	N/A.
dry skins, bruises (except those incident to proper handling and packing), and from damage caused by dryness or mushy condition, sprayburn, fumigation, exanthema, scars, green spots, scale, sunburn	dry skins, and free from damage caused by bruises, dryness or mushy condition, sprayburn, fumigation, exanthema, scars, green spots, scale, sunburn	We propose to change the phrase ''free from bruises'' to ''free from damage by bruises'' which is more consistent with other fruit and vegetable standards. Typically, bruising is defined under the definitions of injury, damage and serious damage. As proposed, when bruising is encountered in the U.S. No. 1 grade, it will be considered damage.
sprouting, dirt or other foreign materials, disease, insects, or mechanical or other means. Stems shall be properly clipped. (See ''Tolerances'')	oil spots, skin breakdown, sprouting, dirt or other foreign materials, disease, insects or mechanical or other means. (See ''Tolerances'')	We propose to add ''free from damage by'' to the defects skin breakdown and oil spots to be more consistent with other fruit and vegetable standards. These defects are currently scored based on the ''general definition.'' We also propose to delete the phrase ''stems shall be properly clipped.'' Present harvesting and packing techniques remove all stems from the fruit, making this requirement unnecessary.
''U.S. No. 2'' shall consist of grapefruit of similar varietal characteristics which are mature, slightly colored, fairly firm, fairly well formed, and not decidedly rough; free from decay, broken skins which are not healed, hard or dry skins, and from serious damage caused by bruises, dryness or mushy condition, sprayburn, fumigation, exanthema, scars, green spots, scale, sunburn	No change.	N/A.

Current standard	Proposed	Discussion
sprouting, dirt or other foreign materials, disease, insects, or mechanical or other means. Stems shall be properly clipped. (See ''Tolerances'')	oil spots, skin breakdown, sprouting, dirt or other foreign materials, disease, insects or mechanical or other means. (See ''Tolerances'')	We propose to add ''free from serious damage by'' to the defects skin breakdown and oil spots. These defects are currently scored based on the ''general definition.'' We propose to add specific scoring criteria for objective treatment of these defects. We also propose to delete the phrase ''stems shall be properly clipped.'' Present harvesting and packing techniques remove all stems from the fruit, making this requirement unnecessary.
''U.S. Combination grade.'' Any lot of grapefruit may be designated ''U.S. Combination'' when not less than 40 percent, by count, of the fruits in each container meet the requirements of U.S. No. 1 grade and the remainder U.S. No. 2 grade. (See ''Tolerances'')	''U.S. Combination grade'' shall consist of a combination of U.S. No. 1 and U.S. No. 2 grapefruit: Provided, That at least 40 percent, by count, of the grapefruit in each lot shall meet the requirements of the U.S. No. 1 grade. (See ''Tolerances'')	We propose to re-word the requirements of this grade to make it consistent with other commodities containing a Combination grade.
''U.S. No. 3'' shall consist of grapefruit of similar varietal characteristics which are mature, slightly colored, which may be slightly spongy, misshapen, and rough but not seriously lumpy; which are free from decay, broken skins which are not healed, hard or dry	No change.	N/A.
skins, and from serious damage caused by bruises, dryness or mushy condition, and from very serious damage caused by sprayburn, fumigation, exanthema, scars, green spots, scale, sunburn	skins, and free from very serious damage caused by bruises, dryness or mushy condition, sprayburn, fumigation, exanthema, scars, green spots, scale, sunburn, oil spots, skin breakdown,	We propose to change the phrases ''free from serious damage by bruises'' and ''free from dryness or mushy condition'' to ''free from very serious damage by bruises, dryness or mushy condition.'' In other citrus standards, defects scored against the U.S. No. 3 grade are typically ''very serious damage.'' This revision will make it more consistent with those standards. We also propose to add the phrase ''free from very serious damage by skin breakdown and oil spots.'' These defects are currently being scored based on the ''general definition.'' We propose to add specific scoring criteria for objective treatment of these defects.''
sprouting, dirt or other foreign materials, disease, insects or mechanical or other means. Stems shall be properly clipped. (See ''Tolerances'')	sprouting, dirt or other foreign materials, disease, insects or mechanical or other means. (See ''Tolerances'')	We propose to delete the phrase ''stems shall be properly clipped.'' Present harvesting and packing techniques remove all stems from the fruit, making this requirement unnecessary.
''Unclassified'' shall consist of grapefruit which have not been classified in accordance with any 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.	Delete.	When changing or updating standards in recent years, references to ''Unclassified'' have been removed in an attempt to eliminate the confusion this term creates. People have incorrectly assumed that ''Unclassified'' is an actual grade name; it is not. To avoid further confusion, it is proposed that all references to this term be eliminated.
''Tolerances.'' In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the tolerances set forth in the U.S. Fancy, U.S. No. 1, U.S. No. 2, U.S. No. 3 and U.S. Combination grades are provided as specified:	''Tolerances.'' In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the tolerances, by count, based on a minimum 25 count sample, set forth in the U.S. Fancy, U.S. No. 1, U.S. No. 2, U.S. No. 3 and U.S. Combination grades are provided as specified:	The proposed addition of the phrase ''a minimum 25 count sample'' establishes a basis for uniform sampling. Other citrus standards (Florida), at industry's request, have recently been changed to include the minimum 25 count sample. This would make the citrus standards more uniform regarding sampling. This change also is consistent with the industry's request.

Current standard	Proposed	Discussion
''U.S. Fancy, U.S. No. 1, U.S. No. 2 and U.S. No. 3 grades.'' Not more than 10 percent, by count, of the fruit in any lot may fail to meet the requirements of the specified grade, other than for color, but not more than one-twentieth of this amount, or one-half of 1 percent, shall be allowed for decay at shipping point: Provided, That an additional tolerance of 2½ percent, or a total of not more than 3 percent, shall be allowed for decay en route or at destination. In addition, not more than 10 percent, by count, of the fruit in any lot may not meet the requirements relating to color.	''U.S. Fancy, U.S. No. 1, and U.S. No. 2 grades.'' For defects at shipping point. Not more than 10 percent, by count, of the grapefruit in any lot may fail to meet the requirements relating to color. In addition, not more than 10 percent, by count, of the grapefruit in any lot may fail to meet the remaining requirements of the specified grade, included in this amount not more than 5 percent shall be allowed for defects causing very serious damage, included in this latter amount not more than 1 percent for decay.	We propose to establish separate ''Shipping Point'' tolerances to standardize them with other fruit and vegetable standards. A tolerance for very serious damage and a ''whole number'' decay tolerance are also proposed. Tolerances for very serious damage are part of all other standards that contain a No. 3 grade and a whole number decay tolerance at shipping point is included in practically all other fresh fruit and vegetable grade standards. The current decay tolerance of ''not more than one-twentieth of (10%), or one-half of 1 percent'' may be a confusing concept to an industry which is accustomed to ''whole'' percentage numbers on inspection certificates. Normally, when dealing with defect percentages ending in fractional amounts, AMS inspectors ''round up'' percentages ending in .5 or more and ''round down'' those less than .5. The current citrus standards included in this Notice are an exception to this procedure. Changing the one-half of 1 percent tolerance to 1 percent will eliminate industry's confusion on this issue and mirror what is currently contained in many fruit and vegetable standards.
	''U.S. Fancy, U.S. No. 1, and U.S. No. 2 grades.'' For defects en route or at destination. Not more than 10 percent, by count, of the grapefruit in any lot may fail to meet the requirements relating to color. In addition, not more than 12 percent, by count, of the grapefruit in any lot may fail to meet the remaining requirements of the specified grade: Provided, that included in this amount not more than the following percentages shall be allowed for defects listed: 10 percent for fruit having permanent defects; or 7 percent for defects causing very serious damage, including therein not more than 5 percent for very serious damage by permanent defects and not more than 3 percent for decay.	We propose to establish ''En Route or At Destination'' tolerances to be more consistent with other fruit and vegetable standards. This proposal includes adding separate tolerances for permanent defects; for any defects causing very serious damage; and for total defects. The decay tolerance, which remains at 3 percent, is re-worded for clarity.
	''U.S. No. 3 grade.'' For defects at shipping point. Not more than 10 percent, by count, of the grapefruit in any lot may fail to meet the requirements relating to color. In addition, not more than 10 percent, by count, of the grapefruit in any lot may fail to meet the remaining requirements of the specified grade, included in this amount not more than 1 percent for decay	We propose to establish separate tolerances at ''Shipping Point'' to be more consistent with other fruit and vegetable standards. Also included is a 1 percent shipping point decay tolerance which is commonly found in other citrus standards.
	''U.S. No. 3 grade.'' For defects en route or at destination. Not more than 10 percent, by count, of the grapefruit in any lot may fail to meet the requirements relating to color. In addition, not more than 12 percent, by count, of the grapefruit in any lot may fail to meet the remaining requirements of the specified grade: Provided, that included in this amount not more than the following percentages shall be allowed for defects listed: 10 percent for fruit having permanent defects; or not more than 3 percent for decay.	We propose to establish separate tolerances ''En Route or at Destination'' to be more consistent with other fruit and vegetable standards. Included is a tolerance for permanent defects and a total defects tolerance. The decay tolerance would remain at 3 percent.

Current standard	Proposed	Discussion
''U.S. Combination grade.'' Not more than 10 percent, by count, of the fruit in any lot may fail to meet the requirements of this grade, other than for color, but not more than one-twentieth of this amount, or one-half of 1 percent, shall be allowed for decay at shipping point: Provided, That an additional tolerance of 2½ percent, or a total of not more than 3 percent, shall be allowed for decay en route or at destination. This 3 percent tolerance may be used to reduce the percentage of U.S. No. 1 grade required in the combination, provided the affected fruits meet the requirements of the U.S. No. 1 grade in other respects. In addition, not more than 10 percent, by count, of the fruit in any lot may not meet the requirements of the U.S. No. 2 grade for color.	''U.S. Combination grade.'' For defects at shipping point. Not more than 10 percent, by count, of the grapefruit in any lot may fail to meet the requirements of the U.S. No. 2 grade relating to color. In addition, not more than 10 percent, by count, of the grapefruit in any lot may fail to meet the remaining requirements of the U.S. No. 2 grade, included in this amount not more than 5 percent for very serious damage, included in this latter amount not more than 1 percent for decay.	We propose to establish separate tolerances at ''Shipping Point'' to be more consistent with other fruit and vegetable standards. This proposal includes adding separate tolerances for permanent defects; for any defects causing very serious damage; and for total defects. The decay tolerance is also changed to 1 percent. These tolerances are commonly found in other citrus standards.
	''U.S. Combination grade.'' For defects en route or at destination. Not more than 10 percent, by count, of the grapefruit in any lot may fail to meet the requirements of the U.S. No. 2 grade relating to color. In addition, not more than 12 percent, by count, of the grapefruit in any lot may fail to meet the remaining requirements of the U.S. No. 2 grade: Provided, that included in this amount not more than the following percentages shall be allowed for defects listed: 10 percent for fruit having permanent defects; or 7 percent for defects causing very serious damage, including therein not more than 5 percent for very serious damage by permanent defects and not more than 3 percent for decay.	We propose to establish ''En Route or At Destination'' tolerances to be more consistent with other fruit and vegetable standards. The decay tolerance, which remains at 3 percent, is re-worded for clarity.
No part of any tolerance, other than that for decay, shall be allowed to reduce for the lot as a whole the percentage of U.S. No. 1 in the combination, but individual containers may have not more than a total of 10 percent less than the percentage of U.S. No. 1 specified: Provided, That the entire lot averages within the percentage specified.	''U.S. Combination grade.'' For defects at shipping point and en route or at destination. No part of any tolerance shall be allowed to reduce for the lot as a whole, the 40 percent of U.S. No. 1 grapefruit required in the U.S. Combination grade, but individual samples may have not less than 30 percent less of U.S. No. 1 required: Provided, That the entire lot averages within the percentage specified.	We propose to change the word ''container'' to ''sample'' to be consistent with the proposed sampling method for grade determination. We also propose to re-word this section to make it consistent with other fruit and vegetable standards including those listed in this Notice.
''Application of tolerances to individual packages.'' (a) The contents of individual packages in the lot, based on sample inspection, are subject to the following limitation: Provided, That the averages for the entire lot are within the tolerances specified for the grade.	''Application of tolerances.'' Individual samples, based on a minimum 25 count, are subject to the following limitations, unless otherwise specified. Individual samples shall have not more than one and one-half times a specified tolerance of 10 percent or more, and not more than double a specified tolerance of less than 10 percent: Provided, that at least one decayed fruit may be permitted in any sample: And provided further, that the averages for the entire lot are within the tolerances specified for the grade.	We propose to change the standards to include minimum 25 count samples, not ''packages.'' This is consistent with the recently-changed Florida Citrus Standards. Individual sample tolerances are also proposed to reflect the language and tolerances widely used in other fruit and vegetable standards.
(1) For packages which contain more than 25 pounds, and a tolerance of 10 percent or more is provided, individual packages in any lot shall have not more than one and one-half times the tolerance specified. For packages which contain more than 25 pounds and a tolerance of less than 10 percent is provided, individual packages in any lot shall have not more than double the tolerance specified, except that at least one decayed or very seriously damaged fruit may be permitted in any package.	Delete.	We propose this deletion because the reference to various size package restrictions from the current standard would no longer be valid with a minimum 25 count sample.

Current standard	Proposed	Discussion
(2) For packages which contain 25 pounds or less, individual packages in any lot are not restricted as to the percentage of defects: Provided, That not more than one grapefruit which is seriously damaged by dryness or mushy condition or very seriously damaged by other means may be permitted in any package and, in addition, en route or at destination not more than 10 percent of the packages may have more than one decayed fruit.	Delete.	We propose this deletion because the reference to various size package restrictions from the current standard would no longer be valid with a minimum 25 count sample.
''Standard pack.'' (a) Grapefruit shall be fairly uniform in size, and, when packed in boxes, shall be arranged according to the approved and recognized methods. Each wrapped fruit shall be fairly well wrapped.	''Standard pack.'' (a) Grapefruit shall be fairly uniform in size, and, when packed in boxes, shall be arranged according to the approved and recognized methods.	We propose to delete the reference to ''wrapped fruit'' because the industry no longer packs fruit in this manner.
(b) All packages shall be tightly packed and well filled but the contents shall not show excessive or unnecessary bruising because of overfilled packages.	No change.	N/A.
(c) When packed in standard nailed boxes, grapefruit shall show a minimum bulge of 2 inches, except that grapefruit of a size 80 size or smaller need only show a bulge of 1½ inches.	Delete.	We propose to delete the reference to ''nailed boxes'' as they are no longer used by the industry.
(d) ''Fairly uniform in size'' means that not more than 5 percent, by count, of the fruit in any container may be more than one standard size larger or smaller than the standard size for the count packed.	(d) ''Fairly uniform in size'' means that not more than 5 percent, by count, of the fruit in any sample may be more than one standard size larger or smaller than the standard size for the count packed.	We propose to change the word ''container'' to ''sample'' to be consistent with the proposed sampling method for grade determination.
(e) Example of standard size grapefruit: The standard size grapefruit for a 64 count is that size grapefruit which will pack tightly 64 grapefruit of uniform size when packed according to the approved and recognized method.	No change.	N/A.
(f) In order to allow for variations, incident to proper packing, not more than 5 percent of the packages in any lot may not meet the requirements of standard pack.	(f) In order to allow for variations, incident to proper packing, not more than 5 percent of the samples in any lot may fail to meet the requirements of standard pack.	We propose to change the word ''container'' to ''sample'' to be consistent with the proposed sampling method for grade determination.
''Standards for export.'' (a) Not more than a total of 10 percent, by count, of the grapefruit in any container may be soft, affected by decay, damaged by skin breakdown, have broken skins which are not healed, or be seriously damaged by dryness or mushy condition, except that:	''Standards for export.'' (a) Not more than a total of 10 percent, by count, of the grapefruit in any sample may be soft, affected by decay, damaged by skin breakdown, have broken skins which are not healed, or be seriously damaged by dryness or mushy condition, except that:	We propose to change the word ''container'' to ''sample'' to be consistent with the proposed sampling method for grade determination.
(1) Not more than one-half of 1 percent shall be allowed for grapefruit affected by decay.	No change.	N/A.
(2) Not more than 3 percent shall have broken skins which are not healed.	No change.	N/A.
(3) Not more than 5 percent shall be soft.	No change.	N/A.
(4) Not more than 5 percent shall be seriously damaged by dryness or mushy condition.	No change.	N/A.
(5) Not more than 5 percent shall be damaged by skin breakdown.	No change.	N/A.
(b) Any lot of grapefruit shall be considered as meeting the standards for export if the entire lot averages within the requirements specified: Provided, That no sample from the containers in any lot shall have more than double the percentage specified for any one defect, and that not more than a total of 10 percent, by count, of the grapefruit in any container has any of the defects enumerated in the standards for export.	(b) Any lot of grapefruit shall be considered as meeting the standards for export if the entire lot averages within the requirements specified: Provided, That no sample from the containers in any lot shall have more than double the percentage specified for any one defect, and that not more than a total of 10 percent, by count, of the grapefruit in any sample has any of the defects enumerated in the standards for export.	We propose to change the word ''container'' to ''sample'' to be consistent with the proposed sampling method for grade determination.
''Similar varietal characteristics'' means that the fruits in any container are similar in color and type.	No change.	N/A.
''Well colored'' means that the fruit is yellow in color, with not more than a trace of green.	No change.	N/A.

Current standard	Proposed	Discussion
''Firm'' means that the fruit is not soft or noticeably wilted or flabby. The skin may feel slightly springy or spongy.	No change.	N/A.
''Well formed'' means that the fruit shows the normal shape characteristic of the variety.	No change.	N/A.
''Smooth'' means that the skin is of fairly fine grain, the ''pebbling'' is not pronounced, and any furrows radiating from the stem end are short and shallow.	''Smooth texture'' means that the skin is of fairly fine grain, the ''pebbling'' is not pronounced, and any furrows radiating from the stem end are short and shallow.	We propose to change ''Smooth'' to ''Smooth texture'' to make it consistent with the other citrus standards.
''Fairly thin skinned'' means that the skin thickness does not average more than three-eighths of an inch, on a central cross section, in sizes 100 or smaller, or more than seven-sixteenths of an inch in sizes larger than 100.	''Fairly thin skinned'' means that the skin thickness does not average more than ½ of an inch, on a central cross section, on a grapefruit 4⅛ inches in diameter.	We propose to change the size reference from ''100 size'' to ''4⅛ inches'' in diameter.'' This will provide a standard measurement for determining defects.
''Injury'' means any defect which more than slightly affects the appearance, or edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as injury:	No change.	N/A.
(a) Sprayburn which changes the color to such an extent that the appearance of the fruit is noticeably injured, or which causes scarring that aggregates more than one-half inch in diameter.	No change.	N/A.
(b) Fumigation injury which noticeably detracts from the appearance of the fruit, or which occurs as small, thinly scattered spots over more than 10 percent of the fruit surface, or as solid or depressed scarring which aggregates more than one-half of an inch in diameter.	No change.	N/A.
(c) Exanthema which noticeably detracts from the appearance of the fruit, or which occurs as small, thinly scattered spots over more than 10 percent of the fruit surface, or as solid scarring which aggregates more than one-half of an inch in diameter.	No change.	N/A.
(d) Scars which are very rough or very deep; or scars which are very dark when more than one-fourth of an inch in diameter.	No change.	N/A.
(e) Scars which are dark, rough, or deep and aggregate more than one-half of an inch in diameter.	No change.	N/A.
(f) Scars which are fairly light in color, slightly rough, or of slight depth and aggregate more than 5 percent of the fruit surface.	No change.	N/A.
(g) Scars which are light in color, fairly smooth, with no depth and aggregate more than 10 percent of the fruit surface.	No change.	N/A.
(i) Scale, when more than 5 medium to large California red or purple scale are adjacent to the ''button'' at the stem end, or scattered over the fruit, or any scale which affects the appearance of the fruit to a greater extent.	No change.	N/A.
(j) Sunburn which appreciably changes the normal color or shape of the fruit, or affects more than 10 percent of the fruit surface.	No change.	N/A.
	(k) Green spots, oil spots (oleocellosis) or other similar injuries which are depressed or soft, or which have an aggregate area of more than 2½ percent of the fruit surface, or which are green and more than ¼ in number.	This defect is currently being scored based on the ''general definition.'' We propose to add specific scoring criteria for objective treatment of this defect.
	(l) Skin breakdown when exceeding that of a circle ¼ inch in diameter.	This defect is currently being scored based on the ''general definition.'' We propose to add specific scoring criteria for objective treatment of this defect.
	(m) Bruising when segment walls are collapsed, or albedo and juice sacs are ruptured.	This defect is currently being scored based on the ''general definition.'' We propose to add specific scoring criteria for objective treatment of this defect.

Current standard	Proposed	Discussion
''Fairly well colored'' means that yellow color predominates on the fruit and that the fruit is free from distinctly green streaks and distinctly green blotches.	No change.	N/A.
''Fairly smooth'' means that the skin does not feel noticeably rough or coarse. The size of the fruit should be considered in judging the texture, as large fruit is not usually as smooth as the small. It is common for the fruit to show larger and coarser ''pebbling'' on the stem end portion than on the blossom end. Slight furrows or grooves which may be present on the stem end portion of the fruit shall not be considered as slightly rough unless they are of sufficient depth, length, and number to materially affect the appearance and smoothness of the grapefruit.	''Fairly smooth texture'' means that the skin does not feel noticeably rough or coarse. The size of the fruit should be considered in judging the texture, as large fruit is not usually as smooth as the small. It is common for the fruit to show larger and coarser ''pebbling'' on the stem end portion than on the blossom end. Slight furrows or grooves which may be present on the stem end portion of the fruit shall not be considered as slightly rough unless they are of sufficient depth, length, and number to materially affect the appearance and smoothness of the grapefruit.	We propose to change ''Fairly smooth'' to ''Fairly smooth texture'' to make it consistent with the other citrus standards.
''Excessively thick skinned'' means that the skin thickness averages more than seven-sixteenths of an inch, on a central cross section, in sizes 100 or smaller, or more than one-half of an inch in sizes larger than 100.	''Excessively thick skinned'' means that the skin thickness averages more than ⅝ of an inch, on a central cross section, on a grapefruit 4⅛ inches in diameter.	We propose to change the size reference from ''100 size'' to ''4⅛ inches'' in diameter. This will provide a standard measurement for determining defects.
''Damage'' means any injury which materially affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:	No change.	N/A.
(a) Dryness or mushy condition, when affecting all segments more than one-fourth of an inch at the stem end, or the equivalent of this amount by volume, when occurring in other portions of the fruit.	No change.	N/A.
(b) Sprayburn which changes the color to such an extent that the appearance of the fruit is materially injured, or which causes scarring that aggregates more than three-fourths of an inch in diameter.	No change.	N/A.
(c) Fumigation injury which materially detracts from the appearance of the fruit, or which occurs as small, thinly scattered spots over more than 25 percent of the fruit surface, or as solid scarring or depressions which aggregate more than three-fourths of an inch in diameter.	No change.	N/A.
(d) Exanthema which material detracts from the appearance of the fruit, or which occurs as small, thinly scattered spots over more than 25 percent of the fruit surface, or as solid scarring, that is not cracked, which aggregates more than three-fourths of an inch in diameter.	No change.	N/A.
(e) Scars which are very deep; or scars which are very rough or very dark and aggregate more than one-half of an inch in diameter.	No change.	N/A.
(f) Scars which are dark, rough or deep and aggregate more than three-fourths of an inch in diameter.	No change.	N/A.
(g) Scars which are fairly light in color, slightly rough, or of slight depth and aggregate more than 10 percent of the fruit surface.	No change.	N/A.
(h) Scars which are light colored, fairly smooth, with no depth and aggregate more than 15 percent of the fruit surface.	No change.	N/A.
(i) Green spots which are depressed or soft, or more than seven in number, or which aggregate more than 5 percent of the fruit surface.	(i) Green spots, oil spots (oleocellosis) or other similar injuries which are depressed or soft, or which have an aggregate area of more than 5 percent of the fruit surface, or which are green and more than 7 in number.	We propose to score Green spots and oil spots using the same criteria. These are similar defects and scoring is comparable in other citrus standards.

Current standard	Proposed	Discussion
(j) Scale, when more than 10 medium to large California red or purple scale are adjacent to the ''button'' at the stem end, or scattered over the fruit, or any scale which affects the appearance of the fruit to a greater extent.	No change.	N/A.
(k) Sunburn which causes appreciable flattening of the fruit, drying or darkening of the skin, or affects more than 25 percent of the fruit surface.	No change.	N/A.
	(l) Skin breakdown when exceeding that of a circle ⅜ inch in diameter.	This defect is currently being scored based on the ''general definition.'' We propose to add specific scoring criteria for objective treatment of this defect.
	(m) Bruising when segment walls are collapsed, or albedo and juice sacs are ruptured.	This defect is currently being scored based on the ''general definition.'' We propose to add specific scoring criteria for objective treatment of this defect.
''Slightly colored'' means that sufficient yellow color is distributed over the fruit surface and, when blended with the green color present, is equivalent to 25 percent of full yellow color characteristic of the variety.	No change.	N/A.
''Fairly firm'' means that the fruit may be slightly soft but is not decidedly flabby. The skin may be thick and slightly puffy.	No change.	N/A.
''Fairly well formed'' means that the fruit is not materially flattened, materially pointed, extremely elongated, or otherwise decidedly deformed.	No change.	N/A.
''Decidedly rough'' means that the skin is materially rough, materially lumpy, decidedly folded, or decidedly ridged.	No change.	N/A.
''Serious damage'' means any injury which seriously affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect; shall be considered as serious damage:	No change.	N/A.
(a) Dryness or mushy condition, when affecting all segments more than one-half of an inch at the stem end, or the equivalent of this amount, by volume, when occurring in other portions of the fruit.	No change.	N/A.
(b) Sprayburn which changes the color to such an extent that the appearance of the fruit is seriously injured, or which causes scarring that aggregates more than 10 percent of the fruit surface.	No change.	N/A.
(c) Fumigation injury which occurs as small, thinly scattered spots over more than one-half of the fruit surface, or solid scarring of depressions which aggregate more than 5 percent of the fruit surface.	No change.	N/A.
(d) Exanthema which occurs as small, thinly scattered spots over more than one-half of the fruit surface, or solid scarring that is not cracked, which aggregates more than 5 percent of the fruit surface.	No change.	N/A.
(e) Scars which are very deep; or scars which are very rough or very dark and aggregate more than one inch in diameter.	No change.	N/A.
(f) Scars which are dark, rough, or deep and aggregate more than 5 percent of the fruit surface.	No change.	N/A.
(g) Scars which are fairly light in color, slightly rough or of slight depth and aggregate more than 15 percent of the fruit surface.	No change.	N/A.
(h) Scars which are light colored, fairly smooth, with no depth and aggregate more than 25 percent of the fruit surface.	No change.	N/A..

Current standard	Proposed	Discussion
(i) Green spots which are soft or aggregate more than 2 inches in diameter.	(i) Green spots, oil spots (oleocellosis) or other similar injuries which are soft, or which have an aggregate area of more than 10 percent of the fruit surface.	We propose to score Green spots and oil spots using the same criteria. These are similar defects and scoring is comparable in other citrus standards.
(j) Scale, when California red or purple scale is concentrated as a ring or blotch, or which is more than thinly scattered over the fruit surface, or any scale which affects the appearance of the fruit to a greater extent.	No change.	N/A.
(k) Sunburn which causes decided flattening of the fruit, drying or dark discoloration of the skin, or which affects more than one-third of the fruit surface.	No change.	N/A.
	(l) Skin breakdown when exceeding that of a circle ⅝ inch in diameter	This defect is currently being scored based on the ''general definition.'' We propose to add specific scoring criteria for objective treatment of this defect.
	(m) Bruising when segment walls are collapsed, or albedo is ruptured and juice sacs are ruptured.	This defect is currently being scored based on the ''general definition.'' We propose to add specific scoring criteria for objective treatment of this defect.
''Slightly spongy'' means that the fruit is puffy or slightly wilted but not decidedly flabby.	No change.	N/A.
''Misshapen'' means that the fruit is materially flattened, materially pointed, extremely elongated or otherwise decidedly deformed.	No change.	N/A.
''Very serious damage'' means any injury which very seriously affects the appearance, or the edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as very serious damage:	No change.	N/A.
(a) Sprayburn which seriously affects more than 25 percent of the fruit surface.	No change.	N/A.
(b) Fumigation injury which causes deep, rough, or dark scarring which aggregates more than 25 percent of the fruit surface.	No change.	N/A.
(c) Exanthema which aggregates more than 10 percent of the fruit surface or causes serious cracks.	No change.	N/A.
(d) Scars which are very dark, very rough, or very deep and aggregate more than 10 percent of the fruit surface.	No change.	N/A.
(e) Scars which are dark, rough or deep and aggregate more than 25 percent of the fruit surface.	No change.	N/A.
(f) Green spots which are badly sunken or soft.	(f) Green spots, oil spots (oleocellosis) or other similar injuries which are badly sunken or soft, or which have an aggregate area of more than 25 percent of the fruit surface.	We propose to score Green spots and oil spots using the same criteria. These are similar defects and scoring is comparable in other citrus standards.
(g) Scale so numerous or large that the appearance of the fruit is very seriously affected.	No change.	N/A.
(h) Sunburn which seriously affects more than one-third of the fruit surface.	No change.	N/A.
	(i) Skin breakdown when exceeding that of a circle 1¼ inches in diameter.	This defect is currently being scored based on the ''general definition.'' We propose to add specific scoring criteria for objective treatment of this defect.
	(j) Bruising when fruit has been split open, peel is badly watersoaked following bruising or albedo is ruptured and juice sacs are ruptured causing a mushy condition affecting all segments more than ¾ inch at bruised area or the equivalent of this amount, by volume, when affecting more than one area on the fruit.	This defect is currently being scored based on the ''general definition.'' We propose to add specific scoring criteria for objective treatment of this defect.

Current standard	Proposed	Discussion
	(k) Dryness or mushy condition, when affecting all segments more than three-fourths of an inch at the stem end, or the equivalent of this amount, by volume, when occurring in other portions of the fruit.	We propose to change the phrase ''free from serious damage by dryness or mushy condition'' to ''free from very serious damage by dryness or mushy condition.'' In other citrus standards, defects scored against the U.S. No. 3 grade are typically ''very serious damage.'' This change will make it consistent with those standards.
	Note: All references in this standard to area, aggregating area, or length are based on a grapefruit 4⅛ inches in diameter, allowing proportionately greater areas on larger fruit and lesser areas on smaller fruit.	Currently, the standard does not state whether defects are based on a specific size fruit; or if greater defective areas are allowed on larger fruit and lesser areas on smaller fruit. Many fruit and vegetable standards contain this distinction. To clarify the issue and to standardize with other fruit and vegetable standards, we propose to include this statement.
United States Standards for Grades of Tangerines		
''General.'' (a) The tolerances for the standards are on a container basis. However, individual packages in any lot may vary from the specified tolerances as stated below, provided the averages for the entire lot, based on sample inspection, are within the tolerances specified.	Delete.	We propose to delete this section and add an ''Application of Tolerances'' section after ''Tolerances.'' This will maintain consistency with other standards.
(b) For packages which contain more than 10 pounds and a tolerance of 10 percent or more is provided, individual packages in any lot shall have not more than one and one-half times the tolerance specified. For packages which contain more than 10 pounds and a tolerance of less than 10 percent is provided, individual packages in any lot shall have not more than double the tolerance specified except that at least one decayed or very seriously damaged fruit may be permitted in any package.	Delete.	We propose to delete this section and add an ''Application of Tolerances'' section after ''Tolerances.'' This will maintain consistency with other standards.
(c) For packages which contain 10 pounds or less, individual packages in any lot are not restricted as to the percentage of defects except that not more than one fruit which is decayed or very seriously damaged shall be allowed in any package.	Delete.	We propose to delete this section and add an ''Application of Tolerance'' section after ''Tolerances.'' This will maintain consistency with other standards.
''U.S. Fancy'' shall consist of tangerines which are mature, firm, and well formed; free from soft bruises, bird pecks, unhealed skin breaks, and decay;	''U.S. Fancy'' shall consist of tangerines which are mature, firm, and well formed; free from unhealed skin breaks, dryness or mushy condition, hard or dry skins and decay;	We propose to delete the phrase ''free from soft bruises'' and add ''free from injury by bruises'' to the listing of ''free from injury'' defects. It is consistent with other standards to define bruising separately under the definitions for injury, damage, serious damage, and very serious damage. We also propose to delete ''free from bird pecks.'' Advances in agricultural techniques have virtually eliminated this defect. Also proposed is the addition of the ''free from dryness or mushy condition'' and ''hard or dry skins'' requirements. These requirements are consistent with those contained in other citrus standards.
free from damage by ammoniation, creasing, dryness or mushy condition, green spots or oil spots, pitting, scale, sprouting, sprayburn, sunburn, unsightly discoloration, buckskin, melanose, scars, scab, dirt or other foreign materials, disease, insects, mechanical or other means.	free from injury caused by ammoniation, bruising, creasing, green spots or oil spots, skin breakdown, scale, sprouting, sprayburn, and sunburn, and free from damage caused by buckskin, melanose, scars, scab, dirt or other foreign materials, disease, insects, mechanical or other means.	We propose to delete the term ''pitting'' and replace it with the term ''skin breakdown.'' Skin breakdown is a defect included in other citrus standards to encompass several similarly appearing defects, including ''pitting.'' We also propose to delete the term ''unsightly discoloration'' to eliminate the confusion with ''discoloration''. The defect ''discoloration'' is defined in Section 51.1785. No definition for ''unsightly discoloration'' exists in the standards.

Current standard	Proposed	Discussion
(a) Each fruit in this grade shall be highly colored.	(a) Each fruit in this grade shall be well colored.	We propose this change to be more consistent with other citrus standards containing this requirement.
(b) In this grade not more than 1/10 of the surface in the aggregate of each fruit may have a light shade of brown discoloration caused by rust mite, or an equivalent in appearance to this amount when the fruit is discolored by any cause. (See ''Tolerances'')	No change.	N/A.
''U.S. No. 1'' shall consist of tangerines which are mature, firm, and well formed; free from soft bruises, bird pecks, unhealed skin breaks, and decay;	''U.S. No. 1'' shall consist of tangerines which are mature, firm, and well formed; free from unhealed skin breaks, hard or dry skins, and decay;	We propose to delete the phrase ''free from soft bruises'' and add ''free from damage by bruises'' to the listing of ''free from damage by'' defects. It is consistent with other standards to define bruising separately under the definitions for injury, damage, serious damage, and very serious damage. We also propose to delete the phrase ''free from bird pecks.'' Advances in agricultural techniques have virtually eliminated this defect. Also proposed is the addition of the requirement ''free from hard or dry skins.'' This requirement is consistent with those contained in other citrus standards.
free from damage by ammoniation, creasing, dryness or mushy condition, green spots or oil spots, pitting, scale, sprouting, sprayburn, sunburn, unsightly discoloration, buckskin, melanose, scars, scab, dirt or other foreign materials, disease, insects, mechanical or other means.	free from damage by ammoniation, bruising, creasing, dryness or mushy condition, green spots or oil spots, skin breakdown, scale, sprouting, sprayburn, sunburn, buckskin, melanose, scars, scab, dirt or other foreign materials, disease, insects, mechanical or other means.	We propose to delete the term ''pitting'' and replace it with the term ''skin breakdown.'' Skin breakdown is a defect included in other citrus standards to encompass several similarly appearing defects, including ''pitting.'' We also propose to delete the term ''unsightly discoloration'' to eliminate the confusion with ''discoloration''. The defect ''discoloration'' is defined in Section 51.1785. No definition for ''unsightly discoloration'' exists in the standards.
(a) Each fruit of this grade shall be fairly well colored.	No change.	N/A.
(b) In this grade not more than one-third of the surface in the aggregate of each fruit may have a light shade of brown discoloration caused by rust mite, or an equivalent in appearance to this amount when the fruit is discolored by any cause. (See ''Tolerances'')	No change.	N/A.
''U.S. No. 1 Bronze.'' The requirements for this grade are the same as for U.S. No. 1 except for discoloration. In this grade at least 75 percent, by count, of the fruit shall show some discoloration, and more than 20 percent, by count, of the fruit shall have more than one-third of the surface of each fruit affected with bronzed russeting: Provided, That no discoloration that exceeds the amount allowed in the U.S. 1 grade shall be permitted unless such discoloration is caused by thrip or wind scars, or rust mite. (See ''Tolerances'')	No change.	N/A.
	''U.S. Combination'' consists of a combination of U.S. No. 1 and U.S. No. 2 tangerines: Provided, That at least 40 percent, by count, of the tangerines in each lot shall meet the requirements of the U.S. No. 1 grade. (See ''Tolerances'')	We propose the addition of the Combination grade to make it consistent with other standards.

Current standard	Proposed	Discussion
''U.S. No. 2'' shall consist of tangerines which are mature, fairly firm, and fairly well formed; free from soft bruises, bird pecks, unhealed skin breaks, and decay;	''U.S. No. 2'' shall consist of tangerines which are mature, fairly firm, and fairly well formed; free from unhealed skin breaks, hard or dry skins, and decay;	We propose to delete the phrase ''free from soft bruises'' and add ''free from serious damage by bruises'' to the listing of ''free from serious damage by'' defects. It is consistent with other standards to define bruising separately under the definitions for injury, damage, serious damage, and very serious damage. We also propose to delete the phrase ''free from bird pecks.'' Advances in agricultural techniques have virtually eliminated this defect. Also proposed is the addition of the requirement ''free from hard or dry skins.'' This requirement is consistent with those contained in other citrus standards.
free from serious damage by ammoniation, creasing, dryness or mushy condition, green spots or oil spots, pitting, scale, sprouting, sprayburn, sunburn, unsightly discoloration, buckskin, melanose, scars, scab, dirt or other foreign materials, disease, insects, mechanical or other means.	free from serious damage by ammoniation, bruising, creasing, dryness or mushy condition, green spots or oil spots, skin breakdown, scale, sprouting, sprayburn, sunburn, buckskin, melanose, scars, scab, dirt or other foreign materials, disease, insects, mechanical or other means.	We propose to delete the term ''pitting'' and replace it with the term ''skin breakdown.'' Skin breakdown is a defect included in other citrus standards to encompass several similarly appearing defects, including ''pitting.'' We also propose to delete the term ''unsightly discoloration'' to eliminate the confusion with ''discoloration''. The defect ''discoloration'' is defined in Section 51.1785. No definition for ''unsightly discoloration'' exists in the standards.
(a) Each fruit of this grade shall be reasonably well colored.	No change.	N/A.
(b) In this grade not more than two-thirds of the surface in the aggregate of each fruit may be affected with light brown discoloration, or may have the equivalent to this amount in appearance when the fruit has lighter or darker shades of discoloration. (See ''Tolerances'')	No change.	N/A.
''U.S. No 2. Russet.'' The requirements for this grade are the same as for U.S. No. 2 except that more than 20 percent, by count, of the fruits shall have in excess of two-thirds of the surface in the aggregate affected with light brown discoloration. (See ''Tolerances'')	No change.	N/A.
''U.S. No. 3'' shall consist of tangerines which are mature, not flabby and not seriously lumpy; which are free from unhealed bird pecks, unhealed skin breaks and decay;	''U.S. No. 3'' shall consist of tangerines which are mature, not flabby and not seriously lumpy; which are free from unhealed skin breaks, hard or dry skins, and decay;	We propose to delete the phrase ''free from unhealed bird pecks.'' Advances in agricultural practices have virtually eliminated this defect. We also propose to add the phrase ''free from hard or dry skins.'' This requirement is consistent with those contained in other citrus standards.
free from very serious damage by bruises, ammoniation, creasing, dryness or mushy condition, pitting, scale, sprouting, sprayburn, sunburn, unsightly discoloration, melanose, scars, scab, dirt or other foreign materials, disease, insects, mechanical or other means. (See ''Tolerances'')	free from very serious damage by bruises, ammoniation, creasing, dryness or mushy condition, oil spots or green spots, skin breakdown, scale, sprouting, sprayburn, sunburn, buckskin, melanose, scars, scab, dirt or other foreign materials, disease, insects, mechanical or other means. (See ''Tolerances'')	We propose to delete the term ''pitting'' and replace it with the term ''skin breakdown.'' Skin breakdown is a defect included in other citrus standards to encompass several similarly appearing defects, including ''pitting.'' We also propose to delete the term ''unsightly discoloration'' to eliminate the confusion with ''discoloration''. The defect ''discoloration'' is defined in Section 51.1785. No definition for ''unsightly discoloration'' exists in the standards.
''Tolerances.'' In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the tolerances set forth in the U.S. Fancy, U.S. No. 1, U.S. No. 1 Bronze, U.S. No. 2, U.S. No. 2 Russet, and U.S. No. 3 are provided as specified.	''Tolerances.'' In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the tolerances, by count, based on a minimum 25 count sample, set forth in the U.S. Fancy, U.S. No. 1, U.S. No. 1 Bronze, U.S. Combination, U.S. No. 2, U.S. No. 2 Russet, and U.S. No. 3 are provided as specified.	The proposed addition of the phrase ''a minimum 25 count sample'' establishes a basis for uniform sampling. Other citrus standards (Florida), at industry's request, have recently been changed to include the minimum 25 count sample. This would make the citrus standards more uniform regarding sampling. This change is also consistent with the industry's request.

Current standard	Proposed	Discussion
''U.S. Fancy, U.S. No. 1, U.S. No. 1 Bronze, U.S. No. 2 and U.S. No. 2 Russet.'' Not more than a total of 10 percent, by count, of the fruit in any container may be below the requirements of the grade other than for discoloration but not more than 5 percent shall be allowed for very serious damage other than by dryness or mushy condition and not more than one-half of 1 percent shall be allowed for decay at shipping point: Provided, That a total tolerance of not more than 3 percent shall be allowed for decay en route or at destination. In addition, not more than a total of 10 percent, by count, of the fruit in any container may not meet the requirements relating to discoloration but not more than 2 percent shall be allowed for serious damage by unsightly discoloration.	''U.S. Fancy, U.S. No. 1, U.S. No. 1 Bronze, U.S. No. 2 and U.S. No. 2 Russet.'' For defects at shipping point. Not more than 10 percent, by count, of the tangerines in any lot may fail to meet the requirements relating to discoloration. In addition, not more than 10 percent, by count, of the tangerines in any lot may fail to meet the remaining requirements of the specified grade, included in this amount not more than 5 percent shall be allowed for defects causing very serious damage, included in this latter amount not more than 1 percent for decay.	We propose to establish separate ''Shipping Point'' tolerances to standardize them with other fruit and vegetable standards. A ''whole number'' decay tolerance is also proposed, which is included in practically all other fresh fruit and vegetable grade standards. The current decay tolerance of ''not more than one-half of 1 percent may be a confusing concept to an industry which is accustomed to ''whole'' percentage numbers on inspection certificates. Normally, when dealing with defect percentages ending in fractional amounts, AMS inspectors ''round up'' percentages ending in .5 or more and ''round down'' those less than .5. The current citrus standards included in this Notice are an exception to this procedure. Changing the one-half of 1 percent tolerance to 1 percent will eliminate industry's confusion on this issue and mirror what is currently contained in many fruit and vegetable standards. We have also re-worded the entire section for clarity.
	''U.S. Fancy, U.S. No. 1, U.S. No. 1 Bronze, U.S. No. 2 and U.S. No. 2 Russet.'' For defects en route or at destination. Not more than 10 percent, by count, of the tangerines in any lot may fail to meet the requirements relating to discoloration. In addition, not more than 12 percent, by count, of the tangerines in any lot may fail to meet the remaining requirements of the specified grade: Provided, that included in this amount not more than the following percentages shall be allowed for defects listed: 10 percent for fruit having permanent defects; or 7 percent for defects causing very serious damage, including therein not more than 5 percent for very serious damage by permanent defects and not more than 3 percent for decay.	We propose to establish ''En Route or At Destination'' tolerances to be more consistent with other fruit and vegetable standards. This proposal includes adding separate tolerances for permanent defects; for any defects causing very serious damage; and for total defects. The decay tolerance, which remains at 3 percent, is re-worded for clarity.
''U.S. No. 3.'' Not more than a total of 15 percent, by count, of the fruit in any container may be below the requirements of this grade but not more than 5 percent shall be allowed for defects other than dryness or mushy condition, and not more than 1 percent shall be allowed for decay at shipping point: Provided, That a total tolerance of not more than 3 percent shall be allowed for decay en route or at destination.	''U.S. No. 3.'' For defects at shipping point. Not more than 10 percent, by count, of the tangerines in any lot may fail to meet the requirements of the specified grade, included in this amount not more than 1 percent for decay.	We propose to establish separate tolerances at ''Shipping Point'' and ''En Route or at Destination'' to standardize them with other fruit and vegetable standards. Also proposed is a total defects tolerance of 10 percent at shipping point. A 12 percent total defects tolerance and a 10 percent permanent defects tolerance en route or at destination is also proposed. These tolerances are consistent with other citrus standards. The decay tolerances in this remain unchanged.
	''U.S. No. 3.'' For defects en route or at destination. Not more than 12 percent, by count, of the tangerines in any lot may fail to meet the remaining requirements of the specified grade: Provided, that included in this amount not more than the following percentages shall be allowed for defects listed: 10 percent for fruit having permanent defects; or not more than 3 percent for decay.	

Current standard	Proposed	Discussion
	''U.S. Combination grade.'' For defects at shipping point. Not more than 10 percent, by count, of the tangerines in any lot may fail to meet the requirements of the U.S. No. 2 grade relating to discoloration. In addition, not more than 10 percent, by count, of the tangerines in any lot may fail to meet the remaining requirements of the U.S. No. 2 grade, included in this amount not more than 5 percent for very serious damage, included in this latter amount not more than 1 percent for decay.	We propose the addition of this grade to provide industry the option of packing to a certified combination grade. In this ''new'' grade, the format and percentages are consistent with those found in other citrus standards. Separate tolerances at ''Shipping Point'' are included as well as a separate tolerance for very serious damage and a 1 percent decay tolerance.
	''U.S. Combination grade.'' For defects en route or at destination. Not more than 10 percent, by count, of the tangerines in any lot may fail to meet the requirements of the U.S. No. 2 grade relating to discoloration. In addition, not more than 12 percent, by count, of the tangerines in any lot may fail to meet the remaining requirements of the U.S. No. 2 grade: Provided, that included in this amount not more than the following percentages shall be allowed for defects listed: 10 percent for fruit having permanent defects; or 7 percent for defects causing very serious damage, including therein not more than 5 percent for very serious damage by permanent defects, included in the latter amount not more than 3 percent for decay.	We propose the addition of this grade to provide industry the option of packing to a certified combination grade. In this ''new'' grade, the format and percentages are consistent with those found in other citrus standards. Separate tolerances ''En Route or at Destination'' are included as well as separate permanent defects tolerances, a tolerance for very serious damage and a 3 percent decay tolerance.
	''U.S. Combination grade.'' For defects at shipping point and en route or at destination. No part of any tolerance shall be allowed to reduce for the lot as a whole, the 40 percent of U.S. No. 1 tangerines required in the U.S. Combination grade, but individual samples may have not less than 30 percent of U.S. No. 1 required: Provided, That the entire lot averages within the percentage required.	We propose the addition of this section to make it consistent with other fruit and vegetable standards including those listed in this Notice. Use of the term ''sample'' is continued in this section to reflect the proposed change from ''container'' as listed throughout this Notice.
	''Application of tolerances.'' Individual samples, based on a minimum 25 count sample, are subject to the following limitations, unless otherwise specified. Individual samples shall have not more than one and one-half times a specified tolerance of 10 percent or more, and not more than double a specified tolerance of less than 10 percent: Provided, that at least one decayed fruit may be permitted in any sample: And provided further, that the averages for the entire lot are within the tolerances specified for the grade.	We propose the addition of this section to be consistent with other fruit and vegetable standards. It contains language and format commonly found in most standards. This is also a change of the ''General'' section located at the beginning of this standard and includes the phrase ''minimum 25 count sample'' that is found throughout this Notice.
''Standard pack.'' (a) The tangerines in each container shall be packed in accordance with recognized methods. Each container shall be well filled and properly marked to indicate the size of the fruit. When the figures used to indicate size of the fruit vary from the actual number of tangerines in the container, as in the case of fractional parts of boxes, the figures indicating size shall be followed by the letter ''s'' or the word ''size,'' as, for example, ''210s,'' or ''210 size.'' Containers which are not so marked shall not be regarded as meeting requirements of ''standard pack.''	No Change.	N/A.
(b) Fruit in each container shall be of a size not less than the minimum diameters specified below for the various packs. Packs other than those listed shall have a minimum size not less than specified for the nearest count.	(b) Fruit in each sample shall be of a size not less than the minimum diameters specified below for the various packs. Packs other than those listed shall have a minimum size not less than specified for the nearest count.	We propose to change the word ''container'' to ''sample'' to be consistent with the proposed sampling method for grade determination.

Current standard	Proposed	Discussion
Diameter in inches: Pack Minimum 100 ... 2 15/16 120 ... 2 11/16 150 ... 2 8/16 176 ... 2 6/16 210 ... 2 4/16 246 ... 2 2/16 294 ... 2	Diameter in inches: Pack Minimum 100 ... 2 15/16 120 ... 2 11/16 150 ... 2 8/16 176 ... 2 6/16 210 ... 2 4/16 246 ... 2 2/16 294 ... 2	
(c) In order to allow for variations incident to proper sizing, not more than 10 percent, by count, of the fruit in any container may be below the minimum size for the count as specified.	(c) In order to allow for variations incident to proper sizing, not more than 10 percent, by count, of the fruit in any sample may be below the minimum size for the count as specified.	We propose to change the word ''container'' to ''sample'' to be consistent with the proposed sampling method for grade determination.
''Firm'' means that the flesh is not soft and the fruit is not badly puffy, and that the skin has not become materially separated from the flesh of the tangerine.	No change.	N/A
''Well formed'' means that the fruit has the characteristic tangerine shape and is not deformed.	No change	N/A.
	''Injury'' means any defect which more than slightly affects the appearance, or edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as injury: (a) Ammoniation which does not occur as light speck type; (b) Creasing which is more than barely visible, or which extends over more than 20 percent of the fruit surface; (c) Green spot or oil spots (oleocellosis or similar injuries) which are depressed or soft, or which have an aggregate area of a circle more than 3/8 inch in diameter, or which are green and more than 4 in number; (d) Skin breakdown when exceeding that of a circle 1/8 inch in diameter; (e) Sprayburn when causing the skin to become hard, or when aggregating more than a circle 3/8 inch in diameter; (f) Sunburn when causing the skin to become hard and affecting more than 10 percent of the fruit surface. (g) Scale when medium or large and more than 4 are present; (h) Bruising when segment walls are collapsed, or albedo is ruptured and juice sacs are ruptured.	We propose to add definitions of injury for the U.S. Fancy grade in an effort to establish an objective scoring base. It is consistent with other fruit and vegetable standards, as well as the citrus standards included in this Notice, to provide objective scoring criteria whenever practicable.
''Damage'' means any defect or blemish which more than slightly affects the appearance, or edible or shipping quality of the fruit. Any one of the following defects, the seriousness of which exceeds the maximum allowed for any one defect shall be considered as damage:	No change.	N/A.
(a) Ammoniation, when not occurring as speck-type similar to melanose: Provided, That no ammoniation shall be permitted that detracts from the appearance of the individual fruit to a greater extent than the amount of discoloration allowed for the grade.	(a) Ammoniation, when not occurring as light speck type, or which occurs as small, thinly scattered spots over more than 10 percent of the fruit surface, or as solid scarring which aggregates more than one-fourth of an inch in diameter.	We propose to change this definition to be more consistent with other citrus standards.
(b) Creasing, when it materially affects the appearance or shipping quality of the fruit.	(b) Creasing, when it materially weakens the skin, or extends over more than one-third of the fruit surface.	We propose to change this definition to be more consistent with other citrus standards.
(c) Dryness or mushy condition, when mushy or distinctly dry to a depth of more than one-eighth inch in all segments at the stem end, or the equivalent of this amount, by volume, of mushy condition or dryness when occurring in any portion of the fruit.	(c) Dryness or mushy condition when affecting all segments more than one-eighth inch at stem end, or the equivalent of this amount, by volume, when occurring in other portions of the fruit.	We propose to change this definition to be more consistent with other citrus standards.

Current standard	Proposed	Discussion
(d) Green spots or oil spots, when the appearance is affected to a greater extent than 10 green spots caused by scale, each of which is approximately one-eighth inch in diameter.	(d) Green spots or oil spots (oleocellosis) or similar injuries which are depressed or soft, or which have an aggregate area of more than 5 percent of the fruit surface, or which are green and more than 10 in number;	We propose to change this definition to be more consistent with other citrus standards.
(e) Pitting when materially affecting the appearance or shipping quality of the individual fruit.	(e) Skin breakdown when aggregating more than a circle ¼ inch in diameter.	We propose to delete the term ''pitting'' and replace it with ''skin breakdown.'' Skin breakdown is a defect included in other citrus standards to encompass several similarly appearing defects, including ''pitting.'' We also propose to include an objective scoring guide for this defect, rather than retain the scoring guide based on the ''general definition.''
(f) Scale, when occurring as a blotch which averages more than three-eighths inch in diameter or any scale that detracts from the appearance of the individual fruit to a greater extent than a three-eighths inch blotch. ''Blotch'' refers to actual scale and not the discolored area caused by scale.	No change.	N/A.
(g) Sprayburn, when causing the skin to become hard or when it materially affects the appearance of the fruit.	(g) Sprayburn, when causing the skin to become hard, or when aggregating more than 5 percent of the fruit surface.	We propose to change this definition to be more consistent with other citrus standards.
(h) Sunburn, when causing the skin to become hard or when it materially affects the appearance of the fruit.	(h) Sunburn, when causing the skin to become hard and affecting more than 5 percent of the fruit surface.	We propose to change this definition to be more consistent with other citrus standards.
	(i) Bruising when segment walls are collapsed, or albedo and juice sacs are ruptured.	This defect is currently being scored based on the ''general definition.'' We propose to add specific scoring criteria for objective treatment of this defect.
(i) Unsightly discoloration, when the color or the pattern, or a combination of color and pattern, causes the fruit to have an unattractive appearance.	Delete.	We propose to delete the term ''unsightly discoloration'' to eliminate the confusion with ''discoloration''. The defect ''discoloration'' is defined in Section 51.1785. No definition for ''unsightly discoloration'' exists in the standards.
(j) Buckskin, when it detracts from the appearance of the fruit to a greater extent than the amount of discoloration allowed for the grade.	(j) Buckskin when aggregating more than 5 percent of the fruit surface.	We propose to change this definition to be more consistent with other citrus standards.
(k) Melanose, when not small smooth speck-type, or any speck-type that detracts from the appearance of the fruit to a greater extent than the amount of discoloration allowed in the grade. Melanose that exceeds the amount allowed in the U.S. No. 1 grade is not permitted in the U.S. No. 1 Bronze grade.	No change.	N/A.
(l) Scars, when not smooth, or when causing any noticeable depression or when detracting from the appearance of the fruit to a greater extent than the amount of discoloration allowed for the grade.	(l) Scars, when deep or rough aggregating more than a circle 1/4 inch in diameter; slightly rough with slight depth aggregating more than a circle 3/4 inch in diameter; smooth or fairly smooth with slight depth aggregating more than a circle 1–1/8 inches in diameter.	We propose to change this definition to be more consistent with other citrus standards.
(m) Scab, when not smooth, or when it affects shape or when it detracts from the appearance of the fruit to a greater extent than the amount of discoloration allowed for the grade. Scab injury that exceeds the amount allowed in the U.S. No. 1 grade is not permitted in the U.S. No. 1 Bronze grade.	(m) Scab, when it materially detracts from the shape or texture, or aggregates more than 5 percent of the fruit surface.	We propose to change this definition to be more consistent with other citrus standards.
''Highly colored'' means that the ground color of each fruit is a deep tangerine color with practically no trace of yellow color.''	''Well colored'' means that the ground color of each fruit is a deep tangerine color with practically no trace of yellow color.	We propose to change this definition to be more consistent with other citrus standards.

Current standard	Proposed	Discussion
''Discoloration'' includes discoloration caused by rust mite, melanose, scars, scab, or any other means. Shades of discoloration which blend with the ground color of the fruit may be allowed on a larger area than that specified in the grade for light brown discoloration, and shades of discoloration which are more in contrast with the ground color shall be restricted to a lesser area, provided no discoloration may affect the appearance to a greater extent than the amount light brown discoloration specified for the grade. Tangerines which show discoloration caused by melanose, scab, or any cause other than by thrip, or wind scars, or by rust mite shall not be permitted in the U.S. No. 1 Bronze grade when such discoloration exceeds the amount allowed in the U.S. No. 1 grade. (See ''Bronzed Russeting'')	No change.	N/A.
Fairly well colored'' means that each fruit may have not over one inch of green color in the aggregate and the remainder of the surface shall show a good tangerine color with some portion of the surface showing a reddish tangerine blush.	No change.	N/A.
''Bronzed russeting'' means russeting caused by thrip, or wind scars, or by rust mite or similar russeting which is not readily distinguishable from that caused by melanose, scab, etc., are not considered as ''bronzed russeting'' within the meaning of these standards but are regarded as defects when they exceed the amount permitted in the U.S. No. 1 grade and are not permitted in the U.S. No. 1 Bronze grade.	No change.	N/A.
''Fairly firm'' means that the flesh may be slightly soft but is not bruised or badly puffy, and that the skin has not become seriously separated from the flesh of the tangerine.	No change.	N/A.
''Fairly well formed'' means that the fruit may not have the shape characteristic of the variety but that it is not badly deformed.	No change.	N/A.
''Serious damage'' means any defect or blemish which seriously affects the appearance, or edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect shall be considered as serious damage:	No change.	N/A.
(a) Ammoniation, when scars are cracked, or dark and aggregating more than one-half inch in diameter or when light-colored and aggregating more than 1 inch in diameter.	No change.	N/A.
(b) Creasing, when it causes the skin to be seriously weakened.	(b) Creasing, when it seriously weakens the skin, or extends over more than one-half of the fruit surface.	We propose to change this definition to be more consistent with other citrus standards.
	(c) Bruising when segment walls are collapsed, or albedo and juice sacs are ruptured.	This defect is currently being scored based on the ''general definition.'' We propose to add specific scoring criteria for objective treatment of this defect.
(c) Dryness or mushy condition, when mushy or distinctly dry to a depth of more than one-quarter inch in all segments at the stem end, or the equivalent of this amount, by volume, of mushy condition or dryness when occurring in any portion of the fruit.	(d) Dryness or mushy condition when affecting all segments more than one-quarter inch at stem end, or the equivalent of this amount, by volume, when occurring in other portions of the fruit.	We propose to change this definition to be more consistent with other citrus standards. This section is re-designated ''(d)'' due to the addition of ''(c) Bruising.''
(d) Green spots or oil spots, when the appearance is affected to a greater extent than 25 green spots, caused by scale, each of which is approximately one-eighth inch in diameter.	(e) Green spots or oil spots (oleocellosis) or similar injuries which are depressed or soft, or which have an aggregate area of more than 10 percent of the fruit surface.	We propose to change this definition to be more consistent with other citrus standards. This section is re-designated ''(e)'' due to the addition of ''(c) Bruising.''

Current standard	Proposed	Discussion
(e) Pitting, when seriously affecting the appearance or shipping quality of the fruit.	(f) Skin breakdown, when aggregating more than a circle ⅝ inch in diameter.	We propose to delete the term ''pitting'' and replace it with ''skin breakdown.'' Skin breakdown is a defect included in other citrus standards to encompass several similarly appearing defects, including ''pitting.'' We also propose to include an objective scoring guide for this defect, rather than retain the scoring guide based on the ''general definition.'' This section is re-designated ''(f)'' due to the addition of ''(c) Bruising.''
(f) Scale, when occurring as a blotch which averages more than one-half inch in diameter, or any scale that detracts from the appearance of the fruit to a greater extent than a one-half inch blotch. ''Blotch'' refers to actual scale and not the discoloration caused by scale.	(g) Scale, when occurring as a blotch which averages more than one-half inch in diameter, or any scale that detracts from the appearance of the fruit to a greater extent than a one-half inch blotch. ''Blotch'' refers to actual scale and not the discoloration caused by scale.	This section is re-designated ''(g)'' due to the addition of ''(c) Bruising.''
(g) Sprayburn, when it has caused the skin to become hard, or when it seriously affects the appearance of the fruit.	(h) Sprayburn, when causing the skin to become hard, or when aggregating more than 10 percent of the fruit surface.	We propose to change this definition to be more consistent with other citrus standards. This section is re-designated ''(h)'' due to the addition of ''(c) Bruising.''
(h) Sunburn, when it has caused the skin to become hard, or when it seriously affects the appearance of the fruit.	(i) Sunburn, when causing the skin to become hard and affecting more than 10 percent of the fruit surface.	We propose to change this definition to be more consistent with other citrus standards. This section is re-designated ''(i)'' due to the addition of ''(c) Bruising.''
(i) Unsightly discoloration when the color or the pattern, or a combination of both, causes the fruit to have a distinctly unattractive appearance.	Delete.	We propose to delete the term ''unsightly discoloration'' to eliminate the confusion with ''discoloration''. The defect ''discoloration'' is defined in Section 51.1785. No definition for ''unsightly discoloration'' exists in the standards.
(j) Buckskin, when it detracts from the appearance of the fruit to a greater extent than the amount of discoloration allowed for the grade.	(j) Buckskin when aggregating more than 10 percent of the fruit surface.	We propose to change this definition to be more consistent with other citrus standards.
(k) Melanose, when badly caked and aggregating more than ½ inch in diameter or when lightly caked and aggregating more than 1 inch in diameter, or when unsightly or when it detracts from the appearance of the fruit to a greater extent than the amount of discoloration allowed for the grade.	No change.	N/A.
(l) Scars, when not fairly smooth, or when causing any materially depressed areas, or when detracting from the appearance to a greater extent than the amount of discoloration allowed for the grade. Scars which are not fairly smooth, or which are materially depressed, are not permitted in either U.S. No. 2 or U.S. No. 2 Russet grades.	(l) Scars, when deep or rough aggregating more than a circle ½ inch in diameter; slightly rough with slight depth aggregating more than a circle 1⅛ inches in diameter; smooth or fairly smooth with slight depth aggregating more than 10 percent of the fruit surface.	We propose to change this definition to be more consistent with other citrus standards.
(m) Scab, when not fairly smooth, or when materially affects the shape of the fruit, or when it detracts from the appearance to a greater extent than the maximum amount of discoloration allowed for the grade.	(m) Scab, when it materially detracts from the shape or texture, or aggregates more than 10 percent of the fruit surface.	We propose to change this definition to be more consistent with other citrus standards.
''Reasonably well colored'' means that a good yellow or reddish tangerine color shall predominate over the green color on at least one-half of the fruit surface in the aggregate, and that each fruit shall show practically no lemon color.	No change.	N/A.
''Very serious damage'' means any defect or blemish which very seriously affects the appearance, or edible or shipping quality of the fruit. Any one of the following defects, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect shall be considered as very serious damage:	No change.	N/A.

Current standard	Proposed	Discussion
(a) Ammoniation, when scars are badly cracked, or when dark and aggregating more than 1 inch in diameter, or when light-colored and detracting from the appearance of the fruit to a greater extent than 1 inch of dark ammoniation.	No change.	N/A.
(b) Creasing, when causing the skin to be seriously weakened.	(b) Creasing, when it very seriously weakens the skin, or extends over practically entire fruit surface.	We propose to change this definition to be more consistent with other citrus standards.
(c) Dryness or mushy condition, when mushy or distinctly dry to a depth of more than one-quarter inch in all segments at the stem end or the equivalent of this amount, by volume, of mushy condition or dryness when occurring in any portion of the fruit.	(c) Dryness or mushy condition when affecting all segments more than one-half inch at stem end, or the equivalent of this amount, by volume, when occurring in other portions of the fruit.	We propose to change this definition to be more consistent with other citrus standards.
(d) Pitting, when it very seriously affects the appearance or the shipping quality of the fruit.	(d) Skin breakdown, when aggregating more than 25 percent of the fruit surface.	We propose to delete the term ''pitting'' and replace it with ''skin breakdown.'' Skin breakdown is a defect included in other citrus standards to encompass several similarly appearing defects, including ''pitting.'' We also propose to include an objective scoring guide for this defect, rather than retain the scoring guide based on the ''general definition.''
(e) Scale, when it very seriously affects the appearance of the fruit.	(e) Scale, when aggregating more 25 percent of the fruit surface.	We propose to change this definition to be more consistent with other citrus standards.
(f) Sprayburn, when it very seriously affects the appearance of the fruit.	(f) Sprayburn, when aggregating more than 25 percent of the fruit surface.	We propose to change this definition to be more consistent with other citrus standards.
(g) Sunburn, when it very seriously affects the appearance of the fruit.	(g) Sunburn, when aggregating more than 25 percent of the fruit surface.	We propose to change this definition to be more consistent with other citrus standards.
(h) Unsightly discoloration, when the fruit has a very objectionable appearance caused by any means. The color or the pattern of the discoloration, or a combination of both, or a combination of defects may cause the fruit to have a very unsightly appearance.	Delete.	We propose to delete the term ''unsightly discoloration'' to eliminate the confusion with ''discoloration''. The defect ''discoloration'' is defined in Section 51.1785. No definition for ''unsightly discoloration'' exists in the standards.
(i) Melanose, when caked to the extent that the appearance of the fruit is very seriously affected.	No change.	N/A.
(j) Scars, when so deep, rough, or so unsightly that the appearance of the fruit is very seriously injured.	No change.	N/A.
	(k) Buckskin, when aggregating more than 25 percent of the fruit surface.	We propose to add this definition to be more consistent with other citrus standards.
	(l) Scab, when aggregating more than 25 percent of fruit surface.	We propose to add this definition to be more consistent with other citrus standards.
	(m) Green spots or oil spots, when the appearance aggregates more than 25 percent of the fruit surface.	We propose to add this definition to be more consistent with other citrus standards.
	(n) Bruising when fruit has been split open, peel is badly watersoaked following bruising or albedo and juice sacs are ruptured causing a mushy condition affecting all segments more than ½ inch at bruised area or the equivalent of this amount, by volume, when affecting more than one area on the fruit.	We propose to add this definition to be more consistent with other citrus standards.
§ 51.1793 Cull. A cull is a fruit which does not meet the requirements of U.S. No. 3 grade.	No Change	N/A.
	Note: All references in this standard to area, aggregating area, or length are based on a tangerine 2½ inches in diameter, allowing proportionately greater areas on larger fruit and lesser areas on smaller fruit.	In the current standard, it is unclear whether defects are based on a specific size fruit, or if greater areas on larger fruit and lesser areas on smaller fruit are allowed. We propose the addition of this statement to clarify the issue. This procedure is in place in most fruit and vegetable standards.

Current standard	Proposed	Discussion
United States Standards for Grades of Lemons		
''U.S. No. 1'' consists of lemons which are firm, fairly well formed (unless specified as well formed), reasonably smooth (unless specified as smooth), which have stems which are properly clipped, and which are free from decay, contact spot, internal evidence of Alternaria development, unhealed broken skins, hard or dry skins, exanthema, growth cracks, internal decline (endoxerosis), red blotch, membranous stain or other internal discoloration, and free from damage caused by bruises, dry or mushy condition, scars, oil spots, scale, sunburn, hollow core, peteca, scab, melanose, dirt, or other foreign material, other disease, insects or other means.	''U.S. No. 1'' consists of lemons which are mature, firm, fairly well formed, fairly smooth, which are free from decay, contact spot, internal evidence of Alternaria development, unhealed broken skins, hard or dry skins, exanthema, growth cracks, internal decline (endoxerosis), red blotch, membranous stain or other internal discoloration, and free from damage caused by bruises, dry or mushy condition, scars, oil spots, scale, sunburn, hollow core, peteca, scab, skin breakdown, melanose, dirt, or other foreign material, other disease, insects or other means.	We propose to add the term ''mature'' to coincide with the proposed deletion of the juice content requirements. Please refer to the section on Juice Content found on page 104. ''Mature'' is the accepted term used to describe a stage of development desired by industry. This definition is consistent with other citrus standards.
		We propose to delete the phrase ''unless specified as well formed'', and to delete the reference to ''stems which are properly clipped.'' These terms are obsolete and do not reflect what is grown and packed for today's marketplace.
		We propose to change the term ''reasonably smooth (unless specified as smooth)'' to ''fairly smooth'' to be consistent with other standards. Generally speaking, the modifier ''fairly'' when used in fruit and vegetable standards, denotes a more stringent or higher requirement than ''reasonably.''
		We also propose to add ''free from damage by skin breakdown.'' This defect is currently being scored based on the ''general definition'' and is not specified in the current standards.
(a) Color: The lemons are fairly well colored (unless specified as well colored): Provided, That any lot of lemons which meets all the requirements of this grade except those relating to color may be designated as ''U.S. No. 1 Green'' if the lemons are of a full green color, or as ''U.S. No. 1 Mixed Color'' if the lemons fail to meet the color requirements of either ''U.S. No. 1'' or ''U.S. No. 1 Green.'' (See ''Tolerances'')	(a) Color: The lemons are fairly well colored. (See ''Tolerances'')	We propose to delete the term ''unless specified as well colored.'' Current industry practice is to pack at least fairly well colored fruit in all grades. We also propose to delete the reference to ''U.S. No. 1 Green'' and ''U.S. No. 1 Mixed Color.'' These grades are obsolete and no longer packed by industry.
(b) Lemons have the juice content specified in ''Juice Content'' section.	Delete.	We propose this deletion because it will no longer be needed due to the proposed addition of ''mature.'' Please refer to the section on Juice Content found on page 104.
''U.S. Export No. 1'' consists of lemons which are firm, fairly well formed, reasonably smooth and which are free from decay, contact spot, internal evidence of Alternaria development, unhealed broken skins, exanthema, growth cracks, internal discoloration and free from damage caused by bruises and dryness or mushy condition.	''U.S. Export No. 1'' consists of lemons which are mature, firm, fairly well formed, fairly smooth and which are free from decay, contact spot, internal evidence of Alternaria development, unhealed broken skins, exanthema, growth cracks, internal discoloration and free from damage caused by bruises and dryness or mushy condition.	We propose to add the term ''mature'' to coincide with the proposed deletion of the juice content requirements. Please refer to the section on Juice Content found on page 104. ''Mature'' is the accepted term used to describe a stage of development desired by industry. This definition is consistent with other citrus standards. We also propose to change the term ''reasonably smooth'' to ''fairly smooth'' to be consistent with other standards. Generally speaking, the modifier ''fairly'', when used in fruit and vegetable standards, denotes a more stringent or higher requirement than ''reasonably.''
(a) At least 50 percent of the lemons are free from damage caused by scars, oil spots, scale, sunburn, peteca, scab, melanose, dirt or other foreign material, other disease, insects or other means, and the remainder of the lemons are free from serious damage by any cause.	(a) At least 50 percent of the lemons are free from damage caused by scars, oil spots, scale, sunburn, peteca, scab, skin breakdown, melanose, dirt or other foreign material, other disease, insects or other means, and the remainder of the lemons are free from serious damage by any cause.	We propose to add ''free from damage by skin breakdown.'' This defect is currently being scored based on the ''general definition'' and is not specified in the current standards.
(b) Color: Lemons are moderately well colored. (See ''Tolerances'')	No change.	N/A.

Current standard	Proposed	Discussion
(c) Lemons have a juice content of not less than 28 percent by volume.	Delete.	We propose this deletion because it will no longer be needed due to the proposed addition of ''mature.'' Please refer to the section on Juice Content found on page 104.
''U.S. Combination'' consists of a combination of U.S. No. 1 and U.S. No. 2 lemons: Provided, That at least 40 percent, by count, of the lemons meet the requirements of U.S. No. 1 grade.	''U.S. Combination'' consists of a combination of U.S. No. 1 and U.S. No. 2 lemons: Provided, That at least 40 percent, by count, of the lemons in each lot shall meet the requirements of the U.S. No. 1 grade. (See ''Tolerances'')	We have re-worded this section to include the phrase ''* * * in each lot * * *'' to be consistent with other standards in this Notice.
(a) Color: The lemons are fairly well colored (unless specified as well colored): Provided, That any lot of lemons which meets all the requirements of this grade except those relating to color may be designated as ''U.S. Combination Green'' if the lemons are of a full green color, or as ''U.S. Combination Mixed Color'' if the lemons fail to meet the color requirements of either ''U.S. Combination'' or ''U.S. Combination Green.'' (See ''Tolerances'')	(a) Color: The lemons are fairly well colored. (See ''Tolerances'')	We propose to delete the term ''unless specified as well colored.'' Current industry practice is to pack at least fairly well colored fruit all grades. We also propose to delete the reference to ''U.S. Combination Green'' and ''U.S. Combination Mixed Color.'' These grades are obsolete and no longer packed by industry.
(b) Lemons have the juice content specified in ''Juice Content'' section.	Delete.	We propose this deletion because it will no longer be needed due to the proposed addition of ''mature.'' Please refer to the section on Juice Content found on page 104.
''U.S. No. 2'' consists of lemons which are fairly firm, which are reasonably well formed and fairly smooth, which have stems which are properly clipped, and which are free from decay, contact spot, internal evidence of Alternaria development, unhealed broken skins, hard or dry skins, exanthema, internal decline (endoxerosis), and red blotch, and free from serious damage caused by bruises, membranous stain or other internal discoloration, dryness or mushy condition, scars, oil spots, scale, sunburn, hollow core, peteca, growth cracks, scab, melanose, dirt or other foreign material, other diseases, insects or other means.	''U.S. No. 2'' consists of lemons which are mature, fairly firm, which are reasonably well formed and reasonably smooth, which are free from decay, contact spot, internal evidence of Alternaria development, unhealed broken skins, hard or dry skins, exanthema, internal decline (endoxerosis), and red blotch, and free from serious damage caused by bruises, membranous stain or other internal discoloration, dryness or mushy condition, scars, oil spots, scale, sunburn, hollow core, peteca, growth cracks, scab, skin breakdown, melanose, dirt or other foreign material, other diseases, insects or other means.	We propose to add the term ''mature'' to coincide with the proposed deletion of the juice content requirements. Please refer to the section on Juice Content found on page 104. ''Mature'' is the accepted term used to describe a stage of development desired by industry. This definition is consistent with other citrus standards. We propose to change the term ''fairly smooth'' to ''reasonably smooth'' to be consistent with other standards. Generally speaking, the modifier ''fairly'' when used in fruit and vegetable standards, denotes a more stringent or higher requirement than ''reasonably.'' It is consistent with other standards to place the less stringent requirement in the lower grade. We propose to delete the reference to ''stems which are properly clipped.'' This reference is obsolete and does not reflect what is packed for today's marketplace. We propose to add ''free from serious damage by skin breakdown.'' This defect is currently being scored based on the ''general definition'' and is not specified in the current standards.
(a) Color: The lemons are fairly well colored (unless specified as well colored): Provided, That any lot of lemons which meets all of the above requirements of this grade except those relating to color may be designated as ''U.S. No. 2 Green'' if the lemons are of a full green color, or as ''U.S. No. 2 Mixed Color'' if the lemons fail to meet the color requirements of either ''U.S. No. 2'' or ''U.S. No. 2 Green.'' (See ''Tolerances'')	(a) Color: The lemons are fairly well colored. (See ''Tolerances'')	We propose to delete the term ''unless specified as well colored.'' Current industry practice is to pack at least fairly well colored fruit in all grades. We also propose to delete the reference to ''U.S. No. 2 Green'' and ''U.S. No. 2 Mixed Color.'' These grades are obsolete and no longer packed by industry.
(b) Lemons have the juice content specified in''Juice Content'' section.	Delete.	We propose this deletion because it will no longer be needed due to the proposed addition of ''mature.'' Please refer to the section on Juice Content found on page 104.

Current standard	Proposed	Discussion
''Unclassified'' consists of lemons which have not been classified in accordance with any 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 grade has been applied to the lot.	Delete.	When changing or updating standards in recent years, references to ''Unclassified'' have been removed in an attempt to eliminate the confusion this term creates. People have incorrectly assumed that ''Unclassified'' is an actual grade name; it is not. To avoid further confusion, it is proposed that all references to this term be eliminated.
''Tolerances.'' In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the following tolerances, by count, are provided as specified:	''Tolerances.'' In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the following tolerances, by count, based on a minimum 25 count sample, are provided as specified:	The proposed addition of the phrase ''a minimum 25 count sample'' establishes a basis for uniform sampling. Other citrus standards (Florida), at industry's request, have recently been changed to include the minimum 25 count sample. This would make the citrus standards more uniform regarding sampling. This change is also consistent with the industry's request.
(a) U.S. No. 1 grade—(1) For defects. Not more than 10 percent of the lemons in any lot may fail to meet the requirements of this grade, but not more than one-half of this tolerance, or 5 percent, shall be allowed for decay, contact spot, internal evidence of Alternaria development, internal decline (endoxerosis), unhealed broken skins, growth cracks, and other defects causing serious damage, including not more than one-tenth of this latter amount, or one-half of 1 percent, for lemons affected by decay at shipping point: Provided, That an additional tolerance of 2½ percent, or a total of not more than 3 percent, shall be allowed for lemons affected by decay en route or at destination.	(a) U.S. No. 1 grade—(1) For defects at shipping point. Not more than 10 percent, by count, of the lemons in any lot may fail to meet the requirements relating to color. In addition, not more than 10 percent, by count, of the lemons in any lot may fail to meet the remaining requirements of the grade, included in this amount not more than 5 percent shall be allowed for defects causing serious damage, included in this latter amount not more than 1 percent for decay.	We propose to establish separate ''Shipping Point'' tolerances to be consistent with other fruit and vegetable standards. A ''whole number'' decay tolerance is also proposed, which is included in practically all other fresh fruit and vegetable grade standards. The current decay tolerance of ''not more than one-half of 1% may be a confusing concept to an industry which is accustomed to ''whole'' percentage numbers on inspection certificates. Normally, when dealing with defect percentages ending in fractional amounts, AMS inspectors ''round up'' percentages ending in .5 or more and ''round down'' those less than .5. The current citrus standards included in this Notice are an exception to this procedure. Changing the one-half of 1 percent tolerance to 1 percent will eliminate industry's confusion on this issue and mirror what is currently contained in many fruit and vegetable standards. We have also re-worded the entire section for clarity.
(2) For color. Not more than 10 percent of the lemons in any lot may fail to meet the requirements relating to color.	''U.S. No. 1 grade.'' For defects en route or at destination. Not more than 10 percent, by count, of the lemons in any lot may fail to meet the requirements relating to color. In addition, not more than 12 percent, by count, of the lemons in any lot may fail to meet the remaining requirements of the grade: Provided, that included in this amount not more than the following percentages shall be allowed for defects listed: 10 percent for fruit having permanent defects; or 7 percent for defects causing serious damage, including therein not more than 5 percent for serious damage by permanent defects and not more than 3 percent for decay.	We propose to establish ''En Route or At Destination'' tolerances to be more consistent with other fruit and vegetable standards. This proposal includes adding separate tolerances for permanent defects; for any defects causing serious damage; and for total defects. The decay tolerance, which remains at 3 percent, is re-worded for clarity.

Current standard	Proposed	Discussion
(b) U.S. No. 2 and U.S. Combination grades—(1) For defects. Not more than 10 percent of the lemons in any lot may fail to meet the requirements of the U.S. No. 2 grade, but not more than one-half of this tolerance, or 5 percent, shall be allowed for decay, contact spot, internal evidence of Alternaria development, and internal decline (endoxerosis), including not more than one-fifth of this latter amount, or 1 percent, for lemons affected by decay at shipping point: Provided, That an additional tolerance of 2 percent, or a total of not more than 3 percent, shall be allowed for lemons affected by decay en route or at destination.	U.S. No. 2 grade—(1) For defects at shipping point. Not more than 10 percent, by count, of the lemons in any lot may fail to meet the requirements relating to color. in addition, not more than 10 percent, by count, of the lemons in any lot may fail to meet the remaining requirements of the grade, included in this amount not more than 5 percent shall be allowed for decay, contact spot, internal evidence of alternaria development, and internal decline (endoxerosis), included in this latter amount not more than 1 percent for decay.	We propose to establish separate ''Shipping Point'' tolerances to be consistent with other fruit and vegetable standards A ''whole number'' decay tolerance is also proposed, which is included in practically all other fresh fruit and vegetable grade standards. The current decay tolerance of ''not more than one-half of 1% may be a confusing concept to an industry which is accustomed to ''whole'' percentage numbers on inspection certificates. Normally, when dealing with defect percentages ending in fractional amounts, AMS inspectors ''round up'' percentages ending in .5 or more and ''round down'' those less than .5. The current citrus standards included in this Notice are an exception to this procedure. changing the one-half of 1 percent tolerance to 1 percent will eliminate industry's confusion on this issue and mirror what is currently contained in many fruit and vegetable standards. We have also re-worded the entire section for clarity.
(2) For color. Not more than 10 percent of the lemons in any lot may fail to meet the requirements relating to color.	''U.S. No. 2 grade.'' For defects en route or at destination. Not more than 10 percent, by count, of the lemons in any lot may fail to meet the requirements relating to color. In addition, not more than 12 percent, by count, of the lemons in any lot may fail to meet the remaining requirements of the grade: Provided, that included in this amount not more than the following percentages shall be allowed for defects listed: 10 percent for fruit having permanent defects; or not more than 7 percent shall be allowed for decay, contact spot, internal evidence of Alternaria development, and internal decline (endoxerosis), included in this latter amount, not more than 3 percent for decay.	We propose to establish ''En Route or At Destination'' tolerances to be consistent with other fruit and vegetable standards. This proposal includes adding separate tolerances for permanent defects and for total defects. The decay tolerance, which remains at 3 percent, is re-worded for clarity.
	U.S. Combination grade. For defects at shipping point. Not more than 10 percent, by count, of the lemons in any lot may fail to meet the requirements of the U.S. No. 2 grade relating to color. In addition, not more than 10 percent, by count, of the lemons in any lot may fail to meet the remaining requirements of the U.S. No. 2 grade, included in this amount not more than 5 percent shall be allowed for decay, contact spot, internal evidence of Alternaria development, and internal decline (endoxerosis), included in this latter amount not more than 1 percent for decay.	We propose to establish separate ''Shipping Point'' tolerances to be consistent with other fruit and vegetable standards. A ''whole number'' decay tolerance is also proposed, which is included in practically all other fresh fruit and vegetable grade standards. The current decay tolerance of ''not more than one-half of 1% may be a confusing concept to an industry which is accustomed to ''whole'' percentage numbers on inspection certificates. Normally, when dealing with defect percentages ending in fractional amounts, AMS inspectors ''round up'' percentages ending in .5 or more and ''round down'' those less than .5. The current citrus standards included in this Notice are an exception to this procedure. Changing the one-half of 1 percent tolerance to 1 percent will eliminate industry's confusion on this issue and mirror what is currently contained in many fruit and vegetable standards. We have also re-worded the entire section for clarity.

Current standard	Proposed	Discussion
	''U.S. Combination grade.'' For defects en route or at destination. Not more than 10 percent, by count, of the lemons in any lot may fail to meet the requirements of the U.S. No. 2 grade relating to color. In addition, not more than 12 percent, by count, of the lemons in any lot may fail to meet the remaining requirements of the U.S. No. 2 grade: Provided, that included in this amount not more than the following percentages shall be allowed for defects listed: 10 percent for fruit having permanent defects; or not more than 7 percent shall be allowed for decay, contact spot, internal evidence of Alternaria development, and internal decline (endoxerosis), included in this latter amount, not more than 3 percent for decay.	We propose to establish ''En Route or At Destination'' tolerances to be consistent with other fruit and vegetable standards. This proposal includes adding separate tolerances for permanent defects; for any defects causing serious damage; and for total defects. The decay tolerance, which remains at 3 percent, is re-worded for clarity.
(3) When applying the tolerance for U.S. Combination grade individual packages may have not more than 10 percent less than the percentage of U.S. No. 1 required: Provided, That the entire lot averages within the required percentage.	''U.S. Combination.'' For defects at shipping point and en route or at destination. No part of any tolerance shall be allowed to reduce for the lot as a whole, the 40 percent of U.S. No. 1 lemons required in the U.S. Combination grade, but individual samples may have not less than 30 percent of U.S. No. 1 required: Provided, That the entire lot averages within the percentage required.	We propose to re-word this section to make it consistent with other fruit and vegetable standards including those listed in this Notice.
(c) U.S. Export No. 1. (1) For defects: 10 percent for lemons which fail to meet the requirements of the grade: Provided, That not more than the following percentages of the defects enumerated shall be allowed: 1 percent for decay; 3 percent for contact spot; 3 percent for broken skins which are not healed; 3 percent for growth cracks; 3 percent for internal evidence of Alternaria development; 3 percent for internal discoloration; 5 percent for soft; and, 5 percent for damage by dryness or mushy condition.	No change.	N/A.
(2) For color: 10 percent for lemons which fail to meet the requirements relating for color.	No change.	N/A.
(3) The contents of individual containers may have not more than 10 percentage points less than the percentage specified to meet the requirements in ''U.S. Export No. 1 grade:'' Provided, That no container shall have more than double the percentage specified for any one of the defects enumerated in U.S. Export No. 1 tolerances for defects section above.	(3) The contents of samples may have not more than 10 percentage points less than the percentage specified to meet the requirements in the ''U.S. Export No. 1 grade:'' Provided, That no sample shall have more than double the percentage specified for any one of the defects enumerated in U.S. Export No. 1 tolerances for defects section above.	Use of the term ''sample'' is used in this section to reflect the proposed revision from ''container'' as listed throughout this Notice.
''Juice content.'' Lemons in the U.S. No. 1, U.S. Combination and U.S. No. 2 grades shall have a juice content of not less than 30 percent, by volume, except when designated as ''U.S. No. 1 Green for Export,'' U.S. Combination Green for Export,'' or ''U.S. No. 2 Green for Export.'' When so designated, the lemons shall have a juice content not less than 28 percent, by volume.	Delete.	We propose to delete all references to ''Juice Content.'' Due to advances in agricultural practices this is no longer a concern. We propose to substitute the term ''Mature'' to define a stage of desirable ripeness and marketability. Use of this term is consistent with practically all fruit and vegetable standards.
''Application of tolerances.'' (a) Except when applying the tolerances for ''Condition Standards for Export,'' and the tolerances set forth in the U.S. Export No. 1 defect tolerances, the contents of individual packages in the lot, based on sample inspection, are subject to the following limitations: Provided, That the averages for the entire lot are within the tolerance specified for the grade:	''Application of tolerances.'' Individual samples, based on a minimum 25 count sample, are subject to the following limitations, unless otherwise specified. Individual samples shall have not more than one and one-half times a specified tolerance of 10 percent or more, and not more than double a specified tolerance of less than 10 percent: Provided, that at least one decayed fruit may be permitted in any sample: And provided further, that the averages for the entire lot are within the tolerances specified for the grade.	We propose to change the standards to include minimum 25 count samples, not ''packages.'' This is consistent with the recently-changed Florida Citrus Standards. Individual sample tolerances are also proposed to reflect the language and tolerances widely used in other fruit and vegetable standards.

Current standard	Proposed	Discussion
(1) For packages which contain more than 10 pounds, and a tolerance of 10 percent or more is provided, individual packages in any lot shall have not more than one and one-half times the tolerance specified. For packages which contain more than 10 pounds and a tolerance of less than 10 percent is provided, individual packages in any lot shall have not more than double the tolerance specified, except that at least one decayed lemon may be permitted in any package.	Delete.	We propose this deletion because the reference to various size package restrictions from the current standard would no longer be valid with a minimum 25 count sample.
(2) For packages which contain 10 pounds or less, individual packages in the lot are not restricted as to the percentage of defects: Provided, That not more than one lemon which is seriously damaged by dryness or mushy condition may be permitted in any package and, in addition, en route or at destination not more than 10 percent of the packages may have more than one decayed lemon.	Delete.	We propose this deletion because the reference to various size package restrictions from the current standard would no longer be valid with a minimum 25 count sample.
''Standard pack.'' (a) Lemons shall be fairly uniform in size and shall be packed in boxes or cartons and arranged according to the approved and recognized methods. Each wrapped fruit shall be fairly well enclosed by its individual wrapper.	''Standard pack.'' (a) Lemons shall be fairly uniform in size and shall be packed in boxes or cartons and arranged according to the approved and recognized methods.	We propose to delete the reference to ''wrapped fruit'' because the industry no longer packs fruit in this manner.
(b) All such containers shall be tightly packed as well filled but the contents shall not show excessive or unnecessary bruising because of overfilled containers. When lemons are packed in standard nailed boxes, each box shall have a minimum bulge of 1¼ inches; when packed in cartons or in wirebound boxes, each container shall be at least level full at time of packing.	(b) All such containers shall be tightly packed as well filled but the contents shall not show excessive or unnecessary bruising because of overfilled containers. When packed in cartons each container shall be at least level full at time of packing.	We propose to delete the reference to ''nailed boxes'' because they are no longer used by the industry.
(c) ''Fairly uniform in size'' means that when lemons are packed for 165 carton count or smaller size, or equivalent sizes when packed in other containers, not less than 90 percent, by count, of the lemons in any container shall be within a diameter range of four-sixteenths inch; when packed for sizes larger than 165 carton count, or equivalent sizes packed in other containers, not less then 90 percent, by count, of the lemons in any container shall be within a diameter range of six-sixteenths inch.	No change.	N/A.
(1) ''Diameter'' means the greatest dimension measured at right angles to a line from stem to blossom end of the fruit.	No change.	N/A.
(d) In order to allow for variations incident to proper packing the following tolerances are provided:	No change.	N/A.
(1) 10 percent for wrapped fruit in any container which fails to meet the requirement pertaining to wrapping; and,	Delete.	We propose to delete the reference to ''wrapped fruit'' because the industry no longer packs fruit in this manner.
(2) 5 percent for containers in any lot which fail to meet the requirements for standard pack.	(2) 5 percent for samples in any lot which fail to meet the requirements for standard pack.	We propose to change the word ''containers'' to ''samples'' to be consistent with the proposed sampling method for grade determination.
(b) In order to allow for variations incident to proper packing, not more than 5 percent of the containers in any lot may fail to meet the requirements of standard sizing and fill.	(b) In order to allow for variations incident to proper packing, not more than 5 percent of the samples in any lot may fail to meet the requirements of standard sizing and fill.	We propose to change the word ''containers'' to ''samples'' to be consistent with the proposed sampling method for grade determination.

Current standard	Proposed	Discussion
''Condition standards for export.'' (a) Not more than a total of 10 percent, by count, of the lemons in any container may be soft, affected by decay or contact spot, or have broken skins which are not healed, growth cracks, internal evidence of Alternaria development, internal decline (endoxerosis), or serious damage by membranous stain or other internal discoloration, or dryness or mushy condition, except that not more than the following percentages of the defects enumerated shall be allowed: (1) one-half of 1 percent for decay; (2) 3 percent for contact spot; (3) 3 percent for broken skins which are not healed; (4) 3 percent for growth cracks; (5) 3 percent for internal evidence of Alternaria development; (6) 3 percent for internal decline (endoxerosis); (7) 5 percent for soft; (8) 5 percent for serious damage by membranous stain or other internal discoloration; and,	''Condition standards for export.'' (a) Not more than a total of 10 percent, by count, of the lemons in any sample may be soft, affected by decay or contact spot, or have broken skins which are not healed, growth cracks, internal evidence of Alternaria development, internal decline (endoxerosis), or serious damage by membranous stain or other internal discoloration, or dryness or mushy condition, except that not more than the following percentages of the defects enumerated shall be allowed: (1) one-half of 1 percent for decay; (2) 3 percent for contact spot; (3) 3 percent for broken skins which are not healed; (4) 3 percent for growth cracks;	We propose to change the word ''container'' to ''sample'' to be consistent with the proposed sampling method for grade determination.
(9) 5 percent for serious damage by dryness or mushy condition.	No change.	N/A.
''(b) Any lot of lemons shall be considered as meeting the condition standards for export if not more than a total of 10 percent, by count, of the lemons in any container have defects enumerated in the condition standards for export: Provided, That no sample shall have more than double the percentage specified for any one of the defects enumerated.	(b) Any lot of lemons shall be considered as meeting the condition standards for export if not more than a total of 10 percent, by count, of the lemons in any sample have defects enumerated in the condition standards for export: Provided, That no sample shall have more than double the percentage specified for any one of the defects enumerated.	We propose to change the word ''container'' to ''sample'' to be consistent with the proposed sampling method for grade determination.
''Firm'' means that the fruit does not yield more than slightly to moderate pressure.	No change.	N/A.
''Fairly well formed'' means that the fruit shows normal characteristic lemon shape and is not materially flattened on one side. Lemons having moderately thickened necks at the stem end shall be considered as fairly well formed unless the appearance is materially affected.	No change.	N/A.
''Well formed'' means that the fruit is typically normal in shape with well centered stem and stylar ends.	No change.	N/A.
''Reasonably smooth'' means that the appearance of the lemon is not materially affected by protrusions or lumpiness of the skin or by grooves or furrows. Coarse pebbling is an indication of good keeping quality and is not objectionable.	''Fairly smooth'' means that the appearance of the lemon is not materially affected by protrusions or lumpiness of the skin or by grooves or furrows. Coarse pebbling is an indication of good keeping quality and is not objectionable.	We propose to change the definition of ''Reasonably smooth'' to ''Fairly smooth'' to be consistent with other fruit and vegetable standards. Generally speaking, the modifier ''fairly'' when used in fruit and vegetable standards, denotes a more stringent or higher requirement than ''reasonably.''
''Smooth'' means that the skin is of fairly fine grain and that there are no more than slight furrows radiating from the stem end.	No change.	N/A.
''Contact spot'' means an area on the lemon which bears evidence of having been in contact with decay or mold.	No change.	N/A.
''Internal evidence of Alternaria development'' includes red or brown staining of the tissue under the button in the core, or in the fibrovascular bundles.	No change.	N/A.
''Membranous stain'' is a brown or dark discoloration of the walls of the fruit segment.	No change.	N/A.

Current standard	Proposed	Discussion
''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 edible or shipping quality of the fruit. The following specific defects shall be considered damage:	No change.	N/A.
''(a) Dryness or mushy condition when affecting all segments of the fruit more than one-fourth inch at the stem end, or more than the equivalent of this amount, by volume, when occurring in other portions of the fruit;	No change.	N/A.
''(b) Scars (including sprayburn and fumigation injury) which exceed the following aggregate areas of different types of scars, or a combination of two or more types of scars the seriousness of which exceeds the maximum allowed for any one type;	No change.	N/A.
''(1) Scars which are very dark and which have an aggregate area exceeding that of a circle one-fourth inch in diameter;	No change.	N/A.
''(2) Scars which are dark, rough or deep and which have an aggregate area exceeding that of a circle one-half inch in diameter;	No change.	N/A.
''(3) Scars which are fairly light in color, slightly rough, or with slight depth and which have an aggregate area exceeding that of a circle 1 inch in diameter; and,	No change.	N/A.
''(4) Scars which are light in color, fairly smooth, with no depth and which have an aggregate area of more than 20 percent of the fruit surface.	No change.	N/A.
''(c) Oil spots (Oleocellosis or similar injuries) which are more than slightly depressed, soft, or which have an aggregate area exceeding that of a circle one-half inch in diameter;	No change.	N/A.
(d) Scale when more than ten medium to large California red or purple scale adjacent to button at stem end or scattered over fruit or any scale which affects the appearance of the fruit to a greater extent;	No change.	N/A.
(e) Sunburn which causes appreciable flattening of the fruit, drying of the skin, material change in color of the skin, appreciable drying of the flesh underneath the affected area or affects more than 25 percent of the fruit surface;	No change.	N/A.
(f) Hollow core which causes the fruit to feel distinctly spongy; and,	No change.	N/A.
(g) Peteca when more than two spots or when having an aggregate area exceeding that of a circle one-fourth inch in diameter.	No change.	N/A.
	Bruising when segment walls are collapsed, or albedo and juice sacs are ruptured.	This defect is currently being scored based on the ''general definition.'' We propose to add specific scoring criteria for objective treatment of this defect.
	Skin breakdown when exceeding that of a circle ¼ inch in diameter.	This defect is currently being scored based on the ''general definition.'' We propose to add specific scoring criteria for objective treatment of this defect.
''Fairly well colored'' means that the area of yellow color exceeds the area of green color on the fruit.	No change.	N/A.
''Well colored'' means that the fruit is yellow in color with not more than a trace of green color. Fruit of a decided bronze color shall not be considered well colored.	No change.	N/A.
''Fairly firm'' means that the fruit may yield to moderate pressure but is not soft.	No change.	N/A.

Current standard	Proposed	Discussion
''Reasonably well formed'' means that the fruit is not decidedly flattened, does not have a very long or large neck and is not otherwise decidedly misshapen.	No change.	N/A.
''Fairly smooth'' means that the skin is not badly folded, badly ridged, or very decidedly lumpy.	''Reasonably smooth'' means that the skin is not badly folded, badly ridged, or very decidedly lumpy.	We propose to change the definition of ''fairly smooth'' to ''reasonably smooth'' to be consistent with other standards. Generally speaking, the modifier ''fairly,'' when used in fruit and vegetable standards, denotes a more stringent or higher requirement than ''reasonably.'' It is consistent with other standards to place the less stringent requirement in the lower grade.
''Serious damage'' means any specific defect described in this section; or an equally objectionable variation of any of these defects, any other defect, or any combination of defects, which seriously detracts from the appearance, or the edible or shipping quality of the fruit. The following specific defects shall be considered as serious damage:	No change.	N/A.
(a) Membranous stain, or other internal discoloration which seriously affects the appearance of the cut fruit;	No change.	N/A.
(b) Dryness or mushy condition when affecting all segments of the fruit more than one-half inch at the stem end or more than the equivalent of the amount, by volume, when occurring in other portions of the fruit;	No change.	N/A.
(c) Scars (including sprayburn and fumigation injury) which exceed the following aggregate area of different types of scars, or a combination of two or more types of scars the seriousness of which exceeds the maximum allowed for any one type:	No change.	N/A.
(1) Scars which are very dark and which have an aggregate area of more than 5 percent of the fruit surface;	No change.	N/A
(2) Scars which are dark, rough or deep, and which have an aggregate area of more than 10 percent of the fruit surface;	No change.	N/A.
(3) Scars which are fairly light in color, slightly rough or of slight depth, and which have an aggregate area of more than 25 percent of the fruit surface; and,	No change.	N/A.
(4) Scars which are light in color, fairly smooth, with no depth, and which have an aggregate area of more than 50 percent of the fruit surface;	No change.	N/A.
(d) Oil spots (Oleocellosis or similar injuries) which are soft, or which have an aggregate area exceeding that of a circle 1 inch in diameter;	No change.	N/A.
(e) Scale when California red or purple scale is concentrated as a ring or blotch, or more than thinly scattered over the fruit surface, or any scale which affects the appearance of the fruit to a greater extent;	No change.	N/A.
(f) Sunburn which causes decided flattening of the fruit, marked drying or dark discoloration of the skin, material drying of the flesh underneath the affected area, or which affects more than one-third of the fruit surface;	No change.	N/A.
(g) Hollow core which causes the fruit to feel excessively spongy;	No change.	N/A.
(h) Peteca when more than five small spots, or when having an aggregate area exceeding that of a circle three-fourths inch in diameter; and,	No change.	N/A.
(i) Growth cracks that are leaking, gummy or not well healed.	No change.	N/A.

Current standard	Proposed	Discussion
	Bruising when fruit has been split open, peel is badly watersoaked following bruising or albedo is ruptured causing a mushy condition affecting all segments more than 1/2 inch at the bruised area or the equivalent of this amount, by volume, when affecting more than one area on the fruit.	This defect is currently being scored based on the ''general definition.'' We propose to add specific scoring criteria for objective treatment of this defect.
	Skin breakdown when exceeding that of a circle 5/8 inch in diameter.	This defect is currently being scored based on the ''general definition.'' We propose to add specific scoring criteria for objective treatment of this defect.
''Moderately well colored'' means that the area of greenish-yellow or yellow color exceeds the area of green color on the fruit.	No change.	N/A.
	Note: All references in this standard to area, aggregating area, or length are based on a lemon 2 inches in diameter, allowing proportionately greater areas on larger fruit and lesser areas on smaller fruit.	In the current standard, it is unclear whether defects are based on a specific size fruit, or if greater areas on larger fruit and lesser areas on smaller fruit are allowed. We propose the addition of this statement to clarify the issue. This procedure is in place in most fruit and vegetable standards.

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Robert C. Keeney,

Deputy Administrator, Fruit and Vegetable Programs.

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