

United States Standards for Selected Crops

Following are the primary descriptions of the United States Standards for the top grades of selected Pennsylvania vegetable crops. Much of this information is taken verbatim from the official United States Standards but does not include the supporting definitions, tolerances and other information. Growers can secure copies of the complete Standards from: Standardization Section, AMS, F&VD, Fresh Products Branch, US Department of Agriculture, PO Box 96456, Room 2056-South, Washington, DC 20090-6456. Each crop is a separate brochure, so be sure to specify which crops you are interested in. Copies can also be secured from the Pennsylvania Vegetable Marketing and Research Program, 2301 N. Cameron St., Harrisburg, PA 17110-9408, 717-694-3596.

SNAP BEANS

U.S. Fancy.

"U.S. Fancy" consists of beans of similar varietal characteristics which are of reasonable and fairly uniform size, well formed, bright, clean, fresh, young and tender, firm, and which are free from soft rot and free from damage caused by leaves, leaf stems, other foreign matter, hail, disease, insects or mechanical or other means.

U.S. No. 1.

"U.S. No. 1" consists of beans of similar varietal characteristics which are of reasonable size, fairly well formed, fairly bright, fresh, fairly young and tender, firm, and which are free from soft rot and free from damage caused by dirt, leaves, leaf stems, other foreign matter, hail, disease, insects or mechanical or other means.

BROCCOLI

U.S. Fancy.

"U.S. Fancy" consists of bunched stalks of Italian Sprouting Broccoli. Each bunch shall be free from decay, and from damage caused by overmaturity, discoloration of bud clusters or leaves, freezing, wilting, dirt or other foreign material, disease, insects, mechanical or other means. The bud clusters in each bunch shall be generally compact. Each bunch shall be neatly and fairly evenly cut off at the base, and closely trimmed unless otherwise specified as "well trimmed." The diameter of each stalk shall be not less than 2 1/2 inches. The length of each stalk shall be not less than 6 inches or more than 8 1/2 inches.

U.S. No. 1

"U.S. No. 1" consists of bunched stalks of Italian Sprouting Broccoli. Each bunch shall be free from decay, and from damage caused by overmaturity, discoloration of bud clusters or leaves, freezing, wilting, dirt or other foreign material, disease, insects, mechanical or other means. The bud clusters in each bunch shall be generally fairly compact. Each bunch shall be neatly and fairly evenly cut off at the base, and well trimmed unless otherwise specified as "closely trimmed", "fairly well trimmed", or "leafy". The length of each stalk shall be not less than 5 inches or more than 9 inches.

CABBAGE

U.S. No. 1.

U.S. No. 1 shall consist of heads of cabbage of one variety or similar varietal characteristics, which are of reasonable solidity, and are not withered, puffy, or burst and which are free from soft rot, seedstems, and from damage caused by discoloration, freezing, disease, insects or mechanical or other means. Stems shall be cut so that they do not extend more than one-half inch beyond the point of attachment of the outermost leaves.

(a) Unless otherwise specified, each head shall be well trimmed. However, cabbage which has fairly good green color and is specified as "U.S. No. 1 Green," and red cabbage which is specified as "U.S. No. 1 New Red" need be only fairly well trimmed.

CAULIFLOWER

U.S. No 1.

"U.S. No. 1" consists of heads of cauliflower which meet the following requirements: The curds shall be clean; compact; white, creamy white, or cream in color; and not less than 4 inches in diameter. Jacket leaves shall be fresh; closely trimmed unless otherwise specified and fairly clean. The heads shall be free from soft or wet decay; free from damage caused bruising, cuts, discoloration, enlarged bracts, fuzziness, hollow stem, insects, mold, riciness, wilting and other means and free from serious damage by any other cause.

CANTALoupES

U.S. Fancy.

"U.S. Fancy" consists of cantaloupe which meet the requirements of U.S. No. 1 grade except that the cantaloupe have very good internal quality and have uniform appearance.

U.S. No. 1.

"U.S. No. 1" consists of cantaloupe of one type which are mature and have good internal quality but are not overripe or soft or wilted, which are well formed, well netted, and free from decay, wet slip and sunscald, and free from damage caused by liquid in the seed cavity, sunburn, hail, dirt, surface mold or other disease, aphids or other insects, scars, cracks, sunken areas, ground spot, bruises, or mechanical or other means.

CUCUMBERS

U. S. Fancy.

"U. S. Fancy" consists of cucumbers which are well colored, well formed, not overgrown, and which are fresh, firm, and free from decay, sunscald and from injury caused by scars and from damage caused by yellowing, sunburn, dirt or other foreign material, freezing, mosaic or other disease, insects, cuts, bruises, mechanical or other means.

(a) The maximum diameter of each cucumber shall be not more than 2% inches and the length of each cucumber shall be not less than 6 inches.

SUMMER SQUASH

U.S. No. 1.

"U.S. No. 1" consists of squash of one variety or similar varietal characteristics, with stems or portions of stems attached, which are fairly young and fairly tender, fairly well formed, firm, free from decay and breakdown, and from damage caused by discoloration, cuts, bruises and scars, freezing, dirt or other foreign material, disease, insects, mechanical or other means.

WINTER SQUASH AND PUMPKINS

U.S. No. 1

"U.S. No. 1" consists of squash or pumpkin which have similar varietal characteristics; are well matured and not broken or cracked. They are free from soft rot or wet breakdown and free from damage by scars, dry rot, freezing, dirt, disease, insects and mechanical or other means.

WATERMELON

U.S. Fancy

"U.S. Fancy" consists of watermelons which are mature; have similar varietal characteristics; are fairly well formed and are not overripe. They are free from anthracnose, decay, sunscald, whiteheart and damage by other means.

U.S. No. 1

"U.S. No. 1" consists of watermelons which are mature; have similar varietal characteristics; are fairly well formed and are not overripe. They are free from anthracnose, decay, sunscald, and damage by other means.

SWEET CORN

U. S. Fancy.

U. S. Fancy consists of ears of green corn of similar varietal characteristics which are well trimmed, well developed, and which are free from smut, decay, worms, or insect injury, and free from injury caused by rust, discoloration, birds, other disease or mechanical or other means. Cobs shall be fairly well filled with plump and milky kernels and well covered with fresh husks. The length of each cob shall be not less than 6 inches and the ears shall not be clipped.

U. S. No. 1.

U. S. No. 1 consists of ears of green corn of similar varietal characteristics which are well trimmed, well developed, and which are free from smut and decay and free from injury caused by rust and free from damage caused by discoloration. birds, worms, other insects, other or mechanical or other means. Cobs shall be fairly well filled with plump and milky kernels and fairly well covered with fresh husks. Each ear may be clipped but each clipped ear shall be properly clipped. Unless otherwise specified, the length of each cob, clipped or unclipped, shall be not less than 5 inches.

SWEET PEPPERS

U.S. Fancy.

"U.S. Fancy" consists of mature green sweet peppers of similar varietal characteristics which are firm, well shaped, and free from sunscald, freezing injury, decay, and from injury caused by scars, hail, sunburn, disease, insects, mechanical or other means. The diameter of each pepper shall be not less than 3 inches and the length of each pepper shall be not less than 3 1/2 inches. Any lot of peppers which meets all the requirements of this grade, except those relating to color, may be designated as "U.S. Fancy Red" if at least 90 percent of the peppers show any amount of a shade of red color, or as "U.S. Fancy Mixed Color" if the peppers fail to meet the color requirements of either "U.S. Fancy" or "U.S. Fancy Red" .

U.S. No. 1.

"U.S. No. 1" consists of mature green sweet peppers of similar varietal characteristics which are firm, fairly well shaped, and free from sunscald and decay, and free from damage caused by freezing injury, hail, scars, sunburn, disease, insects, mechanical or other means. Unless otherwise specified, the diameter of each pepper shall be not less than 2 1/2 inches and the length of each pepper shall be not less than 2 1/2 inches. Any lot of peppers which meets all the requirements of this grade, except those relating to color, may be designated as "U.S. No. 1 Red" if at least 90 percent of the peppers show any amount of a shade of red color, or as "U.S. No. 1 Mixed Color" if the peppers fail to meet the color requirements of either "U.S. No. 1" or "U.S. No. 1 Red"

TOMATOES

U.S. No. 1.

"U.S. No. 1" consists of tomatoes which have similar varietal characteristics, are mature, are not overripe or soft, are clean, are well developed, are fairly well formed and fairly smooth. They shall be free from decay, freezing injury, and sunscald and shall not be damaged by any other cause. Sizes are extra small 1 28/32 to 2 4/32 in. diameter, small 2 1/8 to 2 9/32 in., medium 2 9/32 to 2 17/32 in., large 2 17/32 to 2 28/32 in. and extra large 2 28/32 in. and up

The following terms may be used, when specified in connection with the grade statement, in describing the color as an indication of the stage of ripeness of any lot of mature tomatoes of a red fleshed variety:

- (1) Green. "Green" means that the surface of the tomato is completely green in color. The shade of green color may vary from light to dark;
- (2) Breakers. "Breakers" means that there is a definite break in color from green to tannish-yellow, pink or red on not more than 10 percent of the surface;
- (3) Turning. "Turning" means that more than 10 percent but not more than 30 percent of the surface, in the aggregate, shows a definite change in color from green to tannish-yellow, pink, red, or a combination thereof;
- (4) Pink. "Pink" means that more than 30 percent but not more than 60 percent of the surface, in the aggregate, shows pink or red color;
- (5) Light red. "Light red" means that more than 60 percent of the surface, in the aggregate, shows pinkish red or red: Provided, That not more than 90 percent of the surface is red color; and,
- (6) Red. "Red" means that more than 90 percent of the surface, in the aggregate, shows red color.