- that, after cooking, is objectionable upon chewing and tends to separate from the rest of the bean material.
- (j) Mechanical damage means a unit, in all styles except French, that is broken or split into two parts (equals 1 defect), is crushed, or is damaged by mechanical means to such an extent that the appearance is seriously affected; and for whole and cut styles has very ragged edges that are greater than 8 mm (5/16 in).
- (k) Short piece means a unit in cut style, that is less than 13 mm (0.50 in) in length, and a unit in whole style that is less than 44 mm (1.75 in) in length, measured along the longest dimension parallel to the bean suture line.
- (l) Single sample unit means the amount of product specified (500 grams for French style and 400 units for all other styles) to be used for unofficial inspection. It may be:
  - (1) The entire contents of a container;
- (2) A portion of the contents of a container; or
- (3) A combination of the contents of two or more containers.
- (m) *Sloughing* means the separation of the outer surface layer of tissue from the pod.
- (n) Small pieces and odd cuts, in French style only, mean pieces of pod less than 19 mm (0.75 in) in length or pieces of pod not conforming to the normal appearance of a sliced lengthwise bean unit.
- (o) *Stem* means any part or portion (loose or attached) of the hard or tough fibrous material that attaches the bean pod to the vine.

- (p) *Tolerance* means the percentage of defective units allowed for each quality factor for a specified sample size.
- (q) *Unit* means a bean pod or any individual portion thereof.

## § 52.2326 Grades.

- (a) *U.S. Grade A* is the quality of frozen beans that:
- (1) Meets the following prerequisites in which the beans:
- (i) Have similar varietal characteristics (except special packs);
  - (ii) Have a good flavor and odor;
- (iii) Have a good overall brightness that is not affected by dullness (regular process only);
- (iv) Are not materially affected by sloughing;
- (v) Are practically free from small pieces.
- (2) Is within the limits for defects as specified in § 52.2328, as applicable for the style.
- (b) *U.S. Grade B* is the quality of frozen beans that:
- (1) Meets the following prerequisites in which the beans:
- (i) Have similar varietal
- characteristics (except special packs);
  - (ii) Have a good flavor and odor;
- (iii) Have a reasonably good overall brightness (regular process only);
- (iv) Are not materially affected by sloughing;
- (v) Are reasonably free from small pieces.
- (2) Is within the limits for defects as specified in § 52.2328, as applicable for the style.
- (c) *U.S. Grade C* is the quality of frozen beans that:

- (1) Meets the following prerequisites in which the beans:
- (i) Have similar varietal

characteristics (except special packs);

- (ii) Have a fairly good flavor and odor;
- (iii) Have a fairly good overall brightness (regular process only);
- (iv) Are not seriously affect by sloughing;
  - (v) Are fairly free from small pieces.
- (2) Is within the limits for defects as specified in § 52.2328, as applicable for the style.
- (d) *Substandard* is the quality of frozen beans that fail the requirements of U.S. Grade C.

## § 52.2327 Factors of quality.

The grade of frozen beans is based on requirements for the following quality factors:

- (a) Prerequisite quality factors.
- Varietal characteristics (except special packs);
- (2) Flavor and odor:
- (3) Brightness (regular process only);
- (4) Sloughing; and
- (5) Small pieces.
- (b) Classified quality factors.
- (1) Extraneous vegetable material (EVM);
- (2) Stems;
- (3) Major blemishes;
- (4) Total blemished;
- (5) Mechanical damage;
- (6) Short pieces;
- (7) Color defectives;
- (8) Character;
- (9) Inedible fiber; and
- (10) Edible fiber.

## § 52.2328 Allowances for defects.

TABLE I.—PREREQUISITE FACTORS FOR FROZEN GREEN BEANS AND WAX BEANS 1

Factors	Grade A	Grade B	Grade C
Flavor and Odor Brightness Sloughing	Good		Not Seriously Affected.

<sup>&</sup>lt;sup>1</sup> Determined container-by-container.

TABLE II.—ACCEPTANCE NUMBERS FOR WHOLE, AND CUT STYLE FROZEN GREEN BEANS AND WAX BEANS GRADE A

Sample Units × Sample Unit Size.			1×400	1.5×400	3×400	6×400	13×400	21×400	29×400	
Units of Product			1 400	<sup>2</sup> 600	1200	2400	5200	8400	11600	
TOL	AQL <sup>3</sup>	Quality Factors	Acceptance Numbers							
0.25	0.162	Extraneous Vegeta- ble Material.	2	2	4	7	13	19	26	
0.75	0.58	Stems	5	6	11	20	39	60	81	
1.25	1.02	Major Blemishes	7	10	18	33	65	101	136	
3.75	3.30	Total Blemishes (Major+Minor).	19	27	50	94	193	304	415	
3.00	2.60	Mechanical Damage	16	22	40	75	154	242	330	