

This will also create more uniformity among the three standards.

The U.S. No. 1 Bright, U.S. No. 1 Golden, and, U.S. No. 2 Bright grades were added to the U.S. Standards for Grades of Florida Tangerines in order to give industry more flexibility in the marketing of tangerines and to create uniformity (the other standards already have these grades included).

All of the grades in the U.S. Standards for Grades of Florida Grapefruit, U.S. Standards for Grades of Florida Oranges and Tangelos, and U.S. Standards for Grades of Florida Tangerines were put in the same order for the purposes of uniformity and ease of use. Also, grades which previously referenced "Tables" for the allowable number of defective fruit would be changed to percentages.

Currently, in the U.S. No. 1 Bronze grades there is a requirement that "all fruit must show some discoloration." In application, this means, that if one fruit did not have any discoloration on it at all, the whole load and/or lot would not meet a U.S. No. 1 Bronze grade. This requirement is too restrictive because one fruit with no discoloration puts a load and/or lot of citrus out of grade. Therefore, it is proposed that "all fruit must show some discoloration" be deleted from the requirements of U.S. No. 1 Bronze grades. However, at least 30 percent of the fruit shall have one-third of its surface affected by discoloration, predominately rust mite type, is still part of the requirements for a U.S. No. 1 Bronze grade.

The definition of "poorly colored" was moved from the requirements of the U.S. No. 3 grade in the U.S. Standards for Grades of Florida Grapefruit, and U.S. Standards for Grades of Florida Oranges and Tangelos to the "definition" section to create greater uniformity and consistency among the Florida citrus standards.

The unclassified designations would be eliminated in each standard because it is not a grade and only serves to show that no grade has been applied to the lot. Since this designation is rarely used and may create some confusion in the marketplace, it should be discontinued.

It is proposed that the tolerances for defects and discoloration be determined based on percentages rather than a specific number of defective fruit, in order to create greater ease of use within the marketplace. Currently, if applicants do not have a copy of the standards with the table specifying the number of fruit permitted in a load and/or lot, they will not know if a load and/or lot of citrus meets a specified grade. Therefore, these percentages will create a more common trading language, and greater uniformity due to the fact that most of our current

standards are based on a percentage of defects rather than number of defective fruit permitted. Also, separate tolerances for shipping point and en route or at destination are included to allow for more defects of a progressive nature, consistent with perishability.

The current standards contain tables specifying the total number of fruit permitted in individual samples. However, it is proposed that the tolerances be changed from specific number of defective fruit to percentages of defective fruit, thereby eliminating the existing tables. Therefore, it is proposed that an "Application of Tolerances" section be inserted in each of the regulations to provide percentage limitations of defective fruit in individual samples. This is done to create clarity and consistency among other U.S. standards.

The FCP requested that the "Size" sections of the standards be revised to allow greater flexibility in the packing of numerous varieties of fruit in various types and sizes of containers. It is proposed that the "size" section be revised as follows: "fruits shall be fairly uniform in size and shall be packed in containers according to approved and recognized methods; fairly uniform in size means that not more than 9 percent of the grapefruit, 10 percent of the oranges, tangelos, or tangerines, per sample may vary more than one-half inch in diameter; and, in order to allow for variations incident to proper sizing, not more than 10 percent of the samples in any lot may fail to meet the requirements of size." "Approved and recognized methods" means that the fruit size will be determined at shipping point using specific pack patterns in a standard 4/5 bushel container, and that containers shall be well filled. Well filled being when at least one-half of the top layer fruit is not more than one-half inch below the top or two inches above the top of the container. Each sample would be allowed three grapefruit or five oranges, tangelos, and tangerines to vary more than one-half inch in diameter within a sample and still meet fairly uniform in size, provided that the entire lot averages not more than ten percent. If the lot does not meet these requirements it would fail to meet the size requirements, however, it could still meet the grade requirements as these are separate.

Definitions for "well colored," "fairly well colored," "slightly colored," "reasonably well colored," and "poorly colored" would be revised to include "color characteristic for the variety" in order to allow more flexibility in marketing varieties of fruit with different colors.

In the U.S. Standards for Grades of Florida Grapefruit, the definitions for "smooth texture," "fairly smooth texture," and "slightly rough texture" would be revised to include definitions for thickness of skin. In the past there was confusion as to what was considered thin skin, fairly thin skin, and slightly thick skin, however, with definitions for these terms the confusion would be alleviated.

The definitions for "green spots" in the "classification of defects" section are proposed to be aggregate areas instead of number of spots. "Green spots" are currently too restrictive, in that they allow not more than 10 spots for damage, and not more than 25 spots for serious damage, regardless of the size of the fruit. All of the other defects in the standards vary with the size of the fruit, larger areas allowed on larger fruit and smaller areas allowed on smaller fruit, therefore, this is too stringent. It is proposed to determine "green spots" based on an aggregate area; aggregate area being, clustering the spots into the area specified for the grade and commodity. If the "green spots," when clustered together are outside of the specified area it will be scored as a defect, keeping in mind that larger areas are allowed on larger fruit and smaller areas on smaller fruit. For example, "green spots" on a 4 1/8 inch diameter grapefruit, if they were clustered into a circle of more than 3/4 inches, the "green spots" would be considered damaged.

The definitions for "oil spotting" and "skin breakdown" in the "classification of defects" sections in all standards are being revised. The "oil spotting" would be changed by deleting the number of spots affected, which is thought to be too restrictive for perfectly edible fruit; and, increasing the aggregate area allowed, in order to bring the definitions into conformity with other citrus standards. The definitions for "skin breakdown" would be revised to bring them more in line with "oil spotting," as it is often difficult to distinguish between "oil spotting" and "skin breakdown" in its early stages.

Due to the similarity in defects caused by hail, thorn scratches, and scars, it is proposed that the definitions in the "classification of defects" sections be revised to score them all on the same basis as "scars." Although they will still be described as "hail," "thorn scratches," or "scars," they will all be scored on the same basis.

In the U.S. Standards for Grades of Florida Grapefruit, because sprouted seeds undermine the quality of fruit regardless of whether the sprouts are green or not, the "sprouting" definitions