

United States
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Agricultural Marketing Service

Fruit and Vegetable Programs

Fresh Products Branch

# United States Standards for Grades of Globe Artichokes

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# United States Standards for Grades of Globe Artichokes <sup>1</sup>

#### Grades

51.3785 U.S. No. 1.

51.3786 U.S. No. 1 Long Stem.

51.3787 U.S. No. 2.

## **Tolerances**

51.3788 Tolerances.

## **Application of Tolerances**

51.3789 Application of tolerances.

## **Definitions**

51.3790 Properly trimmed.

51.3791 Fairly well formed.

51.3792 Fairly compact.

51.3793 Slightly spread.

51.3794 Overdeveloped.

51.3795 Damage.

51.3796 Fairly uniform in size.

51.3797 Serious damage.

## **Metric Conversion Table**

51.3798 Metric conversion table.

#### Grades

## §51.3785 U.S. No. 1.

"U.S. No. 1" consists of artichokes which meet the following requirements:

- (a) Basic requirements:
- (1) Properly trimmed;
- (2) Fairly well formed;
- (3) Not overdeveloped; and,
- (4) Fairly compact.
- (b) Free from decay.
- (c) Not damaged by any other cause.
- (d) Fairly uniform in size.
- (e) For tolerances see §51.3788.

## §51.3786 U.S. No. 1 Long Stem.

"U.S. No. 1 Long Stem" consists of artichokes which meet the requirements of the U.S. No. 1 grade except that the stems must be smoothly cut to a minimum length of at least 8 inches, unless otherwise specified to a longer length in connection with the grade.

<sup>&</sup>lt;sup>1</sup>Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug and Cosmetic Act, or with applicable State laws and regulations.

#### §51.3787 U.S. No. 2.

"U.S. No. 2" consists of artichokes which meet the following requirements:

- (a) Basic requirements:
- (1) Not overdeveloped; and,
- (2) Not badly spread.
- (b) Free from decay.
- (c) Not seriously damaged by any other cause.
- (d) Fairly uniform in size.
- (e) For tolerances see §51.3788.

## **Tolerances**

## §51.3788 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:

- (a) **For defects.** 10 percent for artichokes in any lot which fail to meet the requirements for the grade, including not more than 2 percent for artichokes affected by decay.
- (b) **For undersize stem length.** 5 percent for artichokes in any lot which fail to meet the length requirement.

## **Application of Tolerances**

# §51.3789 Application of tolerances.

The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations:

(a) For a tolerance of 10 percent or more, individual packages shall have not more than 1-1/2 times the tolerance specified, and for a tolerance of less than 10 percent individual packages shall have not more than double the tolerance specified: **Provided**, That at least one defective and one undersize stem specimen may be allowed in any package: **And provided further**, That the averages for the entire lot are within the tolerances specified for the grade.

#### **Definitions**

## §51.3790 Properly trimmed.

"Properly trimmed" means that the stem is smoothly cut and not excessively long.

## §51.3791 Fairly well formed.

"Fairly well formed" means that the artichoke is not excessively long and pointed.

## §51.3792 Fairly compact.

"Fairly compact" means that the artichoke is reasonably firm and not more than slightly spread.

## §51.3793 Slightly spread.

"Slightly spread" means the outer scales may be slightly opened, but the inner scales at the tip of the artichoke must be closely folded into the bud.

## §51.3794 Overdeveloped.

"Overdeveloped" means that the artichoke has a brownish color; that the scales are tough, leathery, and stringy; and, that the flower in the center of the bud has turned dark pink or purple and become fuzzy.

## §51.3795 Damage.

"Damage" means any defect, or any combination of defects, which materially detracts from the appearance, or the edible or marketing quality of the artichoke.

"Fairly uniform in size" means that not more than 10 percent, by count, of the artichokes in any container may vary more than one-half inch in diameter.

(a) "Diameter" means the greatest dimension measured at right angles to a line from the stem to the opposite end of the artichoke.

# §51.3797 Serious damage.

"Serious damage" means any defect, or any combination of defects, which seriously detracts from the appearance, or the edible or marketing quality of the artichoke.

## **Metric Conversion Table**

## §51.3798 Metric conversion table.

Inches	Millimeters
	(mm)
1/8 equals	3.2
1/4 equals	6.4
1/2 equals	12.7
3/4 equals	19.1
1 equals	25.4
1-1/2 equals	38.1
2 equals	50.8
3 equals	76.2
4 equals	101.6
5 equals	127.0
6 equals	152.4
7 equals	177.8
8 equals	203.2
9 equals	228.6