



**United States  
Department of  
Agriculture**

**Agricultural  
Marketing  
Service**

**Fruit and  
Vegetable  
Division**

**Processed  
Products  
Branch**

# **United States Standards for Grades of Frozen Green Beans and Frozen Wax Beans**

**Effective date August 19, 1996**

This is the seventh issue of the United States Standards for Grades of Frozen Green Beans and Frozen Wax Beans published in the **FEDERAL REGISTER** of July 19, 1996 (61 FR 37663) to become effective August 19, 1996. This issue supersedes the sixth issue, as amended which has been in effect since July 11, 1983.

Voluntary U.S. grade standards are issued under the authority of the Agricultural Marketing Act of 1946, which provides for the development of official U.S. grades to designate different levels of quality. These grade standards are available for use by producers, suppliers, buyers, and consumers. As in the case of other standards for grades of processed fruits and vegetables, these standards are designed to facilitate orderly marketing by providing a convenient basis for buying and selling, for establishing quality control programs, and for determining loan values.

The standards also serve as a basis for the inspection and grading of commodities by the Federal inspection service, the only activity authorized to approve the designation of U.S. grades as referenced in the standards, as provided under the Agricultural Marketing Act of 1946. This service, available as on-line (in-plant) or lot inspection and grading of all processed fruit and vegetable products, is offered to interested parties, upon application, on a fee-for-service basis. The verification of some specific recommendations, requirements, or tolerances contained in the standards can be accomplished only by the use of on-line inspection procedures. In all instances, a grade can be assigned based on final product factors or characteristics.

In addition to the U.S. grade standards, grading manuals or instructions for inspection of several processed fruits and vegetables are available upon request for a nominal fee. These manuals or instructions contain detailed interpretations of the grade standards and provide step-by-step procedures for grading the product.

Grade standards are issued by the Department after careful consideration of all data and views submitted, and the Department welcomes suggestions which might aid in improving the standards in future revisions. Comments may be submitted to, and copies of standards and grading manuals obtained from:

Chief, Processed Products Branch  
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**United States Standards for Grades of Frozen Green Beans and Frozen Wax Beans**

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<b>Section</b>	<b>Page No.</b>
§52.2321 Product description. ....	2
§52.2322 Styles. ....	2
§52.2323 Types. ....	2
§52.2324 Kinds of pack. ....	3
§52.2325 Definitions of terms. ....	3
§52.2326 Grades. ....	6
§52.2327 Factors of quality. ....	7
§52.2328 Allowances for defects. ....	9
§52.2329 Sample size . ....	19
§52.2330 Quality requirement criteria. ....	19
Authority: Agricultural Marketing Act of 1946, Secs. 203, 205, 60 Stat. 1087, as amended, 1090, as amended (7 U.S.C. 1622, 1624).	

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Note: 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.

**§52.2321 Product description.**

**Frozen green beans and frozen wax beans**, hereinafter called frozen beans, means the frozen product prepared from the clean, sound, succulent pods of the bean plant. The pods are stemmed, washed, blanched, sorted, and properly drained. The product is frozen in accordance with good commercial practice and maintained at temperatures necessary for the preservation of the product.

**§52.2322 Styles.**

- (a) **Whole** means frozen beans consisting of whole pods, which after removal of either or both ends, are not less than 44 mm (1.75 in) in length.
- (b) **Cut or cuts** means frozen beans consisting of pods that are cut transversely into pieces less than 70 mm (2.75 in) but not less than 19 mm (0.75 in) in length.
- (c) **Short cut or short cuts** means frozen beans consisting of pieces of pods of which 75 percent or more are less than 19 mm (0.75 in) in length and not more than 1 percent are more than 32 mm (1.25 in) in length.
- (d) **Mixed** means a mixture of two or more of the following styles of frozen beans: whole, cut, or short cut.
- (e) **Sliced lengthwise, or French style** means frozen green beans consisting of pods that are sliced lengthwise.

**§52.2323 Types.**

The type of frozen beans is not incorporated in the grades of finished product, since it is not a factor of quality. The types of frozen beans are described as **round type** and **Romano or Italian type**.

- (a) **Round type** means frozen beans having a width not greater than 1-1/2 times the thickness of the beans.
- (b) **Romano or Italian type** means frozen beans having a width greater than 1-1/2 times the thickness of the beans.

**§52.2324 Kinds of pack.**

The kind of pack of frozen beans is not incorporated in the grades of finished product, since it is not a factor of quality. The kinds of pack of frozen beans are described as **regular process, extended blanch process, and special pack.**

- (a) **Regular process** means the frozen beans are processed in such a manner that the brightness is not affected by the process.
- (b) **Extended blanch process** means the frozen beans are intentionally processed in such a manner that the brightness is affected by the process.
- (c) **Special pack** means the frozen bean pack intentionally contains beans of two or more varietal characteristics (such as a mixture of green and wax beans).

**§52.2325 Definitions of terms.**

- (a) **Acceptable Quality Level (AQL)** means the maximum percent of defective units or the maximum number of defects per hundred units of product that, for the purpose of acceptance sampling, can be considered satisfactory as a process average.
- (b) **Blemish.**
  - (1) **Minor blemish** means any unit which is affected by scars, pathological injury, insect injury or other means in which the aggregate area affected exceeds the area of a circle 3 mm (0.125 in) in diameter or the appearance or eating quality of the unit is slightly affected.
  - (2) **Major blemish** means any unit which is affected or damaged by discoloration or any other means to the extent that the appearance or eating quality of the unit is more than slightly affected.
  - (3) **Total blemish** means the total of the major and minor blemishes.
- (c) **Brightness** means the extent that the overall appearance of the sample unit as a mass is affected by dullness. (Applies to **regular process** only).
  - (1) Grade A: Not affected.
  - (2) Grade B: Slightly affected.

- (3) Grade C: Materially affected.
- (4) Substandard: Seriously affected.

**(d) Character.**

**(1) Round type - Green Beans.**

- (i) **Good character** means the pods are full fleshed; after cooking, the pods are tender and the seeds are not mealy.
- (ii) **Reasonably good character** means the pods are reasonably fleshy; after cooking, the pods are tender and the seeds are not mealy.
- (iii) **Fairly good character** means the pods have not entirely lost their fleshy structure; after cooking, the pods are fairly tender and the seeds may be slightly mealy.
- (iv) **Poor character** means the beans fail the requirements for fairly good character.

**(2) Round type - Wax Beans.**

- (i) **Good character** means the pods are full fleshed and may show slight breakdown of the flesh between seed cavities; after cooking, the pods are tender and the seeds are not mealy.
- (ii) **Reasonably good character** means the pods are reasonably fleshy and may show substantial breakdown of the flesh between the seed cavities; after cooking, the pods are tender and the seeds are not mealy.
- (iii) **Fairly good character** means the pods may show total breakdown of the flesh between the seed cavities with no definite seed pocket, but still retain flesh on the inside pod wall; after cooking, the pods are fairly tender and the seeds may be slightly mealy.
- (iv) **Poor character** means the beans fail the requirements for fairly good character.

**(3) Romano or Italian type.**

- (i) **Good character** means the pods have a full inner membrane, typical of the variety and are tender after cooking.
  - (ii) **Reasonably good character** means the pods have a reasonably well developed inner membrane and are reasonably tender after cooking.
  - (iii) **Fairly good character** means the pods may lack an inner membrane; and are fairly tender after cooking.
  - (iv) **Poor character** means the beans fail the requirements for fairly good character.
- (e) **Color defective** means a unit that varies markedly from the color that is normally expected for the variety and grade.
- (f) **Defect** means any nonconformance of a unit of product from a specified requirement of a single quality characteristic.
- (g) **Extraneous vegetable material (EVM)** means harmless vegetable material (other than the bean pods) including, but not limited to, stalk, vine material, [vine material with stem(s) attached], leaves of the bean plant, and leaves or portions of other harmless plants.
- (h) **Fiber.**
- (1) **Edible fiber** means fiber developed in the wall of the bean pod that, after cooking, is noticeable upon chewing, but can be consumed with the rest of the bean material without objection.
  - (2) **Inedible fiber** means fiber developed in the wall of the bean pod that, after cooking, is objectionable upon chewing and tends to separate from the rest of the bean material.
- (i) **Flavor and odor.** Good flavor and odor means the product, after cooking, has a characteristic green bean or wax bean flavor and odor typical of the varietal type and is free from objectionable flavors and odors.
- (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); and
    - (iv) Are not materially affected by sloughing.



- (2) Is within the limits for defects as specified in Section 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); and
    - (iv) Are not materially affected by sloughing.
  - (2) Is within the limits for defects as specified in Section 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 good flavor and odor;
    - (iii) Have a fairly good overall brightness (regular process only); and
    - (iv) Are not seriously affected by sloughing.
  - (2) Is within the limits for defects as specified in Section 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.

- (1) Varietal characteristics (except special packs);
  - (2) Flavor and odor;
  - (3) Brightness (regular process only); and
  - (4) Sloughing.
- (b)** Classified quality factors.
- (1) Extraneous vegetable material (EVM);
  - (2) Stems;
  - (3) Major blemishes;
  - (4) Total blemishes;
  - (5) Mechanical damage;
  - (6) Short pieces (Cut, Whole Style);
  - (7) Small pieces and odd cuts (French Style);
  - (8) Color defectives;
  - (9) Character;
  - (10) Inedible fiber; and
  - (11) Edible fiber.

§52.2328 Allowances for defects.

**Table I**  
**Prerequisite Factors for Frozen Green Beans**  
**and Wax Beans 1/**

<b>Factors</b>	<b>Grade A</b>	<b>Grade B</b>	<b>Grade C</b>
Varietal Characteristics	Similar	Similar	Similar
Flavor and Odor	Good	Good	Good
Brightness	Good	Reasonably Good	Fairly Good
Sloughing	Not Materially Affected	Not Materially Affected	Not Seriously Affected

1/ Determined container-by-container.

**Table II  
Acceptance Numbers for Whole, and Cut Style Frozen Green Beans and Wax Beans  
Grade A**

Sample Units x Sample Unit Size			1x400	1.5x400	3x400	6x400	13x400	21x400	29x400
Units of Product			400 <u>1/</u>	600 <u>2/</u>	1200	2400	5200	8400	11600
TOL	AQL <u>3/</u>	Quality Factors	Acceptance Numbers						
0.25	0.162	Extraneous Vegetable 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
20.00	19.10	Short Pieces, Whole Style	89	130	251	490	1040	1664	2285
8.50	7.90	Short Pieces, Cut Style	41	59	111	212	444	706	966
1.75	1.48	Edible Fiber	10	14	25	45	91	142	193
0.10	0.05	Inedible Fiber	1	1	2	3	5	7	10
5.50	5.00	Color Defectives	27	39	73	138	286	454	620
10.75	10.10	Character - "B"	50	72	138	266	561	894	1225
1.25	1.02	Character - "C"	7	10	18	33	65	101	136
0.10	0.05	Character - "SStd"	1	1	2	3	5	7	10

1/ For unofficial samples.

2/ For use with small container sizes only.

3/ AQL calculated from tolerance (TOL) at 5200.

**Table IIa**  
**Acceptance Numbers for Whole, and Cut Style Frozen Green Beans and Wax Beans**  
**Grade B**

Sample Units x Sample unit Size			1x400	1.5x400	3x400	6x400	13x400	21x400	29x400
Units of Product			400 <u>1/</u>	600 <u>2/</u>	1200	2400	5200	8400	11600
TOL	AQL <u>3/</u>	Quality Factors	Acceptance Numbers						
.50	0.366	Extraneous Vegetable Material	3	4	8	13	26	40	53
1.50	1.25	Stems	8	12	21	39	78	122	165
2.50	2.17	Major Blemishes	13	19	34	64	130	204	278
6.75	6.20	Total Blemishes (Major + Minor)	33	47	88	169	352	559	763
6.00	5.50	Mechanical Damage	30	42	79	151	314	498	680
N/A	N/A	Short Pieces, Whole Style	N/A	N/A	N/A	N/A	N/A	N/A	N/A
12.50	11.80	Short Pieces, Cut Style	58	84	160	309	652	1040	1426
4.50	4.00	Edible Fiber	22	32	59	112	232	366	500
1.50	1.25	Inedible Fiber	8	12	21	39	78	122	165
10.75	10.10	Color Defectives	50	72	138	266	561	894	1225
N/A	N/A	Character - "B"	N/A	N/A	N/A	N/A	N/A	N/A	N/A
10.75	10.10	Character - "C"	50	72	138	266	561	894	1225
1.25	1.02	Character - "SStd"	7	10	18	33	65	101	136

- 1/ For unofficial samples.
- 2/ For use with small container sizes only.
- 3/ AQL calculated from tolerance (TOL) at 5200.

**Table IIb**  
**Acceptance Numbers for Whole, and Cut Style Frozen Green Beans and Wax Beans**  
**Grade C**

Sample Units x Sample unit Size			1x400	1.5x400	3x400	6x400	13x400	21x400	29x400
Units of Product			400 <u>1/</u>	600 <u>2/</u>	1200	2400	5200	8400	11600
TOL	AQL <u>3/</u>	Quality Factors	Acceptance Numbers						
1.00	0.80	Extraneous Vegetable Material	6	8	15	26	52	80	108
3.00	2.60	Stems	16	22	40	75	154	242	330
3.75	3.30	Major Blemishes	19	27	50	94	193	304	415
12.75	12.00	Total Blemishes (Major + Minor)	58	85	162	314	663	1057	1449
10.75	10.10	Mechanical Damage	50	72	138	266	561	894	1225
N/A	N/A	Short Pieces, Whole Style	N/A	N/A	N/A	N/A	N/A	N/A	N/A
18.25	17.40	Short Pieces, Cut Style	82	119	230	448	950	1519	2085
8.50	7.90	Edible Fiber	41	59	111	212	444	706	966
3.75	3.30	Inedible Fiber	19	27	50	94	193	304	415
17.75	16.90	Color Defectives	80	116	224	435	923	1476	2027
N/A	N/A	Character - "B"	N/A	N/A	N/A	N/A	N/A	N/A	N/A
N/A	N/A	Character - "C"	N/A	N/A	N/A	N/A	N/A	N/A	N/A
10.75	10.10	Character - "SStd"	50	72	138	266	561	894	1225

- 1/ For unofficial samples.  
2/ For use with small container sizes only.  
3/ AQL calculated from tolerance (TOL) at 5200.

**Table III**  
**Acceptance Numbers for Short Cut, and Mixed Cut Style Frozen Green Beans and Wax Beans**  
**Grade A**

Sample Units x Sample unit Size			1x400	1.5x400	3x400	6x400	13x400	21x400	29x400
Units of Product			400 <u>1/</u>	600 <u>2/</u>	1200	2400	5200	8400	11600
TOL	AQL <u>3/</u>	Quality Factors	Acceptance Numbers						
0.25	0.162	Extraneous Vegetable 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
1.75	1.48	Edible Fiber	10	14	25	45	91	142	193
0.10	0.05	Inedible Fiber	1	1	2	3	5	7	10
5.50	5.00	Color Defectives	27	39	73	138	286	454	620
10.75	10.10	Character - "B"	50	72	138	266	561	894	1225
1.25	1.02	Character - "C"	7	10	18	33	65	101	136
0.10	0.05	Character - "SStd"	1	1	2	3	5	7	10

- 1/ For unofficial samples.
- 2/ For use with small container sizes only.
- 3/ AQL calculated from tolerance (TOL) at 5200.

**Table IIIa**  
**Acceptance Numbers for Short Cut, and Mixed Cut Style Frozen Green Beans and Wax Beans**  
**Grade B**

Sample Units x Sample unit Size			1x400	1.5x400	3x400	6x400	13x400	21x400	29x400
Units of Product			400 <u>1/</u>	600 <u>2/</u>	1200	2400	5200	8400	11600
TOL	AQL <u>3/</u>	Quality Factors	Acceptance Numbers						
0.50	0.366	Extraneous Vegetable Material	3	4	8	13	26	40	53
1.50	1.25	Stems	8	12	21	39	78	122	165
2.50	2.17	Major Blemishes	13	19	34	64	130	204	278
6.75	6.20	Total Blemishes (Major + Minor)	33	47	88	169	352	559	763
6.00	5.50	Mechanical Damage	30	42	79	151	314	498	680
4.50	4.00	Edible Fiber	22	32	59	112	232	366	500
1.50	1.25	Inedible Fiber	8	12	21	39	78	122	165
10.75	10.10	Color Defectives	50	72	138	266	561	894	1225
N/A	N/A	Character - "B"	N/A	N/A	N/A	N/A	N/A	N/A	N/A
10.75	10.10	Character - "C"	50	72	138	266	561	894	1225
1.25	1.02	Character - "SStd"	7	10	18	33	65	101	136

- 1/ For unofficial samples.
- 2/ For use with small container sizes only.
- 3/ AQL calculated from tolerance (TOL) at 5200.



**Table IIIb**  
**Acceptance Numbers for Short Cut, and Mixed Cut Style Frozen Green Beans and Wax Beans**  
**Grade C**

Sample Units x Sample unit Size			1x400	1.5x400	3x400	6x400	13x400	21x400	29x400
Units of Product			400 <u>1/</u>	600 <u>2/</u>	1200	2400	5200	8400	11600
TOL	AQL <u>3/</u>	Quality Factors	Acceptance Numbers						
1.00	0.80	Extraneous Vegetable Material	6	8	15	26	52	80	108
3.00	2.60	Stems	16	22	40	75	154	242	330
3.75	3.30	Major Blemishes	19	27	50	94	193	304	415
8.50	7.90	Total Blemishes (Major + Minor)	41	59	111	212	444	706	966
10.75	10.10	Mechanical Damage	50	72	138	266	561	894	1225
8.50	7.90	Edible Fiber	41	59	111	212	444	706	966
3.75	3.30	Inedible Fiber	19	27	50	94	193	304	415
17.75	16.90	Color Defectives	80	116	224	435	923	1476	2027
N/A	N/A	Character - "B"	N/A	N/A	N/A	N/A	N/A	N/A	N/A
N/A	N/A	Character - "C"	N/A	N/A	N/A	N/A	N/A	N/A	N/A
10.725	10.10	Character - "SStd"	50	72	138	266	561	894	1225

- 1/ For unofficial samples.
- 2/ For use with small container sizes only.
- 3/ AQL calculated from tolerance (TOL) at 5200.

**Table IV**  
**Acceptance Numbers for French Style Frozen Green Beans and Wax Beans**  
**Grade A**

Sample Units x Sample unit Size			1x200x2.5	1.5x200x2.5	3x200x2.5	6x200x2.5	13x200x2.5	21x200x2.5	29x200x2.5
Grams of Product			500 <u>1/</u>	750 <u>2/</u>	1500	3000	6500	10500	14500
TOL	AQL <u>3/</u>	Quality Factors	Acceptance Numbers						
0.25	0.153	Extraneous Vegetable Material (No. of Pieces)	1	1	2	4	7	10	14
0.75	0.541	Stems (No. of stems)	3	4	6	11	20	30	41
1.25	0.961	Major Blemishes (Grams)	10	15	25	43	83	128	170
2.50	2.05	Total Blemishes [(Grams) Major + Minor]	18	25	45	83	163	253	343
10.0	9.0	Small pieces & odd cuts (Grams)	63	88	165	313	648	1025	1400
5.50	4.80	Color Defectives (Grams)	38	50	95	175	358	563	765
N/A	N/A	Character - "B" (Grams)	N/A	N/A	N/A	N/A	N/A	N/A	N/A
6.75	6.00	Character - "C" (Grams)	45	63	115	215	440	695	945
1.75	1.40	Character - "SStd" (Grams)	13	18	33	58	115	178	240

1/ For unofficial samples.

2/ For use with small container sizes only.

3/ AQL calculated from tolerance (TOL) at 2600.

**Table IVa**  
**Acceptance Numbers for French Style Frozen Green Beans and Wax Beans**  
**Grade B**

Sample Units x Sample unit Size			1x200x2.5	1.5x200x2.5	3x200x2.5	6x200x2.5	13x200x2.5	21x200x2.5	29x200x2.5
Grams of Product			500 <u>1/</u>	750 <u>2/</u>	1500	3000	6500	10500	14500
TOL	AQL <u>3/</u>	Quality Factors	Acceptance Numbers						
0.50	0.325	Extraneous Vegetable Material (No. of Pieces)	2	2	4	7	13	20	26
1.50	1.16	Stems (No. of stems)	5	6	11	20	39	60	81
2.50	2.05	Major Blemishes (Grams)	18	25	45	83	163	253	343
3.75	3.20	Total Blemishes [(Grams) Major + Minor]	25	38	65	120	245	383	520
15.0	13.9	Small pieces & odd cuts (Grams)	90	128	243	465	978	1553	2125
10.75	9.80	Color Defectives (Grams)	68	95	178	338	703	1113	1520
N/A	N/A	Character - "B"	N/A	N/A	N/A	N/A	N/A	N/A	N/A
20.00	18.80	Character - "C" (Grams)	118	168	320	620	1305	2078	2848
5.50	4.80	Character - "SStd" (Grams)	38	50	95	175	358	563	765

1/ For unofficial samples.

2/ For use with small container sizes only.

3/ AQL calculated from tolerance (TOL) at 2600.

**Table IVb**  
**Acceptance Numbers for French Style Frozen Green Beans and Wax Beans**  
**Grade C**

Sample Units x Sample unit Size			1x200x2.5	1.5x200x2.5	3x200x2.5	6x200x2.5	13x200x2.5	21x200x2.5	29x200x2.5
Grams of Product			500 <u>1/</u>	750 <u>2/</u>	1500	3000	6500	10500	14500
TOL	AQL <u>3/</u>	Quality Factors	Acceptance Numbers						
1.00	0.733	Extraneous Vegetable Material (No. of Pieces)	3	4	8	13	26	40	53
3.00	2.50	Stems (No. of stems)	8	12	21	39	78	122	165
3.75	3.20	Major Blemishes (Grams)	25	38	65	120	245	383	520
10.75	9.80	Total Blemishes [(Grams) Major + Minor]	68	95	178	338	703	1113	1520
20.0	18.8	Small pieces & odd cuts (Grams)	118	168	320	620	1305	2078	2848
17.75	16.60	Color Defectives (Grams)	105	150	285	550	1158	1843	2523
N/A	N/A	Character - "B" (Grams)	N/A	N/A	N/A	N/A	N/A	N/A	N/A
N/A	N/A	Character - "C" (Grams)	N/A	N/A	N/A	N/A	N/A	N/A	N/A
12.50	11.50	Character - "SStd" (Grams)	75	108	205	390	813	1293	1768

- 1/ For unofficial samples.
- 2/ For use with small container sizes only.
- 3/ AQL calculated from tolerance (TOL) at 2600.

**§52.2329 Sample size.**

The sample size used to determine whether the requirements of these standards are met shall be as specified in the sampling plans and procedures contained in 7 CFR 52.1 through 52.83.

**§52.2330 Quality requirement criteria.**

- (a)** Lot inspection. A lot of frozen beans is considered as meeting the requirements for quality if:
  - (1)** The prerequisite requirements specified in Section 52.2326 and Section 52.2328, Table I are met; and
  - (2)** None of the allowances for the individual quality factors specified in Tables II, IIa, IIb, III, IIIa, IIIb, IV, IVa, and IVb of Section 52.2328, as applicable for the style, are exceeded.
- (b)** Single sample unit. Each unofficial sample unit submitted for quality evaluation will be treated individually and is considered as meeting the requirements for quality if:
  - (1)** The prerequisites requirements specified in Section 52.2326 and Section 52.2328, Table I are met; and
  - (2)** The Acceptable Quality Levels in Tables II, IIa, IIb, III, IIIa, IIIb, IV, IVa, and IVb of Section 52.2328, as applicable for the style, are not exceeded.

Dated:

/s/  
Robert C. Keeney  
Director  
Fruit and Vegetable Division