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Peach Graders Manual

Michigan State University Cooperative Extension Service

F Folder Series

G.N. Motts, Agricultural Economics; Bureau of Foods and Standards, Michigan

Department of Agriculture

Revised August 1956

7 pages

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EXTENSION FOLDER F-201 (Revised)

Peach Grader's —

— *Manual*



Prepared by
G. N. MOTTS
AGRICULTURAL ECONOMICS DEPARTMENT

in cooperation with
DIVISION OF FOODS AND STANDARDS
MICHIGAN DEPARTMENT
OF AGRICULTURE



MICHIGAN STATE UNIVERSITY
COOPERATIVE EXTENSION SERVICE
EAST LANSING

EXTENSION FOLDER F-201 (Revised)

SUGGESTION

For easy reference, fasten this manual to the packinghouse wall.

Peach Grader's Manual



(The purpose of this manual is to summarize the grading provisions of the Michigan regulations dealing with the grading, branding, packing, and sale of peaches prepared for market, and to provide practical interpretations of the United States grades for peaches. The author acknowledges the contributions of Miles Nelson, M. D. Murphy, Don Palmer, and Hunter Hering of the Division of Foods and Standards, Michigan Department of Agriculture.)

REGULATION NO. 528 AS AMENDED

(Under provisions of Act 91, P. A. of 1915)

Summary of provisions relating to grading:

All peaches, when prepared for market, offered for sale, or sold, shall meet the requirements for one of the U. S. grades established for peaches on June 15, 1952, by the United States Department of Agriculture. Lots of peaches not graded to conform with such U. S. grades may be marketed as "Unclassified" — provided such lots do not contain more than 3 percent affected by decay and/or an additional 5 percent affected by serious worm damage.

"Unclassified" is not a grade. It is a designation to show that the peaches have not been graded in conformance with established U. S. grades

Provisions of this regulation shall not apply to the sale of peaches when made directly to a canning or preserving plant, or when made by the grower direct to the consumer.

Copies of the full text of Michigan Regulation No. 528 as Amended and of the official United States Standards for Peaches may be obtained from the Division of Foods and Standards, Michigan Department of Agriculture, Lansing 13, Michigan.

Grade Factors (continued)	U. S. Fancy
COLOR	At least one-third of the surface of each peach must show blushed, pink or red color.
SHAPE	May be slightly irregular
GROWTH CRACKS	None permitted.
BACTERIAL SPOT	None permitted.
SCAB	None permitted.
SCALE	None permitted.
HAIL INJURY	None permitted.
SPLIT PITS	None permitted.
LEAF OR LIMB RUB INJURY	None permitted.
INSECT INJURY, OTHER DISEASES, BRUISES, DIRT OR FOREIGN MATERIAL, MECHANICAL OR OTHER INJURIES	Injury must not materialize
UNHEALED CUTS, BROWN ROT, DECAY, WORMS, WORM HOLES	None permitted.

LIMITS OF DEFECTS IN U. S. PEACH GRADES

U. S. Extra No. 1	U. S. No. 1	U. S. No. 2
50 percent of the peaches must have not less than one-fourth of the surface showing blushed, pink, or red color.	No requirement.	No requirement.
but not enough to materially affect appearance.		Must not be so decidedly deformed as to seriously affect appearance.
None permitted.	None permitted.	Not permitted if unhealed or over $\frac{1}{2}$ inch long.
Not permitted if cracked, or totaling more than $\frac{3}{8}$ inch in diameter.		Not permitted if cracks are not well healed or total over $\frac{3}{4}$ inch in diameter.
Not permitted if cracked, or totaling more than $\frac{3}{8}$ inch in diameter.		Not permitted if cracked, or healed and totaling more than 1 inch in diameter.
Not permitted if concentrated, or scattered and totaling over $\frac{1}{4}$ inch in diameter.		Must not total over $\frac{1}{2}$ inch in diameter.
Not permitted if unhealed or deep, or totaling over $\frac{1}{4}$ inch in diameter.		Not permitted if unhealed or shallow injury totals over $\frac{3}{4}$ inch in diameter or deep injury seriously deforms the fruit or totals over $\frac{1}{2}$ inch in diameter.
Not permitted if it causes any unhealed or readily apparent crack or causes the fruit to be not well formed.		Not permitted if causing unhealed crack, or healed and totaling over $\frac{1}{2}$ inch long, including any part of crack covered by the stem.
Not permitted if not smooth or light colored, or when totaling over $\frac{1}{2}$ inch in diameter.		Not permitted if smooth and light colored and totaling over $1\frac{1}{2}$ inch in diameter, or when dark and slightly rough and barklike scars total over $\frac{3}{4}$ inch in diameter.
y affect appearance, eating or shipping quality.		Must be free from wormy fruit and worm holes.
None permitted.	None permitted.	None permitted.

U. S. GRADES FOR PEACHES

U. S. Fancy

U. S. No. 1

U. S. Extra No. 1

U. S. No. 2

DIAMETER

GRADE FACTORS

VARIETY

All packages of graded peaches must contain only one variety.

MATURITY

Graded peaches must be mature, but not soft or overripe.

SIZE

The numerical count or the minimum diameter of the peaches in a closed container must be marked on the container.

Where numerical count is not shown, the minimum diameter must be plainly marked on the container in terms of whole inches — or in whole and half, quarter or eighth inches — in accordance with the facts. Minimum and maximum diameters may both be stated.

“Diameter” is the shortest distance through center of the peach at right angles to a line from the stem to the blossom end.

TOLERANCES

Grade

U. S. Fancy, U. S. Extra No. 1, and U. S. No. 1:

Not more than 10 percent, by count, in any lot may fail to meet the requirements of its grade other than for color; not more than half of this amount, or 5 percent, is allowed for defects causing serious damage, and not more than 1 percent for decay at shipping point.



$\frac{3}{8}$ "



$\frac{1}{2}$ "

U. S. No. 2:

Not more than 10 percent, by count, in any lot may fail to meet the requirements of this grade; not more than 1/10, or 1 percent, of this amount shall be allowed for decay at shipping point.

U. S. Fancy:

Not more than 10 percent of the peaches in any lot may be below the specified color requirement.

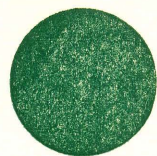
U. S. Extra No. 1:

No part of any tolerance may be used to reduce for the lot as a whole the 50 percent of peaches required to meet the color requirement of this grade — individual packages may contain not less than 40 percent of peaches with this amount of color.

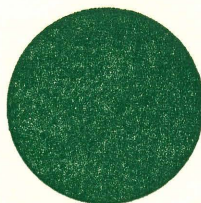
Size

Not more than 10 percent, by count, in any lot may be below the specified *minimum* size. Not

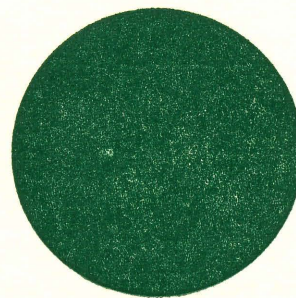
S IN FRACTIONS OF AN INCH FOR MEASURING DEFECTS



$\frac{3}{4}$ "



1"



1 $\frac{1}{2}$ "

more than 15 percent may be above any specified *maximum* size.

Pack

Not over 10 percent of the packages in any lot can fail to meet packing requirements.

PACKING REQUIREMENTS

Peaches in the shown face must be reasonable samples in size, color, and quality of the contents of the package.

Peaches in bushel or half-bushel baskets must be ring-faced, and tightly packed with enough bulge to prevent any appreciable movement of the peaches within the packages when lidded.

Peaches in standard western boxes must be reasonably uniform in size and arranged according to approved and recognized methods. Each wrapped peach must be fairly well enclosed by its wrapper. Packages must be well-filled and tightly packed, but the contents must not show excessive

or unnecessary bruising. The number of peaches must not vary by more than four from the number indicated on the box.

Peaches in wire-bound, fiber-board, and similar boxes may be place-packed or faced jumble-packed; all packs must be well-filled.

Peaches in boxes with cell compartments or molded trays must be of the proper size for the cells or trays. Peaches in individual paper cups and packed in boxes must be in cups of proper size.

Each container of peaches must be clearly marked with the name of the variety, if known; the minimum size or count; the name and address of the packer; the grade, or the term "Unclassified"; and the true net contents. The same information must be shown on invoices or shipping documents accompanying bulk shipments.

Containers of peaches marked "Unclassified" must be jumble-packed and *not* ring-faced. The shown surfaces shall *not* be of better quality, color, or of larger size than the remainder of the package or bulk lot.

OTHER GRADER'S MANUALS

Potatoes	F-186 Rev.
Apples	F-199 Rev.
Grapes	F-200 Rev.
Pears	F-202 Rev.
Muskmelons	F-203 Rev.
Slicing Cucumbers	F-204 Rev.
Tomatoes	F-205 Rev.

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