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Pear 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 September 1956 9 pages

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EXTENSION FOLDER F-202 (Revised)

Pear 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

SUGGESTION

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

EXTENSION FOLDER F-202 (Revised)

GRADE FACTORS

Pear Grader's Manual

MICHICAN STATE UNIVERSITY Michigan Countres and U.S. Dept. of Aggregiture Cooperating

(The purpose of this manual is to summarize the grading provisions of the Michigan regulation dealing with the grading, branding, packing, and sale of pears prepared for market and to provide practical interpretations of the United States grades for pears. 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 pears, when prepared for market, offered for sale, or sold, must meet the requirements for one of the U. S. grades established for summer and fall pears, August 20, 1955, by the United States Department of Agriculture. Lots of pears not graded to conform with such U. S. grades may be marketed as "Unclassified," provided that not more than 3 percent of such lots are affected by decay and/or an additional 5 percent by serious worm damage.

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

Provisions of this regulation shall not apply to pears sold directly to a canning or preserving plant or when sold 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 Pears, may be obtained from the Division of Foods and Standards, Michigan Department of Agriculture, Lansing 13, Michigan.

PACKING REQUIREMENTS

The pears in the shown face must be reasonable samples in size and quality of the contents of the package.

Variety

Packages of graded pears must contain only one variety.

Summer and fall varieties: Bartlett, Hardy, etc.

Winter varieties: Anjou, Bosc, Comice, Winter Nelis, etc.

Maturity

Graded pears must be mature but not overripe.

Size

The numerical count or minimum size must be indicated on the package. The number of pears in a box must not vary by more than three from the indicated number.

When the numerical count is not shown, the minimum size must be plainly marked on the container in terms of whole inches, whole and half, whole and quarter, and whole and eighth inches, in accordance with the facts. It is suggested that both minimum and maximum sizes be indicated.

Size means the greatest diameter at right angles to a line from the stem to the blossom end.

Handpicked — Clean

All grades must be carefully handpicked and clean.

Miscellaneous

This category includes the following: Black End, Decay, Freezing Injury, Internal Breakdown, Scald, Worm Holes.

None permitted in any grade.

TOLERANCES

Grade

Not over 10 percent of the pears in any container may fail to meet grade requirements, provided:

(1) Not over 5 percent are seriously damaged by insects, and

(2) Not over 1 percent are affected by decay or internal breakdown.

When applied to the combination grade, no part of the tolerance shall be used to reduce the percentage of U. S. No. 1 pears required, but individual

LIMITS OF DEFECTS IN U. S. PEAR GRADES

Grade Factors (Continued)	U. S. Extra No. 1 (Winter varieties only)	U. S. No. 1
SHAPE	May differ slightly from variety if general appearance is not greatly changed.	May differ slightly, but not lessen eye ap Winter Nelis may have typical slight den flattening on one side and/or other s changes in shape which do not harm app ance.
HARD END	None permitted.	Summer and fall varieties: Not permitted if pear shows a distinctly end, or unusually smooth rounded base is unusually dry, tough or woody. Winter varieties: Not permitted if pear shows unusual yel base with little or no calyx depression,
DROUGHT SPOT	None permitted.	Only one spot or outer injury less than of ¾ inch in diameter permitted. Much c tissue or brownish discoloration not allo
CORK SPOT	Not permitted if pear shows depressions or other external evidence of the disease.	Summer and fall varieties: Injury must not affect appearance, eatin shipping quality. Winter varieties: Not permitted if more than one is visibl when outer injury exceeds 3/8 inch diam
RUSSETING	Russeting not permitted under following cir- cumstances: On all varieties, any russeting that shows "frogging" or slight cracking. On Comice, Anjou, and other smooth skinned varieties, slightly rough russeting or thick russeting to a total area of over $\frac{1}{2}$ inch in diameter. Smooth, solid russeting to a total of over $\frac{1}{2}$ inch diameter and smooth netlike russeting that exceeds 15 percent of surface. On Comice, when smooth, solid or smooth, net- like russeting exceeds $\frac{1}{3}$ of surface. In addi- tion, on these and similar varieties, any amount of characteristic smooth russeting on calyx end visible for more than $\frac{1}{2}$ inch along contour of pear when calyx is down on a flat surface. On any of the following or similar varieties, rough or thick russeting not permitted when total area exceeds $\frac{1}{2}$ inch in diameter. Any amount of characteristic russeting is permit- ted on the following varieties: Bosc Kieffer Clairgeau Seckel Easter Beurre Sheldon Flemish Beauty Winter Nelis	Russeting not permitted under following cumstances: Summer and fall varieties: On all varieties, russeting which shows "f ging" or slight cracking. On Bartlett and other smooth skinned w ties, slightly rough russeting when total exceeds 3/4 inch diameter; smooth solid netlike russeting when total area exceed percent of surface. On Hardy, Sand, and similar varieties, ro or thick russeting when total area exceed inch in diameter. (On these varieties, a mount of characteristic russeting is mitted.) Winter varieties: On all varieties, russeting which shows "f ging" or slight cracking when total area ceeds 1/2 inch diameter. On Anjou and other smooth skinned varie slightly rough russeting or thick russe when total area exceeds 3/4 inch in diame smooth, solid or netlike russeting when to the area exceeds 15 percent of surface. On the and similar varieties, any amount of char teristic smooth russeting on calyx end is missible when not visible for more that inch along contour of pear when caly

ADES

	U. S. No. 2
ssen eye appeal. l slight dents or or other slight ot harm appear-	Not permitted if pear is excessively flattened or elongated, or is constricted or deformed so it will not cut three fairly uniform good quar- ters, or is so badly misshapen that the appear- ance is seriously affected.
	icted bulge or unusual yellow color at blossom ttle or no calyx depression, or if flesh near calyx
	or at blossom end, or unusually smooth rounded esh near calyx is unusually dry, tough, or woody.
v less than total ed. Much corky on not allowed.	Not permitted with more than two spots, or when external injury exceeds total of $\frac{3}{4}$ inch in diameter, or when appearance of flesh is seriously affected by corky tissue or brown- ish discoloration.
rance, eating or	Summer and fall varieties: When injury seriously affects appearance, edible or shipping quality. Winter varieties:
ne is visible, or inch diameter.	When more than two visible, or when external injury exceeds $\frac{1}{2}$ inch diameter.
r following cir-	Russeting <i>not</i> permitted under following cir- cumstances: Summer and fall varieties:
ch shows "frog- skinned varie-	On all varieties, russeting which shows "frog- ging" or slight cracking when total area ex- ceeds 3/4 inch in diameter. Thick russeting
when total area mooth solid or area exceeds 15	on more than 15 percent of surface. Winter varieties: On all varieties, russeting which shows "frog-
varieties, rough area exceeds ¾ varieties, any sseting is per-	ging" or slight cracking when total area exceeds 3/4 inch in diameter. Thick russeting on more than 15 percent of surface. On Anjou, smooth, solid or smooth, netlike russeting when total area exceeds 2/3 of sur-
ch shows "frog- n total area ex-	face. Any amount of characteristic smooth russeting on calyx end is permissible when not visible for more than $\frac{1}{2}$ inch along con- tour of pear when calyx is placed on a flat surface. On Flemish Beauty, smooth russet-
tinned varieties, thick russeting ch in diameter;	ing permitted on entire surface.
ting when total face. On these ount of charac- alyx end is per-	
more than $\frac{1}{2}$ when calvx is	

Pears in any container must be tightly packed. All packages must be well filled, but the contents must not show excessive or unnecessary bruising because of overfilled packages.

Pears in bushel baskets must be ring faced.

Not over 5 percent of the pears in any container may fail to meet size requirements, provided that when minimum and maximum sizes are stated, an additional 10 percent shall be allowed for pears that are larger than the stated maximum.

Each container of pears shall 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 term "Unclassified," and the true contents. The same information shall be shown on the invoices or shipping papers accompanying bulk shipments.

Containers of pears marked "Unclassified" must be jumble-packed and not ring faced, and the shown surface must not be of better quality or color or of larger size than the rest of the package or bulk lot.

U. S. GRADES FOR PEARS

WINTER VARIETIES
U. S. Extra No. 1
U. S. No. 1
U. S. No. 2
U. S. Combination

A combination of U. S. No. 1 and U. S. No. 2 may be packed. At least 50 percent of the pears in any container must meet U. S. No. 1 requirements. than the required percentage of U. S. No. 1, provided the entire lot averages the specified percentages.

Individual packages in a lot may vary from the tolerances above, provided the averages for the entire lot are within the specified tolerances.

For packages which contain more than 10 pounds, and when a tolerance of 10 percent or more is provided, individual packages in any lot must have not more than one and one-half times the tolerance specified. For packages which contain more than 10 pounds and when a tolerance of less than 10 percent is provided, individual packages in any lot must have not more than double the tolerance specified, except that at least one pear which is seriously damaged by insects or affected by decay or internal breakdown may be permitted in any package.

For packages which contain 10 pounds or less, individual packages in any lot are not restricted as to the percentage of defects or off-size: *Provided*, That not more than four times the tolerance specified may be permitted in any package for pears which are seriously damaged by insects or affected by decay or internal breakdown, except that at least one defective pear may be permitted in any package.

Size

Not over 5 percent of the pears in any container may fail to meet standard size requirements, provided that when minimum and maximum sizes are both stated, an additional 10 percent tolerance shall be allowed for pears larger than stated maximum size.

Not over 10 percent of the containers in any lot may fail to meet the packing requirements.

DIAMETERS IN FRACTIONS OF AN INCH FOR MEASURING DEFECTS:



		placed on a flat surface. On any of following or similar varieties, rough or thick russeting not permitted when total area exceeds 3/4 inch diameter. Any amount of characteristic russeting is per- mitted on the following varieties: Bosc Kieffer Clairgeau Seckel Easter Beurre Sheldon Flemish Beauty Winter Nelis		
LIMB RUBS	Not permitted if cracked, softened, more than very slightly depressed, dark, or exceeding a total area of 3⁄4 inch in diameter.	Not permitted if cracked, softened or more than slightly depressed. Discolorations must not total over: Black—3/8 inch Dark brown—1/2 inch Slightly rough, light colored—3/4 inch Smooth, light colored—1 inch		
HAIL MARKS AND SIMILAR SCARS	Not permitted if deep or covering a total area of more than $\frac{1}{4}$ inch in diameter.	Not permitted if deep or covering a total area of more than $\frac{3}{8}$ inch in diameter.		
SPRAYBURN, SUNBURN	Not permitted if normal color of fruit is materially changed, or skin blistered or crack- ed, or flesh softened or discolored.	Not permitted if skin is blistered, cracked, or shows any light tan or brownish color, if shape is flattened, or if flesh is softened or changed in color (except that sprayburn of russet character shall be considered as rus- seting).		
SCAB, SOOTY BLOTCH	No black scab spots with total area more than 1/8 inch in diameter are permitted (except scab spots of russet character, which shall be considered as russeting). Sooty blotch thinly scattered over more than 5 percent of surface, or dark, heavily concentrated spots affecting area more than 3/8 inch in diameter are not permitted.			
INSECT INJURIES	More than 2 healed slight stings, or any stings that greatly affect the general appearance are not allowed. Deep Blister mite or canker worm injury, or injury affecting a total area of more than $\frac{1}{4}$ inch is not allowed.	More than two healed codling moth stings, any sting over $3/32$ inch in diameter, or stings affecting appearance to an equal extent are not allowed. Blister mite, deep canker worm injury, or injury affecting a total area of more than $\frac{3}{8}$ inch in diameter is not allowed.		
BRUISES	Slight handling and package bruises from good commercial handling in a tight pack shall not be considered damage.			
BROKEN SKIN	shall be considered damaged and scored against	nch in diameter or depth, or with more than one skin the grade tolerance. Small, inconspicuous skin brea percent of pears in any container may have more t		

varieties,	
tted when	
ter. Any	
g is per-	
g is per-	
Velis	
l or more	Not permitted if more than slightly cracked,
i or more	
	very rough, dark brown or black, or over a
	total area of $\frac{3}{4}$ inch in diameter.
h	
total area	Must not mar the fruit or be over $\frac{3}{4}$ inch in
	diameter.
racked, or	Not permitted if skin is blistered, cracked, or
color, if	shows any brownish color, if shape is greatly
ftened or	flattened, or if flesh is softened or greatly
ayburn of	changed in color (except that sprayburn of
d as rus-	russet character shall be considered as rus-
u as rus-	
	seting).
cept scab	Same as for U. S. No. 1, except that total area
cope beas	must be not more than $\frac{1}{4}$ inch in diameter.
centrated	Same as for U. S. No. 1, except it must total
icentiateu	not over 15 percent of surface, or affect area
	more than $\frac{3}{4}$ inch in diameter.
	more than 94 men m trameter.
th stings	May not have more than three healed codling
th stings,	
, or stings	moth stings, of which not over two may ex-
xtent are	ceed 3/32 inch in diameter or other stings
ker worm	affecting appearance to greater extent.
a of more	May not have blister mite or canker worm
ved.	injury which greatly deforms or disfigures
	fruit. Injury may not total more than 3/4 inch
	in diameter.
shall not	Must be free from bruises that seriously affect
	the appearance, eating or shipping quality.
e than one sl	xin break 1/8 inch or larger in diameter or depth,
uous skin br	eaks less than $\frac{1}{8}$ inch in diameter or depth shall
have more	than one skin break from $\frac{1}{8}$ to $3/16$ inch in

OTHER GRADER'S MANUALS

PotatoesF	-186	Rev.
ApplesF	-199	Rev.
GrapesF	-200	Rev.
PeachesF	-201	Rev.
MuskmelonsF	-203	Rev.
Slicing CucumbersF	-204	Rev.
TomatoesF	-205	Rev.

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