



**United States
Department of
Agriculture**

**Agricultural
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Service**

**Fruit and
Vegetable
Programs**

**Processed
Products
Branch**

United States Standards for Grades of Dried Figs

Effective December 21, 2001

This is the fourth issue, as amended, of the United States Standards for Grades of Dried Figs. These standards are issued by the department after careful consideration of all data and views submitted.

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:

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UNITED STATES STANDARDS FOR GRADES OF
DRIED FIGS
EFFECTIVE DECEMBER 21, 2001

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Authority: The provisions of this subpart issued under sec. 205, 50 stat. 1090, as amended; 7 U.S.C. 1621 - 1627. 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.

§52.1021 Product description.

Dried figs are the fruit of the fig tree (*Ficus carica*) from which the greater portion of moisture has been removed. The dried figs are prepared from clean and sound fruit and are sorted and thoroughly cleaned to assure a clean, sound, wholesome product. The figs may or may not be sulphured or otherwise bleached.

§52.1022 Color types of dried figs.

- (a) **White figs (or white type figs)** are white to dark brown in color and include such varieties as Adriatic and Adriatic types (Conadria, DiRedo, Tena, Adam, etc.), Calimyrna, and Kadota. Calimyrna variety may not be co-mingled with other varieties.
- (b) **Black figs (or black type figs)** are black or dark purple in color as in the Mission varieties.

§52.1023 Styles and types of packs of dried figs.

- (a) **Style I, Whole (or whole figs)** means dried figs in any of the following types of packs:
 - (1) **Whole, loose, figs**, referred to as **Style I (a)**, are whole dried figs, not materially changed from their original dried form, that are packed without special arrangement in a container.
 - (2) **Whole, pulled, figs**, referred to as **Style I (b)**, are whole dried figs which are changed from their original dried form by purposely flattening and shaping and are placed in a definite arrangement in a container. The dried figs may or may not be split slightly across the eye but are not split to the extent that the seed cavity is materially exposed.
 - (3) **Whole, layered, figs**, referred to as **Style I (c)**, are whole dried figs which are changed from their original dried form by purposely flattening and shaping and are placed in a staggered-layer arrangement in a container. The figs are split across the base to the extent that the seed cavity may be materially exposed.
- (b) **Style II, Pieces (or fig pieces)** means pieces of figs made from whole dried figs whose size does not exceed 3/8 in. x 3/8 in. x 3/4in.

§52.1024 Sizes of Style I (a), whole, loose, dried figs.

- (a) **Sizes.** The sizes of Style I (a), whole, loose, dried figs for the respective varieties are as follows:
 - (1) **White.**
 - No. 1 size (jumbo size)** - 1-9/16 inches or larger in width.
 - No. 2 size (extra fancy size)** - 1-6/16 inches to, but not including, 1-9/16 inches in width.

No. 3 size (fancy size) - 1-3/16 inches to, but not including, 1-6/16 inches in width.

No. 4 size (extra choice size) - 1-1/16 inches to, but not including, 1-3/16 inches in width.

No. 5 size (choice size) - 14/16 inch to, but not including, 1-1/16 inches in width.

No. 6 size (standard size) - Less than 14/16 inch in width.

(2) **Black.**

No. 1 size (jumbo size) - 1-5/16 inches or larger in width.

No. 2 size (extra fancy size) - 1- 3/16 inches to, but not including, 1-5/16 inches in width.

No. 3 size (fancy size) - 1-1/16 inches to, but not including, 1-3/16 inches in width.

No. 4 size (extra choice size) - 15/16 inch to, but not including, 1-1/16 inches in width.

No. 5 size (choice size) - 12/16 inch to, but not including, 15/16 inch in width.

No. 6 size (standard size) - Less than 12/16 inch in width.

- (b) **Ascertaining compliance for a single size.** In ascertaining compliance with the size requirements of this section, Style I (a), whole, loose, dried figs will be considered as a single size if not less than 80 percent by count of the figs are of one predominant size and not more than 14 percent by count of the figs are of a size or sizes smaller than that predominating size and not more than 6 percent by count of the figs are of a size or sizes larger than that predominating size. **Uniformity of size**, as such, is not a grade requirement for Style I (a), whole, loose, dried figs.

§52.1025 **Definitions of terms**

(a) **Color.**

(1) **White figs.**

- (i) **Practically uniform typical color** means, with respect to white varieties of dried figs that are light in color, that there may not be more than 10 percent, by count, of dried figs that are markedly dark figs; and, with respect to white varieties that are dark in color, that there may not be more than 10 percent, by count, of dried figs that are markedly light-colored figs.
- (ii) **Reasonably uniform typical color** means, that with respect to white varieties of dried figs that are light in color or are very light

green in color, that there may not be more than 20 percent, by count, of dried figs that are markedly dark figs; and, with respect to white varieties that are dark in color, that there not be more than 20 percent, by count, of dried figs that are markedly light-colored figs.

(2) **Black figs.**

- (i) **Practically uniform typical color means**, with respect to Black varieties of dried figs, that the color is reasonably uniform and a typical natural black or dark reddish brown color of dried figs and that not more than 20 percent, by count, of the dried figs may be, singly or in combination:

Affected by very light-colored scars which are not calloused and which, singly or in aggregate on a whole dried fig, are more than one fourth but less than one half of the exterior surface of the dried fig; or

Seriously damaged by scars or disease (as defined in §52.1025(b) which affect the color of the dried fig.

- (ii) **Reasonably uniform typical color means**, with respect to Black varieties of dried figs, that the color is fairly uniform and a typical natural black or dark reddish brown color of dried figs and that not more than 30 percent by count, of the dried figs may be, singly or in combination:

Affected by very light-colored scars which are not calloused and which, singly or in the aggregate on a whole dried fig, are more than one-fourth but less than one-half of the exterior surface of the dried fig; or

Seriously damaged by scars or disease (as defined in §52.1025 (b) which affect the color of the dried fig.

(b) **Defects.**

- (1) **Damaged by scars or disease** means that the area of tough or calloused scars, singly or in the aggregate on a dried fig or portion of a dried fig, is equal to, or exceeds, the diameter of a circle $\frac{3}{8}$ inch in diameter but is less than the area of a circle $\frac{1}{2}$ inch in diameter.
- (2) **Seriously damaged by scars or disease** means that the area of tough or calloused scars, singly or in the aggregate on a dried fig or portion of a dried fig, is equal to, or exceeds, the area of a circle $\frac{1}{2}$ inch in diameter. Figs which possess very light colored scars that are not calloused are considered seriously damaged by scars if such scars, singly or in the aggregate on a whole dried fig, are equal to one-half or more of the exterior surface of the dried fig.
- (3) **Damaged by sunburn** means any substantial damage from excessive heat to the skin evidenced by dry and tough surface areas.

- (4) **Seriously damaged by sunburn** means any substantial damage from excessive heat to the skin evidenced by dry and tough surface areas and which damage is accompanied by a lack of sugary tissue affecting one-third or more of the interior of a dried fig.
 - (5) **Damaged by mechanical injury** in styles I(a), (b) and (c)-whole loose, whole pulled and whole layered-dried figs means skin breaks that more than slightly affect the appearance of the product.
 - (6) **Seriously damaged by mechanical injury** means injury to the styles of whole dried figs as follows:
 - (i) In Style I (a), Whole, loose, figs and Style I (b), Whole, pulled, figs, the seed tissue is mashed out beyond the outer wall or there are excessive skin breaks which materially affect the appearance of the dried figs for the applicable style;
 - (ii) In Style I (c), whole, layered, figs there are excessive skin breaks (other than the normal splitting for the style) to the extent that a dried fig cannot be identified as a whole, layered, fig.
 - (7) **Damaged by visible sugaring** means white sugar crystals which form on the exterior surface of a dried fig or a portion of a dried fig so as to materially damage the appearance. Units showing a few lightly sugared spots are not considered as damaged by visible sugaring unless singly or in combination with other defective units they affect the appearance or edibility, or both, for the respective grade.
 - (8) **Damage by other similar defects** includes any exposed (external or cut surface) injury or defect not specifically mentioned (such as abnormally discolored areas other than from scars, disease or sunburn) which materially affects the appearance, edibility, or keeping quality of the dried figs, except that stems which attach the fig to the twig of the tree are not considered as seriously damaged by other similar defects.
 - (9) **Seriously damaged by other similar defects** includes any exposed (external or cut surface) injury or defect not specifically mentioned (such as abnormally discolored areas other than from scars, disease, or sunburn) which materially affects the appearance, edibility, or keeping quality of the dried figs, except that stems which attach the fig to the twig of the tree are not considered as "seriously damaged by other similar defects."
- (c) **Flavor and odor**
- (1) **Good flavor and odor** means a clean and distinct dried fig flavor and odor which may possess very slight flavors or odors such as are characteristic of slight scorching or slight caramelization.
 - (2) **Reasonably good flavor and odor** means a clean and distinct dried fig flavor and odor which may possess slight flavors or odors such as are characteristic of scorching or caramelization but may not possess any objectionable or off flavors such as; the flavor of tobacco, mustiness, or fermentation.

(3) **Off (Objectionable) flavor and odor** means that the figs fail to meet the requirements of reasonably good flavor and odor.

(d) **Maturity.**

(1) **Well matured** figs are figs that are well developed and in which:

- (i) The interior shows good sugary tissue development that is gummy but slightly fibrous in consistency and texture; or
- (ii) One-third or less of the interior of the fig may be entirely lacking in sugary tissue if the remainder of the interior of the fig is sirupy and gum-like in consistency and texture.

(2) **Reasonably well-matured** figs are dried figs which are reasonably well developed and in which:

- (i) The sugary tissue in the interior of the fig is gummy and fibrous in consistency and texture; or
- (ii) One-third or less of the interior of the fig may be entirely lacking in sugary tissue, if the remainder of the interior of the fig is gummy but slightly fibrous in consistency or texture; or
- (iii) More than one-third, but less than one-half, of the interior of the fig may be entirely lacking in sugary tissue, if the remainder of the interior of the fig is syrupy and gum-like in consistency and texture.

§52.1026 Recommended sample size

The sampling plan for dried figs is stated in File Code 109 A-1 §52.38 paragraph (g): For each 10,000 pounds (or fraction of 10,000 pounds) of product-6 sample units of approximately 35 figs each accumulated into one composite (at least 200 figs). Each composite will be examined separately, and all must meet the requirement for the U. S. Grade.

§52.1027 Grades of dried figs.

- (a) **U.S. Grade A** is the quality of whole fig or fig pieces in which Style I, whole figs, are of one variety and in which Style II, fig pieces, are of one variety or similar varieties; that are well-matured with not more than 10 percent, by count, of reasonably well-matured dried figs; that are practically uniform in size, except for Style I (a), whole, loose, figs and Style II, fig pieces; that possess a practically uniform typical color; that possess a good flavor; that are free from foreign material; and that do not exceed the maximum allowances and limitations as specified in Table I (Moisture), Table II (Prerequisite Factors), Table III A (Defects in White Figs) and Table IV A (Defects in Black Figs), Table V (Maturity), Tables VI (Uniformity of Color in White Figs), Table VII (Uniformity of Color in Black Figs), and Table VIII (Uniformity of Size).
- (b) **U.S. Grade B** is the quality of whole figs or fig pieces that are of one variety or of similar varieties; that are reasonably well-matured with not more than 10

percent, by count, of figs that fail to meet the requirements for fairly well-matured dried figs; that are reasonably uniform in size, except for Style I (a), whole, loose, figs and Style II, fig pieces; that possess a reasonably uniform typical color; that possess a reasonably good flavor; that are free from foreign material; and that do not exceed the maximum allowances and limitations as specified in Table I (Moisture), Table III B (Defects in White Figs), Table IV B (Defects in Black Figs), Table V (Maturity), Table VI (Uniformity of Color in White Figs), Table VII (Uniformity of Color in Black Figs), and Table VIII (Uniformity of Size).

- (c) **Substandard** is the quality of dried figs that fails to meet the requirements of "U.S. Grade B."

§52.1028 Moisture allowances for grades of dried figs.

- (a) **Moisture limits.** Dried figs shall not exceed the moisture limits for the grades, color types, styles, and groups designated in Table I of this section. Group I includes figs in containers which do not completely enclose and seal the figs; such containers include, but are not limited to, wood boxes or fiber boxes. Group II includes figs packaged in completely sealed packages; such containers include, but are not limited to, plastic, or laminated multi-layer film wrapped bags or cartons, and hermetically sealed glass or metal containers.

Table I - Moisture Allowances for Dried Figs

Grades	Color types	Styles	Maximum moisture limits (by weight)	
			Group I	Group II
U.S. Grade A and U.S. Grade B	White	Whole	Percent 24 <u>1</u> / ₂	Percent 30
	White	Pieces	24 <u>1</u> / ₂	30
	Black	Whole	24 <u>1</u> / ₂	30
	Black	Pieces	24 <u>1</u> / ₂	30
	Black and White (mixed)	Whole	24 <u>1</u> / ₂	30
	Black and White (mixed)	Pieces	24 <u>1</u> / ₂	30

1/ Except Dried Figs of this group may have a maximum moisture of 30 percent when a safe and suitable mold inhibitor is used.

§52.1029 Factors of Quality for dried figs.

The grade of dried figs is based on the requirements for the following quality factors:

- (a) Prerequisite quality factors.
 - (1) Flavor and odor
 - (2) Varietal characteristics

(b) Classified quality factors and defects.

- (1) Defects
- (2) Maturity
- (3) Uniformity of Color
- (4) Uniformity of Size

Table II
Prerequisite Factors for Dried Figs

Factors	Grade A	Grade B
Flavor and Odor	Good	Reasonably Good
Varietal Characteristics	One variety or similar varieties	One variety or similar varieties

The following tables in this section summarize the total maximum allowances and maximum limitations for defects within the total allowances for the respective grades and styles as follows:

- (a) Table III A - Allowances for Defects in Grade A for White Figs.
Table III B - Allowances for Defects in Grade B for White Figs.
- (b) Table IV A - Allowances for Defects in Grade A for Black Figs.
Table IV B - Allowances for Defects in Grade B for Black Figs.
- (c) Table V - Maturity
- (d) Table VI - Uniformity of Color - White Figs
- (e) Table VII - Uniformity of Color - Black Figs
- (f) Table VIII - Uniformity of Size

Table III A - Allowances for Defects in White Figs
(Style I, Whole; Style II, Pieces, except as indicated otherwise)

Grade	Total allowance $\frac{1}{2}$ - Not more than a total of 10 percent $\frac{2}{2}$	Limited allowance - Not more than $\frac{1}{2}$ of the total or 5 percent $\frac{2}{2}$

U. S. Grade A	<p>Damaged by: scars or disease, sunburn, mechanical injury <u>3</u>/, visible sugaring, or other similar defects.</p> <p>Seriously damaged by: scars or disease, sunburn, mechanical injury <u>3</u>/, other similar defects.</p>	<p>Seriously damaged by: scars or disease, sunburn, mechanical injury <u>3</u>/, other similar defects.</p>
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- 1/ Total maximum allowances: **Provided**, that the appearance or edibility of the product is not seriously affected by such defects or by the presence of otherwise defective units.
- 2/ Percentages are by count.
- 3/ Not applicable to Style II, fig pieces.

Table IIIB - Allowances for Defects in White Figs
(Style I, Whole; Style II, Pieces, except as indicated otherwise)

Grade	Total Allowance <u>1</u> / - Not more than a total of 15 percent <u>2</u> /	Limited Allowance - Not more than 7/15 of the total or 7 percent <u>2</u> /
U. S. Grade B	<p>Damaged by: scars or disease, sunburn, mechanical injury <u>3</u>/, visible sugaring, other similar defects.</p> <p>Seriously damaged by: scars or disease, sunburn, mechanical injury <u>3</u>/, other similar defects.</p>	<p>Seriously damaged by: scars or disease, sunburn, mechanical injury <u>3</u>/, other similar defects.</p>

- 1/ Total maximum allowances: **Provided**, that the appearance or edibility of the product is not seriously affected by such defects or by the presence of otherwise defective units.
- 2/ Percentages are by count.
- 3/ Not applicable to Style II, fig pieces.

Table IV A - Allowances for Defects in Black Figs
(Style I, Whole; Style II, Pieces, except as indicated otherwise)

Grade	Total allowance <u>1/</u> - Not more than a total of 15 percent <u>2/</u>	Limited allowance - Not more than 7/15 of the total or 7 percent <u>2/</u>
U. S. Grade A	Damaged by: scars or disease, sunburn, mechanical injury <u>3/</u> , visible sugaring, other similar defects. Seriously damaged by: scars or disease, sunburn, mechanical injury <u>3/</u> , other similar defects.	Seriously damaged by: scars or disease, sunburn, mechanical injury <u>3/</u> , other similar defects.

- 1/ Total maximum allowances: **Provided**, that the appearance or edibility of the product is not seriously affected by such defects or by the presence of otherwise defective units.
- 2/ Percentages are by count.
- 3/ Not applicable to Style II, fig pieces.

Table IV B - Allowances for Defects in Black Figs
(Style I, Whole; Style II, Pieces, except as indicated otherwise)

Grade	Total allowance <u>1/</u> - Not more than a total of 20 percent <u>2/</u>	limited allowance - Not more than 2/5 of the total or 8 percent <u>2/</u>
U. S. Grade B	Damaged by: scars or disease, sunburn, mechanical injury <u>3/</u> , visible sugaring, other similar defects. Seriously damaged by: scars or disease, sunburn, mechanical injury <u>3/</u> , other similar defects.	Seriously damaged by: scars or disease, sunburn, mechanical injury <u>3/</u> , other similar defects.

- 1/ Total maximum allowances: **Provided**, that the appearance or edibility of the product is not seriously affected by such defects or by the presence of otherwise defective units.
- 2/ Percentages are by count.
- 3/ Not applicable to Style II, fig pieces.

Table V- Maturity

Grade	Definition	Description
U.S. Grade A	Well-matured	The interior shows good sugary tissue development that is gummy but slightly fibrous in consistency and texture; or One-third or less of the interior of the fig may be entirely lacking in sugary tissue, if the remainder of the interior of the fig is sirupy and gumlike in consistency and texture.
U. S. Grade B	Reasonably well-matured	The sugary tissue in the interior of the fig is gummy and fibrous in consistency and texture; or One-third or less of the interior of the fig may be entirely lacking in sugary tissue, if the remainder of the interior of the fig is gummy but slightly fibrous in consistency and texture; or More than one-third, but less than one-half, of the interior of the fig may be entirely lacking in sugary tissue, if the remainder of the interior is sirupy and gumlike in consistency and texture.

Table VI - Uniformity of Color in White Figs

Grade	Definition	Description
U.S. Grade A	Practically uniform typical color	With respect to white varieties that are light in color, there may not be more than 10 percent, by count, of dried figs that are markedly dark figs, and, with respect to varieties that are dark in color, that there may not be more than 10 percent, by count, of dried figs that are markedly light-colored figs.
U. S. Grade B	Reasonably uniform typical color	With respect to white varieties that are light in color or are very light green in color, that there may not be more than 20 percent, by count, of dried figs that are markedly dark figs; and, with respect to white varieties that are dark in color, that there may not be more than 20 percent, by count, of dried figs that are markedly light-colored figs.

Table VII - Uniformity of Color in Black Figs

Grade	Definition	Description
U. S. Grade A	Practically uniform typical color	The color is reasonably uniform and a typical natural black or dark reddish-brown, and not more than 20 percent, by count, of the dried figs, may be, singly or in combination: (1) Affected by very light-colored scars which are not calloused and which, singly or in the aggregate on a whole dried fig are more than one-fourth but less than one-half of the exterior surface of the dried fig; or (2) Seriously damaged by scars or disease (as defined in §52.11025(b) which affect the color of the dried fig.
U. S. Grade B	Reasonably uniform typical color	The color is fairly uniform and a typical natural black or dark reddish brown color of dried figs and that not more than 30 percent, by count, of the dried figs may be, singly or in a combination: (1) Affected by very light-colored scars which are not calloused and which, singly or in the aggregate on a whole fig, are more than one-fourth but less than one-half of the exterior surface the dried fig: or (2) Seriously damaged by scars or disease (as defined in §52.1025 (b) which affect the color of the dried fig

Table VIII - Uniformity of Size

Uniformity of size applies to Style I (b), whole, pulled, figs and Style I (c), whole, layered, figs, where the original shape has been materially changed.

Grade	Definition	Description
U.S. Grade A	Practically uniform in size	Not more than a total of 15 percent, by count, of dried figs may be conspicuously larger or smaller than the approximate average size of the dried figs in the container.
U. S. Grade B	Reasonably uniform in size	Not more than a total of 20 percent, by count, of dried figs may be conspicuously larger or smaller than the approximate size of the dried figs in the container.

§52.1031 Lot Compliance. The grade of a lot of dried figs covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§§ 52.1 through 52.83).