

UNITED STATES STANDARDS FOR GRADES OF PISTACHIO NUTS IN THE SHELL—Continued

Current standard	Proposed	Discussion
	<p>“U.S. Artificially Opened” consists of artificially opened pistachio nuts in the shell which meet the following requirements:</p> <p>(a) Basic Requirements:</p> <p>(1) Free from:</p> <p>(i) Foreign material;</p> <p>(ii) Loose kernels;</p> <p>(iii) Shell pieces;</p> <p>(iv) Particles and dust; and,</p> <p>(v) Blanks.</p> <p>(b) Shells:</p> <p>(1) Free from:</p> <p>(i) Non-split shells; and,</p> <p>(ii) Shells not split on suture.</p> <p>(2) Free from damage by:</p> <p>(i) Adhering hull material;</p> <p>(ii) Light stained;</p> <p>(iii) Dark stained; and,</p> <p>(iv) Other External (shell) defects.</p> <p>(c) Kernels;</p> <p>(1) Well dried, or, very well dried when specified in connection with the grade;</p> <p>(2) Free from damage by:</p> <p>(i) Immature kernels;</p> <p>(ii) Kernel spotting; and,</p> <p>(iii) Other Internal (kernel) defects.</p> <p>(3) Free from serious damage by:</p> <p>(i) Minor insect or vertebrate injury;</p> <p>(ii) Insect damage;</p> <p>(iii) Mold;</p> <p>(iv) Rancidity;</p> <p>(v) Decay; and,</p> <p>(vi) Other Internal (kernel) defects.</p> <p>(d) The nuts are of a size not less than $\frac{3}{64}$ inch in diameter as measured by a round hole screen.</p> <p>(e) For Tolerances, see § 51. 2544.</p>	<p>It is proposed to establish a “U.S. Artificially Opened” grade, which would acknowledge the evolution in the industry's practice of marketing its byproducts. Tables I, II and III establish tolerances for this grade level.</p> <p>Current industry marketing practices are to artificially open nuts which do not open naturally on the tree. This is accomplished either mechanically or through hand cracking. Specific requirements for this grade level are the same as is currently being proposed in the previously discussed U.S. grades. Tolerances for defective nuts are established at the same level as the proposed U.S. Select grade level. Internal (kernel) defects are the same as those cited in other grade levels.</p>
<p>§ 51.2543 Application of Tolerances (See application of tolerances section below for a side-by-side comparison of current and proposed standards.)</p>	<p>§ 51.2543 U.S. Non-Split Grade</p>	<p>The title for this section is re-designated to allow for the establishment of the “U.S. Non-Split” grade.</p>
	<p>“U.S. Non-Split” consists of non-split pistachio nuts in the shell which meet the following requirements:</p> <p>(a) Basic requirements:</p> <p>(1) Free from:</p> <p>(i) Foreign material;</p> <p>(ii) Loose kernels;</p> <p>(iii) Shell pieces;</p> <p>(iv) Particles and dust; and,</p> <p>(v) Blanks.</p>	<p>It is proposed to establish a “U.S. Non-Split” grade which would acknowledge the evolution in the industry's practice of marketing its byproducts. Tables I, II and III establish tolerances for this grade level. Current industry marketing practices are to artificially open, shell or sort and sell nuts which do not open naturally on the tree. Use of this grade level would be for nuts that are primarily sorted and sold for further processing. Ultimate users of unopened nuts may artificially open these nuts by hand or mechanical means or mechanically shell them and use the kernel as a food source. Artificially opened nuts may be further sorted and designated according to the “U.S. Artificially Opened” grade, previously discussed, or shelled and designated according to grade levels defined in the U.S. Standards for Grades of Shelled Pistachio Nuts, discussed elsewhere in this proposed rule.</p>