

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

Current standard	Proposed	Discussion
	(b) Shells: (1) Free from damage by: (i) Adhering hull material; and, (ii) Dark stain. (c) Kernels: (1) Well dried, or very well dried when specified in connection with the grade. (2) Free from damage by: (i) Immature kernels; (ii) Kernel spotting; and, (iii) Other internal (kernel) defects. (3) Free from serious damage by: (i) Minor insect or vertebrate injury; (ii) Insect damage; (iii) Mold; (iv) Rancidity; (v) Decay; and, (vi) Other internal (kernel) defects. (d) The nuts are of a size not less than 30/64 inch in diameter as measured by a round hole screen. (e) For Tolerances, see § 51.2544.	External (shell) defects under this grade are only adhering hull material and dark stain. Other factors affecting the shells would not be considered as a defect. Internal (kernel) defects are the same as those noted in other grade levels.
§ 51.2544 Size (See size section below for a side-by-side comparison of current and proposed standards.)	§ 51.2544 Tolerances	The title and section number is proposed to be re-designated to allow for the previous establishment of the "U.S. Artificially Opened" and "U.S. Non-Split" grades.
§ 51.2542 Tolerances (a) In order to allow for variations incident to proper grading and handling, the tolerances in Tables I, II, III and paragraph (b) of this section are provided. (See tables below.) (b) No lot shall contain more than 4 percent loose kernels, by weight.	§ 51.2544 Tolerances (a) In order to allow for variations incident to proper grading and handling, the tolerances in Tables I, II, III of this section are provided.	The tolerance for nuts smaller than the minimum size is proposed to be reduced from 5 percent to 4 percent. This is included in Table 1. Industry sorting and sizing practices and the use of electronic sorting equipment make it possible to eliminate the smaller nuts and further reduce this tolerance. Paragraph (b), which establishes a tolerance for loose kernels, and the reference to it are proposed to be deleted from this section. The tolerance established under this paragraph has been incorporated into Table III, Line (d). Refer to Tables I, II and III and to subsequent discussion for proposed changes and established tolerances for the grades.

Tolerances and Proposed Tolerances for United States Standards for Grades of Pistachio Nuts in the Shell

TABLE I.—EXTERNAL (SHELL) DEFECTS

Factor	Current	Proposed	Current	Proposed	Current	Proposed	Current	Proposed	Proposed	Proposed
	U.S. fancy	U.S. fancy	U.S. No. 1	U.S. extra No. 1	U.S. No. 2	U.S. No. 1	U.S. No. 3	U.S. select	U.S. artificially opened	U.S. non-split
External (shell Defects) (tolerances by weight)	Percent		Percent		Percent		Percent		Percent	Percent
(a) Non-split and not split on suture	2	2	3	3	6	6	10	10	10	N/A
(1) Non-split included in (a)	1	1	2	2	4	3	4	4	4	N/A
(b) Adhering hull material	1	1	1	1	2	1	2	2	2	2
(c) Light stained	7	7	12	12	20	25	35	N/A	N/A	N/A
(1) Dark stained, included in (c)	2	2	3	3	4	3	6	3	3	3
(d) Damage by other means	1	1	1	1	1	2	2	3	10	N/A
(e) Total external defects	N/A	9	N/A	16	N/A	N/A	N/A	N/A	N/A	N/A
	5	(¹)	5	(¹)	5	(¹)	5	(¹)	N/A	N/A
(f) Undersized (Less than ³⁰ / ₆₄ inch in diameter)	N/A	4	N/A	4	N/A	4	N/A	4	4	4

¹ Delete.**Table I Discussion:**

In Line (a), pertaining to Non-Split and Not Split on Suture nuts, there are no changes in tolerances for the current grades. In Line (a)(1), included in Line (a), pertaining to Non-Split, the tolerance is reduced from 4 percent to 3 percent, in the U.S. No. 1 grade (Previously U.S. No. 2).