

Current Standard	Proposed	Discussion
§ 51.2543 Application of Tolerances The tolerances for the grades apply to the entire lot and shall be based on a composite sample drawn from containers throughout the lot. Any container or group of containers which have nuts obviously different in quality or size from those in the majority of the containers shall be considered a separate lot and shall be sampled separately.	§ 51.2545 Application of Tolerances The tolerances for the grades apply to the entire lot and shall be based on a composite sample drawn from containers throughout the lot. Any container or group of containers which have nuts obviously different in quality or size from those in the majority of the containers shall be considered a separate lot and shall be sampled separately.	There is no change in this text just a change in the section number.
§ 51.2546 Average Moisture Content Determination (See average moisture content determination section below for a side-by-side comparison of current and proposed standards.)	§ 51.2546 Size	The title and section number is proposed to be redesignated to allow for the previous establishment of the "U.S. Artificially Opened" and "U.S. Non-Split" grades.
§ 51.2544 Size Nuts may be considered as meeting a size designation specified in Table IV or a range in number of nuts per ounce, provided, the weight of 10 percent, by count, of the largest nuts in a sample does not exceed 1.70 times the weight of 10 percent, by count, of the smallest and the average number of nuts per ounce is not more than one-half nut above or below the extremes of the range specified.	§ 51.2546 Size Nuts may be considered as meeting a size designation specified in Table IV or a range in number of nuts per ounce, provided, the weight of 10 percent, by count, of the largest nuts in a sample does not exceed 1.50 times the weight of 10 percent, by count, of the smallest and the average number of nuts per ounce is not more than one-half nut above or below the extremes of the range specified.	It is proposed to decrease the ratio of largest to smallest nuts in the size classification from 1.70 to 1.50. This would result in more uniformly sized nuts. Current sizing apparatus used by the industry has the capability to accomplish this uniformity during sizing and packing.

TABLE IV.—NUT SIZE

Size designations		Average number of nuts per ounce	
Current	Proposed	Current ¹	Proposed ¹
(Not in current standard)	Colossal	(Not in current standard)	Less than 18.
Extra Large	Extra Large	20 or less	18 to 20,
Large	Large	21 to 25	21 to 25.
Medium	Medium	26 to 30	26 to 30.
Small	Small	31 or more	More than 30.

¹ Before Roasting.

Discussion:

It is proposed to establish a Colossal size designation to provide a designation for larger size nuts. Cultural and marketing changes and technological advances in processing apparatus have allowed for the production, sorting and marketing of larger size nuts. Buyers have been demanding, and industry has been supplying, larger nuts; this classification would provide a uniform size classification for larger nuts. This would result in a new definition for the Extra Large category.

Current standard	Proposed	Discussion
§ 51.2547 Metric Conversion Table (See metric conversion table section below for a side-by-side comparison of current and proposed standards.)	§ 51.2547 Definitions	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.
§ 51.2545 Definitions (a) "Well dried" means the kernel is firm and crisp. (b) "Very well dried" means the kernel is firm and crisp and the average moisture content of the lot does not exceed 7.00 percent or is specified. (See § 51.2546).	§ 51.2547 Definitions (a) "Well dried" means the kernel is firm and crisp. (b) "Very well dried" means the kernel is firm and crisp and the average moisture content of the lot does not exceed 7.00 percent or is specified. (See § 51.2546).	There is no change in this text, except for section number references in subparagraphs (b) and (d)(1).