

Current standard	Proposed	Discussion
(e) "Pieces" means less than $\frac{3}{4}$ of a kernel.	(e) "Splits" means more than $\frac{3}{4}$ of a half kernel split lengthwise.	The term "Pieces" is proposed to be deleted and replaced with the term and definition for "Splits" to harmonize the standards terminology with current industry marketing practices.
(f) "Damage" means any specific defect described in paragraph (f) (1) through (3) of this section or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which materially detracts from the appearance or the edible or marketing quality of the individual kernel or of the lot. (For tolerances, see § 51.2557, Table I.)	(f) "Damage" means any specific defect described in paragraph (f) (1) through (2) of this section or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which materially detracts from the appearance or the edible or marketing quality of the individual kernel or of the lot. (For tolerances, see § 51.2557, Table I.)	There is no change in this portion, except for the proposed change in paragraph numbering account of the deletion of the definition of "minor mold."
(1) "Minor white or gray mold" is mold that is not readily noticeable on the kernel and which can be easily rubbed off with the fingers.		The term "minor mold" is proposed to be deleted as the term is no longer used by the industry. All visible mold is considered under the same grading category. This would result in a rearrangement of the current outline designations for other factors in the standards.
(2) "Immature kernels" are excessively thin kernels.	(1) "Immature kernels" are excessively thin kernels and can have black, brown or gray surface with a dark interior color and the immaturity has adversely affected the flavor of the kernel. (2) "Kernel spotting" refers to dark brown or dark gray spots aggregating more than one-eighth of the surface of the kernel.	The definition of "Immature kernels" is proposed to be revised to objectively describe the appearance and taste of immature kernels. The paragraphs are renumbered to accommodate a previous paragraph deletion.
(g) "Serious damage" means any specific defect described in paragraph (g) (1) through (5) of this section, or an equally objectionable variation of any one of these defects, which seriously detracts from the appearance or the edible or marketing quality of the individual kernel or of the lot. (For tolerances see § 51.2557 Table I.) (1) "Mold" which is readily visible on the kernel.	(g) "Serious damage" means any specific defect described in paragraph (g) (1) through (5) of this section, or an equally objectionable variation of any one of these defects, which seriously detracts from the appearance or the edible or marketing quality of the individual kernel or of the lot. (For tolerances see § 51.2557 Table I.) (1) "Mold" which is readily visible on the kernel.	There is no change in this text.
(2) "Minor insect or vertebrate injury" means the kernel shows conspicuous evidence of feeding on the kernel.	(2) "Minor insect or vertebrate injury" means the kernel shows conspicuous evidence of feeding.	The phrase "on the kernel" is proposed to be removed as it is redundant.
(3) "Insect damage" is an insect, insect fragment, web, or frass attached to the kernel. No live insects shall be permitted. (4) "Rancidity" means the kernel is distinctly rancid to taste. Staleness of flavor shall not be classed as rancidity. (5) "Decay" means any portion of the kernel is decomposed.	(3) "Insect damage" is an insect, insect fragment, web, or frass attached to the kernel. No live insects shall be permitted. (4) "Rancidity" means the kernel is distinctly rancid to taste. Staleness of flavor shall not be classed as rancidity. (5) "Decay" means one-sixteenth or more of the kernel is decomposed.	It is proposed that the scoring of decay on individual kernels be amended to recognize it on the basis of surface area. Areas of decay smaller than the one-sixteenth surface area are difficult to see and verify as decay. Smaller areas are routinely dry and do not affect the taste or marketing of nuts.