



**United States
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Programs**

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Branch**

United States Standards for Grades of Italian Sprouting Broccoli

Effective November 2, 2006

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Grades

§51.3555 U.S. Fancy.

“U.S. Fancy” consists of Italian Sprouting Broccoli of the same type. The broccoli shall be free from decay, and from damage caused by overmaturity, discoloration of bud clusters or leaves, freezing, wilting, dirt or other foreign material, disease, insects, mechanical or other means. The bud clusters shall be generally compact. Bunched broccoli shall be neatly and fairly evenly cut off at the base, and closely trimmed unless otherwise specified as “well trimmed.” (See §51.3559.)

¹ 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.

For Bunched Broccoli. (a) The diameter of each stalk shall be not less than 2-1/2 inches. Unless otherwise specified, the length of each stalk shall be not less than 6 inches or more than 8-1/2 inches.

For Broccoli Crowns. (b) The diameter of each crown shall be not less than 2-1/2 inches or more than 5 inches. Unless otherwise specified, the length of each stalk shall be not less than 2-1/2 inches or more than 5 inches.

For Broccoli Florets. (c) The diameter of each floret shall be not less than 3/4 inch or more than 3 inches. Unless otherwise specified, the length of each stem shall not be less than 1 inch or more than 3-1/2 inches.

§51.3556 U.S. No. 1.

“U.S. No. 1” consists of Italian Sprouting Broccoli of the same type. The broccoli shall be free from decay, and from damage caused by overmaturity, discoloration of bud clusters or leaves, freezing, wilting, dirt or other foreign material, disease, insects, mechanical or other means. The bud clusters shall be generally fairly compact. The bunched broccoli shall be neatly and fairly evenly cut off at the base, and well trimmed, unless otherwise specified as “closely trimmed,” “fairly well trimmed,” or “leafy.” (See §51.3559.)

For Bunched Broccoli. (a) There are no requirements for diameter but diameter may be specified for any lot as set forth in §51.3558. Unless otherwise specified, the length of each stalk shall be not less than 5 inches or more than 9 inches.

For Broccoli Crowns. (b) There are no requirements for diameter but diameter may be specified for any lot as set forth in §51.3558. Unless otherwise specified, the length of each crown shall be not less than 3-1/2 inches or more than 6 inches.

For Broccoli Florets. (c) The diameter of each floret shall be not less than 1 inch or more than 4 inches. Unless otherwise specified, the length of each floret shall not be less than 1-1/2 inch or more than 4-1/2 inches.

§51.3557 U.S. No. 2.

“U.S. No. 2” consists of Italian Sprouting Broccoli of the same type. The broccoli shall be free from decay, and from damage caused by overmaturity, insects, and from serious damage caused by discoloration of bud clusters or leaves, freezing, wilting, dirt or other foreign material, disease, or mechanical or other means. The bunched broccoli shall be fairly well trimmed unless otherwise specified as “closely trimmed,” or “well trimmed,” or “leafy.” (See §51.3559.)

For Bunched Broccoli. (a) There are no requirements for diameter or length, but size may be specified for any lot in connection with the grade, as set forth in §51.3558.

For Broccoli Crowns. (b) There are no requirements for diameter or length, but size may be specified for any lot in connection with the grade, as set forth in §51.3558.

For Broccoli Florets. (c) There are no requirements for diameter or length, but size may be specified for any lot in connection with the grade, as set forth in §51.3558.

Size Specifications

§51.3558 Size specifications.

For Bunched Broccoli. (a) **Diameter.** The terms “heads” and “shoots” may be used to designate size of stalks in connection with U.S. No. 1 and U.S. No. 2 grades. If heads and shoots are mixed, the percentage, by weight, of heads contained in the lot may be specified.

(1) The minimum or maximum diameter, or both, in terms of inches and quarter inches, in the U.S. No. 1 and U.S. No. 2 grades, may be specified for the lot as a whole or for a certain percentage, by weight or by count (when fairly uniform), of the lot; for example: “2 inches minimum,” or “50 percent 3-1/4 inches or larger,” or “75 percent 2-1/2 inches or larger.”

(b) **Length.** The minimum or maximum length, or both, in terms of inches or half inches, may be specified for all grades in connection with the grade in accordance with the facts: for example, “7 inches minimum length,” or “6-1/2 to 8-1/2 inches long.”

For Broccoli Crowns. (a) **Diameter.** (1) For U.S. No. 1 and U.S. No. 2 grades, the minimum or maximum diameter, or both, in terms of inches and quarter inches, may be specified for the lot as a whole or for a certain percentage, by weight or count (when fairly uniform), of the lot.

(b) **Length.** The minimum or maximum length, or both, in terms of inches or half inches, may be specified for all grades in connection with the grade in accordance with the facts.

For Broccoli Florets. (a) **Diameter.** (1) For the U.S. No. 2 grade, the minimum or maximum diameter, or both, in terms of inches and quarter inches, may be specified for the lot as a whole or for a certain percentage, by weight or count (when fairly uniform), of the lot.

(b) **Length.** The minimum or maximum length, or both, in terms of inches or half inches, may be specified for all grades in connection with the grade in accordance with the facts.

Tolerances

§51.3559 Tolerances.

In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the following tolerances are provided as specified:

For Bunched Broccoli. (a) **For defects.** Ten percent for bunches in any lot which fail to meet the requirements of the specified grade, including therein not more than 2 percent for bunches which are affected by decay.

(1) Percentages shall be determined on the basis of count, except that when bunches are not fairly uniform in size, percentages shall be determined on the basis of weight.

(b) **For size.** (1) Ten percent, percentages shall be determined on the basis of count, except that when bunches are not fairly uniform in size, percentages shall be determined on the basis of weight, for stalks in any lot which fail to meet the size requirements of the specified grade or any sizes specified for length and diameter.

(2) When a percentage of the broccoli in a lot is specified to be “heads” or of a certain diameter and larger, no part of any tolerance shall be used to reduce such a percentage for the lot as a whole; but individual containers may have not more than 15 percentage points less than the percentage specified: **Provided,** That the entire lot averages within the percentage specified.

For Broccoli Crowns. (a) **For defects.** Ten percent for crowns in any lot which fail to meet the requirements of the specified grade, including therein not more than 2 percent for crowns which are affected by decay.

(1) Percentages shall be determined on the basis of count, except that when crowns are not fairly uniform in size, percentages shall be determined on the basis of weight.

(b) **For size.** (1) Ten percent, percentages shall be determined on the basis of count, except when crowns are not fairly uniform in size, percentages shall be determined on the basis of weight, for crowns in any lot which fail to meet the size requirements of the specified grade or any sizes specified for length and diameter.

(2) When a percentage of the broccoli in a lot is specified as a certain diameter and larger, no

part of any tolerance shall be used to reduce such a percentage for the lot as a whole; but individual containers may have not more than 15 percentage points less than the percentage specified: **Provided**, That the entire lot averages within the percentage specified.

For Broccoli Florets. (a) **For defects.** Ten percent for florets in any lot which fail to meet the requirements of the specified grade, including therein not more than 2 percent for florets which are affected by decay.

(1) Percentages shall be determined on the basis of count, except that when florets are not fairly uniform in size, percentages shall be determined on the basis of weight.

(b) **For size.** (1) Ten percent, percentages shall be determined on the basis of count, except when florets are not fairly uniform in size, percentages shall be determined on the basis of weight, for florets in any lot which fail to meet the size requirements of the specified grade or any sizes specified for length and diameter.

(2) When a percentage of the broccoli florets in a lot is specified to be of a certain diameter and larger, no part of any tolerance shall be used to reduce such a percentage for the lot as a whole; but individual containers may have not more than 15 percentage points less than the percentage specified: **Provided**, That the entire lot averages within the percentage specified.

Application of Tolerances

§51.3560 Application of tolerances.

The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations:

For Bunched Broccoli. (a) For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified, except that when the package contains 15 bunches or less, individual packages may contain not more than double the tolerance specified: **Provided**, That the averages for the entire lot are within the tolerances specified for the grade.

(b) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified: **Provided**, That at least one bunch which does not meet the requirements shall be allowed in any one package. **And provided further**, That the averages for the entire lot are within the tolerances specified for the grade.

For Broccoli Crowns. (a) For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified, except when the package contains 15 crowns or less, individual packages may contain not more than double the tolerance specified: **Provided**, That the averages for the entire lot are within the tolerances specified for the grade.

(b) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified: **Provided**, That at least one crown which does not meet the requirements shall be allowed in any one package. **And provided further**, That the averages for the entire lot are within the tolerances specified for the grade.

For Broccoli Florets. (a) For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified, except when the package contains 3 pounds or less, individual packages may contain not more than double the tolerance specified: **Provided**, That the averages for the entire lot are within the tolerances specified for the grade.

(b) For a tolerance of less than 10 percent, individual packages in any lot may contain not more

than double the tolerance specified: **Provided**, That the averages for the entire lot are within the tolerances specified for the grade.

Definitions

§51.3561 Fairly uniform.

“Fairly uniform” means: (a) **For bunched broccoli:** Bunches are considered fairly uniform if the diameter of the bunches within the container do not vary more than three inches.

(b) **For broccoli crowns:** Crowns are considered to be fairly uniform if the diameter of the crowns within the container do not vary more than three inches.

(c) **For broccoli florets:** Florets are considered fairly uniform if the diameter of the florets within the sample do not vary more than 1-1/2 inches.

§51.3562 Stalk.

“Stalk” means a portion of the broccoli plant including the stem, bud clusters and leaves.

Individual stalks may be designated as “heads” or “shoots” as follows:

(a) “Head” means a stalk of broccoli having a cluster of closely associated buds which is 2-1/4 inches or larger in diameter.

(b) “Shoot” means a stalk of broccoli having bud clusters which fail to meet the requirements for a head.

§51.3563 Bunch.

“Bunch” means stalks bound together to form a unit. A single stalk may be considered a bunch if it is approximately as large as other bunches in the lot.

§51.3564 Damage.

“Damage” means any specific defect described in 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 broccoli. The following specific defects shall be considered as damage:

(a) Overmaturity, when the appearance of the broccoli is materially affected by the presence of open flower buds, or buds which are enlarged and on the verge of opening.

(b) Discoloration of bud clusters, when the appearance of the broccoli is materially affected by buds which have a noticeably yellowish, brownish, or reddish cast in contrast to the desirable good green color. A bluish or purplish cast over the green is often characteristic of good broccoli and shall not be considered as damage.

(c) Discoloration of leaves, when the appearance of the broccoli is materially affected by discolored leaves or parts of leaves.

§51.3565 Compact.

“Compact” means that the individual buds in the bud cluster are generally small and tightly crowded together, and that the bud clusters on the stalk are generally close together and feel fairly firm and moderately resistant to pressure.

§51.3566 Fairly compact.

“Fairly compact” means that the individual buds and bud clusters on the stalk are generally close together so that the top of the clusters do not have a ragged appearance or feel very soft.

§51.3567 Closely trimmed.

“Closely trimmed” means that not more than a total of 5 percent, by weight, of the bunch consists of attached stems and leaves that are longer than the average length of the bunch, regardless of point of attachment, or loose leaves and stems.

§51.3568 Well trimmed.

“Well trimmed” means that not more than a total of 15 percent, by weight, of the bunch of attached stems and leaves that are longer than the average length of the bunch, regardless of point of attachment, or loose leaves and stems.

§51.3569 Fairly well trimmed.

“Fairly well trimmed” means that not more than a total of 30 percent, by weight, of the bunch consists of attached stems and leaves that are longer than the average length of the bunch, regardless of point of attachment, or loose leaves and stems.

§51.3570 Leafy.

“Leafy” means that more than 30 percent, but not more than 50 percent, by weight, of the bunch consists of attached stems and leaves that are longer than the average length of the bunch, regardless of point of attachment, or loose leaves and stems.

§51.3571 Serious damage.

“Serious damage” means any specific defect described in this section; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which seriously detracts from the appearance or the edible or marketing quality of the broccoli. The following specific defects shall be considered as serious damage:

(a) Discoloration of bud clusters, when the buds have a decidedly yellowish, brownish, or reddish cast which seriously detracts from the appearance of the broccoli. A bluish or purplish cast over the green is often characteristic of good broccoli and shall not be considered as serious damage.

(b) Discoloration of leaves, when the appearance of the broccoli is seriously affected by discolored leaves or parts of leaves.

§51.3572 Diameter.

“Diameter” means the average measurement across the bud cluster at the top of the stalk, crown, or floret.

§51.3573 Length.

“Length” means the total length of the stalk measured from the base of the stem to the top of the bud cluster.

§51.3574 Crowns or Crown Cuts.

“Crowns” mean the main stem is cut back from a portion of the broccoli plant including the stems which are of lengths according to the grade applied, bud clusters, and leaves.

§51.3575 Florets or Florettes.

“Florets” or “Florettes” mean the main stem is cut back considerably and only a single smaller secondary stem remains with the bud cluster. Florets are bud clusters or pieces of the bud cluster that have been closely trimmed from the head.

§51.3576 Same type.

“Same type” means lots shall consist of broccoli with similar type characteristics, i.e., bunched can not be mixed with florets.