CHAPTER 5

Food Standards Established by the
Department of Agriculture

Part A

Introduction

The U.S. Department of Agriculture (USDA) establishes, administers, and enforces many food standards. How many hundreds of foods are thus subject to USDA regulation and inspection, it is impossible to estimate. All regulation and inspection is to assure good, wholesome, safe, sound, and honestly labeled products.

For more than 70 years the U.S. Department of Agriculture has established and enforced food quality and safety standards. In 1890 Congress enacted a law (1) providing federal inspection of meat for export. In 1906 the Meat Inspection Act applicable to meats for domestic trade was enacted. The President signed the Meat Inspection Act (2) and the separate but coordinated Pure Food and Drug Law on the same day in 1906.

Meat Inspection Division

Until 1952 the Meat Inspection Division (MID), Agricultural Research Service, U.S. Department of Agriculture, was a part of the Bureau of Animal Industry. It is the agency responsible for regulation, not only of "red" meats (cattle, sheep, swine, goats, and horses) but also of lard, and of margarine if it contains any lard or other product from animals. Horse fat may not be used in lard. Horse meat must be sold specifically as horse meat and may not be mixed with any other meat.

Because of the necessity for disease-free livestock, and the perishable nature of meats if not properly handled, meat inspection and regulation is one of the most exacting functions in the safeguarding of foods. Under the full regulatory and inspection responsibilities of the MID, the standards of quality, safety, and accurate labeling of meats which move in interstate commerce provide excellent examples of regulatory control.

Agricultural Marketing Service

The Agricultural Marketing Service (AMS), another branch of the USDA, was established to carry out the Agricultural Marketing Act of
1946 (3) to improve marketing of agricultural products, including establishment of standards for many foods not already covered by other laws and regulations.

Another important set of nation-wide food standards developed with the great increase in countrywide and interstate shipment of poultry and rabbit meats. The Poultry Products Inspection Act (4) became mandatory, January 1, 1959, and is administered by the Poultry Products Inspection Division, AMS, U.S. Department of Agriculture. Functionally, the PPID operates in a manner quite similar to that of its older counterpart, the Meat Inspection Division. Both MID and PPID utilize extensively the services of professionally qualified Doctors of Veterinary Medicine in their field inspection operation and in district and headquarters offices.

Publication of Regulations

MID and PPID publish most of their food standards in the F.R. All such regulations then appear in the CFR. Examples of regulations published in the F.R. and those not so published are set forth later in this chapter. All USDA regulations published in F.R. appear in Titles 7 and 9 of CFR.

U.S. Department of Agriculture Resume on Standards

Recent statements by two senior career officials of the USDA provide excellent descriptions of food grades and standards established and administered by that department. Roy W. Lennartson, D.V.M., discussed "What Grades Mean" (5), and A. R. Miller, D.V.M., described the program "To Assure Good Clean Meat" (6) in the Department's 1959 Yearbook. These statements are reproduced in the Appendix [A-31–A-43].

Part B

Agricultural Research Service

The Meat Inspection Division, Agricultural Research Service, since the year 1906 has been responsible for officially enforcing safety and honest labeling in all "red" meats from cattle, sheep, hogs, horses, and mules; also products such as lard and margarine if they contain animal fat; and soups and gravies if they contain meats of the named animals. Until 1952 the unit now called Meat Inspection Division was part of the Bureau of Animal Industry (BAI).

Poultry and rabbit meat are responsibilities of the Poultry Products Inspection Division, AMS, USDA, and will be discussed in a later part of this chapter. Fisheries' food products are administered by the Bureau
of Commercial Fisheries of the Department of the Interior (see Chapter 6). Standards for meat of whales (a mammal) are administered by the Food and Drug Administration, whether the meat is for consumption by humans or by pet animals. Feeds for circus and similar animals are regulated by FDA whether they contain fish, meat, or both fish and meat.

Dr. A. R. Miller, Director of the Meat Inspection Division has provided (6) a most suitable description of the responsibilities and operations of that division.

The Meat Inspection Act and Regulations Implementing It

The Meat Inspection Act of 1906 as Amended (2) provides the legal background for meat inspection, giving assurance of safety, wholesomeness, and honest labeling of meats in the United States. In addition to extensive details provided in Title 9 CFR, Parts 1 through 29, MID has published a booklet of which the latest edition is entitled “Regulations Governing the Meat Inspection of the United States Department of Agriculture” (7). On pp. 186–203 pertinent laws as follows are cited, quoted in part, and discussed:


Agricultural Marketing Act of 1946, 60 Stat. 1087; 7 U.S.C.A. 1621 et. seq. as Amended

This booklet on regulations describes both the law and the operating regulations.

Summary of Activities

The Meat Inspection Division also publishes an annual “Summary of Activities” including tables showing numbers of animals and carcasses inspected, condemned, causes of condemnation, and meat food products inspected. The “Summary of Activities, Meat Inspection Division, 1962,” (ARS-93-2-6), in its listing of the principal activities of the MID, mentions also the supervision of the manufacture and labeling of process or renovated butter, the guarding against residues in meat resulting from exposure of animals to such substances as pesticides, growth-promoting substances, drugs or biologicals, and the developing of acceptable methods
for humane slaughter of meat animals. Under the last item is the mention of the perfection of a sanitary restraining pen for holding cattle during the kosher ritual. The device has been accepted by many rabbinical groups and is now available generally to meat packers who conduct kosher slaughter.

**MID Formula-Type Food Standards**

There are only three foods for which MID has promulgated formula-type standards. They and their locations in the Code of Federal Regulations are:

- Margarine (Oleomargarine), if it contains animal fat, 9 CFR 28.1
- Corned Beef Hash, 9 CFR 28.2
- Chopped Ham, 9 CFR 28.3

The MID Standard of Identity for Corned Beef Hash is reproduced in full in the Appendix [A-55]. All three food standards here cited also appear in full detail on pp. 162–168 of the MID booklet (7).

**Additional “Substances Accepted”**

Most features of MID standards regarding meats are published in the Federal Register under Title 9 of CFR. However, the “Substances Accepted for Use in Conjunction with Processing of Products” are not listed as a unit in 9 CFR. The substances and the quantities permitted in meat foods are designated in a separate leaflet for inspectors. They are shown here in the Appendix [A-44–A-54]. In earlier years these substances were widely referred to as “additives,” until a Congressional amendment to the Food, Drug, and Cosmetic Act (Chapter 4, Part B) gave the word a narrowed legalistic meaning in the United States. The MID designation then was altered to “substances accepted.” On the list of substances which may be added to specific foods, later additions in 1962 are:

- Calcium-Reduced Dried Skim Milk (27 F.R. 6776, July 18, 1962)
- Soy Protein Concentrate (27 F.R. 6776, July 18, 1962)
- Smoke Flavorings and Artificial Smoke Flavorings (27 F.R. 10536–10537, October 30, 1962)

**Labeling of Ham**

On June 16, 1962, an amendment of §17.8 (b) of the meat inspection regulations [9 CFR 17.8 (b)] relating to the labeling of smoked hams and
similar pork products became effective. The section was amended by adding the following new sentence:

Hams and other pork products of the kinds specified in the provisions in §§ 17.8 (e) (49), (54), and (57), which do not conform to such provisions because they contain added moisture not in excess of 10% of the weight of the fresh, uncured products shall in lieu of complying with the preceding sentence, bear on their labels the term 'Water Added' immediately following the product name and in the same size and style of lettering as in that name.

This amendment was the result of the issuance on June 11, 1962 by the United States District Court for the District of Columbia of a preliminary injunction in the case of Armour and Company v. Freeman et al., restraining the Department of Agriculture from requiring that smoked hams and similar pork products, containing not in excess of 10% added moisture, be labeled as "Imitation."

On June 26, the U.S. Department of Agriculture further announced that smoked hams and similar pork products labeled with the required words "water added," immediately following the word "ham" in prominent lettering, may also be labeled to show that the amount of added water does not exceed 10%.

**Surveillance for Safety and Wholesomeness**

The Meat Inspection Division is concerned with the identification and elimination of diseased livestock. Its thorough inspection, and rejection when necessary, of livestock from commercial food marketing channels is a continuing hour by hour operating program. In many respects the procedure and the scientific training necessary for inspectors and principal laboratory personnel are quite similar to those exercised in the Public Health Service. Microbiological disease detection, restraint and elimination are of utmost importance. It is little wonder then that neither the MID nor the PHS has devoted itself to scores or hundreds of food-product formula standards. The problems of assuring that infectious diseases are restrained and eliminated from susceptible foods are the more urgent responsibilities.

The hundreds of Doctors of Veterinary Medicine in the MID system are principally responsible for inspecting our meat supply and for promptly rejecting live animals and carcasses of dangerously infected animals from the channels of commerce. Infected carcasses are conspicuously marked and relegated to uses as fertilizer or other harmless purpose. Only those carcasses which are free of disease are approved by MID inspectors and are so marked.
Through the work of the MID inspector who sees every living animal and examines every carcass, the elimination of livestock not suitable for food is assured.

**Part C**

*Agricultural Marketing Service*

The Agricultural Marketing Act of 1946 (3) forms the legal background for the voluntary food standards and grades program of the Agricultural Marketing Service (AMS). The reader also should note Part A of this chapter for background information on food standards by the USDA, and Chapter 2 for an explanation of the official, codified publication of standards in the Federal Register and the Code of Federal Regulations.

For over 30 years the U.S. Department of Agriculture has been developing standards for foods to meet the increasing need and demand on the part of farmers, produce jobbers (of fruits and vegetables), retail merchants, and consumers for meaningful, systematic designations of types and grade-quality of the many foods merchandised in both intra- and interstate commerce. The enactment of the Agricultural Marketing Act in 1946 stimulated a major increase in the effort to provide useful standards for the marketing of agricultural products.

While the standards were established for voluntary use, they may be adopted by a state or city for mandatory use. Some states and some cities have done so. There are also two federal statutes which specify mandatory use of certain federal grade standards under certain conditions. They are the U.S. Export Apple and Pear Act of 1933 (7 CFR Part 33) (8) and the U.S. Export Grape and Plum Act of 1960 (7 CFR Part 35) (9).

**Developing a Food Standard**

Before a standard is proposed, informal discussions are held principally with trade groups. Then the proposed standard is published in the Federal Register. Usually, no formal hearings are held. Comments are invited, with 30 days to a year being allowed for the filing of views.

**Divisions of AMS**

Of the seven commodity divisions of the Agricultural Marketing Service which develop and issue standards, the five having to do with foods are the Dairy Products Division; the Division for Fruits and Vegetables (both fresh and processed); the Grain Division, including soybeans, beans, peas and rice; the Livestock, Meat [and Wool] Division; and the Poultry and Poultry Products Division.
AMS Food Standards Published in F.R. and CFR

New, revised, or amended standards published since the Agricultural Marketing Act became effective in October 1946, are published in the F.R. under Title 7 CFR, as follows:

Dairy Products
Fruits and Vegetables—Fresh
Nuts and Special Products
Fruits and Vegetables—Processed
Honey and Sugar Products
Miscellaneous Processed Products
Grain (including Soybeans)
Beans, Peas, and Ricc
Livestock and Meat
Poultry and Poultry Products (including Rabbits)
Eggs, shell
Egg Products
Poultry and Edible Products Thereof Also
Rabbits, Domestic, and Edible Products Thereof

As usual, one must look also to the latest Pocket Supplements of the CFR and to the current year’s issues of the Federal Register. Reprints of standards for each product are usually available from the respective divisions.

Checklist of Food Standards

The Agricultural Marketing Service has published a “Checklist of U.S. Standards for Farm Products” (10) which lists all of the food products for which standards have been developed by AMS, together with the effective date of each standard. The parts of this Checklist relating to foods, are reproduced here. A few standards for fruits and vegetables, both fresh and processed, which were issued before October 1946 and which have not been revised or amended, are not yet codified. This will be done as soon as time and size of staff permit.

DAIRY PRODUCTS

Available from the Dairy Division, AMS

Butter. Effective April 1, 1960.
Cheddar cheese. Effective May 1, 1956.
Dry whey. Effective July 8, 1954.
Nonfat dry milk (roller process). Effective July 1, 1958; Amendment effective April 1, 1959.
DAIRY PRODUCTS
(Continued)

NONFAT DRY MILK (SPRAY PROCESS). Effective July 1, 1958; Amendments effective April 1, 1959 and August 1, 1962.

SCORCHED PARTICLE STANDARDS FOR DRY MILKS. Effective March 3, 1951.

Sediment Standards for Milk and Milk Products. Effective December 3, 1949. (Photograph—free copies, up to 10, to colleges and State institutions; free copies, up to 5, to dairy industrial firms and organizations. Additional copies, $0.85 each. Paper copies available free.)

Swiss Cheese. Effective February 5, 1953.

FRUITS AND VEGETABLES, FRESH
Available from the Fresh Products Standardization and Inspection Branch, Fruit and Vegetable Division, AMS

Anise, Sweet (wholesale). Effective December 3, 1930.

Apples, (wholesale). Effective September 19, 1958; Amendment No. 1 effective June 10, 1959.

Apples for Processing. Effective June 1, 1961.

Apricots (wholesale). Effective May 25, 1928.

Artichokes (wholesale). Effective February 10, 1926.

Asparagus (wholesale). Effective February 15, 1941.

Asparagus, Green for Canning or Freezing. Effective December 22, 1937.

Avocados (wholesale). Effective September 3, 1957.

Beans, Faba (Fava) (wholesale). Effective April 16, 1931.

Beans, Lima (wholesale). Effective January 5, 1938.


Beans, Snap (wholesale). (Supersedes Standards for String, Wax or Green Beans.) Effective August 1, 1936.

Beans, Snap, for Processing. Effective July 26, 1959.

Beets (wholesale). Effective August 1, 1955.

Beets for Processing. Effective December 5, 1945.

Beet Greens (consumer standards). Effective November 1, 1958.

Beet Greens (wholesale). Effective June 1, 1959.


Blueberries for Processing. Effective August 5, 1950.

Broccoli, Bunched Italian Sprouting (wholesale). Effective July 12, 1943.


Brussels Sprouts (wholesale). Effective January 18, 1954.


Cabbage (wholesale). Effective September 1, 1945.

Cabbage for Processing. Effective January 17, 1944.

Cantaloups (wholesale). Effective April 15, 1961.
FRUITS AND VEGETABLES, FRESH
(Continued)

CARROTS, Bunched (wholesale). Effective September 18, 1954.
CARROTS for Processing. Effective January 17, 1944.
CARROTS (wholesale). Effective July 17, 1954.
CARROTS with short trimmed tops (wholesale). Effective September 18, 1954.
CAULIFLOWER (wholesale). Effective December 14, 1952.
CELERY (wholesale). Effective August 17, 1957.
CELERY STALKS (consumer standards). Effective March 27, 1949.
CHERRIES, Red Sour for Manufacture. Effective April 20, 1941.
CHERRIES, Sweet. Effective May 14, 1956.
CHERRIES, Sweet for Canning or Freezing. Effective June 1, 1946.
CHERRIES, Sweet for Export for Sulphur Brining. Effective May 28, 1940.
COLLARD OR BROCCOLI GREENS (wholesale). Effective April 16, 1953.
CORN, Green (wholesale). Effective May 18, 1954.
CRANBERRIES (consumer standards). Effective August 7, 1956.
CRANBERRIES for Processing. Effective August 24, 1957.
CUCUMBERS. Effective March 1, 1958.
CUCUMBERS, Greenhouse (wholesale). Effective October 1, 1934.
CUCUMBERS, Pickling. Effective December 10, 1936.
CURRENTS for Processing. Effective May 18, 1952.
DEWBERRIES AND BLACKBERRIES (wholesale). Effective February 13, 1928.
EggPLANT (wholesale). Effective October 29, 1953.
ENDIVE, Escarole or Chicory (wholesale). Effective June 15, 1933.
GARLIC (wholesale). Effective September 4, 1944.
GRAPES, American (Eastern Type) Bunch (wholesale). Effective July 19, 1943.
GRAPES, American (Eastern Type) Bunch for Processing and Freezing. Effective July 5, 1943.
GRAPES, juice (European Type) (wholesale). Effective July 20, 1939.
GRAPEFRUIT (California and Arizona) (wholesale). Effective January 9, 1950.
HONEY DEW AND HONEY BALL MELONS (wholesale). Effective May 20, 1937.
HORSERADISH ROOTS (wholesale). Effective July 27, 1936.
FRUITS AND VEGETABLES, FRESH
(Continued)

KALE (consumer standards). Effective August 26, 1950.
KALE (wholesale). Effective April 25, 1934.
LETTUCE, Greenhouse Leaf (wholesale). Effective October 1, 1934.
LIMES, (Persian) Tahiti (wholesale). Effective June 20, 1958.
MUSHROOMS (wholesale). Effective October 1, 1928.
MUSTARD GREENS and TURNIP GREENS (wholesale). Effective March 8, 1953.
OKRA (wholesale). Effective December 18, 1928.
ONIONS, Common Green. Effective June 20, 1947.
ONIONS, Creole (wholesale). Effective April 10, 1943.
ONIONS for Processing. Effective January 17, 1944.
ONIONS, (other than Bermuda-Granex-Grano and Creole types) (wholesale). Effective May 15, 1961 (as Amended March 18, 1962).
ONION SETS (wholesale). Effective February 1, 1940.
ORANGES, California & Arizona (wholesale). Effective September 23, 1957.
ORANGES, Texas (wholesale). Effective August 2, 1959.
PARSLEY (wholesale). Effective July 30, 1930.
PARSNIPS (wholesale). Effective December 10, 1945.
PEACHES (wholesale). Effective June 15, 1952.
PEACHES (Freestone for Canning). Effective April 17, 1946.
PEACHES (Freestone for Freezing or Pulping). Effective April 17, 1946.
PEARS for Canning. Effective June 12, 1939.
PEARS, Summer and Fall (wholesale). Effective August 20, 1955.
PEAS, Fresh (wholesale). Effective June 1, 1942.
PEAS, Fresh Shelled for Canning or Freezing. Effective January 15, 1946.
PEAS, Southern (wholesale). Effective July 13, 1956.
PEPPERS, Sweet (wholesale). Effective May 1, 1960.
PEPPERS, Sweet for Processing. Effective March 22, 1948.
PINEAPPLES (wholesale). Effective February 23, 1953.
PLUMS AND PRUNES, Fresh (wholesale). Effective May 22, 1958.
POTATOES (consumer standards). Effective December 8, 1947.
RADISHES (wholesale). Effective July 16, 1954.
RASPBERRIES (wholesale). Effective May 29, 1931.
RASPBERRIES for Processing. Effective May 18, 1952.
RHUBARB (Field Grown) (wholesale). Effective March 10, 1933.
ROMAINE (wholesale). Effective August 10, 1960.
FRUITS AND VEGETABLES, FRESH
(Continued)

SHALLOTS, Bunched (wholesale). Effective December 16, 1946.
SPINACH (for Processing). Effective July 10, 1956.
SPINACH LEAVES (consumer standards). Effective May 19, 1949.
SPINACH LEAVES (wholesale). Effective December 27, 1946.
SPINACH PLANTS (wholesale). Effective November 19, 1956.

SQUASH, Fall and Winter Type (wholesale). Effective November 15, 1944.
SQUASH, Summer (wholesale). Effective March 26, 1945.
STRAWBERRIES (wholesale). Effective March 23, 1942.

STRAWBERRIES, Growers' Stock for Manufacture. Effective June 1, 1935.
STRAWBERRIES, Washed and Sorted for Freezing. Effective June 1, 1935.
SWEETPOTATOES (wholesale). Effective August 2, 1948.
SWEETPOTATOES for Canning or Freezing. Effective July 24, 1959.
SWEETPOTATOES for Dicing or Pulping. Effective July 23, 1951.
TANGERINES (wholesale). Effective September 18, 1948.
TANGERINES (Florida) (wholesale). Effective September 15, 1960.

TOMATOES (consumer standards). Effective October 10, 1948.
TOMATOES, Canning. Effective December 31, 1938.
TOMATOES, for Manufacture of Strained Tomato Products. Effective March 1, 1933.
TOMATOES, Green for Processing. Effective April 15, 1950.
TOMATOES, Greenhouse (wholesale). Effective April 15, 1962.
TOMATOES, Italian type for Canning. Effective May 7, 1957.
TURNIPS (consumer standards). Effective August 20, 1954.

WATERMELONS. Effective March 22, 1954.

Nuts and Special Products

ALMONDS, Shelled. Effective October 30, 1952.

PEANUTS, Cleaned Virginia type in the Shell. Effective September 18, 1948.
PEANUTS, Farmers' Stock Runner. Effective September 1, 1931.
PEANUTS, Farmers' Stock Virginia type. Effective November 1, 1934.
PEANUTS, Farmers' Stock White Spanish. Effective October 11, 1928.
PECANS, in the Shell. Effective October 1, 1951.
PECANS, Shelled. Effective October 19, 1952.

FRUITS AND VEGETABLES, PROCESSED

Available from the Processed Products Standardization and Inspection Branch, Fruit and Vegetable Division, AMS

APPLES, Canned. Effective October 17, 1953.
APPLE BUTTER, Canned. Effective August 5, 1957.
APPLESAUCE, Canned. Effective September 18, 1950.
APRICOTS, Dried. Effective June 1, 1945.
APRICOTS for Manufacturing, Frozen. Effective July 1, 1946.
ASPARAGUS, Canned. Effective March 12, 1957.
ASPARAGUS, Frozen. Effective April 18, 1952.
BLACKBERRIES and other Similar Berries, Canned. Effective December 1, 1956.
BLUEBERRIES, Canned. Effective March 20, 1951; Amendment effective August 19, 1959.
CAULIFLOWER, Frozen. Effective November 12, 1951.
CHERRIES, Sweet Frozen. Effective March 1, 1958.
CHILI SAUCE, Canned. Effective October 20, 1953.
CORN, Whole Kernel Frozen. Effective August 1, 1952.
CRANBERRY SAUCE, Canned. Effective March 19, 1951.
DATES. Effective August 26, 1955.
FRUITS AND VEGETABLES, PROCESSED

(Continued)

FIGS, Kadota Canned. Effective August 16, 1957.
FRUIT COCKTAIL Canned. Effective August 17, 1953.
FRUIT JELLY. Effective January 2, 1948.
FRUIT PRESERVES (or Jams). Effective May 25, 1956.
GRAPE JUICE, Canned. Effective May 14, 1951.
GRAPEFRUIT, Canned. Effective November 6, 1959.
GRAPEFRUIT JUICE, Canned. Effective October 19, 1954.
GRAPEFRUIT JUICE FOR MANUFACTURING. Effective March 20, 1957.
GRAPES, Canned. Effective September 6, 1960.
HOMINY, Canned. Effective March 10, 1958.
LEAFY GREENS (other than Spinach) Frozen. Effective June 13, 1952.
Lemon JUICE, Concentrated for Manufacturing. Effective August 1, 1959.
LEMONADE, Concentrate, Frozen. Effective February 1, 1958; Amendment effective August 4, 1959.
MUSHROOMS, Canned. Effective April 7, 1962.
OKRA, Canned. Effective July 8, 1957.
OLIVES, Green. Effective June 1, 1946.
ONION RINGS, Breaded, Frozen. Effective October 17, 1959.
ONIONS, Canned. Effective November 2, 1957.
ORANGE JUICE, Concentrated, Canned. Effective December 12, 1953.
ORANGE JUICE, Concentrated for Manufacturing. Effective December 20, 1957.
ORANGE MARMALADE. Effective June 22, 1951.
FRUITS AND VEGETABLES, PROCESSED
(Continued)

PEARS, Canned. Effective December 1, 1951.
PEAS, Field and Blackeye, Canned. Effective April 17, 1950.
PINEAPPLE, Canned. Effective March 16, 1957.
PINEAPPLE JUICE, Canned. Effective March 16, 1957.
PLUMS, Frozen. Effective March 6, 1956.
PRUNES, Dried, Canned. Effective March 1, 1946.
PUMPKIN AND SQUASH, Canned. Effective March 9, 1956.
RASPBERRIES, Canned. Effective March 1, 1958.
RASPBERRIES, Frozen and RASPBERRIES FROZEN FOR MANUFACTURING.
Effective August 16, 1948.
SPINACH, Canned. Effective May 12, 1950.
SQUASH, (Summer Type) Canned. Effective May 25, 1959.
SQUASH, (Summer Type) Frozen. Effective April 3, 1953.
SUCCOTASH, Canned. Effective March 15, 1944.
SUCCOTASH, Frozen. Effective March 6, 1959.
SWEETPOTATOES, Canned. Effective July 9, 1951.
FRUITS AND VEGETABLES, PROCESSED
(Continued)

TOMATOES, Canned. Effective August 1, 1946.
TOMATO CATSUP. Effective August 31, 1953.
TOMATO PASTE, Canned. Effective September 15, 1944.

HONEY AND SUGAR PRODUCTS

HONEY, Comb-Section. Effective August 1933.
HONEY, Extracted. Effective April 16, 1951.
MAPLE SIRUP for Re-Processing. Effective February 15, 1940.
MAPLE SIRUP, Table. Effective February 15, 1940.
REFINERS’ SIRUP. Effective January 5, 1952.
SUGARCANE SIRUP. Effective April 16, 1957.

Miscellaneous Processed Products

CHERRIES, Sulphured. Effective June 12, 1951.
OLIVE OIL. Effective March 22, 1948.
OLIVES, Salt Cured Oil Coated. Effective November 25, 1940.
OLIVES, Sicilian Style. Effective November 25, 1940.
SAUERKRAUT, Bulk. Effective May 27, 1935.

GRAIN
(Including Soybeans)

Available from the Grain Division, AMS

BARLEY. Last revision effective July 1, 1962.
CORN. Last revision effective October 1, 1959.
FLAXSEED. Last revision effective July 1, 1935.
GRAIN, MIXED. Last revision effective December 1, 1960.
GRAIN SORGHUM. Last revision effective August 1, 1962.
OATS. Last revision effective June 1, 1959.
RYE. Last revision effective July 1, 1951.
SOYBEANS. Last revision effective September 1, 1955.
WHEAT. Last revision effective June 15, 1957.

CHECKLIST OF FOOD STANDARDS

Beans, Peas, Lentils and Rice

**Beans.** Effective September 1, 1959.

**Lentils.** Effective August 1, 1962.

**Peas, dry.** Effective August 1, 1962.

**Peas, split.** Effective August 1, 1962.

**Rice, rough.** Effective August 1, 1961.

**Rice, brown.** Effective August 1, 1961.

**Rice, milled.** Effective August 1, 1961.

LIVESTOCK, MEAT, AND WOOL
Available from the Livestock Division, AMS

**LIVE ANIMALS**

**Slaughter cattle** (bulls, stags, steers, heifers, and cows). Effective June 1, 1956. (SRA-AMS 112, Official United States Standards for Grades of Slaughter Cattle.)

**Slaughter vealers and calves.** Effective October 1, 1956. (SRA-AMS 113, Official United States Standards for Grades of Vealers and Slaughter Calves.)

**Stocker and feeder cattle and calves** (Tentative). Recommended 1938. Revised August, 1942. (Circular out of print. Revision planned.)

**Slaughter lambs and sheep.** Effective June 18, 1960. (SRA-AMS 168, Official United States Standards for Grades of Slaughter Lambs and Sheep.)

**Slaughter swine.** Effective July 5, 1955 for barrows and gilts, September 1, 1956, for sows. (SRA-AMS 172, Official United States Standards for Grades of Slaughter Swine—Barrows and Gilts; Sows.)

MEAT

**Carcass beef.** (Steer, heifer, cow, bull, and stag.) Effective June 1956. (SRA-AMS 99, Official United States Standards for Grades of Carcass Beef.)

**Calf and veal carcasses.** Effective October 1956. (SRA-AMS 114, Official United States Standards for Grades of Veal and Calf Carcasses.)

**Lamb, yearling mutton, and mutton carcasses.** Effective March 1, 1960. (SRA-AMS 123, Official United States Standards for Grades of Lamb, Yearling Mutton, and Mutton Carcasses.)

**Pork carcasses.** Effective July 5, 1955, for barrow and gilt carcasses. Effective September 1, 1956, for sow carcasses. (SRA-AMS 171, Official United States Standards for Grades of Pork Carcasses—Barrow and Gilt; Sow.)

POULTRY AND POULTRY PRODUCTS
(Including Rabbits)

Available from the Poultry Division, AMS

**Eggs, shell.** Effective July 1, 1960. (Regulations Governing the Grading and Inspection of Shell Eggs and United States Standards, Grades, and Weight Classes for Shell Eggs.)
POULTRY AND POULTRY PRODUCTS  
(Continued)

POULTRY AND EDIBLE PRODUCTS THEREOF. Effective August 28, 1961.  
(Regulations Governing the Grading and Inspection of Poultry and 
Edible Products Thereof and United States Classes, Standards, and 
Grades with Respect Thereto.)

RABBITS, DOMESTIC, AND EDIBLE PRODUCTS THEREOF. Effective December 
1960. (Regulations Governing the Grading and Inspection of Domestic 
Rabbits and Edible Products Thereof and United States Specifications 
for Classes, Standards, and Grades with Respect Thereto.)

Dairy Products Standards by the Dairy Division, AMS, 
U.S. Department of Agriculture

The Dairy Division of the Agricultural Marketing Service has adopted 
standards for 8 products: Butter, Cheddar Cheese, Dry Buttermilk, Dry 
Whole Milk, Dry Whey, Nonfat Dry Milk (roller process), Nonfat Dry 
Milk (spray process), and Swiss Cheese.

Butter was standardized legislatively by the Congress itself, as explained 
in Chapter 3. But the law is administered by the AMS which is respon­
sible for publishing and enforcing the system of grading and naming. 

Title 7 CFR §§ 58.2621–58.2635 provides the official definition of butter. 
Butter scores are expressed as follows:

- U.S. Grade AA or U.S. 93 Score
- U.S. Grade A or U.S. 92 Score
- U.S. Grade B or U.S. 90 Score
- U.S. Grade C or U.S. 89 Score

Regulations as stated in 7 CFR § 58.2621 et seq., together with addi­
tional related information, are published also as a separate leaflet by the 
Dairy Division, AMS, U.S. Department of Agriculture.

Cheddar Cheese likewise is described by U.S. Standards for Grades. 
They appear in Title 7 CFR §§ 58.2501–58.2506. U.S. Grade AA is the 
higher quality; U.S. Grade A is the lower quality. The Dairy Division, 
AMS, has reprints.

Dry Buttermilk, the next product listed in the preceding check list, is 
produced by either of two distinctive processes, by the spray process or by 
the roller process. These products are officially defined in Title 7 CFR 
§§ 58.2651–58.2656 (formerly designated §§ 25.1–25.6). The nomenclature 
is "U.S. Extra" and "U.S. Standard." Details of the specifications are 
defined, including bacterial estimate.

Dry Whole Milk is made by the spray process or by the atmospheric 
roller process. It is whole milk with only the water removed. The three
U.S. grades, in descending order are designated by this nomenclature: U.S. Premium, U.S. Extra, and U.S. Standard. They are fully described in Title 7 CFR §§ 58.2701-58.2708 (formerly designated §§ 40.1-40.8).

Dry Whey is defined in Title 7 CFR §§ 58.2601-58.2605 (formerly identified as §§ 23.1-23.5). Only one grade, called U.S. Extra, is shown.

Nonfat Dry Milk (roller process) is defined in Title 7 CFR §§ 58.2550-58.2562, constituting Subpart M (which supersedes part of the former 7 CFR Part 39). Attention is also directed to § 58.2529 concerning a lower quality product for which a grade is not assignable. The nomenclature of U.S. grades is U.S. Extra and U.S. Standard. This product appears also among FDA standards, listed in Chapter 4, Part B.

Nonfat Dry Milk (spray process) is defined in Title 7 CFR §§ 58.2525-58.2541 constituting Subpart L (which supersedes part of the former 7 CFR Part 39). The nomenclature of U.S. grades is U.S. Extra and U.S. Standard, respectively, with products not up to the latter being ineligible for any U.S. standard. Nonfat Dry Milk appears also among FDA standards listed in Chapter 4, Part B.

Swiss Cheese is described by the Agricultural Marketing Service in Title 7 CFR Part 20 §§ 1-4. The U.S. Department of Agriculture's manner of incompletely printing the reference is § 20.1-20.4. For those who are thoroughly familiar with the system of the Code of Federal Regulations, it would be designated 7 CFR §§ 20.1-20.4. There are 4 grades of Swiss Cheese: in descending order, U.S. Grade A, B, C, and D, respectively.

The immediately preceding paragraphs refer to 8 dairy products for which the U.S. Department of Agriculture has announced standards. Other dairy products have not been standardized by that department. For more standards on dairy products, the reader is referred to the Index at the end of this book.

Fruits and Vegetables, Fresh and Processed

The standards for fresh fruits and vegetables (also nuts) which have been developed, revised, or amended since October 1946 are codified in 7 CFR Part 51. Those for processed fruits and vegetables appear in 7 CFR 52. The Processed Products Standardization and Inspection Branch also is responsible for standards for honey and sugar products, and for some miscellaneous processed products.

The standards for fresh fruits and vegetables are of three types as noted in the list—standards for wholesale use, consumer standards, and standards for fruits and vegetables to be used for processing.

Standards are constantly being revised and new standards developed as need arises. "Sweet corn for processing" and "greenhouse tomatoes" are
examples of standards under recent revision. A new standard is being
developed for potatoes for processing. The "Checklist" (8) is kept up-to-
date and therefore is a good guide to new revisions or additions of new
standards.

There are many problems in developing or revising standards. One of
the greatest has been to devise better procedures for applying them. In
the Fresh Products Standardization Branch, color slides and colored
models and pictures produced by artists are used to aid interpretation of
"word" color descriptions. These show exactly the various fruits and
vegetables and the shape and limitations permitted in the different grades.

After much research, the Processed Products Standardization Branch
of the Fruit and Vegetable Division has developed a visual aid of plastic,
utilizing special pigments which will not fade. Frozen peas (very difficult
to grade because of the wide range of color) are among the many for
which a color comparator has been developed. The U.S. Standards for
Grades of Frozen Peas are reproduced [A-56–A-62].

The instructions for using the USDA frozen-pea color guides give the
following explanation:

The USDA color guides for frozen peas are intended as an aid to
provide greater uniformity in ascertaining the proportions of peas which
may vary markedly from a green color, typical of the variety. The United
States Standards for Grades of Frozen Peas specify degrees of uniformity
for the respective grades, as well as limited allowances for blond, cream-
colored, or seriously discolored peas.

The USDA color guides—No. 1 (dark green) through No. 6 (light
green)—consist of separate plastic slats, one inch by five inches.

Other foods for which visual aids have been approved for sale to inter-
ested persons are: apple butter, peanut butter, canned lima beans, frozen
lima beans, orange juice, canned peaches, canned pimientos, canned
pumpkin and squash, canned sauerkraut, and canned tomatoes. Magnus-
on Engineers, Inc., San Jose, California, has been licensed to make and
sell these color guides. Phoenix Precisions Instrument Company, Phila-
delphia, Pennsylvania, makes USDA Color Standards in glass form for
the sugar products—honey, sugarcane, molasses, maple sirup, and sugar-
cane sirup. Munsell Color Company, Inc., Baltimore, Maryland, makes
plastic discs to show the USDA color standards for tomato products. The
development of these visual aids is a most important improvement in
grading methods.

Regulations governing the inspection and certification of fresh fruits,
vegetables, and other products appear at 7 CFR Part 51. They are avail-
able in a separate leaflet (11). Likewise, copies of the regulations govern-
The inspection and certification of processed fruits and vegetables and related products (7 CFR Part 52) may be obtained from the Fruit and Vegetable Division of the AMS (12).

The Processed Products Standardization Branch also has a publication on the inspection service available for processed fruits and vegetables (13). It discusses the types of inspection, the USDA-Federal Food and Drug Administration Relationship, and the Statistical Quality Control Plan. It also lists the addresses of the field offices of the Inspection Service.

**Nuts and Special Products**

In its "Checklist of U.S. Standards for Farm Products" (10) the department's leaflet includes some of the food nuts. Here, references, names, and official description of the nuts are given in sequence corresponding to the Checklist.

Almonds in the shell are regulated (effective August 15, 1960) according to standards published in Title 7 CFR Part 51, Sections 51.2075-51.2090. Grades defined are: U.S. No. 1, U.S. No. 1 Mixed, U.S. No. 2, U.S. No. 2 Mixed, and Unclassified, which latter is not literally a grade but rather is an indication that no definite grade has been applied to the lot.

U.S. Standards for Shelled Almonds, effective November 25, 1961, are published in Title 7 CFR Part 51, Sections 51.2105-51.2132. Grades are U.S. Fancy, U.S. Extra No. 1, U.S. No. 1, U.S. Select Sheller Run, U.S. Standard Sheller Run, U.S. No. 1 Whole and Broken, U.S. No. 1 Pieces, Mixed varieties and Unclassified. Readers who have observed carefully Chapter 2, especially the part describing the Code of Federal Regulations (CFR) will not be surprised that as of 1962 some of the above information appears in "Title 7 Parts 51 and 52 Revised as of January 1, 1959" with later additions or revisions of the standards in the Cumulative Pocket Supplement as of January 1, 1962.

Filberts in the shell are standardized by the U.S. Department of Agriculture, effective November 25, 1961, as officially documented in Title 7 CFR Part 51, Sections 51.1995-51.2010. Grades defined are U.S. No. 1, and Unclassified which latter is not a grade within the meaning of standards but rather is provided as a designation to show that no definite grade has been applied to the lot. Some other terms applied are: similar type, well formed, dry, clean, and bright.

Peanuts of 7 different types are listed in the Checklist of U.S. Standards for Farm Products by the Marketing Information Division, AMS, U.S. Department of Agriculture.

For the first five kinds of peanuts listed, no descriptions appear in 7
5. FOOD STANDARDS ESTABLISHED BY USDA

CFR 51. Leaflets, however, are available on these from the department. Those peanut products are named: Cleaned Virginia type Peanuts in the Shell; Farmers' Stock Runner Peanuts; Farmers' Stock Virginia type Peanuts; Farmers' Stock White Spanish Peanuts; and Shelled Runner type Peanuts, respectively.

Standards for Shelled Spanish type Peanuts are codified in Title 7 CFR Part 51 §§ 51.2730-51.2739. The standards describe peanuts as follows: Section 51.2731—U.S. Spanish Splits; 51.2732—U.S. No. 2 Spanish; 51.2735—Whole; 51.2736—Split; 51.2737—Broken; and 51.2739—Unshelled. The department has leaflet copies available on request.

Shelled Virginia type Peanuts' standards became effective August 31, 1959, and are available from the U.S. Department of Agriculture. For those wishing to refer to them, the fully codified standards are located in Title 7 CFR Part 51, Sections 51.2750-51.2759. Six different standards are provided: Section 51.2750—U.S. Extra Large Virginia; 51.2751—U.S. Medium Virginia; 51.2752—U.S. No. 1 Virginia; 51.2753—U.S. Virginia Splits; 51.2754—U.S. No. 2 Virginia; and 51.2759—Broken, respectively.

Pecans in the shell were standardized in 1951 and Shelled Pecans in 1952. Leaflets giving their descriptions are available from the U.S. Department of Agriculture. The information also is codified in Title 7 CFR Part 51, Sections 51.1400-51.1416 for pecans in the shell. Shelled Pecans are described in a subpart following immediately thereafter designated Sections 51.1430-51.1453. Indicative of the stability of some standards over a period of many years is the fact that the pecan grading chart described in Sections 51.1408 and 51.1414 was issued in 1942. Grades of pecans in the shell range from U.S. No. 1 downward to U.S. Commercial, and to Unclassified pecans. As to the size of nuts, they range from largest to smallest with these designations: Oversize; Extra Large; Large; Medium; and Small.

Shelled Pecans (7 CFR 51.1430-51.1453) are described as: U.S. No. 1 Halves; U.S. Commercial Halves; U.S. No. 1 Pieces; U.S. Commercial Pieces; and Unclassified, respectively. Size requirements provide language which deserves exact citation. The sizes are: "Mammoth, Junior Mammoth, Jumbo, Extra Large, Large, Medium, Topper" and, for use only with the U.S. Commercial Grade, also "Large Amber," and "Regular Amber." The standards contain also considerable further information too lengthy to cite here.

Standards for walnuts apply only to those walnuts commonly known as English or Persian Walnuts (Juglans regia). There are no standards for those known as black walnuts (Juglans nigra). The standards for shelled English Walnuts appear in Title 7 CFR, Part 51, Sections 51.2275-
HONEY AND SUGAR PRODUCTS

51.2296. Those for walnuts in the shell are defined in Title 7 CFR, Part 51, Sections 51.2945-51.2967. Grades are designated U.S. No. 1 and U.S. Commercial, respectively and color classifications are Extra Light, Light, Light Amber, and Amber.

Honey and Sugar Products

Honey, comb-section, was first standardized, effective August, 1933, but no mention is made of this product in the current CFR.

Honey Extracted, in contrast, standardized in 1951, is fully described in Title 7 CFR, Part 52 §§ 52.1391–52.1404. Honey is described in the following types: Liquid Honey, and Crystallized Honey which is solidly granulated or crystallized. The color of honey is not a factor of quality for the purpose of the grades. Grades of honey are as follows: U.S. Grade A or U.S. Fancy, U.S. Grade B or U.S. Choice, U.S. Grade C or U.S. Standard, and, the lowest, U.S. Grade D or Substandard.

Maple Sirup for Reprocessing and Maple Sirup Table were defined in February, 1940, but their descriptions do not appear in the Code of Federal Regulations. Descriptions are available in leaflet form from the U.S. Department of Agriculture.

The authority for U.S. Standards for Grades of Edible Sugarcane Molasses is §§ 52.3651–52.3670 issued under Section 202–208.60 Stat. 1087, as amended; 7 USC 1621–1627. Sugarcane molasses is “obtained by evaporating the juice of sugarcane and removal of all or any part of the commercial crystallizable sugar.” There are 4 grades: U.S. Grade A, B, C, and a Substandard grade, respectively. Brix solids, total sugar, color, ash, and total sulphites are taken into grading considerations.

Refiners Sirup is described in Title 7 CFR Part 44, Sections 44.41–44.46. Grades which are each defined in detail are:

“U.S. Fancy” or “U.S. Grade A” Refiners’ Sirup
“U.S. Choice” or “U.S. Grade B” Refiners Sirup
“U.S. Extra Standard” or “U.S. Grade C” Refiners’ Sirup
“U.S. Standard” or “U.S. Grade D” Refiners’ Sirup
“U.S. Substandard” or “U.S. Grade E” Refiners’ Sirup

Sugar and sugarcane-products definitions are codified in two separated Parts of the Code of Federal Regulations. Title 7 Part 44 as published in CFR, January 1, 1959, consists of “Subpart A—Edible Sugarcane Molasses,” “Subpart B (Reserved),” and “Subpart C—Refiners’ Sirup.” The Cumulative Pocket Supplement, as of January 1, 1962, to Part 44 carries the following notice: “Codification: Subpart A §§ 44.1 to 44.6, were
superseded by §§ 52.3651 to 52.3670 of this chapter, 24 F.R. 8867, October 15, 1959." The transfer of the sugarcane products from Part 44 to Part 52 has come from a transfer of responsibility for these products to the AMS. In the future, they will appear in Part 52.

This concludes the Honey and Sugar Products for which there are standards by the Agricultural Marketing Service of the U.S. Department of Agriculture.

**Miscellaneous Processed Products**

The United States standards for grades of Sulphured Cherries are provided in Title 7 CFR Part 52 §§ 52.741–52.755. Botanically, the cherries are "Prunus arium or Prunus cerasus" and they are packed with or without the addition of "hardening agent," in a solution of sulphur dioxide of sufficient strength to preserve the product. There are several styles: "Unstemmed and Unpitted," "Stemmed and Unpitted," "Stemmed and Pitted," and "Unstemmed and Pitted," or "cocktail" style. The grades of sulphured cherries are: U.S. Grade A or U.S. Fancy, U.S. Grade B or U.S. Choice, U.S. Grade D or Seconds, and finally U.S. Combination Grade.

Grades of olive oil are described in 7 CFR §§ 52.1531–52.1541. It is the edible oil obtained from the fruit of the olive tree (*Olea europaea* L.). Its properties are described and the grades are: U.S. Grade A or U.S. Fancy, U.S. Grade B or U.S. Choice, U.S. Grade C or U.S. Standard, and lastly U.S. Grade D or Substandard.

Salt-cured coated olives and Sicilian style olives are indicated to be described by standards since 1940, but they are not codified in the Code of Federal Regulations. Leaflet descriptions may be available from the Department of Agriculture. Canned Ripe Olives are described in 7 CFR, Part 52, §§ 52.3751–52.3766. "They are prepared from properly mature olives which have first been properly treated to remove the characteristic bitterness; are packed in a solution of sodium chloride, with or without spices, and are sufficiently processed by heat to assure preservation of the product in hermetically sealed containers." There are 2 distinct types: "Ripe type" and "Green-ripe type." Grades of canned ripe olives are: U.S. Grade A or U.S. Fancy, U.S. Grade B or U.S. Choice, U.S. Grade C or U.S. Standard, and Substandard.

Peanut Butter is described by new United States standards for grades of peanut butter, effective March 23, 1962. They supersede the standards which have been in effect since September 1, 1942, but which were not codified. The standards in full are shown in the Appendix [A-63–A-66].

Peeled Potatoes are defined in 7 CFR §§ 52.2421–52.2433. They have
been properly washed, peeled, trimmed, sorted and treated with sulphur
dioxide, or by other means approved by FDA, to prevent discoloration. Styles of peeled potatoes include Whole, Whole and Cut, Cut and Whole, Sliced, Diced, French Style, and Cut. Grades are: U.S. Grade A or U.S. Fancy, U.S. Grade B or U.S. Extra Standard, and Substandard. Factors of quality are judged on the basis of color, uniformity of size, defects, and texture.

United States standards for grades of Canned Sauerkraut are provided in Title 7 CFR Part 52 §§ 52.2951–52.2966. It is made from clean, sound, well-matured heads of the cabbage plant. Styles of canned kraut are Shredded and Chopped. Grades of canned kraut are: U.S. Grade A or U.S. Fancy, U.S. Grade B or U.S. Extra, U.S. Grade C or U.S. Standard, and Substandard.

Grain Division


Barley and some of its food products are described in Title 7 CFR Part 26 §§ 26.201–26.203. There are 3 classes of barley: Barley, Western Barley, and Mixed Barley. There is also a category of Malting Barley and another of Blue Malting Barley. Grades, in descending order, are from 1 through 5, also Sample Grade.

Corn (Maize; Zea mays) is defined in terms of Yellow Corn, White Corn, and Mixed Corn. The grades range from the best, which is Grade 1, through Grade 5. Flint Corn is also described in § 26.153, as is Dent Corn.


Rye is defined in 7 CFR Part 26 §§ 26.401–26.409. In descending order of quality, the grades are: 1–4, and Sample grade.

Official grain standards of the United States for Soybeans appear in 7 CFR Part 26 §§ 26.601–26.603. Soybeans are divided into 5 classes as follows: Yellow Soybeans, Green Soybeans, Brown Soybeans, Black Soybeans, and Mixed Soybeans. Each class is described. The minimum test weight per bushel ranges from 56 pounds for Grade 1 downward through 49
pounds for Grade 4. The maximum limits of moisture content for Grade 1 is 13.0% and for Grade 4, 18.0%.


U.S. standards for Beans are defined in Title 7 CFR Part 68 §§ 68.101–68.103. More than a dozen classes of Dried Beans are listed and the grade requirements are described. The nomenclature for the grades is: U.S. No. 1, U.S. No. 2, U.S. No. 3, and U.S. Substandard. The U.S. Department of Agriculture has issued an uncodified leaflet “United States Standards for Beans.” Standards for dry peas, split peas and lentils are described in Title 7 CFR, Part 68, as follows: Dry Peas, §§ 68.401–68.403; Split Peas, §§ 68.501–68.503; and Lentils, §§ 68.601–68.603. The Agricultural Marketing Service of USDA has reproduced the above standards in leaflet form.

Rice standards are published in Title 7 CFR Part 68. Rough Rice is thoroughly defined in §§ 68.201–68.203. Grades of rough rice bear the nomenclature: U.S. No. 1–6, respectively, followed by the lowest grade, called U.S. Sample Grade. Brown Rice is defined in §§ 68.251–68.253 and Milled Rice in §§ 68.301–68.303. A leaflet “United States Standard for Rough Rice, Brown Rice, Milled Rice, effective August 1, 1961” is published by the Agricultural Marketing Service, U.S. Department of Agriculture.

**Livestock Division**

Under the Agricultural Marketing Act of 1946 (3), as amended by Public Law 272, 84th Congress, the Secretary of Agriculture promulgates standards for grades of Carcass Beef (15); of Veal and Calf Carcasses (16); of Lamb, Yearling Mutton, and Mutton Carcasses (17); and of Pork

\textsuperscript{1} Separate from these grain standards the Agricultural Stabilization and Conservation Service, USDA, in 1962 provided a definition for bulgur. This is a granular wheat product, the processing of which is based on an ancient Turkish method of soaking, parching and crushing wheat. At that time the Support Division, Office of Civil Defense, DOD, began purchases of bulgur for civil defense food stockpile purposes.

Specifications for bulgur by the Grain Division, Agricultural Stabilization and Conservation Service, USDA, are contained in a leaflet, “Program DCX 2b, Announcement No. Gr-402, Revised, May 18, 1962.”
The Livestock Division of the Agricultural Marketing Service is responsible for developing and administering these standards.

The earliest standards for meat, the tentative U.S. Standards for the grades of Dressed Beef, were formulated in 1916. They were designed primarily for meat market reporting purposes, but soon came to be used in other practical ways. They were used in World War I in the selection of beef for the Army and Navy and were soon incorporated in the specifications of many commercial concerns such as steamship lines, restaurants, and hotels. As with other U.S. standards for foods, the grade specifications are improved from time to time as experience indicates what changes are necessary. Public hearings are held. Those interested in the marketing of livestock and meat are given an opportunity to make suggestions for improving the standards.

The revised grade descriptions promulgated by the Secretary of Agriculture, June 3, 1926, provided the basis for grading when the voluntary beef grading and stamping service was begun in May 1927.

The shield-shaped grade stamp which encloses the letters USDA and the name of the grade is used to leave an imprint on practically all retail cuts of meat [A-67]. This stamp which identifies quality should not be confused with the round federal meat-inspection stamp, which certifies wholesomeness [A-67].

Beef is graded on a composite evaluation of 3 general grade factors—conformation, finish, and quality. Color photographs of carcasses illustrating combinations of characteristics are used to aid in the correct interpretation of the standards.

Official U.S. standards for grades of veal and calf carcasses were first promulgated on July 12, 1928; those for grades of lamb, yearling mutton, and mutton carcasses on February 16, 1931; and those for grades of pork carcasses also in 1931. As in the case of standards for beef, these standards have been revised a number of times since initial promulgation, as use, testing, and discussions with industry demonstrate the need for change.

Beef carcasses are to be graded under a new voluntary system on a trial basis beginning July 1, 1962. It was devised by the Livestock Division of USDA's Agricultural Marketing Service and is believed to represent a major step toward more accurate recognition of value and quality in beef. It gives recognition to the consumers' increased preference for leaner, less fat, cuts of beef. This program, applicable to both beef cattle and to beef carcasses, is best explained and illustrated by comments and pictures from the above office. The Appendix [A-68] shows page 1 of a four-page leaflet by the USDA issued in April 1962. Also by courtesy of the USDA, is shown the rib eye of "over-finished" and "meat-type" steers, respectively.
FOOD STANDARDS ESTABLISHED BY USDA

Consumers have expressed preference in recent years for less fat, more lean meat. There is widespread belief that the meat-type steer will gradually displace the over-finished steer.

Poultry Products Inspection Division

The Poultry Products Inspection Act (4), to provide for the compulsory inspection by the U.S. Department of Agriculture of poultry and poultry products in foreign and interstate commerce, was passed August 28, 1957, with January 1, 1959 as the date for commencement of compliance with the law. Previous to enactment of the law, there had been a voluntary inspection program. Approximately half the poultry shipped in foreign and interstate commerce was so inspected.

The law is designed to prevent the movement in interstate or foreign commerce of poultry products which are unwholesome, adulterated, or otherwise unfit for human food.

The regulations governing the inspection of Poultry and Poultry Products, pursuant to authority contained in the Poultry Products Inspection Act, appear in 7 CFR Part 81. In 7 CFR Part 70 appear the regulations governing the grading and inspection of Poultry and Edible Products thereof and U.S. classes, standards, and grades with respect thereto, pursuant to authority contained in the Agricultural Marketing Act of 1946 (3).

On August 15, 1962, amendments to these regulations were published in the Federal Register. Changes were made in the regulations which relate to export certificates and exemption of products from classification as poultry products. Minor changes were also made in requirements of the regulations for freezing and in the standards for quality.

Amendments were made to the regulations appearing in 7 CFR §§ 70.1, 70.4 (d), 70.170 (c), 70.175, 70.284 (f) (1), and 70.353 (f); also 7 CFR §§ 81.50 (f) (1), 81.118, and 81.208.

The amendments became effective 30 days after publication in the Federal Register, with the exception of the amendment of § 81.208, which becomes effective March 1, 1963.

Also the amendments of § 81.134 and § 81.208 of the regulations, published September 13, 1961 (26 F.R. 8559), to become effective September 1, 1962, were revoked upon publication of the above-mentioned amendments.

One of the specific formula-type standards in the poultry-products category concerns the meat content of poultry pies. This is described in Title 7 CFR Part 81 § 81.134 (a). It states that "poultry pies or pot pies,
which are prepared from cooked meat shall contain a minimum of 14% (1 1/6 ounces per 8-ounce pie) of cooked, deboned poultry meat." Further description is also provided.

In the same section, paragraph (b) describes "canned boned chicken or turkey."

The above information is likely to be available also in reprint form on request to the Poultry Products Inspection Division.

As the Poultry Products Inspection Division of the Agricultural Marketing Service develops standards for quality of poultry (19), it also regulates the grading and inspection of Eggs (20), Egg Products (21), and Domestic Rabbits (22). For a discussion of these standards and the factors determining the grades see "What Grades Mean" (5), by Roy W. Lennartson [A-36-A-38].

On June 27, 1962, "Proposed Amendments to the Regulations Governing the Grading and Inspection of Egg Products" were published in the Federal Register. These followed a meeting held at the request of industry leaders to discuss changes which would aid in assuring uniformly high quality in egg products produced by official plants. A tentative proposal growing out of this meeting is indicated to have general acceptance, although the usual 30 days was allowed following publication of the proposed amendments for written data and views. The amendments, in final form, were published in the Federal Register of August 28, 1962, to become effective 30 days later. The changes made emphasize the need for rapid cooling of egg liquid and provide greater flexibility in plant operations pointing to more rapid and sanitary methods of processing, storing, and handling of shell eggs and egg products. Amendments were made to the provisions of the regulations under the Agricultural Marketing Act of 1946(3), appearing in 7 CFR §§ 55.4, 55.6, 55.18, 55.41, 55.43, 55.75, 55.77, 55.78, 55.79, 55.80, 55.81, 55.82, 55.83, 55.84, 55.85, 55.88, 55.91, 55.92, and 55.101.

The official basic references on Shell Eggs are contained in Title 7 CFR Part 56—Grading and Inspection of Shell Eggs and United States Standards, Grades, and Weight Classes for Shell Eggs.

The codified rules and regulations governing the grading and inspection of egg products are defined in official form and detail in Title 7 CFR Part 55.

Title 7 CFR Part 54 is devoted exclusively to the "Grading and Inspection of Domestic Rabbits and Edible Products Thereof, and United States Specifications for Classes, Standards, and Grades with Respect Thereto." Specifications are given for fryer rabbits and roaster rabbits.
REFERENCES

13. Processed Fruit and Vegetable Inspection, AMS 484, Sept. 1962, Fruit and Vegetable Division, AMS, U.S. Dept. of Agriculture, Washington 25, D.C.
REFERENCES


ADDITIONAL PUBLICATIONS

Other USDA publications dealing with some aspects of standardization or grading are listed below. Single copies of any of these may be obtained free from the Office of Information, U.S. Department of Agriculture, Washington 25, D.C.

A Fruit and Vegetable Buying Guide for Consumers (G-21)
Grade Names Used in U.S. Standards for Farm Products (AH-157)
Grading and Inspection of Eggs and Egg Products (AIB-159)
How to Buy Eggs by USDA Grades and Weight Classes (L-442)
Know the Eggs You Buy (PA-70—chart, 12 x 17 in. or 30 x 45 in.)
Know Your Butter Grades (MB-12)
How to Buy Poultry by USDA Grades (MB-1)
Poultry Grading and Inspection (AIB-173)
Shopper’s Guide to U.S. Grades for Food (G-58)
Standardization and Inspection of Fresh Fruits and Vegetables (MP-604)
U.S. Grades for Beef (MB-15)
How the Dual Grading System for Beef is Applied to Cattle and Beef Carcasses (Picture Story No. 139, April 1962)
Better Marketing for Beef with a New USDA Grading System (AMS-471)
USDA Acceptance Service for Poultry and Eggs—Aid for Quantity Buyers (AMS-393)
United States Standards for Quality of Individual Shell Eggs (poster)
USDA Grade Marks and the Foods on Which They are Used (AMS-242)

1 Order from Marketing Information Division, Agricultural Marketing Service, U.S. Department of Agriculture, Washington 25, D.C.