



USDA Grades	Whole Kernels	Minimum Diameter (in inches)		Doubles	Chip & Scratch	Foreign Material	Particles & Dust		Other Defects	Serious Defects	Undersize
US Fancy	-	-	5%	3%	5%	0.05%	0.1%	1%	2%	1%	-
US Extra #1	-	-	5%	5%	5%	0.05%	0.1%	1%	4%	1.5%	-
US #1 (Supreme)	-	-	5%	15%	10%	0.05%	0.1%	1%	5%	1.5%	-
US Select Sheller Run	-	-	5%	15%	20%	0.1%	0.1%	5%	3%	2%	-
US Standard Sheller Run	-	-	5%	25%	35%	0.2%	0.1%	15%	3%	2%	-
US #1 Whole & Broken	30%	20/64, UOS	5%	35%	Х	0.2%	0.1%	Х	5%	3%	5%
US #1 Pieces	Х	8/64	Х	Х	Х	0.2%	1%	Х	5%	3%	5%

X: No limit established

Also included in "Other Defects"

Includes max. 2% under 20/64 inches

Includes max. 5% under 20/64 inches (% also included in "Chip & Scratch")

Chip & Scratch: More than 1/4 inch in diameter except U.S. Fancy with 1/8 inch in diameter

Other Defects:

Gum: More than 1/4 inch in diameter Shriveling: Less than 3/4 of pellicle filled Brown Spot: More than 1/8 inch in diameter

Discoloration: More than 1/2 of surface

Serious Defects: Includes decay, rancidity, insect injury and damage by mold Insect: Insect, web, or frass present or definite evidence of feeding

Split & Broken: 7/8 or less of complete whole kernel at least 1/8 inch in diameter

UOS: Unless otherwise specified

Whole Kernels: Less than 1/8 kernel chipped off

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