

GLOSSARY OF TERMS

Grade criterion—the standard on which the sorting process separates a product into two or more groups.

Grade designation or nomenclature—a set of terms used to signify the various grades.

Grading—a sorting process which separates a product into two or more groups through the use of a base criterion.

Mandatory system—grades are established by the Federal Government and use of these grades would be required by law.

Nutrition labeling—a voluntary declaration of the calorie, protein, carbohydrate and fat content and the percentage of U.S. Recommended Daily Allowance for protein and seven vitamins and minerals in each processed food product.

Private voluntary system—grades are established by industry and used voluntarily.

Processed foods—any fruit, vegetable or other food product which has been preserved by the recognized commercial process, including, but not limited to, canning, dehydrating, drying, the addition of chemical substances, or fermentation.

Retail—that level of the marketing system which sells goods to ultimate consumers for personal or household consumption,

Safe—refers to a food product possessing no defects or impurities which present a health hazard.

Standards of identity—regulation issued under the Food, Drug and Cosmetic Act which states that for certain processed food products to be sold legally under its common or usual name, it must be made in accordance with certain specifications.

Variety identification program—a potential criterion for grading fresh fruits and vegetables based on labeling with respect to variety. This criterion would convey information regarding such aspects as appropriate end use or flavor of the product.

Voluntary/Mandatory system—grades are established by the Federal Government and any business firm that elects to enroll in the program must adopt the established grades.

Wholesale—that level of the marketing system which sells in quantity usually for resale.

Wholesome—a term which refers to defects in food products which are not a health hazard to consumers.

Yield per pound or per serving—a potential criterion for grading fresh meat based on the amount of external fat in relation to lean per retail cut,

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