Lancaster Farming, Saturday, September 13, 1980-C41

Frozen bean standards change proposed

WASHINGTON - The U.S. Department of Agriculture wants to know what consumers think of a proposal to simplify grade standards for frozen green and wax beans and to revise the way their grades are determined.

Comments on the proposal

will be accepted until Sept. 30, 1981, according to Assistant Secretary of Agriculture Carol Tucker Foreman.

The proposal would also revise the grade standard to conform with USDA's policy of uniform grade nomenclature, Foreman said.

Under that policy, single-letter grades U.S. Grades A, B and C would replace the dual nomenclature of U.S. Grade A (U.S. Fancy), B (Extra Standard) and C (Standard). Moreover, the proposal provides that bean derness, firmness and

maturity-be considered separately from other 'classified defects," or flaws such as blemishes or mechanical damage, in determining the grade of frozen green and wax beans. In addition, separate definitions for character requirements would be given

green beans.

Because color is normally associated with maturity, the proposal will eliminate color as a separate quality requirement, Foreman said. However, brightness will be retained as a quality factor.

The proposal would provide separate quality requirements for multiblanched and regular beans. Multi-blanched beans are pre-cooked for special packs and therefore need different quality requirements, Foreman said.

"Currently graders D.C., 20250.

for frozen wax beans and examine lots after processing has been completed," Foreman said. 'Under the proposal, graders may examine a lot at various stages during processing to determine whether it meets a specific grade. This proposal would give them an additional separate sampling procedure to determine grade."

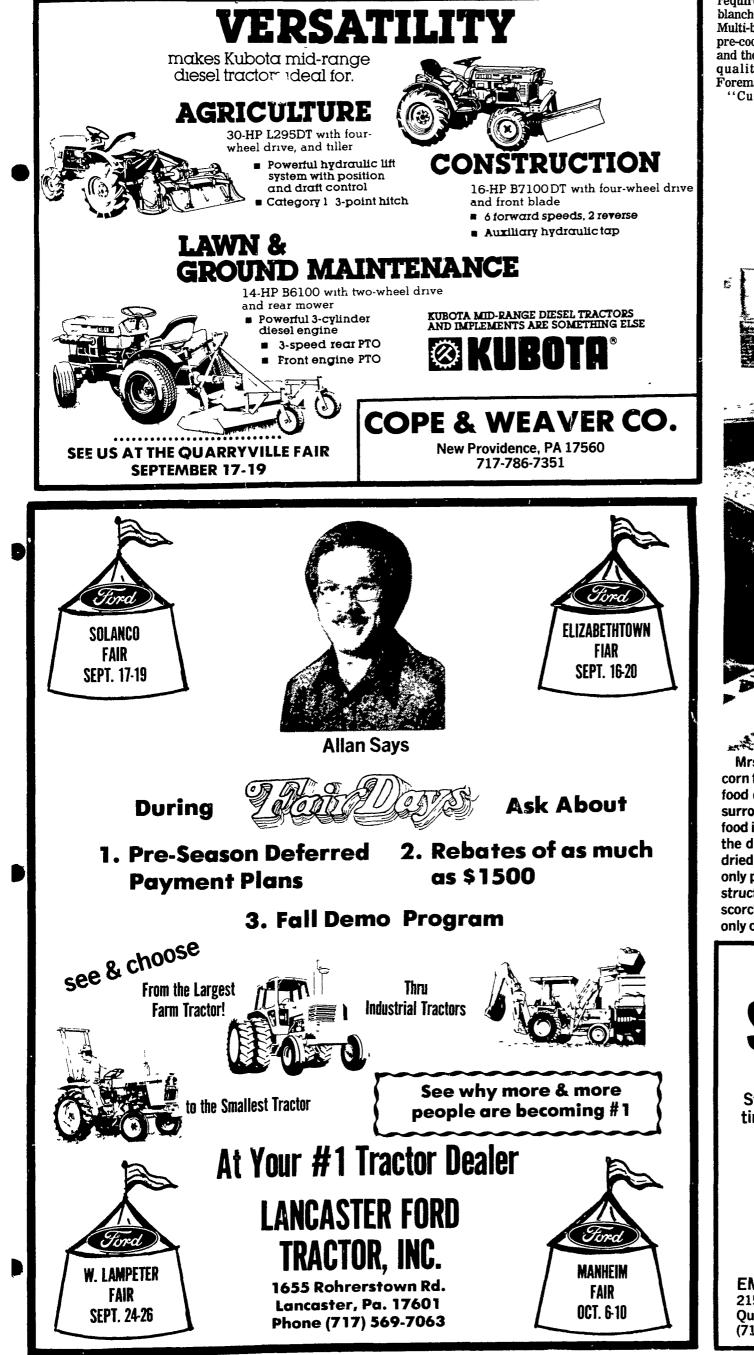
Comments may be sent until Sept. 30, 1981, to executive secretariat, Attn: Annie Johnson, room 3807-S, FSQS, USDA, Washington,

Food dryers popular



Mrs. Harvey Sauder, East Earl, scoops dried corn from large screens in the Sauders' homemade food dryer. The Sauders use a woodburning stove surrounded with temporary concrete blocks. The food is placed on homebuilt trays. Mrs. Sauder said the dryer is working great and that the family has dried large quanities of sweet corn recently. The only problem they encountered with the innovative structure is that the heat directly above the stove scorched the corn, so they now place vegetables only on the sides of the screen.

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