

USDA market grades and grade requirements of canola.

Grading factors maximum percent limits of:	— U.S. Grades —		
	1	2	3
	——— Percent ———		
Damaged kernels			
Heat damaged	0.1	0.5	2.0
Distinctly green	2.0	6.0	20.0
Total	3.0	10.0	20.0
Conspicuous admixture ¹			
Ergot	0.05	0.05	0.05
Sclerotinia	0.05	0.10	0.15
Stones	0.05	0.05	0.05
Total	1.0	1.5	2.0
Inconspicuous admixture ²	5.0	5.0	5.0
Maximum count limits of:			
Other material			
Animal filth	3	3	3
Glass	0	0	0
Unknown foreign substance	1	1	1

U.S. sample grade – canola that:

- does not meet the requirements for U.S. Nos. 1, 2 or 3, or
- has a musty, sour or commercially objectionable foreign odor, or
- is heating or otherwise of distinctly low quality.

¹ **Conspicuous admixture** is all matter other than canola that is readily distinguishable from canola and remains in the sample after the removal of machine-separated dockage. It is not limited to ergot, sclerotinia and stones.

² **Inconspicuous admixture.** Any seed that is difficult to distinguish from canola. This includes, but is not limited to, common wild mustard (*Brassica kaber* and *B. juncea*), domestic brown mustard (*Brassica juncea*), yellow mustard (*B. hirta*) and seed other than the mustard group.

Factors of most importance in the determination of grades are admixtures and soundness. Grading admixtures include such factors as foreign material, common wild mustard seed, tame brown and yellow mustard seed, earth pellets, sclerotinia, ergot and stones. Soundness refers to broken seed not assessed to dockage, seeds distinctly green after cracking, heat damage and odor.

Source: Federal Grain and Inspection Service, USDA.