

USDA GRADING

ALL ABOUT POTATO GRADES

Key Point: There are three grades of potato: U.S. No. 1, U.S. Commercial, and U.S. No. 2.

U.S. Grades for Potatoes from Highest to Lowest:

U.S. No. 1

Characteristics:

Similar varietal characteristics, except when designated as a mixed or specialty pack.

- Firm
- Fairly clean
- Fairly well shaped

Free from:

- Freezing
- Blackheart
- Late blight
- Southern bacterial wilt, and ring rot
- Soft rot and wet breakdown
- Damage by any other cause

Size

Not less than 1-7/8 inches in diameter,

U.S. Commercial

Characteristics:

Similar varietal characteristics, except when designated as a mixed or specialty pack.

- Firm
- Fairly clean
- Fairly well shaped

Free from:

- Dirt or other foreign matter
- Russet scab
- Rhizoctonia

Size

Not less than 1-7/8 inches in diameter, unless otherwise specified in connection with the grade.

U.S. No. 2

Characteristics:

Similar varietal characteristics, except when designated as a mixed or specialty pack.
Not seriously misshapen.

Free from:

- Freezing
- Blackheart
- Late blight
- Southern bacterial wilt, and ring rot
- Soft rot and wet breakdown
- Damage by any other cause

Size

Not less than 1-1/2 inches in diameter, unless otherwise specified in connection with the grade. Usable pieces not less than 4 ounces in weight.