Appendix B  
NIST Handbook 133

Section 3. Test Procedures ­– Packages Labeled by Volume

**Item:**

260-2: Section 3.12. Fresh Oysters Labeled by Volume

**NIST Office of Weights and Measures**

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| Date: | **Worksheet for Determining the Free Liquid and Net Volume of Oysters** | | | | | | | | | | | | Report Number: | | |
| Location (name, address): | | | Product/Brand Identity: | | | | | Manufacturer: | | | | | Container Description: | | |
| Lot Codes: | | | | |
| 1. Labeled Quantity: | 2. Unit of Measure: | | 3. Inspection Lot Size: | | | | | | | 4. Sample Size: | | | | | |
| **Amount of Free Liquid**  **Values** | | | | | | | | | | | | | | | |
| **Steps:** | | **Pkg 1** | | **Pkg 2** | **Pkg 3** | **Pkg 4** | **Pkg 5** | | **Pkg 6** | | **Pkg 7** | **Pkg 8** | | **Pkg 9** | **Pkg 10** |
| 1. Weight of Dry Receiving Pan | |  | |  |  |  |  | |  | |  |  | |  |  |
|  | |  | |  |  |  |  | |  | |  |  | |  |  |
| 2. Gross Weight of Package | |  | |  |  |  |  | |  | |  |  | |  |  |
| Reference Temperature of Oysters  7 °C (± 1) [45 °F (± 2)] | |  | |  |  |  |  | |  | |  |  | |  |  |
| 3. Tare Weight of Package | |  | |  |  |  |  | |  | |  |  | |  |  |
| 4. Net Weight of Oysters & Liquid (Step 2 – Step 3 = ) | |  | |  |  |  |  | |  | |  |  | |  |  |
|  | |  | |  |  |  |  | |  | |  |  | |  |  |
| 5. Weight of Receiving Pan and Drained Liquid | |  | |  |  |  |  | |  | |  |  | |  |  |
| 6. Weight of Free Liquid (Step 5 – Step 1 = ) | |  | |  |  |  |  | |  | |  |  | |  |  |
| 7. Percentage (%) of Free Liquid (Step 6 ÷ Step 4 × 100 =) | |  | |  |  |  |  | |  | |  |  | |  |  |
| **Net Volume** | | | | | | | | | | | | | | | |
| 1. Test the oysters at the temperature of 7 °C (± 1) [45 °F (± 2)].  2. Establish the level of fill of the package using a depth gage.  3. Empty and dry the package.  4. Refill the package with water to the level of the depth gage.  5. Record the amount of delivered water and then sum the quantities to obtain the total volume in the package. | | | | | | | | | | | | | | | |
|  | | **Quantity of Water Delivered into Package** | | | | | | | | | | | | | |
| **Pkg 1** | | **Pkg 2** | **Pkg 3** | **Pkg 4** | **Pkg 5** | | **Pkg 6** | | **Pkg 7** | **Pkg 8** | | **Pkg 9** | **Pkg 10** |
| 8. Flask Size | |  | |  |  |  |  | |  | |  |  | |  |  |
| 9. Flask Size | |  | |  |  |  |  | |  | |  |  | |  |  |
| 10. Graduate or Cylinder | |  | |  |  |  |  | |  | |  |  | |  |  |
| 11. Graduate or Cylinder | |  | |  |  |  |  | |  | |  |  | |  |  |
| 12. Total (8 + 9 + 10 = ) | |  | |  |  |  |  | |  | |  |  | |  |  |
| Comments: | | | | | | | | | | | | | | | |

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| Date:  December 20, 2013 | **Worksheet for Determining the Free Liquid and Net Volume of Oysters** | | | | | | | | | | | | | Report Number:  1 of 2 | |
| Location (name, address):  Superchain Market  Main Street  Bradenton, FL | Product/Brand Identity:  World’s Best Oysters – Oyster Standard | | | | | | | | Manufacturer:  World’s Best Packing  Beach Road, AL | | | | | Container Description:  Clear Plastic Tub with metal pull top | |
| Lot Codes:  12/26/2012 | | | | | | | |
| 1. Labeled Quantity:  12 fl. oz. (355 ml) | 2. Unit of Measure:  0.001 lb | | 3. Inspection Lot Size:  206 | | | | | 4. Sample Size:  12 | | | | | | | |
| **Amount of Free Liquid Values** | | | | | | | | | | | | | | | |
| **Steps:** | | **Pkg 1** | | **Pkg 2** | **Pkg 3** | **Pkg 4** | **Pkg 5** | | | **Pkg 6** | **Pkg 7** | **Pkg 8** | **Pkg 9** | | **Pkg 10** |
| 1. Weight of Dry Receiving Pan | | 11.841 | | 11.841 | 11.841 | 11.841 | 11.841 | | |  |  |  |  | |  |
|  | |  | |  |  |  |  | | |  |  |  |  | |  |
| 2. Gross Weight of Package | | 0.871 | | 0.884 | 0.920 | 0.869 | 0.8632 | | |  |  |  |  | |  |
| Reference Temperature of Oysters  7 °C (± 1) [45 °F (± 2)] | | 44 °F | | 46 °F | 44 °F | 47 °F | 45.5 °F | | |  |  |  |  | |  |
| 3. Tare Weight of Package | | 0.060 | | 0.060 | 0.060 | 0.059 | 0.060 | | |  |  |  |  | |  |
| 4. Net Weight of Oysters & Liquid (Step 2 – Step 3 = ) | | 0.811 | | 0.824 | 0.86 | 0.81 | 0.803 | | |  |  |  |  | |  |
|  | |  | |  |  |  |  | | |  |  |  |  | |  |
| 5. Weight of Receiving Pan and Drained Liquid | | 12.020 | | 12.121 | 12.120 | 12.031 | 12.242 | | |  |  |  |  | |  |
| 6. Weight of Free Liquid (Step 5 – Step 1 = ) | | 0.179 | | 0.28 | 0.279 | 0.19 | 0.401 | | |  |  |  |  | |  |
| 7. Percentage (%) of Free Liquid (Step 6 ÷ Step 4 × 100 =) | | 22 % | | 33 % | 32 % | 23 % | 49 % | | |  |  |  |  | |  |
| **Net Volume** | | | | | | | | | | | | | | | |
| 1. Test the oysters at the temperature of 7 °C (± 1) [45 °F (± 2)].  2. Establish the level of fill of the package using a depth gage.  3. Empty and dry the package.  4. Refill the package with water to the level of the depth gage.  5. Record the amount of delivered water and then sum the quantities to obtain the total volume in the package. | | | | | | | | | | | | | | | |
|  | | **Quantity of Water Delivered into Package** | | | | | | | | | | | | | |
| **Pkg 1** | | **Pkg 2** | **Pkg 3** | **Pkg 4** | **Pkg 5** | | | **Pkg 6** | **Pkg 7** | **Pkg 8** | **Pkg 9** | | **Pkg 10** |
| 8. Flask Size | |  | |  |  |  |  | | |  |  |  |  | |  |
| 9. Flask Size | |  | |  |  |  |  | | |  |  |  |  | |  |
| 10. Graduate or Cylinder | |  | |  |  |  |  | | |  |  |  |  | |  |
| 11. Graduate or Cylinder | |  | |  |  |  |  | | |  |  |  |  | |  |
| 12. Total (8 + 9 + 10 = ) | |  | |  |  |  |  | | |  |  |  |  | |  |
| Comments: | | | | | | | | | | | | | | | |

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