

Superseded By

Order # 870

STATE OF WASHINGTON
DEPARTMENT OF AGRICULTURE
Olympia

ORDER NO. 838

Amending Order No. 791, effective September 15, 1959, and
Emergency Order No. 831, effective January 19, 1961

EFFECTIVE APRIL 26, 1961

REGULATIONS RELATING TO THE ESTABLISHMENT OF STANDARDS
FOR WASHINGTON APPLES (Effective for all apples marketed
within the state)

463
I, Joe Dwyer, Director of Agriculture of the State of Washington, by virtue of the authority vested in me under Chapter 15.16, Revised Code of Washington, concerning the adoption of standards for apples, do establish the following Washington Standards for Apples by amending Order No. 791 and Emergency Order No. 831 as follows:

REGULATION NO. 1

Red, Partial Red or Blushed Varieties

Regulation 1 of Order No. 791, as amended by Emergency Order No. 831, is amended to read as follows:

SECTION 1. Washington Extra Fancy or First Grade shall consist of apples of one variety which are mature, hand picked, clean, fairly well formed, sound, free from visible water core, broken skin, and from damage caused by bruises (a), limb rubs (b), spray burn (c), sunburn (d), russeting (e, f, g, h), drouth spot (i), hail marks (j), apple scab (k), disease and insect injury (l, m).

Each apple shall have the amount of color hereinafter specified for apples in this grade.

Apples at time of shipment shall not be overripe. (See Tolerances Which Apply at Time of Shipment.)

1. "Mature" means having reached the stage of maturity which will insure the proper completion of the ripening process. Firmness of the flesh shall be considered only in connection with other factors to determine the degree of maturity.
2. "Overripe" means apples which are dead ripe, with flesh very mealy or soft, and past commercial utility.
3. "Hand picked" means that the apples do not show evidence of rough handling or of having been on the ground.
4. "Clean" means free from excessive dirt, or other foreign material.
5. "Fairly well formed" means the apple shall have the normal shape characteristic of the variety except that one-half of the apple may deviate slightly or the apple may be slightly flattened as by frost injury.
6. "Sound" means apples that at time of packing are free from visible defects, such as decay, breakdown, scald, bitter pit, or physical injury affecting quality.
7. "Aggregate area" means that all the areas of the blemish under consideration may be assembled into one circular area of the maximum diameter specified.
8. "Damage": The following shall not be considered as damage:

463
D. checked arrangement
changed by filing 4/7/20/61

- (a) Slight handling bruises and box bruises, such as are incident to good commercial handling in the preparation of a tight pack.
- (b) Limb rubs not to exceed $\frac{3}{8}$ inch in aggregate area.
- (c) Spray burn, which has altered or discolored natural pigment when the normal color of the apples is not seriously affected, when there is no blistering or cracking of the skin, except that red spot, such as caused by Bordeaux, shall not extend over more than 20% of the apple. Spray burn of a russet nature shall be governed by the definition covering solid russeting.
- (d) Sunburn, when the normal color of the apple is not seriously affected, there is no blistering or cracking of the skin, and the discolored area blends into the normal color of the fruit.
- (e) Slight rough russeting which does not cover an area of more than $\frac{1}{2}$ inch in diameter if it is not continuous with the russeting in the stem basin or calyx cavity.
- (f) Smooth russeting shall be permitted at the stem or calyx end provided such russeting is not visible for more than $\frac{1}{2}$ inch when the apple is placed with the russet end down on a flat surface except in the Newtown variety characteristic russet commencing at the stem or calyx end and not extending beyond the center of the apple shall be permitted as long as it is continuous from the stem or calyx bowl.
- (g) Smooth netlike russeting which does not extend over an aggregate area of more than 10% of the surface, except in Some Beauty and Jonathan netlike russeting on the colored portion of the apple which does not materially detract from its appearance shall not be counted in computing the 10% area mentioned above.
- (h) Solid russeting, such as is characteristic of frost, spray burn, hail, and certain insect and disease injury affecting a total aggregate area of not to exceed $\frac{3}{8}$ inch.
- (i) Hail marks, drouth spots, or other similar depressions or scars where there is no appreciable discoloration other than russeting, or when the individual indentation does not exceed $\frac{1}{2}$ inch in diameter or the total affected area does not exceed $\frac{3}{8}$ inch in diameter.
- (j) Apple scab spots affecting a total area of not more than $\frac{1}{2}$ inch in diameter.
- (k) Any healed sting or stings which affect a total area of not more than $\frac{1}{8}$ inch in diameter including any encircling discolored rings.
- (a) Slight aphid signs or thrip marks which do not roughen or pebble the surface of the apple.

An apple may show any one or a combination of the following defects if the aggregate area does not exceed the specified tolerance for the defects and the aggregate of the combination does not exceed $\frac{3}{8}$ inch; the defects are: Apple scab, solid russeting, and limb rubs.

SECTION 2. Washington Fancy or Second Grade shall consist of apples of one variety which are mature, hand picked, clean, not badly misshapen, sound, and free from broken skin and from damage caused by bruises (a), and from serious damage caused by sunburn (a), spray burn (a), limb rubs (b), russeting (c), growth cracks (d), visible water core (e), hail marks or drouth spots (f), disease (g) and insect injury (h, i).

Each apple shall have the amount of color hereinafter specified for apples in this grade.

Apples at time of shipment shall not be overripe. (See Tolerances Which Apply at Time of Shipment.)

1. "Mature" means having reached the stage of maturity which will insure the proper completion of the ripening process. Firmness of the flesh shall be considered only in connection with other factors to determine the degree of maturity.
2. "Overripe" means apples which are dead ripe, with flesh very mealy or soft, and past commercial utility.
3. "Hand picked" means that the apples do not show evidence of rough handling or of having been on the ground.
4. "Clean" means free from excessive dirt, or other foreign material.
5. "Not badly misshapen" means that an apple may be more irregularly shaped than "Fairly well formed" as defined above, but shall not be deformed to the extent of materially affecting its culinary value or its general appearance.
6. "Sound" means apples that at time of packing are free from visible defects, such as decay, breakdown, scald, bitter pit, or physical injury affecting quality.
7. "Aggregate area" means that all the areas of the blemish under consideration may be assembled into one circular area of the maximum diameter specified.
8. "Damage": The following shall not be considered as damage:
 - (a) Slight handling bruises and box bruises, such as are incident to good commercial handling in the preparation of a tight pack.
9. "Serious damage" means any injury or defect or any combination of injuries and/or defects which seriously detract from the appearance or keeping quality of the apple. The following defects shall not be considered as serious damage:
 - (a) Sunburn or spray burn which does not seriously detract from the appearance of the fruit.
 - (b) Limb rubs which affect not more than 1/10 of the surface in the aggregate.
 - (c) Smooth solid russeting, which affects not more than $\frac{1}{2}$ of the surface in the aggregate, including any russeting in the stem basin or rough or bark-like russeting which does not detract from the appearance of the fruit to a greater extent than the smooth solid russeting permitted.
 - (d) Growth cracks, such as occur in Staymans, shall be permitted when no crack exceeds $\frac{1}{2}$ inch in length.
 - (e) Visible water core which does not affect an area of more than $\frac{1}{2}$ inch in diameter.
 - (f) Hail marks, drouth spots or other depressions or scars, when the injury is slight, and the depressions do not exceed an aggregate area of 10% of the surface.
 - (g) Scab spots affecting an aggregate area of not to exceed $\frac{1}{2}$ inch in diameter.
 - (h) Any healed sting or healed stings which affect a total area of not more than $\frac{3}{16}$ inch in diameter exclusive of any encircling discolored rings.
 - (i) Aphis pebbling or thrip marks not seriously detracting from the appearance of the apple.

SECTION 3. Color Requirements. Apples shall be admitted to the grade subject to the following color specifications:

1. Red Varieties: For the red varieties the percentage of color refers to the aggregate color areas of the surface which must be covered by a good shade or shades or stripes of red characteristic of the variety.

	Extra Fancy	Fancy
Arkansas Black.....	50%	15%
Spitzenburg (Esopus).....	50%	15%
Winesap.....	50%	20%
King David.....	50%	15%
Red Sport Varieties*.....	65%	20%

*When sport varieties are marked as such, they shall meet the color requirements of red sport varieties, and the boxes must also bear the name of the parent variety.

2. Partial Red Varieties: For the striped red varieties the percentage of color refers to the aggregate area of the surface in which the stripes of a good shade of red shall predominate over stripes of lighter red, green or yellow.

	Extra Fancy	Fancy
Delicious.....	50%	20%
Stayman Winesap.....	35%	10%
Vanderpool.....	35%	10%
Black Twig.....	35%	10%
Jonathan.....	35%	10%
McIntosh.....	35%	10%
Rome.....	35%	10%

3. Red cheeked or Blushed Varieties.

	Extra Fancy	Fancy	G Grade
Winter Banana.....	Some Color	0%	0%

REGULATION NO. 2

Green or Yellow Varieties

Regulation 2 of Order No. 791 is not amended by this order and remains in effect as set forth in Order No. 791.

REGULATION NO. 3

Combination Grades (Red and Partial Red Varieties)

Regulation 3 of Order No. 791, as amended by Emergency Order No. 831, is amended to read as follows:

SECTION 1. Combination Extra Fancy and Fancy: When Extra Fancy and Fancy apples are packed together, the boxes may be marked "Combination" Extra Fancy and Fancy" and shall contain at least 80% Extra Fancy apples.

(Green and Yellow Varieties)

SECTION 2. Combination Extra Fancy and Fancy: When Extra Fancy and Fancy apples are packed together, the boxes may be marked "Combination Extra Fancy and Fancy" and shall contain at least 80% Extra Fancy apples, except Newtowns, which shall contain at least 25% Extra Fancy apples.


SECTION 3. Combination Extra Fancy, Fancy and G Grade: When Extra Fancy and G Grade apples are packed together, the boxes may be marked "Combination Extra Fancy, Fancy and G Grade" and shall contain at least 80% Extra Fancy apples, except Newtowns, which shall contain at least 25% Extra Fancy apples.

SECTION 4. Combination Extra Fancy and G Grade: When Extra Fancy and G Grade apples are packed together, the boxes may be marked "Combination Extra Fancy apples, except Newtowns, which shall contain at least 25% Extra Fancy apples.

SECTION 5. Combination Fancy and C Grade: When Fancy and C Grade apples are packed together, the boxes may be marked "Combination Fancy and C Grade" but shall contain at least 80% Fancy apples, except Newtowns, which shall contain at least 25% Fancy apples.

SECTION 6. Jumble Pack: The larger sizes of the above grades may be removed and the rest packed and marked "Jumble" or "Face and Fill" in addition to the grade mark.

REGULATIONS NOS. 4 through 11 of Order No. 791 are not amended by this order and remain in effect as set forth in Order No. 791.


Joe Dyer
Director of Agriculture
State of Washington

Signed at Olympia, Washington
March 27, 1961