

State of Washington  
DEPARTMENT OF AGRICULTURE  
Olympia

EMERGENCY ORDER NO. 922  
(Superseding Order No. 632)

WASHINGTON STANDARDS FOR BARTLETT AND OTHER SUMMER AND FALL PEARS  
(Effective and mandatory for all pears, except winter pears, marketed  
within the State)

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, after due notice and public hearing held at Ellensburg, Washington on May 2, 1963, (pursuant to RCW 43.32.010 and 34.04.020), do hereby establish the Washington Standards for Bartletts and other Summer and Fall pears, container minimum size and marking requirements.

The adoption of this Emergency Order No. 922 establishing Washington State Standards for Bartlett and Other Summer and Fall pears is necessary for the immediate preservation of the public health, safety, and general welfare. It is necessary that this Order become effective immediately in order that the Director provide adequate grading standards for such fruits.

GENERAL REGULATION

Section 1. The following regulations and definitions shall apply to all varieties and grades under this Order:

"Mature" means having reached the stage of growth which will insure a 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.

"Hand picked" means that pears do not show evidence of rough handling or of having been on the ground.

"Clean" means reasonably free from dust, dirt, or honey dew.

"Sound" means that pears at time of packing are free from visible defects such as decay, breakdown, scald, bitter pit, or physical injury affecting keeping quality.

"Aggregate area" means that all the areas of the blemish under consideration may be assembled into one circular area of the maximum diameter specified.

Regulation 1. GRADES

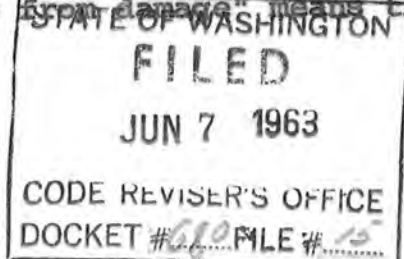
Section 1. WASHINGTON EXTRA FANCY shall consist of pears of one variety which are mature, hand picked, clean, well formed, sound, and free from drought spot, cork spot, and visible black end, and from damage caused by broken skin, bruises, limbrubs, sunburn, sprayburn, hail marks, russeting, disease, insects, mechanical or other means.

"Well formed" means having the shape characteristic of the variety; and is further defined by variety as follows:

Bartletts shall have a characteristic pyriform shape of a length not less than 1 1/4 times the diameter of the pear, except that the shape may be slightly irregular provided it does not detract from the general appearance of the pear.

In other varieties slight irregularities of shape from type which do not materially detract from the general appearance of the fruit shall be considered well formed.

"Free from damage" means that no blemish shall be allowed which



materially affects the appearance of the fruit. The following blemishes 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.

(b) Sunburn, if the normal color of the fruit has not been materially changed, without any softening of the flesh or blistering or cracking of the skin.

(c) Spray burn, same as sunburn.

(d) Russeting, characteristic of the variety as follows:

1. On Bartlett, characteristic russeting shall be permitted at the calyx end provided such russeting is not visible for more than 1/2 inch when the pear is placed calyx end down on a flat surface.

(e) Light russeting not characteristic of the variety, when the affected area does not exceed an aggregate of 15% of the surface.

(f) Slight pebbling on Bartletts which does not materially detract from the appearance.

In addition to the above, a pear may show any one or a combination of the following, the aggregate of which does not exceed 3/4 inch in diameter:

(g) Limbrubs which are light and not soft and which affect an aggregate area not to exceed 3/4 inch in diameter.

(h) Hail marks when the injury is superficial and which affect an aggregate area not to exceed 1/4 inch in diameter.

(i) Heavy russeting, such as is characteristic of frost injury when the aggregate area does not exceed 1/2 inch in diameter.

(j) Two slight, healed depressions which do not materially affect the general appearance of the fruit.

(k) Sooty blotch when affecting an aggregate area of more than 10% slight or thin, or 1/2 inch moderate, or 3/8 inch heavy.

Section 2. WASHINGTON FANCY shall consist of pears of one variety which are mature, hand picked, clean, not seriously misshapen, sound, and free from cork spot, and visible black end, and from serious damage caused by broken skin, bruises, limbrub, sunburn, sprayburn, hail marks, drought spot, russeting, disease, insects, mechanical or other means.

"Not seriously misshapen" means in Bartletts and other varieties, the pear shall have a shape which will permit the cutting of three fairly uniform quarters, and which is neither excessively flattened or elongated for the variety, and which shall be free from excessive creases or folds.

"Free from serious damage" means that the defects taken singly or collectively shall not seriously deform or disfigure the fruit, or seriously affect the edible or culinary value. The following blemishes shall not be considered as serious damage:

(a) Slight handling bruises and box bruises, such as are incident to good commercial handling in the preparation of a tight pack.

(b) Sunburn, of the normal color of the fruit has been but slightly changed without any softening of the flesh or blistering or cracking of the skin.

(c) Sprayburn, same as sunburn.

(d) Russeting characteristic of the variety:

1. On Bartlett, characteristic russeting shall be permitted at the calyx end provided such russeting is not visible for more than 1/2 inch when the pear is placed calyx end down on a flat surface and in addition smooth russeting shall be permitted on the entire surface.

2. On other varieties, smooth russeting not characteristic of the variety will be permitted on the entire surface of the fruit.

(e) Pebbling on Bartletts which does not seriously affect the culinary or edible value of the fruit.

(f) Limbrubs on Bartletts and other varieties which are light and which are not soft and which do not affect an aggregate area to exceed 10% of the surface of the fruit.

(g) Drought spots which do not affect an aggregate area exceeding 1/4 inch.

In addition to the above, a pear may show any one or a combination of the following, the aggregate of which does not exceed the maximum area specified on each variety mentioned below:

(h) Heavy or dark heavy limbrubs on Bartletts and other varieties which are not soft and which do not affect an aggregate area to exceed 3/4 of an inch.

(i) Hail marks when the injury does not affect an aggregate area to exceed 3/4 inch in diameter on Bartlett pears, and 1/2 inch in diameter on other varieties of pears.

(j) Frost rings. 1. Bartletts: Frost rings which do not completely encircle the pear and when the surface is only slightly grooved; and frost damage, such as occurs at the calyx end and which does not materially detract from the appearance of the pear.

2. On other varieties frost injury of the nature of heavy russet shall be considered under heavy limbrubs.

(k) Scab spot affecting an aggregate area not to exceed 1/2 inch in diameter.

(l) Shallow healed depressions which do not seriously affect the general appearance of the fruit and which do not affect an aggregate area to exceed 3/4 of an inch in diameter.

(m) Sooty blotch when affecting an aggregate area of not more than 50% of the surface area of thin, widely scattered spots, or not more than 1 1/4 inches of moderate, or not more than 3/4 inch of heavy.

Section 3. WASHINGTON C GRADE shall consist of pears of one variety which are mature, hand picked, clean, sound and free from hard-end, broken skin (1); and free from serious damage (2); caused by insects, disease, hail marks, limbrubs, heavy russet, or other means, and shall not be so excessively elongated or flattened as to preclude the cutting of one good half.

(1) Punctures or broken skin exceeding 1/4 inch in diameter.

(2) "Free from serious damage" means defects when taken singly or collectively shall not seriously affect the edible or culinary value of the fruit. The following conditions shall not be considered serious damage: Healed insect depressions or other surface blemishes which do not prevent the cutting of one good half.

Hard-end is defined as those pears which show an abnormally

yellow or green color at the blossom end or an abnormally smooth rounded base with little or no depression at the calyx, or if the flesh near the calyx is abnormally dry and tough or woody.

Pears affected by hard-end shall be considered defects of all grades.

Rat-tail shaped pears, or second bloom pears that are rough or ridged shall be considered defects of all grades.

#### Section 4. COMBINATION GRADES

A. When Extra Fancy and Fancy pears are packed together, the packages may be marked "Combination Extra Fancy and Fancy". In this grade at least 50%, by count, of the fruit must meet the requirements of Extra Fancy.

B. When Extra Fancy, Fancy, and C Grade pears are packed together, the packages may be marked "Combination Extra Fancy, Fancy and C Grade" but must contain at least 50%, by count, of pears meeting the requirements of Extra Fancy Grade.

C. When Extra Fancy and C Grade pears are packed together, the packages may be marked "Combination Extra Fancy, and C Grade", but must contain at least 50%, by count, of pears meeting the requirements of Extra Fancy Grade.

D. When Fancy and C Grade pears are packed together, the packages may be marked "Combination Fancy and C Grade", but must contain at least 50%, by count, of pears meeting the requirements of Fancy Grade.

#### Regulation 2. TOLERANCES

Section 1. Tolerances which apply at time of packing: In order to allow for variations incident to commercial grading and handling, in each of the foregoing grades not more than 10%, by count, of any lot may be below the requirements of the grade, and not more than one-tenth (1/10) of this amount shall be allowed for decay and/or breakdown. Slight imperfections which are not discernible in good commercial sorting practice shall not be considered as defects of grade.

In addition to the above, a 10% tolerance for a total of all defects from the standards defined for uniformity of size, wrapping, and tightness of pack shall be permitted, and shall be computed by counting, weighing, or measuring the specimens judged to be below the standard.

Punctured pears in which no one puncture shall exceed 3/16 of an inch shall be scored as one-half of one point of variation.

Section 2. Tolerances which apply after pears have been placed in storage or in transit in Washington State: After pears have been placed in storage or in transit, scald, breakdown, decay, bitter pit, or physical injury affecting keeping quality which may have developed or may only have become evident after pears are packed are defined as applying to condition rather than to grade.

#### Regulation 3. CULLS

Section 1. Pears which are not graded in conformity with the foregoing grades and standards and which contain not more than 5% serious insect damage shall be designated as "culls".

Section 2. Infested culls. Pears which are not graded in conformity with the foregoing grades and which contain 5% or more infestation from codling moth, San Jose scale, and other horticultural pests, shall be designated as "Infested culls".

#### Regulation 4. SIZE

Section 1. The following packs shall be recognized as standard for determining range in sizes: 70, 80, 90, 100, 110, 120, 135, 165, 180, 193, 210, 228, 245.

The following terms will be used for description of degrees of uniformity of sizing of pears in packed containers.

UNIFORM when the container contains not more than two sizes, the majority of which must be of the size with which the container is marked;

FAIRLY UNIFORM when the container actually contains a range of not more than three sizes, one size larger and one size smaller than the size with which the container is marked;

SLIGHTLY IRREGULAR when not more than 10% of the pears in the container exceed the range of three sizes mentioned above;

IRREGULAR when more than 10% of the pears in the container exceed the range of three sizes mentioned above. (Note: Packages in which the size must be described as "irregular" do not comply with the State grading and packing regulations and cannot legally be shipped.)

#### Regulation 5. CONTAINERS

Section 1. Standard Box Packs: All pears packed in boxes under these regulations shall be arranged in clean, fairly bright and tightly nailed boxes according to the approved and recognized methods, with stems pointing towards the end of the box, except when jumbled. All boxes shall be tightly packed at time of packing but the contents shall not show excessive or unnecessary bruising because of an over-filled package.

Each pear wrapped shall be well wrapped.

#### Section 2. Tray Packs:

(a) A standard tray pack container carries four, five, or six molded pulp trays and is packed to and marked with one of the same size counts of the same size pears as are packed in the standard container.

(b) All pears packed in tray pack containers shall be as uniformly sized as those packed in the standard box and shall be arranged according to the approved method for the tray type of pack.

(c) Each container shall be well filled.

Section 3. When containers smaller than standard boxes or tray pack cartons are used, the containers shall be tightly packed, and if pears are wrapped and/or packed in a uniform manner as described in Sections 1 or 2 above, the same requirements for sizing, wrapping and/or placement shall apply.

#### Regulation 6. MINIMUM WEIGHT

The smallest container for shipment of fresh Bartlett pears shall contain at least 14 lbs. net weight of pears. (Except for overwrap trays or other consumer type packages packed in master containers.) The Director may, after receiving application, grant the use of experimental packages.

#### Regulation 7. MARKING

Section 1. When shipped, the container shall bear the correct name of the variety or "Variety Unknown", the name of the grower, packer, or shipper, and his address, the grade, and the correct number of pears or the net contents either in terms of dry measure or weight. Any of these marks may be printed on the label, but in case they are not, they must be stamped on the end of the container. The grower's, packer's, or shipper's name and address, if not included on the label, must be placed either in line with the grade marks above the label or on the opposite end of the container.


Section 2. When pears are packed in other than standard boxes or tray cartons, the container shall be marked with the correct number of pears or the minimum diameter, and the net weight.

Regulation 8. UNITED STATES STANDARDS FOR SUMMER AND FALL PEARS

Section 1. The following U. S. Grades may be used for Bartlett and other summer and fall pears: U. S. No. 1, U. S. No. 2, and U. S. Combination, as promulgated in the U. S. Standards for Summer and Fall Pears and adopted effective August 20, 1955.

Section 2. When U. S. Grades are used, pears must meet the requirements of the lowest Washington State Grade or better.

I hereby certify that the foregoing is a true and correct copy of the regulation promulgated by the Department of Agriculture

  
Joe Dwyer  
Director of Agriculture  
State of Washington

Signed at Olympia, Washington

Date: June 7, 1963