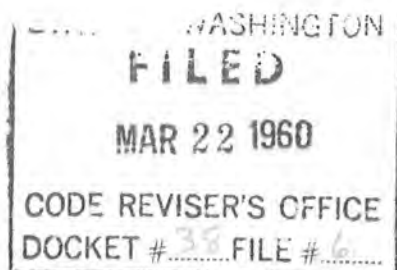


STATE OF WASHINGTON
DEPARTMENT OF AGRICULTURE
Joe Dwyer, Director
DIVISION OF HORTICULTURE
Wm. H. Shaw, Supervisor

Order No. 771
(Superseding Order No. 661)



OFFICIAL STANDARDS FOR APRICOTS

I, Joe Dwyer, Director of Agriculture of the State of Washington, by virtue of the authority vested in me under Chapters 15.04 and 15.16, Revised Code of Washington, after due notice and hearing, do promulgate the following regulations regarding standards for apricots:

Washington No. 1 shall consist of apricots of one variety which are mature but not soft, overripe or shriveled, and which are well formed, visibly clean and free from decay, wormholes, and from damage caused by dirt, limbrubs, growth cracks, scale, hail, disease, insects or mechanical or other means. (See Tolerances)

Washington No. 2 shall consist of apricots of one variety which are mature but not soft, overripe or shriveled, but which are fairly clean and free from decay, wormholes, and from serious damage caused by growth cracks, hail, insect pests, mechanical or other means. (See Tolerances)

Washington Combination shall consist of a combination of Washington No. 1 and Washington No. 2 and may be packed. When such a combination is packed, at least 50 per cent of the apricots in any container shall meet the requirements of Washington No. 1. (See Tolerances)

Culls shall consist of apricots which are immature or seriously damaged by growth cracks, hail, insect pests, mechanical or other means. (See Marking and Packing Requirements)

TOLERANCES

In order to allow for variations incident to proper grading and handling, not more than a total of 10 per cent of the apricots in any container may be below the requirements of grade, provided that not more than 5 per cent shall be seriously damaged by insects, and not more than 1 per cent shall be allowed for decay or internal breakdown.

When applying the foregoing tolerances to the combination grade no part of any tolerance shall be used to reduce the percentage of Washington No. 1 apricots required in the combination, but individual containers may have not more than 10 per cent less than the percentage of Washington No. 1 required, provided that the entire lot averages within the percentage specified.

MARKING AND PACKING REQUIREMENTS

When the numerical count is used, the apricots in any container shall not vary more than 1/4 inch in diameter.

In order to allow for variations incident to proper sizing, not more than 10 per cent, by weight, of the apricots in any package may be below the minimum size specified except when in packed containers when the variation in size in the individual package, does not exceed 1/4 inch in diameter. The determination of grade may be made on the count basis.

When apricots are prepared for market and/or offered for sale in containers, open or closed, such containers shall have stamped thereon the variety, grade, and packer's, grower's or shipper's name and address, and the net weight.

(These marking requirements do not apply to apricots being sold or shipped to canneries.)

GULLS FOR FRESH MARKET

Chapter 98, Laws of 1953 require that they be clearly marked with the word culls, in large letters at least two inches high, on containers which must be of the closed type.

DEFINITIONS OF TERMS

As used in these grades:

"Mature" means having reached the stage of maturity which will insure a proper completion of the ripening process.

"Well Formed" means having the shape characteristic of the variety.

"Damage" means that the apricot is injured to an extent readily apparent in the process of proper grading and handling. Well healed growth cracks not over $\frac{3}{8}$ of an inch in length, punctures not over $\frac{3}{16}$ of an inch in diameter, stem pulls not over $\frac{3}{8}$ of an inch in diameter; (Except for the Riland Variety - growth cracks not over $\frac{3}{8}$ of an inch in length, punctures not over $\frac{1}{4}$ of an inch in diameter and stem pulls not over $\frac{1}{2}$ of an inch in diameter) or smooth shallow limb rubs not more than $\frac{1}{4}$ of an inch in diameter or russeting affecting not to exceed one-tenth of the surface of the apricot shall not be regarded as damage.

Hail marks that are shallow and superficial or not more than $\frac{3}{8}$ of an inch in diameter in the aggregate, or when the skin has been broken, except that not to exceed one well healed hail mark, such mark not to exceed one-eighth of an inch in diameter will not be considered as damage.

"Serious Damage" means immaturity, or any deformity or injury which causes breaking of the skin in excess of $\frac{3}{8}$ of an inch in diameter or which seriously affects the appearance but well healed growth cracks, not over $\frac{1}{2}$ inch in length, shall not be regarded as serious damage. Except for the Riland Variety - growth cracks that are not well healed and not over $\frac{1}{2}$ inch in length shall not be regarded as serious damage. Hail marks that are not more than $\frac{3}{16}$ of an inch deep, or not more than $\frac{1}{2}$ of an inch in diameter in the aggregate or when the skin has been broken, except that not to exceed four well healed hail marks, each such mark not to exceed one-eighth of an inch in diameter will ^{not} be considered as serious damage.

"Diameter" means the greatest diameter, measured through the center of the apricot, at right angles to a line running from the stem to the blossom end.

Apricots having a diameter of 1- $\frac{1}{2}$ inches, ring measurement, shall be considered large, while the apricots having a diameter of less than 1- $\frac{1}{2}$ inches shall be designated as small.

The following will be taken into consideration in determining maturity:


Ambering--Replacement of the green color of the flesh immediately around the pit by an amber shade, is recognized by many authorities on apricots as an indicator of maturity.

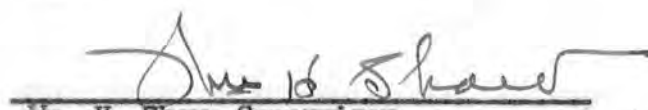
Springiness--This condition develops in connection with the separation of the flesh from the pit and is an indication that the fruit is reaching proper tree maturity for picking for fresh shipment. Springiness may be detected by external pressure on the fruit or by cutting the apricot in half at right angles to the longitudinal axis and noting how one-half or both halves slip away from the pit.

Taste--On a tree whose fruit is ready for harvest for fresh shipment it is usually impossible to find at least an occasional fruit which has lost sufficient of its green taste to be fairly palatable. In using this test, do not be misled by fruits which may be maturing abnormally because of worm infestation.

Separation of fruit from stem--The manner in which fruit may be separated from its stem is some indication of maturity, the more immature fruit tending to tear the adjacent skin and flesh more than fruit which is near proper maturity.

The following varieties shall not be considered to have reached that stage of maturity which will insure a proper completion of the ripening process until they have developed characteristic turning or yellow (shades Nos. 3 or 4 on U. S. Standard Ground Color Chart) on the minimum percentage of surface area as stated opposite the varietal name: Moorpark - 20%; Gilbert or Newcastle - 50%; Tilton - 40%; Blenheim - 40%; Royal - 40%.


Joe Dwyer, Director


Wm. H. Shaw, Supervisor
Horticulture Division

Signed at Olympia, Washington, this _____ day of April, 1958.

34
34