

Chapter 16-406 WAC

WASHINGTON STANDARDS FOR APRICOTS

<p>WAC 16-406-005 16-406-010 16-406-012 16-406-015 16-406-020 16-406-025 16-406-030 16-406-060</p>	<p>What definitions are important to understanding this chapter? How do you determine the maturity of an apricot? Do all apricot varieties mature in the same way? What is considered "damage" and "serious damage" to apricots? What tolerances apply to apricots? How are apricot tolerances applied to individual samples? What marking and packing requirements apply to apricots? What grades apply to apricots?</p>
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DISPOSITION OF SECTIONS FORMERLY CODIFIED IN THIS CHAPTER

<p>16-406-001 16-406-040 16-406-050</p>	<p>Promulgation. [Order 1015, Promulgation, filed 4/29/66; Order 771, Promulgation, effective 4/28/58.] Repealed by 03-24-008, filed 11/20/03, effective 12/21/03. Statutory Authority: Chapters 15.17 and 34.05 RCW. Culls for fresh market. [Order 1015, Regulation D, filed 4/29/66; Order 771, effective 4/28/58.] Repealed by 05-12-036, filed 5/25/05, effective 6/25/05. Statutory Authority: Chapters 15.17 and 34.05 RCW. Definition of terms. [Statutory Authority: Chapter 15.17 RCW. 99-17-003, § 16-406-050, filed 8/4/99, effective 9/4/99; Order 1015, Regulation E, filed 4/29/66; Order 771, effective 4/28/58.] Repealed by 05-12-036, filed 5/25/05, effective 6/25/05. Statutory Authority: Chapters 15.17 and 34.05 RCW.</p>
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WAC 16-406-005 What definitions are important to understanding this chapter? The following definitions are important to this chapter:

"Aggregate" means that injury areas on an apricot's surface may be combined into one circular area with a diameter equal to the maximum diameter specified for the particular injury.

"Damage" means an injury to an apricot that is readily apparent during grading and handling.

"Department" means the Washington state department of agriculture.

"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.

(1) Apricots having a diameter of 1-1/2 inches or larger, ring measurement, may be considered "large."

(2) Apricots having a diameter of less than 1-1/2 inches may be considered "small."

"Director" means the director of the Washington state department of agriculture or the director's designee.

"Mature" means apricots have reached a growth stage that will insure the proper completion of the ripening process.

"Serious damage" means:

- (1) Immaturity; or
- (2) Any deformity; or

(3) Injuries either causing skin breaks exceeding 3/8 of an inch in diameter or that seriously affects the apricot's appearance.

(10/4/05)

"Well formed" means having a shape that is characteristic of the variety.

[Statutory Authority: Chapters 15.17 and 34.05 RCW. 05-12-036, § 16-406-005, filed 5/25/05, effective 6/25/05.]

WAC 16-406-010 How do you determine the maturity of an apricot? The information in the following table must be considered when determining an apricot's maturity:

MATURITY CHARACTERISTIC	EXPLANATION
(1) Ambering	"Ambering," which many authorities on apricots recognize as an indicator of maturity, refers to the replacement of the green colored flesh immediately around the pit with an amber shade of flesh.
(2) Springiness	"Springiness" develops in connection with the separation of the flesh from the pit. It is an indication that the apricot is reaching proper tree maturity for picking for fresh shipment. Springiness may be detected by: <ul style="list-style-type: none"> •External pressure on the apricot; or •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.
(3) Taste	On a tree whose fruit is ready for harvest for fresh shipment, it is quite common to find apricots that are fairly palatable because they have lost much of their green taste. However, in using this test, do not be misled by apricots that, because of worm infestation, may be maturing abnormally.
(4) Separation of fruit from the stem	The way apricots separate from their stems is an indication of their maturity. For example, immature apricots tend to tear the adjacent skin and flesh more than apricots that are near proper maturity.

[Statutory Authority: Chapters 15.17 and 34.05 RCW. 05-12-036, § 16-406-010, filed 5/25/05, effective 6/25/05.]

WAC 16-406-012 Do all apricot varieties mature in the same way? Not all varieties of apricots mature in the same way. The varieties listed in the following table have not reached a stage of maturity that will insure a proper completion of the ripening process until they have developed a characteristic yellow color (shades Nos. 3 or 4 on U.S. standard ground color chart) over the minimum surface area shown:

APRICOT VARIETY	MINIMUM YELLOW SURFACE AREA STATED AS A PERCENTAGE OF AN APRICOT'S TOTAL SURFACE AREA
Moorpark	20%
Gilbert or Newcastle	50%
Tilton	40%
Blenheim	40%
Royal	40%

[Statutory Authority: Chapters 15.17 and 34.05 RCW. 05-12-036, § 16-406-012, filed 5/25/05, effective 6/25/05.]

WAC 16-406-015 What is considered "damage" and "serious damage" to apricots? The following tables explain the differences between "damage" and "serious damage" as applied to apricots:

Table 1

"Damage" and "Serious Damage" for All Varieties of Apricots **except** the Riland Variety

Except for the Riland variety, the following are considered damage :	Except for the Riland variety, the following are considered serious damage :
(1) Well-healed growth cracks over 3/8 of an inch in length.	(1) Well-healed growth cracks that are more than 1/2 inch in length.
(2) Punctures over 3/16 of an inch in diameter.	(2) Any deformity or injury causing the skin to break more than 3/8 of an inch in diameter or which seriously affects the apricot's appearance.
(3) Stem pulls over 3/8 of an inch in diameter.	
(4) Smooth shallow limb rubs more than 1/4 of an inch in diameter.	
(5) Russeting affecting more than ten percent of the apricot's surface.	
(6) Bruises exceeding five percent of the apricot's surface.	
(7) Hail marks that are:	(3) Bruises exceeding ten percent of the surface of the apricot.
(a) Not shallow and superficial; or	(4) Hail marks that are more than:
(b) More than 3/8 of an inch in diameter in the aggregate; or	(a) 3/16 of an inch deep; or
(c) More than 1/8 inch in diameter when the skin has been broken.	(b) 1/2 of an inch in diameter in the aggregate; or
	(c) 1/2 inch in diameter when the skin has been broken.

Table 2

"Damage" and "Serious Damage" for the Riland Variety of Apricots

For the Riland variety, the following are considered damage :	For the Riland variety, the following are considered serious damage :
(1) Growth cracks exceeding 3/8 inches in length.	(1) Growth cracks that are not well healed and are more than 1/2 inch in length.

For the Riland variety, the following are considered damage :	For the Riland variety, the following are considered serious damage :
(2) Punctures exceeding 1/4 of an inch in diameter.	
(3) Stem pulls exceeding 1/2 inch in diameter.	
(4) Smooth shallow limb rubs more than 1/4 of an inch in diameter.	
(5) Russeting affecting more than ten percent of the apricot's surface.	
(6) Bruises exceeding five percent of the apricot's surface.	
(7) Hail marks that are:	(2) Bruises exceeding ten percent of the surface of the apricot.
(a) Not shallow and superficial; or	(3) Hail marks that are more than:
(b) More than 3/8 of an inch in diameter in the aggregate; or	(a) 3/16 of an inch deep; or
(c) More than 1/8 inch in diameter when the skin has been broken.	(b) 1/2 of an inch in diameter in the aggregate; or
	(c) 1/2 inch in diameter when the skin has been broken.

[Statutory Authority: Chapters 15.17 and 34.05 RCW. 05-20-074, § 16-406-015, filed 10/4/05, effective 11/4/05; 05-12-036, § 16-406-015, filed 5/25/05, effective 6/25/05.]

WAC 16-406-020 What tolerances apply to apricots?

(1) To allow for variations incident to proper grading and handling, the following tolerances apply to apricots:

(a) No more than ten percent of the apricots in any lot may be below grade requirements.

(b) Serious damage by insects must affect no more than five percent of the apricots in any lot.

(c) No more than one percent must be affected by decay or internal breakdown.

(d) In addition, for Washington No. 1 grade, no more than ten percent, by count, of the apricots in any lot may be damaged (but not seriously damaged) by bruising.

(2) When applying the tolerances in subsection (1) of this section to the Washington combination grade:

(a) No part of any tolerance must be used to reduce the percentage of Washington No. 1 apricots required for the combination grade.

(b) However, individual containers may contain forty percent Washington No. 1 grade apricots if the entire lot averages fifty percent.

[Statutory Authority: Chapters 15.17 and 34.05 RCW. 05-12-036, § 16-406-020, filed 5/25/05, effective 6/25/05. Statutory Authority: Chapter 15.17 RCW. 99-17-003, § 16-406-020, filed 8/4/99, effective 9/4/99; Order 1015, Regulation B, filed 4/29/66; Order 771, effective 4/28/58.]

WAC 16-406-025 How are apricot tolerances applied to individual samples? If the averages for the entire lot are within the tolerances specified for the grade, the contents of individual samples are subject to the following limitations:

Package Weight and/or Apricot Grade	With a Tolerance of:	Individual Sample in Any Lot:	Defects Allowed in a Sample
(1) Packages containing more than ten pounds	Ten percent or more	Must have no more than one and one-half times the tolerance specified	No more than one apricot affected by decay or internal breakdown is permitted in any sample.
(2) Packages containing more than ten pounds	Less than ten percent	Must have no more than double the tolerance specified	No more than one apricot affected by decay or internal breakdown is permitted in any sample.
(3) Washington No. 1 grade packages containing ten pounds or less	Ten percent or less	May have more than three times the tolerances specified	At least one defective apricot may be permitted in any sample and one apricot or more than six percent (whichever is the larger amount) may be affected by decay or internal breakdown.
(4) Washington No. 2 grade packages containing ten pounds or less	Ten percent or less	May have more than three times the tolerances specified	N/A

[Statutory Authority: Chapters 15.17 and 34.05 RCW. 05-12-036, § 16-406-025, filed 5/25/05, effective 6/25/05; 03-24-008, § 16-406-025, filed 11/20/03, effective 12/21/03. Statutory Authority: Chapter 15.17 RCW. 99-17-003, § 16-406-025, filed 8/4/99, effective 9/4/99.]

WAC 16-406-030 What marking and packing requirements apply to apricots?

Note: The marking requirements in this section do not apply to apricots being sold or shipped to canneries.

(1) When a numerical count is used to pack apricots, the apricots in any container must not vary more than one-quarter inch in diameter.

(2) To allow for variations incident to proper sizing, no more than ten percent, by count, of the apricots in any package may be below the specified minimum size.

(3) Numerical count may be used to determine apricot grades.

(4) When apricots are prepared for market and/or offered for sale in containers (either open or closed), the following information must be clearly stamped on each container:

- Variety;
- Grade;
- Packer's, grower's or shipper's name and address; and
- Count; or
- Net weight and minimum diameter.

[Statutory Authority: Chapters 15.17 and 34.05 RCW. 05-12-036, § 16-406-030, filed 5/25/05, effective 6/25/05. Statutory Authority: Chapter 15.17 RCW. 99-17-003, § 16-406-030, filed 8/4/99, effective 9/4/99; Order 1015, Regulation C, filed 4/29/66; Order 771, effective 4/28/58.]

WAC 16-406-060 What grades apply to apricots?

The following table identifies apricot grades and describes their characteristics:

WASHINGTON APRICOT GRADES	CHARACTERISTICS
(1) Washington No. 1	Washington No. 1 grade apricots consist of apricots of one variety that are: <ul style="list-style-type: none"> •Mature but not soft •Not overripe or shriveled •Well formed •Visibly clean

WASHINGTON APRICOT GRADES	CHARACTERISTICS
	<ul style="list-style-type: none"> •Free from decay and worm holes •Free from damage caused by dirt, limb rubs, growth cracks, bruises, scale, hail, disease, insects or mechanical or other means. (See tolerances WAC 16-407-060.)
(2) Washington No. 2	Washington No. 2 grade apricots consist of apricots of one variety that are: <ul style="list-style-type: none"> •Mature but not soft •Not overripe or shriveled •Fairly clean •Free from decay and worm holes •Free from serious damage caused by growth cracks, bruises, hail, insect pests, mechanical or other means. (See tolerances WAC 16-407-060.)
(3) Washington combination	<ul style="list-style-type: none"> •Washington combination grade consists of a combination of Washington No. 1 and Washington No. 2 grade apricots. •Washington combination grade apricots may be packed. •When packed, at least fifty percent of the apricots in any container must meet the requirements of Washington No. 1 grade. (See tolerances WAC 16-407-060.)

WASHINGTON APRICOT GRADES	CHARACTERISTICS
(4) Culls	<ul style="list-style-type: none"> •Culls consist of apricots that are immature or seriously damaged by growth cracks, hail, insect pests, mechanical or other means. (See marking and packing requirements WAC 16-406-030.) •Cull apricots for fresh market must be clearly marked with the word CULLS, in large letters at least two inches high, on closed type of containers.

[Statutory Authority: Chapters 15.17 and 34.05 RCW. 05-12-036, § 16-406-060, filed 5/25/05, effective 6/25/05; Order 1015, Regulation A, filed 4/29/66; Order 771, effective 4/28/58.]