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CODE REVISER'S OFFICE
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Order No. 357

WASHINGTON STANDARDS FOR TOMATOES

(Effective and mandatory for all tomatoes marketed within or grown within and marketed outside the State July 1st to November 1st.)

INTRODUCTION

Numbers and letters in parentheses following grade terms indicate where such terms are defined under Definitions of Terms.

The tolerances for the standards are on a container basis. However, individual packages in any lot may vary from the specified tolerances as stated below, provided the averages for the entire lot, based on sample inspection, are within the tolerances specified.

For a tolerance of 10 per cent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified, except that when the package contains 15 specimens or less, individual packages may contain not more than double the tolerance specified.

For a tolerance of less than 10 per cent, individual packages in any lot may contain not more than double the tolerance specified, provided at least one specimen which does not meet the requirements shall be allowed in any one package.

GRADES

U. S. No. 1 shall consist of tomatoes of similar varietal characteristics (1) which are mature (2) but not overripe or soft; which are fairly well formed (3), fairly smooth (4), free from decay, freezing injury, and from damage (5) caused by dirt, bruises, cuts (5a), sunscald, sunburn, puffiness (5b), catfaces (5c), growth cracks (5d), scars (5e), insects, hail or mechanical or other means (5), and free from visible disease at shipping point.

In order to allow for variations incident to proper grading and handling, not more than 10 per cent, by count, of the tomatoes in any container may be below the requirements of this grade but not more than one-half of this tolerance, or 5 per cent, shall be allowed for defects causing serious damage (7), and not more than one-fifth of this amount, or 1 per cent, may be allowed for soft ripe tomatoes or tomatoes affected by decay at shipping point or for soft ripe tomatoes or tomatoes affected by decay in shipments from Mexico when inspected at points of entry into the United States. In addition a total tolerance of not more than 5 per cent shall be allowed for soft ripe tomatoes and not more than a total of 5 per cent shall be allowed for tomatoes affected by decay en route or at destination.

U. S. No. 2 shall consist of tomatoes of similar varietal characteristics (1) which are mature (2) but not overripe or soft; not badly misshapen (6), free from decay, unhealed cuts, freezing injury, and from serious damage (7) caused by bruises, sunscald, sunburn, puffiness (7d), catfaces, growth cracks, scars, diseases, insects (7e), hail or mechanical or other means (7).

In order to allow for variations incident to proper grading and handling, not more than 10 per cent, by count, of the tomatoes in any container may be below the requirements of this grade but not more than one-tenth of this tolerance, or 1 per cent may be allowed for soft ripe tomatoes or tomatoes affected by decay at shipping point or for soft ripe tomatoes or tomatoes affected by decay in shipments from Mexico when inspected at points of entry into the United States. In addition a total tolerance of not more than 5 per cent shall be allowed for soft ripe tomatoes and not more than a total of 5 per cent shall be allowed for tomatoes affected by decay en route or at destination.

Washington No. 1 shall consist of tomatoes of similar varietal characteristics (1) which are mature and show at least 10% visible pink or red color (2) but are not overripe or soft; not badly misshapen (6), free from decay, unhealed cuts, freezing injury, and from serious damage (7) caused by bruises, sunscale, sunburn, rain cracks, puffiness (7d), catfaces, growth cracks, hail, diseases, insects, or mechanical or other means. The minimum size shall be 1-3/4 inches in diameter.

In order to allow for variations incident to proper grading and handling, not

more than 10 per cent, by count, of the tomatoes in any container may be below the requirements of this grade, but not more than one-tenth of this tolerance, or 1 per cent may be allowed for soft ripe tomatoes or tomatoes affected by decay at shipping point or for soft ripe tomatoes or tomatoes affected by decay in shipments from Mexico when inspected at points of entry into the United States. In addition a total tolerance of not more than 5 per cent shall be allowed for soft ripe tomatoes and not more than a total of 5 per cent shall be allowed for tomatoes affected by decay en route or at destination.

MARKING FOR SIZE

The minimum size, total count, or description of the arrangements of the tomatoes in the top layer in any package should be plainly stenciled or otherwise marked on the package.

"Minimum size" means the greatest diameter of the smallest fruit measured at right angles to a line running from the stem to the blossom end. It should be stated in terms of whole and quarter inches as 2" minimum, $2\frac{1}{4}$ " minimum, $2\frac{1}{2}$ " minimum, and so on in accordance with the facts.

In order to allow for variations incident to proper sizing, not more than 5 per cent, by count, of the tomatoes in any container may vary from the minimum diameter or the total count specified. (The tolerance for packs is given under "U. S. Standard Packs.")

U. S. STANDARD PACKS

"U. S. Standard Packs" apply particularly to packing in lugs and should be designated according to the number of rows in the top layer in a lug, as 5x5, 5x6, 6x6, and so on in accordance with the facts. The tomatoes in all layers shall show a uniform type of arrangement, e.g., square, offset, or diagonal. The following terms shall be used to describe U. S. Standard Packs in lugs:

"U. S. Straight Pack." When specified as "U. S. Straight Pack" the tomatoes shall be fairly uniform in size and fairly tightly packed, and all layers in any lug shall have the same number of tomatoes, provided that when a diagonal arrangement of tomatoes is used, a variation of not more than one tomato shall be permitted in different layers. For example, in a 5x5 pack the tomatoes shall be packed 5 rows wide and 5 rows long in each layer, or in an 8x8 pack the tomatoes shall be packed 8 rows wide and 8 rows long in each layer, or in a 4-5x9 diagonal pack the tomatoes shall be packed alternately 4 and 5 to the row the short way of the lug with 9 such rows in the layer and with either 40 or 41 tomatoes in each layer. UNLESS OTHERWISE SPECIFIED, the net weight of the tomatoes in the lug shall be not less than 30 pounds. Not more than one tomato shall be placed in a wrapper.

"U. S. Extra Row Pack." When specified as "U. S. Extra Row Pack" the tomatoes shall be fairly uniform in size and fairly tightly packed, and the lower layers shall not contain more than one additional row one way of the lug, for example, in a 5x5 pack, the tomatoes in the lower layers may be packed 5x6 but not 6x6 or 5x7, or in a 7x7 pack, the tomatoes in the lower layers may be packed 7x8 but not 8x8. UNLESS OTHERWISE SPECIFIED, the net weight of the tomatoes in the lug shall be not less than 30 pounds. Not more than one tomato shall be placed in a wrapper.

"U. S. Bridge Pack." When specified as "U. S. Bridge Pack" the tomatoes shall be fairly uniform in size and fairly tightly packed, and a part of one additional layer of tomatoes shall be packed in the lug and the remaining tomatoes in the lower layers shall not contain more than one additional row one way of the lug than is contained in the top layer. UNLESS OTHERWISE SPECIFIED, the net weight of the tomatoes in the lug shall be not less than 30 pounds. Not more than one tomato shall be placed in a wrapper.

"U. S. Double Wrap Pack." When specified as "U. S. Double Wrap Pack" the tomatoes shall be fairly uniform in size and fairly tightly packed, and the tomatoes in the top layer shall be packed with not more than one tomato in a wrapper and the lower layer or layers shall be packed with not more than two tomatoes in a wrapper. UNLESS OTHERWISE SPECIFIED, the net weight of the tomatoes in the lug shall be not less than 30 pounds.

In order to allow for variations incident to proper packing, not more than 10 per cent, by count, of the containers in any lot may not meet the requirements for any described pack.

"Irregular pack". Lugs of tomatoes which are not packed in accordance with any of the foregoing methods of packing may be designated as "Irregular Pack."

DEFINITIONS OF TERMS

As used in these grades:

1. "Similar varietal characteristics" means that the tomatoes are alike as to firmness of flesh and shade of color, i.e., that soft-fleshed early maturing varieties are not mixed with firm-fleshed mid-season or late varieties, or bright red varieties mixed with varieties having a purplish tinge.

2. "Mature" means that the contents of the seed cavities have begun to develop a jelly or glue-like consistency and the seeds are well developed.

3. "Fairly well formed" means that the tomato is not decidedly kidney shaped, lopsided, elongated, angular, or otherwise deformed.

4. "Fairly smooth" means that the tomato is not conspicuously ridged or rough.

5. "Damage" means any injury which materially affects the appearance or the edible or shipping quality. The following shall be considered as damage:

(a) Cuts which are not shallow, not well healed or more than 1/2 inch in length.

(b) Puffy tomatoes. These tomatoes are usually angular and flat sided. They are damaged if open space in one or more locules materially affects the appearance when the tomato is cut through the center at right angles to a line running from the stem to the blossom end.

(c) Catfaces. These are irregular, dark, leathery scars at the blossom end of the fruit. Such scars damage the tomato when they are fairly smooth and greater in area than a circle 3/4 inch in diameter, or when rough or deep, or when channels extend deeply into the fruit.

(d) Growth cracks. These are ruptures or cracks radiating from the stem scar, or cracks concentric to the stem scar. They damage the tomato when not well healed, or when more than 1/2 inch in length; except, that very narrow, well-healed cracks concentric to the stem scar shall not be considered as damage unless they are so numerous as to damage the appearance of the fruit.

(e) Scars (except catfaces) when aggregating more than 3/8 inch in diameter.

6. "Badly misshapen" means that the tomato is so badly deformed that its appearance is seriously affected.

7. "Serious damage" means any injury which seriously affects the appearance, edible or shipping quality. The following shall be considered as serious damage:

(a) Soft ripe tomatoes or tomatoes affected by decay.

(b) Fresh holes, or cuts through the tomato wall.

(c) Tomatoes showing any effects of freezing.

(d) Puffiness which causes the tomato to be distinctly light in weight.

(e) Fruit actually infested with worms.

8. "Fairly uniform in size" means that not more than 10 per cent, by count, of the tomatoes in any container may vary more than one-half inch in diameter. "Diameter" means the greatest dimension taken at right angles to a line running from the stem to the blossom end.

SIZE REQUIREMENTS

Tomatoes in any one package shall not vary more than 1/2 inch in diameter providing a 10 per cent tolerance, by count, shall be allowed for variation incident to commercial grading.

MARKING REQUIREMENTS

All open or closed containers shall be legibly marked with the name and address of the grower or packer, the grade and the net weight or count. (These marking requirements do not apply to tomatoes being sold or shipped to canneries or other processing plants.)

CALIFORNIA LUG

4 $\frac{1}{2}$ -inch peach box - - 18x11 $\frac{1}{2}$ x4 $\frac{1}{2}$ inches, inside measurements.

4-inch peach box - - 18x11 $\frac{1}{2}$ x4 inches, inside measurements.

Arthur E. Cox
Director of Agriculture

F. E. DeSelle
Supervisor of Horticulture

Signed at Olympia, Washington, this 1st day of May, 1942.