

STATE OF WASHINGTON

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STATE OF WASHINGTON
DEPARTMENT OF AGRICULTURE
OLYMPIA

ORDER NO. 1055

(Superseding Order No. 699 and Order No. 357)

WASHINGTON STANDARDS FOR TOMATOES

Effective July 10, 1967

Effective and mandatory for all tomatoes grown within or marketed in closed containers within or outside the State of Washington between July 1 and September 15 of each year.

I, Donald W. Moos, Director of Agriculture of the State of Washington, by virtue of the authority vested in me under Chapter 15.17, Revised Code of Washington, after due notice and public hearing held in Wapato, Washington, on May 23, 1967 (Pursuant to RCW 42.32 and 34.04), do hereby establish the Washington Standards for Tomatoes and the container marking requirements.

Regulation A. GRADES

WASHINGTON NO. 1, shall consist of tomatoes of similar varietal characteristics (1) which are mature (2) but not over-ripe or soft (3) not badly misshapen (4) free from decay, freezing injury and from serious damage (5) caused by cuts (5a) dirt (5b) sun scald (5c) sunburn (5d) puffiness (5e) catfaces (5f) scars (5g) growth cracks (5h) hail (5i) insects (5j) bruises, diseases, or mechanical or other means.

Regulation B. SIZE

The minimum size, unless otherwise specified, shall be 1 3/4 inches in diameter. Tomatoes packed in rows shall not vary more than 1/2 inch in diameter in individual containers. In determining compliance with the above size requirements the measurement for minimum diameter shall be the largest diameter of the tomato measured at right angles to a line from the stem end to the blossom end. The measurement for maximum diameter shall be the smallest dimension of the tomato determined by passing the tomato through a round opening in any position.

Regulation C. TOLERANCES

In order to allow for variations incident to proper grading and handling, not more than 10% by count, of the tomatoes in any lot may be below the requirements of this grade, but not more than one-tenth of this tolerance or 1% may be allowed for soft ripe tomatoes or tomatoes affected by decay at shipping point, and not more than a total of 5% shall be allowed for soft ripe tomatoes or tomatoes affected by decay en route or at destination. In addition to the above a tolerance of 10% shall be allowed for tomatoes failing to meet size requirements.

Regulation D. APPLICATION OF TOLERANCES

The contents of individual containers in the lot based on sample inspection, are subject to the following limitations: provided, that the averages for the entire lot are within the tolerances specified; when a tolerance is 10% or more individual containers in any lot shall have not more than one and one-half times the tolerance

specified, except that at least one defective and one off-size specimen may be permitted in any container; and when a tolerance is less than 10%, individual containers in any lot shall have not more than double the tolerance specified, except that at least one defective specimen may be permitted in any container.

Regulation E. DEFINITION OF TERMS

- (1) "Similar varietal characteristics" means that the tomatoes are alike as to firmness of flesh and shade of color (for example, 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 two or more seed cavities have developed a jelly-like consistency and the seeds are well developed.
- (3) "Soft", means that the tomato yields readily to slight pressure.
- (4) "Badly misshapen", means that the tomato is decidedly kidney-shaped, lopsided, elongated, angular or otherwise badly deformed.
- (5) "Serious damage", means any defect which seriously affects the appearance, or the edible or shipping quality of the tomato. Any one of the following defects or any combination of defects the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as serious damage.
 - (a) Cuts and broken skins when not shallow or not well healed, or when the appearance of the tomato is affected to a greater extent than that of a tomato 2 1/2 inches in diameter having a shallow, well healed cut 3/4 inch in length, or other shallow, well healed skin breaks having an aggregate area equivalent to that of a circle 3/4 inch in diameter;
 - (b) When there is considerable dirt, sand or other material present to the extent that the appearance of the lot or individual tomatoes are seriously affected;
 - (c) Sunscald that is not blistered or shriveled or exceeds 1/2 inch in diameter;
 - (d) Sunburn affecting more than 50% of the area of the tomato;
 - (e) Puffiness when the open space in one or more loculus seriously affects the appearance of the tomato when cut through the center at right angles to a line running from the stem to the blossom end;
 - (f) Catfaces when scars are rough or deep, when channels are very deep or wide, when channels extend into a loculus, or when the appearance of the tomato is affected to a greater extent than that of a tomato 2 1/2 inches in diameter having a fairly smooth catface with an area equivalent to that of a circle 3/4 inch in diameter;
 - (g) Scars (other than catfaces) when the appearance of the tomato is affected to a greater extent than that of a tomato 2 1/2 inches in diameter having a scar with no depth which has an area equivalent to that of a circle 3/4 inch in diameter;
 - (h) Growth cracks: (radiating from or concentric to the stem scar) when not well healed or when more than three-sixteenth inch in depth, or

when affecting the appearance or shipping quality of the tomato to a greater extent than that of a tomato 2 1/2 inches in diameter having individual radial cracks 3/4 inch in length and an aggregate length of all radial cracks of 2 1/4 inches, measured from the edge of the stem scar, except that any lot of tomatoes which show at least 10% pink may have growth cracks which are not well healed, provided that such cracks are not leaking;

- (1) Well healed means the surface of the cracks (or cut) is dried out and/or corked over so the crack does not have a moist or fresh appearance. When surface is moist or fresh it is unhealed.
- (i) Hail injury when deep, rough or not well healed and corked over, or when the appearance of the tomato is affected to a greater extent than that of a tomato 2 1/2 inches in diameter having fairly smooth, shallow hail marks with an aggregate area equal to that of a circle 3/4 inch in diameter;
- (j) Insect injury when the appearance or the edible or shipping quality of the tomato is seriously affected or when any insect is present in the fruit.

NOTE: A tomato 2 inches in diameter has a surface area approximately 35% less than that of a tomato 2 1/2 inches in diameter. A tomato 3 inches in diameter has a surface area approximately 45% greater than that of a tomato 2 1/2 inches in diameter.

Regulation F. MARKING REQUIREMENTS


All containers 30 lbs. net or less shall be legibly marked with the name and address of the grower or packer, and closed containers shall also be marked with the grade and the net weight or count. If cull tomatoes are packed in containers of 30 lbs. net or less, the words "CULLS" must be stenciled or stamped on the end of the container in block type letters at least one inch high. (These marking requirements do not apply to tomatoes being sold or shipped to canneries or other processing plants)

NOTE: TOMATOES PACKED TO THIS GRADE DO NOT MEET CANADIAN IMPORT REQUIREMENTS.

U.S. NO. 2, IS THE MINIMUM GRADE ACCEPTED.

TOMATOES MAY BE PACKED UNDER ANY OF THE U.S. GRADES: U.S. NO. 1; U.S. NO. 2; U.S. NO. 3.

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


Donald W. Moos
Director of Agriculture
State of Washington

Signed at Olympia, Washington

Date: June 9, 1967