

STATE OF WASHINGTON
DEPARTMENT OF AGRICULTURE
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Order No. 795
Supersedes Order No. 182

Effective February 16, 1960

WASHINGTON STANDARDS FOR ASPARAGUS

(Effective and mandatory for all asparagus marketed within the State of Washington)

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 Sunnyside on February 5, 1960, do establish the following Washington Standards for Asparagus:

Regulation 1. Introduction

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 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified.

For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified.

Regulation 2. Grades

Section 1. WASHINGTON NO. 1 shall consist of clean, fresh stalks of asparagus, fairly uniform in length, which are not wilted or crooked; which do not show broken or spreading tips and which are free from damage caused by disease, insects or mechanical or other means and shall not show more than 1½ inches of white.

Each stalk shall have a diameter of not less than 3/8 of an inch measured at a point 1 inch from the butt.

In order to allow for variations incident to proper grading and handling, not more than 10 percent, by count, of any lot may be below the requirements of this grade. An additional 10 percent may be allowed for white.

Section 2. TOLERANCES FOR DIAMETER AND LENGTH. In order to allow for variations in diameter and length incident to proper sizing, not more than a total of 10 percent, by count, of the stalks in any container may be below the prescribed minimum diameter, and/or any stalks below the minimum length, as defined under, "fairly uniform in length".

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Section 3. WASHINGTON NO. 2 shall consist of clean, fresh stalks of asparagus, fairly uniform in length, which are not wilted and not badly misshapen; which are free from serious damage caused by spreading or broken tips, dirt, disease, insects, or mechanical or other means, and shall not show more than 2 inches of white and shall not be less than $\frac{1}{4}$ inches in diameter at a point approximately 1 inch from the butt.

In order to allow for variations incident to proper grading and handling, not more than 10 percent, by count, of any lot may be below the requirements of this grade. An additional 10 percent may be allowed for white.

Section 4. TOLERANCE FOR DIAMETER AND LENGTH. In order to allow for variations in diameter and length incident to proper sizing, not more than a total of 10 percent, by count, of the stalks in any container may be below the prescribed minimum diameter, and/or any stalks below the minimum lengths, as defined under, "fairly uniform in length".

Section 5. CULLS shall be any asparagus that fails to meet the minimum requirements of Washington No.2 or U.S. No.2 grades.

Section 6. DEFINITION OF TERMS.

(1) "Fresh" means the stalk is not limp or flabby.

(2) "Fairly uniform in length" means that 9 inch asparagus may carry $7\frac{1}{2}$ inches, 8 inch asparagus may carry $6\frac{1}{2}$ inches and 7 inch asparagus may carry 5 inches of length.

(3) "Damage" means any injury or defect which materially affects the appearance, edible or shipping quality.

(4) "Badly Misshapen" means that the stalk is so badly flattened, crooked, or otherwise so badly deformed that its appearance is seriously affected.

(5) "Serious Damage" means any injury or defect which seriously affects the appearance, edible or shipping quality.

Section 7. SIZE. In addition to the statement of grade, any lot of asparagus may be classified as Small, Medium or Large, if eighty percent, by count, of the stalks in any lot conform to the following requirements for such size.

SMALL	MEDIUM	LARGE
3/8 to 9/16 inch	9/16 to 3/4 inch inclusive	Over 3/4 inch

The foregoing table refers to the maximum diameter of the stalks measured at a point approximately 1 inch from the butt.

Regulation 3. Markings

Section 1. Open or closed containers shall be conspicuously and legibly stamped with the name and address of person, firm or association shipping the asparagus, the grade and net weight.

The grade shall be legibly stamped in letters of at least 3/8 inch type.

Regulation 4. United States Standards for Fresh Asparagus

Section 1. The following U.S. grades only may be used for fresh asparagus marketed in the State of Washington:

U.S. No.1 and U.S. No.2, as promulgated in the U.S. Standards for asparagus (fresh) and adopted effective February 15, 1941.

Section 2. Application of tolerances is the same as noted in Introduction - Regulation 1.

Section 3. U.S. No.1 shall consist of stalks of asparagus which are fresh, well trimmed, and fairly straight; which are free from decay and from damage caused by spreading or broken tips, dirt, disease, insects, or mechanical or other means.

Section 4. Unless otherwise specified each stalk shall have a diameter of not less than one-half inch, and not less than two-thirds of the stalk length shall be of a green color. Any lot may be otherwise classified as to diameter and amount of green color. (See Diameter Classification, Amount of Green Color and Stalk Length).

Section 5. TOLERANCE FOR DEFECTS. In order to allow for variations other than diameter, length, and trimming, incident to proper grading and handling, not more than 10 percent, by count, of the stalks in any container may be below the requirements of the grade, but not more than one-half of this tolerance, or 5 percent, shall be allowed for defects causing serious damage, and not more than one-fifth of this amount, or 1 percent, shall be allowed for decay. In addition, not more than 10 percent, by count, of the stalks in any container may be not well trimmed.

Section 6. TOLERANCE FOR DIAMETER AND LENGTH. In order to allow for variations in diameter and length incident to proper sizing, not more than a total of 10 percent, by count, of the stalks in any container may be below the prescribed minimum diameter for the grade, or any other specified minimum diameter or any specified minimum length.

Section 7. U.S. No.2 shall consist of stalks of asparagus which are fresh, fairly well trimmed, and not badly misshapen; which are free from decay and from serious damage caused by spreading or broken tips, dirt, disease, insects or mechanical or other means.

Section 8. Unless otherwise specified each stalk shall have a diameter of not less than five-sixteenths inch, and not less than one-half of the stalk length shall be of a green color. Any lot may be otherwise classified as to diameter and amount of green color. (See Diameter Classification, Amount of Green Color and Stalk Length).

Section 9. TOLERANCE FOR DEFECTS. In order to allow for variations, other than diameter, length, and trimming, incident to proper grading and handling, not more than 10 percent, by count, of the stalks in any container may be below the requirements of the grade, but not more than one-tenth of this tolerance, or 1 percent, shall be allowed for decay. In addition, not more than 10 percent, by count, of the stalks in any container may be not fairly well trimmed.

Section 10. TOLERANCE FOR DIAMETER AND LENGTH. In order to allow for variations in diameter and length incident to proper sizing, not more than a total of 10 percent, by count, of the stalks in any container may be below the prescribed minimum diameter for the grade or any other specified minimum diameter or any specified minimum length.

Regulation 5. Diameter Classification

Section 1. The following terms are provided for describing the diameters of any lot:

Very small	Less than 5/16 inch
Small	5/16 inch to less than 8/16 inch
Medium	8/16 inch to less than 11/16 inch
Large	11/16 inch to less than 14/16 inch
Very Large	14/16 inch and up

Regulation 6. Amount of Green Color

Section 1. When the asparagus has less or more green color than is specified in the grade it may be described as $\frac{1}{4}$ green, $\frac{3}{4}$ green, etc., in accordance with the facts.

Regulation 7. Stalk Length

Section 1. There is no minimum stalk length specified in the grades but the minimum stalk length should be stated in terms of whole or whole and half inches in connection with the grade designation as U.S. No.1 - $8\frac{1}{2}$ inch minimum, U.S. No.1 Large - 7 inch minimum, U.S. No.1 Large - $10\frac{1}{2}$ inch minimum, etc., in accordance with the facts.

The reason no definite minimum length is specified is due to the wide variation in minimum stalk length as packed in the various producing districts. This variation in stalk length ranges from 5 to 7 inches in some districts to $8\frac{1}{2}$ to $10\frac{1}{2}$ inches in others.

Regulation 8. Definition of Terms

Section 1. AS USED IN THESE STANDARDS:

- (1) "Fresh" means that the stalk is not limp or flabby.
- (2) "Well trimmed" means that at least two-thirds of the butt of the stalk is smoothly trimmed in a plane approximately parallel to the bottom of the container and that the butt is not stringy or frayed.
- (3) "Damage" means any injury or defect which materially affects the appearance, edible or shipping quality.
- (4) "Diameter" means the greatest thickness of the stalk measured at a point approximately 1 inch from the butt.
- (5) "Fairly well trimmed" means that at least one-third of the butt of the stalk is smoothly trimmed in a plane approximately parallel to the bottom of the container and that the butt is not badly stringy or frayed.
- (6) "Badly misshapen" means that the stalk is so badly flattened, crooked or otherwise so badly deformed that its appearance is seriously affected.
- (7) "Serious Damage" means any injury or defect which seriously affects the appearance, edible or shipping quality.
- (8) "Culls" see section 5 of Regulation 2.
- (9) "Markings" see section 1 of Regulation 3.

(Signed)

Joe Dwyer
Director of Agriculture
State of Washington

Signed at Olympia, Washington
February 25, 1960