

Idaho State Department of Agriculture

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BRAD LITTLE, GOVERNOR CELIA GOULD, DIRECTOR

Negotiated Rulemaking - IDAPA 02.02.02 - Rules Governing Grading and Controlled Atmosphere Storage of Apples

March 16, 2022 ISDA, Virtual Meeting/Conference Call

<u>Stakeholders</u> <u>ISDA Employees</u>

Candy Fitch

Chanel Tewalt Llyod knight Jared Stuart Laura Thomas Jennifer Crumrine Katy DeVries Dallas Burkhalter

Negotiated Rulemaking began at 1:39 PM MST.

Mr. Llyod Knight welcomed and introduced attendees. Mr. Jared Stuart walked through the proposed changes to IDAPA 02.02.02 - Rules Governing Grading and Controlled Atmosphere Storage of Apples.

ISDA Purposed Changes:

Title: 02.02.02 - RULES GOVERNING APPLE GRADING AND STORAGE

000. LEGAL AUTHORITY. Reduced language.

001. SCOPE. Removed TITLE from the section.

Remove section 01. Title. Change 02. Scope to 01. Scope

009. INCORPORATION BY REFERENCE. Added for ease of reference.

Mrs. Laura Thomas requested a review of section 02. Information is not referenced in Idaho Standard.

010. DEFINITIONS.

Remove the following definitions 02, 03, 05, 06, 07, and 08.

Mrs. Thomas stated the 07. Packer or Repacker should remain because there is no citing in the CFR.

SUBCHAPTER A - APPLE GRADES

120. GRADES.

01, 02, 03: Remove the following language" as defined in Subsection 010.05.c." and Change in Reference to "US Standards for Grades of Apples."

Mrs. Thomas asked if the apple sub-committee still needed to change the language of Fuji Apples? Ms. Fitch will touch base with the sub-Committee to verify if changes are needed.

03. Idaho No. 1. a. remove grade. No records of usage.

121. COLOR REQUIREMENTS. Remove, information is cited in CFR.

Date: 3/16/22

- 122. UNCLASSIFIED DESIGNATION. Renumbered to 121
- 123. TOLERANCES. Renumbered to 122.
- 124. APPLICATION OF TOLERANCES. Removed
- 132. SCORABLE DEFECTS. Renumbered to 130
- 133 DIAMETER and 134. IDAHO CONDITION STANDARDS. Remove, information is cited in CFR.
- 150. SUMMER APPLES, 151. SUMMER APPLE GRADES, 152. SCORABLE DEFECTS OF SUMMER APPLES Remove due to the lack of usage
- 154. 219. (RESERVED) Renumbered 154 to 133.

Mrs. Thomas purposed to have a conversation with federal counterparts about the difference between the Controlled Atmosphere Storage & Cold Treatment.

Next meeting Monday, April 4, at 1:30 p.m.

Meeting adjourned. 2:01 p.m.

02.02.02 – RULES GOVERNING APPLE GRADING AND CONTROLLED ATMOSPHERE STORAGE OF APPLES

	CGAL AUTHORITY. r is adopted under the legal authority of Sections 22-702, 22-802, and 22-803 Idaho Code.	(
001. TI	TLE AND SCOPE.	
	Title. The title of this chapter is IDAPA 02.02.02, "Rules Governing Apple Chamosphere Storage of Apples."	Grading and
	Scope . These rules govern the criteria and grades for Idaho Apples and Idaho Sum olor requirements, defects, tolerances, packing, and marking. These rules also govern as and prescribe the maximum oxygen levels for sealed controlled atmosphere storage of apple	registration
002 008.	(RESERVED)	
009. INCOI	RPORATION BY REFERENCE.	
	. United States Standards for Apples. This rule incorporates CFR Title 7 Subtitle IC Part 51, Subpart B: https://www.ecfr.gov/current/title-7/subtitle-B/chapter-I/subchapter-	
	. United States Standards for Apples for Processing. This rule incorporates CFR Title 7, Subchapter C, Part 51, Subpart C: https://www.ecfr.gov/current/title-7/subtitle-B/chapter-I/subapter-L/subpart-C.	
	EFINITIONS. ng definitions apply in the interpretation and enforcement of this chapter:	(
01. the ground.	Carefully Hand-Picked. Apples do not show evidence of rough handling or of have	ving been or
02.	Clean. Apples are free from excessive dirt, dust, spray residue and other foreign mater	ial. (
	Fairly Well Formed. Apple may be slightly abnormal in shape but not to an extent rom its appearance.	that detracts
04. that is set ap of identifica	part or is separate from any other group or groups by some evidence such as a lot number or s	•
the ripening upon the sta	Mature. Apples have reached the stage of development that will ensure the proper corprocess. Before a mature apple becomes overripe, it will show varying degrees of firmness age of the ripening process. The following terms are used for describing different stages of	s, depending
a.	"Hard" means apples with a tenacious flesh and starchy flavor.	(
b.	"Firm" means apples with a tenacious flesh, but that are becoming crisp with a slig pt the Delicious variety.	;htly starchy

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c. "Firm ripe" means apples with crisp flesh except that the flesh of the Gano, Ben Davis, and Rome Beauty varieties may be slightly mealy.

d. "Ripe" means apples with mealy flesh and soon to become soft for the variety.

Of. Overripe. Apples that are dead ripe, with flesh very mealy or soft, and past commercial utility.

Of. Packer or Repacker. A person other than an owner or operator of a controlled atmosphere storage plant who removes apples from the containers in which they were treated and places them into other containers or replaces them into the original containers.

Os. Seriously Deformed. Apple is so badly misshapen that its appearance is seriously affected.

Os. Seriously Deformed.

011. -- 119. (RESERVED)

SUBCHAPTER A - APPLE GRADES

120. GRADES.

- **01. Idaho Extra Fancy**. "Idaho Extra Fancy" consists of apples of one (1) variety that are mature but not overripe except that Red Delicious and Delicious are not further advanced in maturity than "Firm ripe"—as defined in Subsection 010.05.e. All "Idaho Extra Fancy" apples are to be carefully hand-picked, clean, fairly well formed; free from decay, internal browning, internal breakdown, scald, bitter pit, scab, Jonathan spot, freezing injury, visible water core, and broken skins and bruises except those that are slight and incident to proper handling and packing. The apple is also free from injury caused by smooth net-like russeting, sunburn or sprayburn, limb rubs, hail, drought spots, scars, disease, insects, or other means; and free from damage by smooth solid, slightly rough or rough russeting, or stem or calyx cracks, and free from damage by invisible water core after January 31st of the year following the year of production. Each apple of this grade has the amount of color specified in US Standards for Grades of Apples. Section 121 for the variety.
- **O2. Idaho Fancy**. "Idaho Fancy" consists of apples of one (1) variety that are mature but not overripe except that Red Delicious and Delicious are not further advanced in maturity than "Firm ripe" as defined in Subsection 010.05.c. All "Idaho Fancy" apples shall be carefully hand-picked, clean, fairly well formed; free from decay, internal browning, internal breakdown, bitter pit, Jonathan spot, scald, freezing injury, visible water core, and broken skins and bruises except those that are incident to proper handling and packing. The apples are also free from damage caused by russeting, sunburn or sprayburn, limb rubs, hail, drought spots, scars, stem or calyx cracks, disease, insects, invisible water core after January 31st of the year following the year of production, or damage by other means. Each apple of this grade has the amount of color specified in US Standards for Grades of Apples Section 121 for the variety.
- **03. Idaho No. 1.** The requirements of this grade are the same as for "Idaho Fancy" except for color, russeting, and invisible water core. In this grade less color is required for all varieties with the exception of the yellow and green varieties other than Golden Delicious. Apples of this grade are free from excessive damage caused by russeting, which means that apples meet the russeting requirements for "Idaho Fancy" as defined under the definitions of "damage by russeting," except the aggregate area of an apple that may be covered by smooth net-like russeting does not exceed twenty-five percent (25%); and the aggregate area of an apple that may be covered by smooth solid russeting does not exceed ten percent (10%): Provided, that in the case of the Yellow Newtown or similar varieties the aggregate area of an apple that may be covered with smooth solid <u>russeting</u>. <u>T</u>this grade has the amount of color specified in <u>US Standards for Grades of Apples</u>. <u>Subsection 010.05.e. for the variety</u>. There is no requirement in this grade pertaining to invisible water core.
- a. Idaho No. 1 Early consists of apples that meet the requirements of Idaho No. 1 grade except as to color and maturity, and meet a minimum size requirement. Apples of this grade have no color requirements, need not be mature, grade is provided for varieties such as Duchess, Gravenstein, Red June, Twenty Ounce, Wealthy,

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	<u>a</u> b.	Idaho	No. 1	Hail	consi	sts of a	apples	that	meet tl	ne re	quireme	ents of	Idaho	o No	. 1	grade	except	that
hail n	narks where	the sl	kin ha	s not	been	broken	, and	well	healed	hail	marks	where	the s	kin 1	has	been	broken.	, are
permi	tted, provide	ed the	apples	are f	airly v	well for	med.										()

04. Idaho Utility. "Idaho Utility" consists of apples of one (1) variety that are mature but not overripe, carefully hand-picked, not seriously deformed, free from decay, internal browning, internal breakdown, scald, and freezing injury. The apples are also free from serious damage caused by dirt or other foreign matter, broken skins, bruises, russeting, sunburn or sprayburn, limb rubs, hail, drought spots, scars, stem or calyx cracks, visible water core, disease, insects, or other means.

05.	Combination Grades.	()
a.	Combinations of the above grades may be used as follows:	()
i.	Combination Idaho Extra Fancy and Idaho Fancy;	()
ii	Combination Idaho Fancy and Idaho No. 1;	()
iii.	Combination Idaho No. 1 and Idaho Utility;	()

b. Combinations other than these are not permitted in connection with the Idaho apple grades. When combination grades are packed, at least fifty percent (50%) of the apples in any lot will meet the requirements of the higher grade in the combination.

121. COLOR REQUIREMENTS.

In addition to the requirement specified for the grades set forth in Subsections 120.01 through 120.05, apples of these grades have the percentage of color specified for the variety in Table I appearing below. For the solid red varieties, the percentage stated refers to the area of the surface that must be covered with a good shade of solid red characteristic of the variety: Provided, that an apple having color of a lighter shade of solid red or striped red than that considered as a good shade of red characteristic of the variety may be admitted to a grade, provided it has sufficient additional area covered so that the apple has as good an appearance as one with the minimum percentage of good red characteristic of the variety required for the grade. For the striped red varieties, the percentage stated refers to the area of the surface in which the stripes of a good shade of red characteristic of the variety predominates over stripes of lighter red, green, or yellow. However, an apple having color of a lighter shade than that considered as a good shade of red characteristic of the variety, may be admitted to a grade, provided it has sufficient additional area covered, so that the apple has as good an appearance as one with the minimum percentage of stripes of a good red characteristic of the variety required for the grade. Faded brown stripes are not considered as color except in the case of the Gary Baldwin variety. Color standards will be determined by Official USDA Visual Aids for apples.

Table 1 - Color Requirements for Specified Idaho Grades of Apples by Variety

VARIETY	IDAHO EXTRA- FANCY- PERCENT	IDAHO FANCY PERCENT	IDAHO NO. 1 PERCENT
ALL SOLID RED VARIETIES:	66	40	25
Other Similar Varieties - (1)	66	40	25
Red Sport Varieties - (2)	66	40	25

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STRIPED OR PARTIALLY RED:		•	•
Jenathan	66	33	25
McIntosh	50	33	25
Cortland	50	33	25
Other Similar Varieties - (3)	50	33	25
Rome Beauty	50	33	15
Stayman	50	33	15
York Imperial	50	33	15
Baldwin	50	25	15
Ben Davis	50	25	15
Delicious	50	25	15
Mammoth Black Twig	50	25	15
Turley	50	25	15
Wagener	50	25	15
Wealthy	50	25	15
Willow Twig	50	25	15
Northern Spy	50	25	15
Other Similar Varieties - (4)	50	25	15
Hubbardston	50	15	10
Stark	50	15	10
Other Similar Varieties	50	15	10
Red June	50	15	(5)
Red Gravenstein	50	15	(5)
Williams	50	15	(5)
	50	15	(5)
Other Similar Varieties			
Other Similar Varieties Gravenstein	25	40	(8)

Other Similar Varieties - (6)	25	10	(5)
RED CHEEKED OR BLUSHED:			
Maiden Blush	(7)	(5)	(8)
Twenty Ounce	(7)	(5)	(8)
Winter Banana	(7)	(5)	(8)
Other Similar Varieties	(7)	(5)	(8)
Green Varieties	(9)	(9)	(9)
Yellow Varieties	(9)	(9)	(9)
Golden Delicious	(10)	(10)	(9)

⁽¹⁾ Arkansas Black, Beacon, Detroit Red, Esopus Spitzenburg, King David, Lowry, Minjon.

121122. UNCLASSIFIED DESIGNATION.

"Unclassified" consists of apples that have not been classified in conformity with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards, but is provided as a designation to show that no definite grade has been applied to the lot.

122123. TOLERANCES.

In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the following tolerances are provided as specified:

()

01.	Defects. (· \
VI.	Defects.	

- a. Idaho Extra Fancy, Idaho Fancy, Idaho No. 1, Idaho No. 1 Early and Idaho No. 1 Hail grades: Ten percent (10%) of the apples in any lot may fail to meet the requirements of the grade, but not more than one-half (1/2) of this amount, or five percent (5%), is allowed for apples that are seriously damaged, including therein not more than one percent (1%) for apples affected by decay or internal breakdown.
- **b.** Idaho Utility grade: Ten percent (10%) of the apples in any lot may fail to meet the requirements of the grade, but not more than one-half (1/2) of this amount, or five percent (5%), is allowed for apples that are seriously damaged by insects, and including in the total tolerance not more than one percent (1%) for apples affected by decay or internal breakdown.

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⁽²⁾ When Red Sport varieties are specified as such, they shall meet the color requirements specified for Red Sport varieties.

⁽³⁾ Haralson, Kendall, Macoun, Snow (Fameuse).

⁽⁴⁾ Bonum, Early McIntosh, Limbertwig, Milton, Nero, Paragon, Melba.

⁽⁵⁾ Tinge of color.

⁽⁶⁾ Red Astrachan, Smokehouse, Summer Rambo, Dudley.

⁽⁷⁾ Blush Cheek.

⁽⁸⁾ None.

⁽⁹⁾ Characteristic ground color.

⁽¹⁰⁾ Seventy-five (75%) percent or more of the surface of the apple shall show white or light green-predominating over the green color.

no part of any tolerance is allowed to reduce, for the lot as a whole, the fifty percent (50%) of apples of the higher grade required in the combination but individual containers will not have less than forty percent (40%) of the higher grade.
O3. Size. When size is designated by the numerical count for a container, not more than five percent (5%) of the apples in the lot may vary more than one fourth (1/4) inch in diameter. When size is designated by minimum or maximum diameter, not more than five percent (5%) of the apples in any lot may be smaller than the designated minimum and not more than ten percent (10%) may be larger than the designated maximum.
04. Firmness . Not more than five percent (5%) of the apples in any lot of Red Delicious and Delicious varieties can be further advanced in maturity than "Firm ripe" as defined in Subsection 010.05.c. Provided, the Idaho No. 1, Idaho No. 1 Hail, and Idaho Utility grades are exempt from this requirement.
124. APPLICATION OF TOLERANCES. THE CONTENTS OF INDIVIDUAL SAMPLES IN THE LOT ARE SUBJECT TO THE FOLLOWING LIMITATION, PROVIDED THAT THE AVERAGES FOR THE ENTIRE LOT ARE WITHIN THE TOLERANCES SPECIFIED FOR THE GRADE:
01. Samples That Contain More Than Ten (10) Pounds. Not more than one and one half (1 1/2) times a specified tolerance of ten percent (10%) or more and not more than double a tolerance of less than ten percent (10%), except that at least one (1) apple that is seriously damaged by insects or affected by decay or internal breakdown may be permitted in any sample.
O2. Samples That Contain Ten (10) Pounds or Less. Not over ten percent (10%) of the sample may have more than three (3) times the tolerance specified, except that at least one (1) defective apple may be permitted in any sample: Provided, that not more than one (1) apple or more than six percent (6%) (whichever is the larger amount) may be seriously damaged by insects or affected by decay or internal breakdown.
123125. CALCULATION OF PERCENTAGES.
01. When Numerical Count is Marked On Container. Percentages are calculated on the basis of count.
02. When Minimum Diameter or Minimum and Maximum Diameters are Marked on Container. Percentages are calculated on the basis of weight.
O3. Apples are in Bulk. Percentages are calculated on the basis of weight.
124126. CONDITION AFTER STORAGE OR TRANSIT. Decay, scald, or any other deterioration that may have developed on apples after they have been in storage or transit are considered as affecting condition and not the grade.
<u>125127</u> 129. (RESERVED)
130. PACKING REQUIREMENTS.
01. Tray or Cell Packed. Apples in cartons are arranged according to approved and recognized methods. Packs are to be at least fairly tight or fairly well filled.
a. "Fairly tight" apples are of the proper size for molds or cell compartments in which they are packed, and that molds or cells are filled in such a way that no more than slight movement of apples within molds or cells is possible. The top layer of apples, or any pad or space filler over the top layer of apples is to be not more than
three fourths (3/4) inch below the top of the carton. ()

	"Fairly well filled" means that the net weight of apples in containers ranging from	two thousan	d
	ubic inches (2,100 cu. in.) to two thousand nine hundred cubic inches (2,900 cu. in.) c		
	y seven (37) pounds for Courtland, Gravenstein, Jonathan, McIntosh and Golden Delic	ious varietie	S
and not less th	an forty (40) pounds for all other varieties.)
02.	Closed Cartons. Apples not tray or cell packed are fairly well filled or the pack	is sufficientl	¥
	t any appreciable movement of the apples.	()
	Wooden Boxes or Baskets Packs. Sufficiently tight to prevent any appreciable		
individual wra	containers when the packages are closed. Each wrapped apple is to be completely er	i ciosea by it	i S \
marviduar wra	pper.		フ
04.	Reasonably Representative. Apples on the shown face of any container ar	e reasonabl	¥
	in size, color, and quality of the contents.	(`
0.5			
	Tolerances. In order to allow for variations incident to proper packing, not more the	in ten percer	H \
(10%) of the C	ontainers in any lot may fail to meet these requirements.		ナ
131. MAR	KING REQUIREMENTS.		
The numerical	I count or the minimum diameter of the apples packed in a closed container is ind	icated on th	ю
container.)
01.	When Numerical Count is not Shown. The minimum diameter will be plai	inly stammas	4
·	therwise marked on the container in terms of whole inches, or whole inches and not		
	ch fractions thereof.	(-}
		`	
	The Word "Minimum". Or its abbreviation, when following a diameter size marking	ı g, means tha	aŧ
the apples are	of the size marked or larger.	()
<u>130</u> 132. SCO	RABLE DEFECTS.		
01.	Injury . Any specific defect defined in this subsection or an equally objectionable va	riation of an	177
	se defects, any other defect, or any combination of defects, that more than slightly detr		
	the edible or shipping quality of the apple. The following specific defects are considered		
		()
9	Duscoting in the stem cavity or calvy begin that cannot be seen when the annle is play	and stam on	d
a.	Russeting in the stem cavity or calyx basin that cannot be seen when the apple is pla own on a flat surface, is not considered in determining whether or not an apple is injured		
	te russeting outside of the stem cavity or calyx basin is considered as injury when an agg		
	percent (10%) of the surface is covered, and the color of the russeting shows no very		
	he background color of the apple, or lesser amounts of more conspicuous net-like russe	ting when th	e
appearance is	affected to a greater extent than the above amount permitted.	()
b.	Sunburn or sprayburn, when the discolored area does not blend into the normal color	of the fruit	
υ.	Sansain of spray ourn, when the discovered area does not brend into the normal color	,)
		`	_
c.	Dark brown or black limb rubs that affect a total area of more than one-fourth		
	ept that light brown limb rubs of a russet character are considered under the definition	- / -	`\
russeung. The	area refers to that area of a circle of the specified diameter.	()
d.	Hail marks, drought spots, other similar depressions or scars.	()
i.	When the skin is broken, whether healed or unhealed;	()
ii.	When there is appreciable discoloration of the surface;	(`
11.	when there is appreciative disconstantin of the surface,	(,

	iii.	When any surface indentation exceeds one-sixteenth (1/16) inch in depth;	()
	iv.	When any surface indentation exceeds one-eighth inch (1/8) in diameter; or	()
refers to	v. that of a	When the aggregate affected area of such spots exceeds one-half (1/2) inch in diameter. To circle of the specified diameter.	The are	ea)
	e.	Disease.	()
The area	i. a refers to	Cedar rust infection that affects a total area of more than three-sixteenths (3/16) inch in do that of a circle of the specified diameter.	liamete (er.
		Sooty blotch or fly speck that is thinly scattered over more than five percent (5%) of the concentrated spots that affect an area of more than one-fourth (1/4) inch in diameter. The are of the specified diameter.		
heavily	iii. concentra	Red skin spots that are thinly scattered over more than one-tenth $(1/10)$ of the surface, ated spots that affect an area of more than one-fourth $(1/4)$ inch in diameter.	or dar	k,)
	f.	Insects.	()
diamete	i. r includir	Any healed sting or healed stings that affect a total area of more than one-eighth (1/8) and any encircling discolored rings. The area refers to that of a circle of the specified diameter		in)
	ii.	Worm holes.	()
		Damage . Any specific defect defined in this subsection or an equally objectionable varies defects, any other defect, or any combination of defects, that materially detracts for each of the apple of the apple. The following specific defects are considered damages.	rom th	
russetin as dama	g, except age when	Russeting in the stem cavity or calyx basin that cannot be seen when the apple is placed swn on a flat surface, is not considered in determining whether or not an apple is dam that excessively rough or bark-like russeting in the stem cavity or calyx basin shall be co the appearance of the apple is materially affected. The following types and amounts of rm cavity or calyx basin are considered as damage:	aged b	oy ed
	i.	Russeting that is excessively rough on Roxbury Russet and other similar varieties.	()
the app	le, or less	Smooth net-like russeting, when an aggregate area of more than fifteen percent (15% d, and the color of the russeting shows no very pronounced contrast with the background ser amounts of more conspicuous net-like russeting when the appearance is affected to a pove amount permitted.	color	of
the appl	le, or less	Smooth solid russeting, when an aggregate area of more than five percent (5%) of the supattern and color of the russeting shows no very pronounced contrast with the background are amounts of more conspicuous solid russeting when the appearances affected to a greate mount permitted.	color	of
	iv.	Slightly rough russeting that covers an aggregate area of more than one-half (1/2) inch in d	liamete (er.
	v.	Rough russeting that covers an aggregate area of more than one-fourth (1/4) inch in diamet	ter.)
	b.	Sunburn or sprayburn that has caused blistering or cracking of the skin, or when the di	scolore	ed

area does not ble	and into the normal color of the fruit unless the injury can be classed as russeting.	()
c. brown limb rubs	Limb rubs that affect a total area of more than one-half (1/2) inch in diameter, except of a russet character are considered under the definition of damage by russeting.	that lig	ht)
d.	Hail marks, drought spots, other similar depressions or scars.	()
i.	When any unhealed mark is present;	()
ii.	When any surface indentation exceeds one-eighth (1/8) inch in depth;	()
iii. diameter. The ar	When the skin has not been broken and the aggregate affected area exceeds one-half (1/2) ea refers to that of a circle of the specified diameter; or	2) inch (in)
iv. fourth (1/4) inch	When the skin has been broken and well healed, and the aggregate affected area excein diameter.	eeds on	e-)
e. aggregate length	Stem or calyx cracks that are not well healed, or well healed stem or calyx cracks that of one-fourth (1/4) inch.	exceed (an)
	Invisible water core existing around the core and extending to water core in the vascular he vascular bundles when the affected area surrounding three (3) or more vascular bundle ting in more than slight degree outside the circular area formed by the vascular bundles.		
g.	Disease.	()
i. to that of a circle	Scab spots that affects a total area of more than one-fourth (1/4) inch in diameter. The a of the specified diameter.	rea refe (ers)
ii. area refers to tha	Cedar rust infection that affects a total area of more than one-fourth (1/4) inch in diam t of a circle of the specified diameter.	neter. T	he)
	Sooty blotch or fly speck that is thinly scattered over more than one-tenth $(1/10)$ of the sncentrated spots that affect an area of more than one-half $(1/2)$ inch in diameter. The area of the specified diameter.		
	Red skin spots that are thinly scattered over more than one-tenth $(1/10)$ of the surface rated spots that affect an area of more than one-half $(1/2)$ inch in diameter. The area refers ecified diameter.		
h.	Insects.	()
i. in diameter inclu	Any healed sting or healed stings that affect a total area of more than three-sixteenths (ading any encircling discolored rings. The area refers to that of a circle of the specified diameter of the specified diameter.		ch)
ii.	Worm holes.	()
	Serious Damage . Any specific defect defined in this subsection or an equally objection of these defects, any other defect, or any combination of defects that seriously detracts the edible or shipping quality of the apple. The following specific defects are considered as	from t	he
	The following types and amounts of russeting are considered as serious damage: Smorner than one-half $(1/2)$ of the surface in the aggregate is covered, including any russet alyx basin, or slightly rough, or excessively rough or bark-like russeting, that detracts	ing in t	he

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* *	ting is permitted on Roxbury Russet and other similar varieties.	()
b.	Sunburn or sprayburn that seriously detracts from the appearance of the fruit.	()
c.	Limb rubs that affect more than one-tenth (1/10) of the surface in the aggregate.	()
unhealed are per	Hail marks, drought spots, or scars, if they materially deform or disfigure the fruitore than one-tenth $(1/10)$ of the surface in the aggregate: Provided, that no hail marmitted and not more than an aggregate area of one-half $(1/2)$ inch is allowed for we skin has been broken. The area refers to that of a circle of the specified diameter.	arks that a	are
e. aggregate length	Stem or calyx cracks that are not well healed, or well healed stem or calyx cracks the of one-half (1/2) inch.	nat exceed	an)
f.	Visible water core that affects an area of more than one-half (1/2) inch in diameter.	()
g.	Disease.	()
i. diameter.	Scab spots that affect a total area of more than three-fourths (3/4) inch in a circle of ()	the specifi	ied
ii. area refers to tha	Cedar rust infection that affects a total area of more than three-fourths (3/4) inch in a tof a circle of the specified diameter.	liameter. T (he
iii.	Sooty blotch or fly speck that affects more than one-third (1/3) of the surface.	()
iv.	Red skin spots that affect more than one-third (1/3) of the surface.	()
v. and does not ma	Bitter pit or Jonathan spot that is thinly scattered over more than one-tenth $(1/10)$ derially deform or disfigure the fruit.	of the surfa (ace
h.	Insects.	()
i. encircling discol	Healed stings that affect a total area of more than one-fourth (1/4) inch in diameter ored rings. The area refers to that of a circle of the specified diameter.	including a	iny)
ii.	Worm holes.	()
When measuring	ETER. g for minimum size, "diameter" means the greatest right angles to a line from stem to g for maximum size, "diameter" means the smallest dimension of the apple, determine h a round opening in any position.	blossom e ed by passi (nd. ing)
THESE STAN	O CONDITION STANDARDS. DARDS MAY BE APPLIED TO DOMESTIC SHIPMENTS OF APPLES, AN O AS "IDAHO CONDITION STANDARDS."	D MAY 1 —(——)	₿E
01.	Maturity. Not more than five percent (5%) of the apples in any lot are further	advanced	in
•	Storage Scab. Not more than five percent (5%) of the apples in any lot are damage	ad by store	
scab.	Storage Seas. Not more than rive percent (5%) or the apples in any lot are damage	ca vy stofa ———(
	Affected by Condition Factors. Not more than a total of five percent (5%) of the by scald, internal breakdown, freezing injury, or decay; or damaged by water co		

	ot, of other condition factors: NOTE: Damage by water core means externally invisible water	
	und the core and extending to water core in the vascular bundles; or surrounding the vascular bu	
	fected areas surrounding three (3) or more vascular bundles meet or coalesce; or existing in more	
slight degree	e outside the circular area formed by the vascular bundles; or any externally visible water core. Pro-	vided,
that:	(
a.	Not more than a total of two percent (2%) is allowed for apples affected by decay and soft so	ald;
		
b.	Not more than two percent (2%) is allowed for apples affected by internal breakdown; and	
		\longrightarrow
е.	Not more than two percent (2%) is allowed for apples affected by slight scald. (\longrightarrow
	Container Packs. Will comply with packing requirements specified in Section 130 o	f this
chapter.		<u> </u>
chapter.		,
05	Tolerances. Any lot of apples is considered as meeting the Idaho Condition Standards if the	ontiro
	within the requirements specified: Provided, that no package in any lot has more than doub	
	specified, except that for packages that contain ten (10) pounds or less, individual packages in a	
may nave no	ot more than three (3) times the tolerance or one (1) apple (whichever is the greater amount). (
125 140	(DECEDIAD)	
135 149.	(RESERVED)	
	MMER APPLES.	
	oles are defined as all apples such as Early McIntosh, Beacon, Tydeman Red, Lodi, Yellow Transp	
	r similar varieties ripening before Jonathans; excluding Jonathans, Arkansas Black, Spitzenburg,	
David, Wine	esap, Red Sport varieties, Delicious Stayman, Vanderpool, Black Twig, McIntosh and Rome B	eauty.
Note: Winte	r Banana variety may also be packed under Summer Grades. (\longrightarrow
151. SU	MMER APPLE GRADES.	
01.	Idaho Summer Extra Fancy. Apples of one (1) variety that are mature, hand picked,	clean,
	well formed and free from visible watercore, broken skin and from damage caused by insects, di	
	injury or other causes. Each apple has the amount of color hereinafter specified for apples in this	
	be certified on an Export Form Certificate, all apples must meet U.S. No. 1 grade requirements. (
a	"Fairly well formed" means that the apple has the normal shape one-half (1/2) of the apple	mav
deviate sligh	otly or that the apple may be slightly flattened as by frost injury.	——————————————————————————————————————
devide siigi	tary or that the apple may be sugnery nationed as by most injury.	,
ь	"Damage" means any defect that materially affects the appearance or the edible or shi	nnina
qualities of t	the apple	hhinis.
quanties or t	the apple.	
е.	The following are not considered damage. (
—— <u>i.</u>	Slight handling bruises or box bruises, such as are incidental to good commercial handling	in the
preparation (of a tight pack.	\longrightarrow
ii.	Sunburn or sprayburn when the normal color of the apple is not seriously affected, and there	is no
blistering or	cracking of the skin, and the discolored area blends into the normal coloring of the apple. (
Ü		
iii.	Dark colored limb rubs not to exceed one half (1/2) inch in the aggregate area. Limb rub	s of a
	or russet character are governed by the definition covering solid russeting. (. 52 4
115111 OLOWIT	of respect statement are governed by the definition covering solid russelling.	,
	Smooth russeting at the stem or calyx end provided that such russeting is not visible for more	thon
1 V .	of the state of the state of the provided that such russeting is not visible for more	- unun
one half (1/	2) inch when the apple is placed with the russet end down on a flat surface. (

		 Smooth net like russeting that does not cover an aggregate area of more than ten percent (1 	
the surf	ace and	net like russeting on the colored portions of the apple that does not materially detract fr	rom its
		not counted in computing the ten percent (10%) mentioned above.	$\overline{()}$
Tr		The State of the S	
	vi	Hail marks, drought spots or other similar depressions or scars where there is no appr	eciable
		except as later noted, other than russeting, or when any individual indentation does not except	
		the in diameter or the total area affected does not exceed one fourth (1/4) inch in diameter	
aiscoior	'ea unbr	oken area not to exceed one eighth (1/8) inch in diameter is allowed.	$\overline{(}$
	V11.	Scab spots affecting an aggregate area not to exceed three-eighths (3/8) inch in diameter.	$\overline{(}$
	Viii.	Any healed stings affecting an aggregate area not to exceed three sixteenths (3/16) is	inch in
diamete	r.		$\overline{(}$
	ix.	Slight aphis sign on thrip marks that do not roughen or pebble the surface of the apple.	$\overline{(}$
	Х.	Any defect or defects not listed above that affect the appearance or quality of the apple no	ot more
		listed above.	\leftarrow
tritari tric	derects		()
	02	Quality of Idaho Summer Fancy Apples. Idaho Summer Fancy Apples consist of apples	of one
(1) ******		are mature, hand picked, sound, not badly misshapen and free from visible watercore,	
		by insects, disease, mechanical injuries or other causes, and free from soft bruises or broken	
(except	that app	les may have skin punctures not exceeding one fourth (1/4) inch diameter).	\longleftrightarrow
		Combination Idaho Extra Fancy and Fancy. In Summer Apple Grades, when Extra Far	
		ed together, the boxes may be marked "Combination Idaho Summer Extra Fancy and Fancy	
package	must c	ontain at least fifty percent (50%) of the Extra Fancy Grade. Tray packs are to be well filled,	having
not less	than thi	rty six (36) pounds net weight of apples.	\leftarrow
152.	SCOR	ABLE DEFECTS OF SUMMER APPLES.	
	01.	Punctured Apples. CAUTION: Punctured apples do not meet the requirements of the	Export
Apple		cannot be certified on an export certificate. Each apple will have the amount of color here	
		ples of this grade.	()
specifie	u ioi ap j	pies of this grade.	()
	0.0	NT (TO NE NET)	
		Not Badly Misshapen. The apple may be more irregularly misshapen than defined abo	
must no	t be def e	ormed to the extent of materially affecting its utility or general appearance.	$\overline{(}$
		Serious Damage. Any injury or defect or a combination thereof that seriously detracts fr	om the
appeara	nce of tl	ne apple. The following are not considered serious damage:	$\overline{(}$
	a.	Sunburn or sprayburn that does not seriously detract from the appearance of the apple.	\leftarrow
	h	Limb rubs affecting an aggregate area not to exceed three fourths (3/4) inch.	\leftarrow
	υ.	Elino ruos arrecting an appregate area not to exceed affect fourths (3/1) men.	()
		Smooth solid susceeting effecting on area of not more than one half (1/2) the surface	in the
	1	Smooth solid russeting affecting an area of not more than one half (1/2) the surface	- 111 tite
aggrega	te, melt	iding russeting of the stem basin, or bark-like russeting that does not seriously detract from	om the
appeara	nce of tl	ne apple.	$\overline{(}$
	d.	Growth cracks when no crack exceeds one half (1/2) inch in length.	$\overline{()}$
	е.	Hail marks, drought spots or other similar depressions that do not exceed an aggregate area	of ten
percent	(10%)	of the surface. Slight injury means that no individual area may exceed three-fourths (3/4)	inch in
1			
diamete	r of disc	colored area. The discolored area may be a light brown or black or may be a russeted area	and the
diamete	r of disc	colored area. The discolored area may be a light brown or black or may be a russeted area, and the broken; if broken, the area must be well healed.	and the

	f.	Scab spots affecting an aggregate area not to exceed three fourths (3/4) inch.	()
	g.	Not to exceed two (2) stings, each having an encircling hard ring or slight depression, pro-	viding	5
		one-eighth (1/8) inch in diameter, exclusive of any encircling ring.	· •	ĺ
no string t	exceeus i	one-eighth (178) then in diameter, exclusive of any enemening ring.		,
	h	Aphis pebbling or thrip marks not seriously affecting the appearance of the apple.	, ·	١
	11.	Typins performing of unity marks not seriously affecting the appearance of the apple.		,
	<u>i</u>	Any defect or defects not listed above that does not affect the appearance of the apple mor	e thar	٠
		7	C tilui	•
the defec	ts listed	above.	(——)	4
				1

153. COLOR REQUIREMENTS FOR SUMMER APPLES.

For the Idaho Summer Apple Grades, the color percentage listed below refers to color of blush, shades of red, or stripes of red characteristic of the variety. For green and yellow varieties, no color is required in Extra Fancy or Fancy.

Characteristic Table

Extra Fancy	Fancy
33 1/3%	15%

133154. -- 219. (RESERVED)

SUBCHAPTER B - CONTROLLED ATMOSPHERE STORAGE

220. APPLES, CONTROLLED ATMOSPHERE REGISTRATION.

- **Q1. Registration.** Any person who owns or operates a controlled atmosphere room or storage building for apples in Idaho, and any person who engages in this State in the business of packing or repacking apples so treated in this State or any other state and who intends to, or does, represent such apples as having been exposed to "controlled atmosphere" storage, shall register with the Director on a form prescribed by the Director.
- **Registration Period**. The registration period for owners or operators of controlled atmosphere rooms or storage buildings in this State commences on September 1 and end on August 31 of each year, and for packers or repackers of apples that have been held in a controlled atmosphere room or storage building in this State or in any other state, the registration period extends for a period not to exceed one (1) year. Owners or operators of such rooms or storage buildings shall register on or before September 1 of each year.
- **03. Interstate Registration**. Any person who owns or operates a controlled atmosphere room or storage building located outside of Idaho or who engages at a place outside of this State in the business of packing or repacking apples that have been held in controlled atmosphere storage and who intends to, or does, market in the state of Idaho apples so treated and represented as having been exposed to "controlled atmosphere" storage, shall register with the Director in the same manner as required of any person within the State unless such person has registered with the proper authorities in the state of origin and has been assigned a comparable registration number or CA identification under authority of laws or rules of such state that at least conform to the provisions of these rules.
- **04. Written Agreement**. The Director will assign each approved registrant a registration number preceded by the letters CA. The Director shall require from each applicant for registration, an agreement in writing in the form required by the Director that the apples so treated or packed or repacked by said applicant will be or have been kept in a room or storage building with not more than five percent (5%) oxygen for a minimum of not less than forty-five (45) days for Gala and Jonagold varieties and not less than sixty (60) days for other apples, and that

the oxygen level in such room or storage building will be or has been reduced to five percent (5%) within twenty (20) days after the date of sealing of the storage room, and including any other pertinent facts as may be required by the Director to assure that the apples in question have been so treated.

- **05. Refusal Upon Violation**. The Director may refuse to approve an application for registration and refuse to issue a registration number if the applicant previously has violated any of the provisions of these rules, or has failed or refused to furnish the information or evidence required by these rules.
- **Required Air Components Determinations**. Each owner or operator of a controlled atmosphere room or storage building in this state shall make the required air components determinations as to the percentage of carbon dioxide and oxygen and temperature at least once each day and maintains a record in the form as required by the Director of Agriculture, including the name and address of the owner or operator, room number or numbers, room capacity, lot identification, quantity in each lot, date of sealing, date of opening; a daily record of date and time of test, percentage of carbon dioxide, percentage of oxygen and the temperature.
- **07. Written Reports**. Each owner or operator of a controlled atmosphere room or storage building in this state will submit to the Idaho Director of Agriculture, within ten (10) days after the date of sealing, a written report pertaining to each room showing the owner's room number, or numbers, date of sealing, and variety and quantity of apples contained therein.
- **08. Maintaining Identity**. The identity of all apples represented as having been exposed to "controlled atmosphere" storage will be maintained from the original room or storage building where they were treated through the various channels of trade to the retailer.
- **09. Investigations**. Enforcing officers may investigate and examine records and invoices relating to any transactions in order to determine the identity of apples represented as having been exposed to controlled atmosphere storage and in this connection gives consideration to the presence of CA storage registration numbers on invoices submitted in transactions by the owners or operators and a combination of both the CA storage and packer or repacker's CA registration number on invoices submitted in transactions by said packer or repacker.

221. APPLES REPRESENTED AS HAVING BEEN EXPOSED TO "CONTROLLED ATMOSPHERE" STORAGE.

01. Registration Number -- Owner/Operator. Each container and consumer package of such apples moved into the channels of trade by the owner or operator of a controlled atmosphere room or storage building located in Idaho or by any other person, will be marked with said owner or operator's assigned registration number.

(

- **Registration Number -- Packer/Repacker**. Each container and consumer package of such apples received from an owner or operator of a controlled atmosphere room or storage building located either in Idaho or in another state and that are packed or repacked by another person in this state, will be marked with the said packer or repacker's assigned registration number.
- **O3.** Controlled Atmosphere (CA) Identification. Each container and consumer package of such apples moved into the channels of trade in Idaho by the owner or operator of a controlled atmosphere room or storage building located outside of Idaho or by any other person or by a packer or repacker of such apples engaged in such business outside of Idaho will be marked with the proper registration number or CA identification. Such registration number or CA identification is the registration number assigned by the Director to such owner or operator of a CA plant or to such packer or repacker as the case may be or a comparable registration number of identification assigned under authority of laws or regulations of another state that at least conform to the provisions of Subsection 220.04 above.
- **04. Labeling Requirements.** The registration number or other identification required to be marked on containers is in letters or figures at least one-half (1/2) inch in height, and all such markings are clear and conspicuous and in a place readily visible to the purchaser, and shall meet the rule requirements of Sections 22-801 and 22-802, Idaho Code.

05. and certified as to	Inspection and Certification . All apples sold as Controlled Atmosphere apples must be inspected by grade and condition and be marked with a state lot number in addition to the CA number. ()
06. number will mee	Conditions and Standards . At the time of shipment, all apples shipped and marked with a CA the U.S. condition and maturity standards for Export.
07. certification mus	Reinspection . Apples not shipped within a period of two (2) weeks after inspection and the reinspected.
08. prohibit such app	Failure to Meet Requirements . Failure to meet any one of the requirements noted above will les from being sold as CA storage apples or the containers marked as such.
222 999.	(RESERVED)



Idaho State Department of Agriculture

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BRAD LITTLE, GOVERNOR CELIA GOULD, DIRECTOR

Negotiated Rulemaking - IDAPA 02.02.02 - Rules Governing Grading and Controlled Atmosphere Storage of Apples

April 4, 2022, 1:30 PM MST ISDA, Virtual Meeting/Conference Call

Stake Holders ISDA Employees

None present Chanel Tewalt
Lloyd Knight

Jared Stuart Laura Thomas Jennifer Crumrine Katy DeVries Dallas Burkhalter

Negotiated Rulemaking began at 1:35 PM MST.

No stakeholders present.

Comments are open until April 29, 2022.

Closed Meeting at 1:36 PM MST.

02.02.02 – RULES GOVERNING APPLE GRADING AND CONTROLLED ATMOSPHERE STORAGE OF APPLES

This chapter is adopted under the legal authority of Sections 22-702, 22-802, and 22-803 Idaho Code.

LEGAL AUTHORITY.

Section 000

001.—TITLE AND SCOPE.
01. Title. The title of this chapter is IDAPA 02.02.02, "Rules Governing Apple Grading and Controlled Atmosphere Storage of Apples."
012. Scope . These rules govern the criteria and grades for Idaho Apples and Idaho Summer Apples including color requirements, defects, tolerances, packing, and marking. These rules also govern registration requirements and prescribe the maximum oxygen levels for sealed controlled atmosphere storage of apples. (
002 008. (RESERVED)
009. INCORPORATION BY REFERENCE.
01. United States Standards for Apples. This rule incorporates CFR Title 7 Subtitle B Chapter
Subchapter C Part 51, Subpart B: https://www.ecfr.gov/current/title-7/subtitle-B/chapter-I/subchapter-C/part 51/subpart-B
02. United States Standards for Apples for Processing. This rule incorporates CFR Title 7, Subtitle B. Chapter I, Subchapter C, Part 51, Subpart C: https://www.eefr.gov/current/title 7/subtitle B/chapter L/subchapter C/part 51/subpart C.
010. DEFINITIONS. The following definitions apply in the interpretation and enforcement of this chapter: (01. Carefully Hand-Picked. Apples do not show evidence of rough handling or of having been on the ground.
02. Clean. Apples are free from excessive dirt, dust, spray residue and other foreign material. (
03. Fairly Well Formed. Apple may be slightly abnormal in shape but not to an extent that detract materially from its appearance.
04. Lot. Any group of containers of apples from one (1) grower or orchard and of one (1) variety and that is set apart or is separate from any other group or groups by some evidence such as a lot number or similar mark of identification.
05. Mature. Apples have reached the stage of development that will ensure the proper completion of the ripening process. Before a mature apple becomes overripe, it will show varying degrees of firmness, depending upon the stage of the ripening process. The following terms are used for describing different stages of firmness of apples:
a. "Hard" means apples with a tenacious flesh and starchy flavor. (
b. "Firm" means apples with a tenacious flesh, but that are becoming crisp with a slightly starchy flavor, except the Delicious variety.

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Commented [LK1]: Laura Thomas - Possibly not necessary. May remove.

Commented [LK2R1]: Laura Thomas confirms, Idaho apple grades are for fresh/consumer grades, so this IBR is unnecessary. 3/27/22

Beauty varieties	"Firm ripe" means apples with crisp flesh except that the flesh of the Gano, Ben Davis, and Rome may be slightly mealy.
d.	"Ripe" means apples with mealy flesh and soon to become soft for the variety.
	Overripe. Apples that are dead ripe, with flesh very mealy or soft, and past commercial utility.
containers or re	Packer or Repacker. A person other than an owner or operator of a controlled atmosphere tho removes apples from the containers in which they were treated and places them into other places them into the original containers.
08.	Seriously Deformed. Apple is so badly misshapen that its appearance is seriously affected.

011. -- 119. (RESERVED)

SUBCHAPTER A - APPLE GRADES

120. GRADES.

- 01. Idaho Extra Fancy. "Idaho Extra Fancy" consists of apples of one (1) variety that are mature but not overripe except that Red Delicious and Delicious are not further advanced in maturity than "Firm ripe"—as defined in Subsection 010.05.e. All "Idaho Extra Fancy" apples are to be carefully hand-picked, clean, fairly well formed; free from decay, internal browning, internal breakdown, scald, bitter pit, scab, Jonathan spot, freezing injury, visible water core, and broken skins and bruises except those that are slight and incident to proper handling and packing. The apple is also free from injury caused by smooth net-like russeting, sunburn or sprayburn, limb rubs, hail, drought spots, scars, disease, insects, or other means; and free from damage by smooth solid, slightly rough or rough russeting, or stem or calyx cracks, and free from damage by invisible water core after January 31st of the year following the year of production. Each apple of this grade has the amount of color specified in US Standards for Grades of Apples. Section 121 for the variety.
- **102. Idaho Fancy.** "Idaho Fancy" consists of apples of one (1) variety that are mature but not overripe except that Red Delicious and Delicious are not further advanced in maturity than "Firm ripe" as defined in Subsection 010.05.e. All "Idaho Fancy" apples shall be carefully hand-picked, clean, fairly well formed; free from decay, internal browning, internal breakdown, bitter pit, Jonathan spot, scald, freezing injury, visible water core, and broken skins and bruises except those that are incident to proper handling and packing. The apples are also free from damage caused by russeting, sunburn or sprayburn, limb rubs, hail, drought spots, scars, stem or calyx cracks, disease, insects, invisible water core after January 31st of the year following the year of production, or damage by other means. Each apple of this grade has the amount of color specified in US Standards for Grades of Apples Section 121 for the variety.
- 03. Idaho No. 1. The requirements of this grade are the same as for "Idaho Fancy" except for color, russeting, and invisible water core. In this grade less color is required for all varieties with the exception of the yellow and green varieties other than Golden Delicious. Apples of this grade are free from excessive damage caused by russeting, which means that apples meet the russeting requirements for "Idaho Fancy" as defined under the definitions of "damage by russeting," except the aggregate area of an apple that may be covered by smooth net-like russeting does not exceed twenty-five percent (25%); and the aggregate area of an apple that may be covered by smooth solid russeting does not exceed ten percent (10%): Provided, that in the case of the Yellow Newtown or similar varieties the aggregate area of an apple that may be covered with smooth solid russeting. This grade has the amount of color specified in US Standards for Grades of Apples. Subsection 010.05.e. for the variety. There is no requirement in this grade pertaining to invisible water core.
- a. Idaho No. 1 Early consists of apples that meet the requirements of Idaho No.1 grade except as to color and maturity, and meet a minimum size requirement. Apples of this grade have no color requirements, need not be mature, grade is provided for varieties such as Duchess, Gravenstein, Red June, Twenty Ounce, Wealthy,

Commented [LK3]: Laura – this is in Controlled Atmosphere and not in the federal rule or USDA reference, need to keep

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ab. Idaho No. 1 Hail consists of apples that meet the requirements of Idaho No. 1 grade except that hail marks where the skin has not been broken, and well healed hail marks where the skin has been broken, are permitted, provided the apples are fairly well formed.

04. Idaho Utility. "Idaho Utility" consists of apples of one (1) variety that are mature but not overripe, carefully hand-picked, not seriously deformed, free from decay, internal browning, internal breakdown, scald, and freezing injury. The apples are also free from serious damage caused by dirt or other foreign matter, broken skins, bruises, russeting, sunburn or sprayburn, limb rubs, hail, drought spots, scars, stem or calvx cracks, visible water core, disease, insects, or other means.

05.	Combination Grades.	()
a.	Combinations of the above grades may be used as follows:	()
i.	Combination Idaho Extra Fancy and Idaho Fancy;	()
ii	Combination Idaho Fancy and Idaho No. 1;	()
iii.	Combination Idaho No. 1 and Idaho Utility;	()

b. Combinations other than these are not permitted in connection with the Idaho apple grades. When combination grades are packed, at least fifty percent (50%) of the apples in any lot will meet the requirements of the higher grade in the combination.

121. COLOR REQUIREMENTS.

In addition to the requirement specified for the grades set forth in Subsections 120.01 through 120.05, apples of these grades have the percentage of color specified for the variety in Table I appearing below. For the solid red varieties, the percentage stated refers to the area of the surface that must be covered with a good shade of solid red characteristic of the variety: Provided, that an apple having color of a lighter shade of solid red or striped red than that considered as a good shade of red characteristic of the variety may be admitted to a grade, provided it has sufficient additional area covered so that the apple has as good an appearance as one with the minimum percentage of good red characteristic of the variety required for the grade. For the striped red varieties, the percentage stated refers to the area of the surface in which the stripes of a good shade of red characteristic of the variety predominates over stripes of lighter red, green, or yellow. However, an apple having color of a lighter shade than that considered as a good shade of red characteristic of the variety, may be admitted to a grade, provided it has sufficient additional area covered, so that the apple has as good an appearance as one with the minimum percentage of stripes of a good red characteristic of the variety required for the grade. Faded brown stripes are not considered as color except in the case of the Gary Baldwin variety. Color standards will be determined by Official USDA Visual Aids for apples. APL-CC-1

Table 1 - Color Requirements for Specified Idaho Grades of Apples by Variety

VARIETY	IDAHO EXTRA- FANCY- PERCENT	IDAHO FANCY- PERCENT	IDAHO NO. 1- PERCENT
ALL SOLID RED VARIETIES:	66	40	25
Other Similar Varieties - (1)	66	40	25
Red Sport Varieties - (2)	66	40	25

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STRIPED OR PARTIALLY RED:		•	•
Jonathan	66	33	25
McIntosh	50	33	25
Cortland	50	33	25
Other Similar Varieties - (3)	50	33	25
Rome Beauty	50	33	15
Stayman	50	33	15
York Imperial	50	33	15
Baldwin	50	25	15
Ben Davis	50	25	15
Delicious	50	25	15
Mammoth Black Twig	50	25	15
Turley	50	25	15
Wagener	50	25	15
Wealthy	50	25	15
Willow Twig	50	25	15
Northern Spy	50	25	15
Other Similar Varieties - (4)	50	25	15
Hubbardston	50	15	10
Stark	50	15	10
Other Similar Varieties	50	15	10
Red June	50	15	(5)
Red Gravenstein	50	15	(5)
Williams	50	15	(5)
Other Similar Varieties	50	15	(5)
Gravenstein	25	10	(8)
Duchess	25	10	(5)

Other Similar Varieties - (6)	25	10	(5)
RED CHEEKED OR BLUSHED:			
Maiden Blush	(7)	(5)	(8)
Twenty Ounce	(7)	(5)	(8)
Winter Banana	(7)	(5)	(8)
Other Similar Varieties	(7)	(5)	(8)
Green Varieties	(9)	(9)	(9)
Yellow Varieties	(9)	(9)	(9)
Golden Delicious	(10)	(10)	(9)

⁽¹⁾ Arkansas Black, Beacon, Detroit Red, Esopus Spitzenburg, King David, Lowry, Minjon.

- (4) Bonum, Early McIntosh, Limbertwig, Milton, Nero, Paragon, Melba.
- (5) Tinge of color.
- (6) Red Astrachan, Smokehouse, Summer Rambo, Dudley.
- (7) Blush Cheek.
- (8) None.
- (9) Characteristic ground color.
- (10) Seventy-five (75%) percent or more of the surface of the apple shall show white or light green-predominating over the green color.

121122. UNCLASSIFIED DESIGNATION.

"Unclassified" consists of apples that have not been classified in conformity with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards, but is provided as a designation to show that no definite grade has been applied to the lot.

122123. TOLERANCES.

In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the following tolerances are provided as specified:

01. Defects.

- a. Idaho Extra Fancy, Idaho Fancy, Idaho No. 1, Idaho No. 1 Early and Idaho No. 1 Hail grades: Ten percent (10%) of the apples in any lot may fail to meet the requirements of the grade, but not more than one-half (1/2) of this amount, or five percent (5%), is allowed for apples that are seriously damaged, including therein not more than one percent (1%) for apples affected by decay or internal breakdown.
- **b.** Idaho Utility grade: Ten percent (10%) of the apples in any lot may fail to meet the requirements of the grade, but not more than one-half (1/2) of this amount, or five percent (5%), is allowed for apples that are seriously damaged by insects, and including in the total tolerance not more than one percent (1%) for apples affected by decay or internal breakdown.

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⁽²⁾ When Red Sport varieties are specified as such, they shall meet the color requirements specified for Red Sport varieties.

⁽³⁾ Haralson, Kendall, Macoun, Snow (Fameuse).

O2. Applying Tolerances to Combination Grades. When applying tolerances to combination grades, no part of any tolerance is allowed to reduce, for the lot as a whole, the fifty percent (50%) of apples of the higher grade required in the combination but individual containers will not have less than forty percent (40%) of the higher grade.
03. Size. When size is designated by the numerical count for a container, not more than five percent (5%) of the apples in the lot may vary more than one fourth $(1/4)$ inch in diameter. When size is designated by minimum or maximum diameter, not more than five percent (5%) of the apples in any lot may be smaller than the designated minimum and not more than ten percent (10%) may be larger than the designated maximum.
04. Firmness . Not more than five percent (5%) of the apples in any lot of Red Delicious and Delicious varieties can be further advanced in maturity than "Firm ripe" as defined in Subsection 010.05.e. Provided, the Idaho No. 1, Idaho No. 1 Hail, and Idaho Utility grades are exempt from this requirement. ()
124. APPLICATION OF TOLERANCES. THE CONTENTS OF INDIVIDUAL SAMPLES IN THE LOT ARE SUBJECT TO THE FOLLOWING LIMITATION, PROVIDED THAT THE AVERAGES FOR THE ENTIRE LOT ARE WITHIN THE TOLERANCES SPECIFIED FOR THE GRADE:
01. Samples That Contain More Than Ten (10) Pounds. Not more than one and one half (1 1/2) times a specified tolerance of ten percent (10%) or more and not more than double a tolerance of less than ten percent (10%), except that at least one (1) apple that is seriously damaged by insects or affected by decay or internal breakdown may be permitted in any sample.
02. Samples That Contain Ten (10) Pounds or Less. Not over ten percent (10%) of the sample may have more than three (3) times the tolerance specified, except that at least one (1) defective apple may be permitted in any sample: Provided, that not more than one (1) apple or more than six percent (6%) (whichever is the larger amount) may be seriously damaged by insects or affected by decay or internal breakdown.
123125. CALCULATION OF PERCENTAGES.
123125. CALCULATION OF PERCENTAGES. 01. When Numerical Count is Marked On Container. Percentages are calculated on the basis of count.
01. When Numerical Count is Marked On Container. Percentages are calculated on the basis of
01. When Numerical Count is Marked On Container. Percentages are calculated on the basis of () 02. When Minimum Diameter or Minimum and Maximum Diameters are Marked on
01. When Numerical Count is Marked On Container. Percentages are calculated on the basis of count. 02. When Minimum Diameter or Minimum and Maximum Diameters are Marked on Container. Percentages are calculated on the basis of weight.
01. When Numerical Count is Marked On Container. Percentages are calculated on the basis of count. 02. When Minimum Diameter or Minimum and Maximum Diameters are Marked on Container. Percentages are calculated on the basis of weight. 03. Apples are in Bulk. Percentages are calculated on the basis of weight. () 124126. CONDITION AFTER STORAGE OR TRANSIT. Decay, scald, or any other deterioration that may have developed on apples after they have been in storage or transit
01. When Numerical Count is Marked On Container. Percentages are calculated on the basis of count. 02. When Minimum Diameter or Minimum and Maximum Diameters are Marked on Container. Percentages are calculated on the basis of weight. 03. Apples are in Bulk. Percentages are calculated on the basis of weight. () 124126. CONDITION AFTER STORAGE OR TRANSIT. Decay, scald, or any other deterioration that may have developed on apples after they have been in storage or transit are considered as affecting condition and not the grade. ()
01. When Numerical Count is Marked On Container. Percentages are calculated on the basis of count. 02. When Minimum Diameter or Minimum and Maximum Diameters are Marked on Container. Percentages are calculated on the basis of weight. 03. Apples are in Bulk. Percentages are calculated on the basis of weight. () 124126. CONDITION AFTER STORAGE OR TRANSIT. Decay, scald, or any other deterioration that may have developed on apples after they have been in storage or transit are considered as affecting condition and not the grade. () 125127. — 129. (RESERVED)
01. When Numerical Count is Marked On Container. Percentages are calculated on the basis of count. 02. When Minimum Diameter or Minimum and Maximum Diameters are Marked on Container. Percentages are calculated on the basis of weight. 03. Apples are in Bulk. Percentages are calculated on the basis of weight. () 124126. CONDITION AFTER STORAGE OR TRANSIT. Decay, scald, or any other deterioration that may have developed on apples after they have been in storage or transit are considered as affecting condition and not the grade. () 125127. — 129. (RESERVED) 130. PACKING REQUIREMENTS. 01. Tray or Cell Packed. Apples in cartons are arranged according to approved and recognized

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one hundred culless than thirty	"Fairly well filled" means that the net weight of apples in containers ranging from two bic inches (2,100 cu. in.) to two thousand nine hundred cubic inches (2,900 cu. in.) cap seven (37) pounds for Courtland, Gravenstein, Jonathan, McIntosh and Golden Delicion forty (40) pounds for all other varieties.	acity is not	
	Closed Cartons. Apples not tray or cell packed are fairly well filled or the pack is any appreciable movement of the apples.	sufficiently ——(——)	: !
	Wooden Boxes or Baskets Packs. Sufficiently tight to prevent any appreciable montainers when the packages are closed. Each wrapped apple is to be completely encloser.		
	Reasonably Representative. Apples on the shown face of any container are a size, color, and quality of the contents.	reasonably	: F
	Tolerances. In order to allow for variations incident to proper packing, not more than natainers in any lot may fail to meet these requirements.	ten percent	;
	KING REQUIREMENTS. count or the minimum diameter of the apples packed in a closed container is indicated in a closed container is indicated in a closed container in the container is indicated in a closed container in the container is indicated in a closed container in the cont	ited on the	; }
stenciled, or otl	When Numerical Count is not Shown. The minimum diameter will be plainly nerwise marked on the container in terms of whole inches, or whole inches and not less fractions thereof.		
	The Word "Minimum". Or its abbreviation, when following a diameter size marking, f the size marked or larger.	means that	i I
<u>130</u> 132. SCOR	ABLE DEFECTS.		
	Injury . Any specific defect defined in this subsection or an equally objectionable variate defects, any other defect, or any combination of defects, that more than slightly detracted edible or shipping quality of the apple. The following specific defects are considered as	ts from the	:
Smooth net-like more than ten p contrast with the	Russeting in the stem cavity or calyx basin that cannot be seen when the apple is place who on a flat surface, is not considered in determining whether or not an apple is injured by russeting outside of the stem cavity or calyx basin is considered as injury when an aggregate percent (10%) of the surface is covered, and the color of the russeting shows no very percent background color of the apple, or lesser amounts of more conspicuous net-like russeting fected to a greater extent than the above amount permitted.	y russeting. gate area of pronounced	f
b.	Sunburn or sprayburn, when the discolored area does not blend into the normal color of	the fruit.	,
	Dark brown or black limb rubs that affect a total area of more than one-fourth (1 t that light brown limb rubs of a russet character are considered under the definition or rea refers to that area of a circle of the specified diameter.		,
d.	Hail marks, drought spots, other similar depressions or scars.	()	1
i.	When the skin is broken, whether healed or unhealed;	()	1
ii.	When there is appreciable discoloration of the surface;	()	

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111.	when any surface indentation exceeds one-sixteenth (1/10) filed in depth,	()
iv.	When any surface indentation exceeds one-eighth inch (1/8) in diameter; or	()
v. refers to that of a	When the aggregate affected area of such spots exceeds one-half (1/2) inch in diameter. circle of the specified diameter.	The ar	rea
e.	Disease.	()
i. The area refers to	Cedar rust infection that affects a total area of more than three-sixteenths (3/16) inch in that of a circle of the specified diameter.	diamet	er.
	Sooty blotch or fly speck that is thinly scattered over more than five percent (5%) of the concentrated spots that affect an area of more than one-fourth (1/4) inch in diameter. The a of the specified diameter.		
iii. heavily concentra	Red skin spots that are thinly scattered over more than one-tenth $(1/10)$ of the surface ated spots that affect an area of more than one-fourth $(1/4)$ inch in diameter.	, or dan	rk,)
f.	Insects.	()
i. diameter includir	Any healed sting or healed stings that affect a total area of more than one-eighth (1/8 ag any encircling discolored rings. The area refers to that of a circle of the specified diameter.	-	in)
ii.	Worm holes.	()
	Damage . Any specific defect defined in this subsection or an equally objectionable value defects, any other defect, or any combination of defects, that materially detracts the edible or shipping quality of the apple. The following specific defects are considered darks	from t	
russeting, except as damage when	Russeting in the stem cavity or calyx basin that cannot be seen when the apple is placed wn on a flat surface, is not considered in determining whether or not an apple is dar that excessively rough or bark-like russeting in the stem cavity or calyx basin shall be c the appearance of the apple is materially affected. The following types and amounts of m cavity or calyx basin are considered as damage:	naged onsider	by ed
i.	Russeting that is excessively rough on Roxbury Russet and other similar varieties.	()
the apple, or less	Smooth net-like russeting, when an aggregate area of more than fifteen percent (15% ed, and the color of the russeting shows no very pronounced contrast with the background ser amounts of more conspicuous net-like russeting when the appearance is affected to bove amount permitted.	d color	of
	Smooth solid russeting, when an aggregate area of more than five percent (5%) of the pattern and color of the russeting shows no very pronounced contrast with the backgrounder amounts of more conspicuous solid russeting when the appearances affected to a great mount permitted.	d color	of
iv.	Slightly rough russeting that covers an aggregate area of more than one-half $(1/2)$ inch in	diamet	er.
v.	Rough russeting that covers an aggregate area of more than one-fourth $(1/4)$ inch in diameter	eter.)
b.	Sunburn or sprayburn that has caused blistering or cracking of the skin, or when the c	liscolor	ed

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area does not ble	and into the normal color of the fruit unless the injury can be classed as russeting.	()
c. brown limb rubs	Limb rubs that affect a total area of more than one-half $(1/2)$ inch in diameter, except the of a russet character are considered under the definition of damage by russeting.	nat lig (ght)
d.	Hail marks, drought spots, other similar depressions or scars.	()
i.	When any unhealed mark is present;	()
ii.	When any surface indentation exceeds one-eighth (1/8) inch in depth;	()
iii. diameter. The are	When the skin has not been broken and the aggregate affected area exceeds one-half (1/2) ea refers to that of a circle of the specified diameter; or	inch (in)
iv. fourth (1/4) inch	When the skin has been broken and well healed, and the aggregate affected area exceed in diameter.	ds on	ne-
e. aggregate length	Stem or calyx cracks that are not well healed, or well healed stem or calyx cracks that ex of one-fourth $(1/4)$ inch.	ceed	an)
_	Invisible water core existing around the core and extending to water core in the vascular between the vascular bundles when the affected area surrounding three (3) or more vascular bundles ting in more than slight degree outside the circular area formed by the vascular bundles.		
g.	Disease.	()
i. to that of a circle	Scab spots that affects a total area of more than one-fourth (1/4) inch in diameter. The are of the specified diameter.	a refe	ers)
ii. area refers to tha	Cedar rust infection that affects a total area of more than one-fourth (1/4) inch in diame t of a circle of the specified diameter.	ter. T	he)
	Sooty blotch or fly speck that is thinly scattered over more than one-tenth $(1/10)$ of the surncentrated spots that affect an area of more than one-half $(1/2)$ inch in diameter. The area of the specified diameter.		
iv. heavily concentra a circle of the spo	Red skin spots that are thinly scattered over more than one-tenth $(1/10)$ of the surface, ated spots that affect an area of more than one-half $(1/2)$ inch in diameter. The area refers to ecified diameter.		
h.	Insects.	()
i. in diameter inclu	Any healed sting or healed stings that affect a total area of more than three-sixteenths (3/iding any encircling discolored rings. The area refers to that of a circle of the specified diameters.		ch
ii.	Worm holes.	()
	Serious Damage . Any specific defect defined in this subsection or an equally object one of these defects, any other defect, or any combination of defects that seriously detracts for the edible or shipping quality of the apple. The following specific defects are considered as	rom t	he
	The following types and amounts of russeting are considered as serious damage: Smoo more than one-half $(1/2)$ of the surface in the aggregate is covered, including any russeting talx basin, or slightly rough, or excessively rough or bark-like russeting, that detracts for the surface of th	g in t	he

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	e fruit to a greater extent than the amount of smooth solid russeting permitted: Provided, that a ing is permitted on Roxbury Russet and other similar varieties.	ny)
b.	Sunburn or sprayburn that seriously detracts from the appearance of the fruit. ()
c.	Limb rubs that affect more than one-tenth $(1/10)$ of the surface in the aggregate.)
unhealed are per	Hail marks, drought spots, or scars, if they materially deform or disfigure the fruit, or if su ore than one-tenth $(1/10)$ of the surface in the aggregate: Provided, that no hail marks that a mitted and not more than an aggregate area of one-half $(1/2)$ inch is allowed for well healed h skin has been broken. The area refers to that of a circle of the specified diameter.	are
e. aggregate length	Stem or calyx cracks that are not well healed, or well healed stem or calyx cracks that exceed of one-half $(1/2)$ inch.	an)
f.	Visible water core that affects an area of more than one-half $(1/2)$ inch in diameter.)
g.	Disease. ()
i. diameter.	Scab spots that affect a total area of more than three-fourths $(3/4)$ inch in a circle of the specific $($	ed
ii. area refers to tha	Cedar rust infection that affects a total area of more than three-fourths (3/4) inch in diameter. T t of a circle of the specified diameter.	he)
iii.	Sooty blotch or fly speck that affects more than one-third (1/3) of the surface.)
iv.	Red skin spots that affect more than one-third (1/3) of the surface.)
v. and does not mat	Bitter pit or Jonathan spot that is thinly scattered over more than one-tenth (1/10) of the surfacerially deform or disfigure the fruit.	.ce
h.	Insects. ()
i. encircling discol	Healed stings that affect a total area of more than one-fourth $(1/4)$ inch in diameter including a ored rings. The area refers to that of a circle of the specified diameter.	ny)
ii.	Worm holes.)
When measuring	ETER. g for minimum size, "diameter" means the greatest right angles to a line from stem to blossom er g for maximum size, "diameter" means the smallest dimension of the apple, determined by passi n a round opening in any position.	
THESE STANI	O CONDITION STANDARDS. DARDS MAY BE APPLIED TO DOMESTIC SHIPMENTS OF APPLES, AND MAY I DAS "IDAHO CONDITION STANDARDS." ()	Œ
— 01.	Maturity. Not more than five percent (5%) of the apples in any lot are further advanced m ripe.	-in
ecab.	Storage Scab. Not more than five percent (5%) of the apples in any lot are damaged by stora	ge
	Affected by Condition Factors. Not more than a total of five percent (5%) of the apples in a by scald, internal breakdown, freezing injury, or decay; or damaged by water core, bitter p	

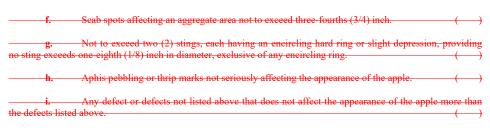
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existing	around	or other condition factors: NOTE: "Damage by water core" means externally invisible water I the core and extending to water core in the vascular bundles; or surrounding the vascular bundles;	ındles
		ted areas surrounding three (3) or more vascular bundles meet or coalesce; or existing in more utside the circular area formed by the vascular bundles; or any externally visible water core. Pro-	
	a.	Not more than a total of two percent (2%) is allowed for apples affected by decay and soft sec	ıld;
	b.	Not more than two percent (2%) is allowed for apples affected by internal breakdown; and	
	e.	Not more than two percent (2%) is allowed for apples affected by slight scald. (
chapter.		Container Packs. Will comply with packing requirements specified in Section 130 o	f_this
percenta	ages wi	Tolerances. Any lot of apples is considered as meeting the Idaho Condition Standards if the ithin the requirements specified: Provided, that no package in any lot has more than doub ecified, except that for packages that contain ten (10) pounds or less, individual packages in an ore than three (3) times the tolerance or one (1) apple (whichever is the greater amount).	le the ny lot
135 1	149.	(RESERVED)	
and all David, Note: W	other si Winesaj ⁷ inter B	are defined as all apples such as Early McIntosh, Beacon, Tydeman Red, Lodi, Yellow Transp milar varieties ripening before Jonathans; excluding Jonathans, Arkansas Black, Spitzenburg, p, Red Sport varieties, Delicious Stayman, Vanderpool, Black Twig, McIntosh and Rome Br anana variety may also be packed under Summer Grades. (MER APPLE GRADES.	King
mechan	airly wo	Idaho Summer Extra Fancy. Apples of one (1) variety that are mature, hand picked, ell formed and free from visible watercore, broken skin and from damage caused by insects, divry or other causes. Each apple has the amount of color hereinafter specified for apples in this certified on an Export Form Certificate, all apples must meet U.S. No. 1 grade requirements.	sease, grade.
deviate		"Fairly well formed" means that the apple has the normal shape one half (1/2) of the apple or that the apple may be slightly flattened as by frost injury.	> may
qualities		"Damage" means any defect that materially affects the appearance or the edible or shi apple.	pping
	e.	The following are not considered damage. (
preparat	i. tion of a	Slight handling bruises or box bruises, such as are incidental to good commercial handling a tight pack.	in the
blisterin	ii. g or cra	Sunburn or sprayburn when the normal color of the apple is not seriously affected, and there acking of the skin, and the discolored area blends into the normal coloring of the apple.	
		Dark colored limb rubs not to exceed one-half (1/2) inch in the aggregate area. Limb rubs russet character are governed by the definition covering solid russeting.	s of a
one-hal		Smooth russeting at the stem or calyx end provided that such russeting is not visible for more neh when the apple is placed with the russet end down on a flat surface.	e than

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	_v	Smooth net-like russeting that does not cover an aggregate area of more than ten percent (10%) of
		I net-like russeting on the colored portions of the apple that does not materially detract	
appeara	ince are	not counted in computing the ten percent (10%) mentioned above.	()
	vi.	Hail marks, drought spots or other similar depressions or scars where there is no app	reciable
discolo		xeept as later noted, other than russeting, or when any individual indentation does not exce	
		ch in diameter or the total area affected does not exceed one-fourth (1/4) inch in diamet	
		oken area not to exceed one-eighth (1/8) inch in diameter is allowed.	()
	vii.	Scab spots affecting an aggregate area not to exceed three-eighths (3/8) inch in diameter.	()
		Any healed stings affecting an aggregate area not to exceed three-sixteenths (3/16)	
diamete		Any heared stings affecting an aggregate area not to exceed three sixteenths (3/10)	()
uramen	J1.		()
	ix.	Slight aphis sign on thrip marks that do not roughen or pebble the surface of the apple.	()
	х.	Any defect or defects not listed above that affect the appearance or quality of the apple n	ot more
than the	e defects	listed above.	()
		Quality of Idaho Summer Fancy Apples. Idaho Summer Fancy Apples consist of apple	
		t are mature, hand-picked, sound, not badly misshapen and free from visible watercore,	
damage	caused	by insects, disease, mechanical injuries or other causes, and free from soft bruises or brol	cen skin
(except	that app	oles may have skin punctures not exceeding one-fourth (1/4) inch diameter).	()
	03	Combination Idaho Extra Fancy and Fancy. In Summer Apple Grades, when Extra Fa	nov and
Eanar a		ed together, the boxes may be marked "Combination Idaho Summer Extra Fancy and Fanc	
		ontain at least fifty percent (50%) of the Extra Fancy Grade. Tray packs are to be well filled	
not tess	tnan tni	rty-six (36) pounds net weight of apples.	()
152.	SCOR	ABLE DEFECTS OF SUMMER APPLES.	
	01.	Punctured Apples. CAUTION: Punctured apples do not meet the requirements of the	Export
Apple		cannot be certified on an export certificate. Each apple will have the amount of color her	
* *		ples of this grade.	(
	-02.	Not Badly Misshapen. The apple may be more irregularly misshapen than defined about	ove, but
must no	ot be def	ormed to the extent of materially affecting its utility or general appearance.	$\overline{}$
	03.	Serious Damage. Any injury or defect or a combination thereof that seriously detracts f	rom the
appeara	ince of t	he apple. The following are not considered serious damage:	()
	a.	Sunburn or sprayburn that does not seriously detract from the appearance of the apple.	()
	ь	Limb who offerting an aggregate area not to exceed three fourths (2/4) inch	()
	υ.	Limb rubs affecting an aggregate area not to exceed three-fourths (3/4) inch.	()
	е.	Smooth solid russeting affecting an area of not more than one-half (1/2) the surface	in the
aggrega		uding russeting of the stem basin, or bark-like russeting that does not seriously detract f	
		he apple.	()
	d.	Growth cracks when no crack exceeds one-half (1/2) inch in length.	()
		Hail marks, drought spots or other similar depressions that do not exceed an aggregate are	a of tan
narcant	(10%)	of the surface. Slight injury means that no individual area may exceed three fourths (3/4)	
		of the surface. Sight injury means that no individual area may exceed three fourths (3/4) colored area. The discolored area may be a light brown or black or may be a russeted area,	
SKIII III	iy or ma	y not be broken; if broken, the area must be well healed.	()

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153. COLOR REQUIREMENTS FOR SUMMER APPLES.

For the Idaho Summer Apple Grades, the color percentage listed below refers to color of blush, shades of red, or stripes of red characteristic of the variety. For green and yellow varieties, no color is required in Extra Fancy or Fancy.

Characteristic Table

Extra Fancy	Fancy
33 1/3%	15%

133154. -- 219. (RESERVED)

SUBCHAPTER B – CONTROLLED ATMOSPHERE STORAGE

220. APPLES, CONTROLLED ATMOSPHERE REGISTRATION.

- **01. Registration**. Any person who owns or operates a controlled atmosphere room or storage building for apples in Idaho, and any person who engages in this State in the business of packing or repacking apples so treated in this State or any other state and who intends to, or does, represent such apples as having been exposed to "controlled atmosphere" storage, shall register with the Director on a form prescribed by the Director.
- **Registration Period.** The registration period for owners or operators of controlled atmosphere rooms or storage buildings in this State commences on September 1 and end on August 31 of each year, and for packers or repackers of apples that have been held in a controlled atmosphere room or storage building in this State or in any other state, the registration period extends for a period not to exceed one (1) year. Owners or operators of such rooms or storage buildings shall register on or before September 1 of each year.
- 03. Interstate Registration. Any person who owns or operates a controlled atmosphere room or storage building located outside of Idaho or who engages at a place outside of this State in the business of packing or repacking apples that have been held in controlled atmosphere storage and who intends to, or does, market in the state of Idaho apples so treated and represented as having been exposed to "controlled atmosphere" storage, shall register with the Director in the same manner as required of any person within the State unless such person has registered with the proper authorities in the state of origin and has been assigned a comparable registration number or CA identification under authority of laws or rules of such state that at least conform to the provisions of these rules.
- **04. Written Agreement.** The Director will assign each approved registrant a registration number preceded by the letters CA. The Director shall require from each applicant for registration, an agreement in writing in the form required by the Director that the apples so treated or packed or repacked by said applicant will be or have been kept in a room or storage building with not more than five percent (5%) oxygen for a minimum of not less than forty-five (45) days for Gala and Jonagold varieties and not less than sixty (60) days for other apples, and that

Commented [LK4]: Laura – talked to federal program manager about CFR and difference between "cold treatment" and "controlled atmosphere storage"...may have additional language.

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the oxygen level in such room or storage building will be or has been reduced to five percent (5%) within twenty (20) days after the date of sealing of the storage room, and including any other pertinent facts as may be required by the Director to assure that the apples in question have been so treated.

- **05. Refusal Upon Violation**. The Director may refuse to approve an application for registration and refuse to issue a registration number if the applicant previously has violated any of the provisions of these rules, or has failed or refused to furnish the information or evidence required by these rules.
- **06.** Required Air Components Determinations. Each owner or operator of a controlled atmosphere room or storage building in this state shall make the required air components determinations as to the percentage of carbon dioxide and oxygen and temperature at least once each day and maintains a record in the form as required by the Director of Agriculture, including the name and address of the owner or operator, room number or numbers, room capacity, lot identification, quantity in each lot, date of sealing, date of opening; a daily record of date and time of test, percentage of carbon dioxide, percentage of oxygen and the temperature.
- **07. Written Reports.** Each owner or operator of a controlled atmosphere room or storage building in this state will submit to the Idaho Director of Agriculture, within ten (10) days after the date of sealing, a written report pertaining to each room showing the owner's room number, or numbers, date of sealing, and variety and quantity of apples contained therein.
- **08. Maintaining Identity.** The identity of all apples represented as having been exposed to "controlled atmosphere" storage will be maintained from the original room or storage building where they were treated through the various channels of trade to the retailer.
- **09. Investigations.** Enforcing officers may investigate and examine records and invoices relating to any transactions in order to determine the identity of apples represented as having been exposed to controlled atmosphere storage and in this connection gives consideration to the presence of CA storage registration numbers on invoices submitted in transactions by the owners or operators and a combination of both the CA storage and packer or repacker's CA registration number on invoices submitted in transactions by said packer or repacker.

221. APPLES REPRESENTED AS HAVING BEEN EXPOSED TO "CONTROLLED ATMOSPHERE" STORAGE.

- **01.** Registration Number -- Owner/Operator. Each container and consumer package of such apples moved into the channels of trade by the owner or operator of a controlled atmosphere room or storage building located in Idaho or by any other person, will be marked with said owner or operator's assigned registration number.
- **O2.** Registration Number -- Packer/Repacker. Each container and consumer package of such apples received from an owner or operator of a controlled atmosphere room or storage building located either in Idaho or in another state and that are packed or repacked by another person in this state, will be marked with the said packer or repacker's assigned registration number.
- 03. Controlled Atmosphere (CA) Identification. Each container and consumer package of such apples moved into the channels of trade in Idaho by the owner or operator of a controlled atmosphere room or storage building located outside of Idaho or by any other person or by a packer or repacker of such apples engaged in such business outside of Idaho will be marked with the proper registration number or CA identification. Such registration number or CA identification is the registration number assigned by the Director to such owner or operator of a CA plant or to such packer or repacker as the case may be or a comparable registration number of identification assigned under authority of laws or regulations of another state that at least conform to the provisions of Subsection 2200.04 above.
- **04. Labeling Requirements.** The registration number or other identification required to be marked on containers is in letters or figures at least one-half (1/2) inch in height, and all such markings are clear and conspicuous and in a place readily visible to the purchaser, and shall meet the rule requirements of Sections 22-801 and 22-802, Idaho Code.

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06. number will me	Conditions and Standards. At the time of shipment, all apples shipped and marked with a CA et the U.S. condition and maturity standards for Export.			
07.	07. Reinspection. Apples not shipped within a period of two (2) weeks after inspection and certification must be reinspected. () Commented [LK5]: Laura Thomas comment			
08. prohibit such ap	Failure to Meet Requirements. Failure to meet any one of the requirements noted above will ples from being sold as CA storage apples or the containers marked as such.	should be removed. Reinspection does not occur within the two week period. Reinspections are based on shipping time limits listed in the Export Certification Manual. 3/27/22		
222 999.	(RESERVED)			

05. Inspection and Certification. All apples sold as Controlled Atmosphere apples must be inspected and certified as to grade and condition and be marked with a state lot number in addition to the CA number. ()

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Idaho State Department of Agriculture

P.O. Box 7249 • Boise, Idaho 83707 P: 208.332.8500 • F: 208.334.2170 www.agri.idaho.gov

BRAD LITTLE, GOVERNOR

CELIA GOULD, DIRECTOR

•	amendment, extension, or renewal of rules in effect on the effective date of this act."
1.	Is this a new rule or amendment to current rule?
2.	Is the proposed rule broader in scope or more stringent than federal law or regulations, or does it propose to regulate an activity not regulated by the federal government? Yes No a. If yes, which portions of the proposed rule?
3.	a. Title 22, Chapter 49 (Beef Cattle Environmental Control Act)?
	ii. List the data that the agency utilized including site-specific, local, statewide, and regional data, including economic information.

"(8) The requirements of this section shall apply to the director's promulgation of new rules as well as the

	iii.	Explain how the rules are consistent with applicable legislative findings, policy, and intent; (for example, provide legislative bills or intent language).
	iv.	Has the agency made available for public review and comment, all scientific studies, (listed in subsection i. above) including underlying methodology, that have been relied upon by the director?
	v.	Have interested parties submitted economic feasibility data? Yes No (Please attach data when submitting this document.)
4.		sed rule propose a standard necessary to protect human health and the environment? No If yes, Please complete subsections a-e. If no, please proceed to question 4.
	a. Identify effects.	each population or receptor addressed by an estimate of public health effects or environmental

b. Identify the expected risk or central estimate of risk for the specific population or receptor.
c. Identify each appropriate upper bound or lower bound estimate of risk.
d. Identify each significant uncertainty identified in the process of the assessment of public health effects of environmental effects and any studies that would assist in resolving the uncertainty.
e. Identify studies known to the agency that support, are directly relevant to, or fail to support any estimate of public health effects or environmental effects and the methodology used to reconcile inconsistencies i the data.
5. Does the notice for the proposed rule include information that the rule is boarder in scope or more stringent than federal law or regulations, or does it propose to regulate an activity not regulated by the federal government? Yes No ✓
Information Compiled by:
Title: Administrator
Date: 7/6/2022

02.02.02 – RULES GOVERNING APPLE GRADING AND CONTROLLED ATMOSPHERE STORAGE OF APPLES

	L AUTHORITY. dopted under the legal authority of Sections 22-702, 22-802, and 22-803 Idaho Code. ()
001. TITLE	AND SCOPE.	
	Title. The title of this chapter is IDAPA 02.02.02, "Rules Governing Apple Grading opphere Storage of Apples."	ınd —)
	Scope . These rules govern the criteria and grades for Idaho Apples and Idaho Summer Apple requirements, defects, tolerances, packing, and marking. These rules also govern registrated prescribe the maximum oxygen levels for sealed controlled atmosphere storage of apples. (
002 008.	(RESERVED)	
009. INCORPO	PRATION BY REFERENCE.	
Subchapter C P	ited States Standards for Apples. This rule incorporates CFR Title 7 Subtitle B Chapter art 51, Subpart B: https://www.ecfr.gov/current/title-7/subtitle-B/chapter-I/subchapter-C/papublished Nov. 19, 2002.	
	ITTIONS. efinitions apply in the interpretation and enforcement of this chapter: ()
01. the ground.	Carefully Hand-Picked. Apples do not show evidence of rough handling or of having been (on)
02.	Clean. Apples are free from excessive dirt, dust, spray residue and other foreign material. (
— 03. materially from	Fairly Well Formed. Apple may be slightly abnormal in shape but not to an extent that detraits appearance.	i cts)
04. that is set apart of identification.	Lot . Any group of containers of apples from one (1) grower or orchard and of one (1) variety a price is separate from any other group or groups by some evidence such as a lot number or similar materials.	
the ripening pro	Mature. Apples have reached the stage of development that will ensure the proper completion cess. Before a mature apple becomes overripe, it will show varying degrees of firmness, depend of the ripening process. The following terms are used for describing different stages of firmness (ing
a.	"Hard" means apples with a tenacious flesh and starchy flavor. (
b. flavor, except th	"Firm" means apples with a tenacious flesh, but that are becoming crisp with a slightly stard e Delicious variety.	:hy —)
e. Beauty varieties	"Firm ripe" means apples with crisp flesh except that the flesh of the Gano, Ben Davis, and Ro may be slightly mealy.	me
d.	"Ripe" means apples with mealy flesh and soon to become soft for the variety.	\rightarrow

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<u>0507.</u> **Packer or Repacker**. A person other than an owner or operator of a controlled atmosphere storage plant who removes apples from the containers in which they were treated and places them into other containers or replaces them into the original containers.

08. Seriously Deformed. Apple is so badly misshapen that its appearance is seriously affected.

011. -- 119. (RESERVED)

SUBCHAPTER A - APPLE GRADES

120. GRADES.

- 01. Idaho Extra Fancy. "Idaho Extra Fancy" consists of apples of one (1) variety that are mature but not overripe except that Red Delicious and Delicious are not further advanced in maturity than "Firm ripe"—as defined in Subsection 010.05.e. All "Idaho Extra Fancy" apples are to be carefully hand-picked, clean, fairly well formed; free from decay, internal browning, internal breakdown, scald, bitter pit, scab, Jonathan spot, freezing injury, visible water core, and broken skins and bruises except those that are slight and incident to proper handling and packing. The apple is also free from injury caused by smooth net-like russeting, sunburn or sprayburn, limb rubs, hail, drought spots, scars, disease, insects, or other means; and free from damage by smooth solid, slightly rough or rough russeting, or stem or calyx cracks, and free from damage by invisible water core after January 31st of the year following the year of production. Each apple of this grade has the amount of color specified in US Standards for Grades of Apples. Section 121 for the variety.
- **02. Idaho Fancy**. "Idaho Fancy" consists of apples of one (1) variety that are mature but not overripe except that Red Delicious and Delicious are not further advanced in maturity than "Firm ripe" as defined in Subsection 010.05.e. All "Idaho Fancy" apples shall be carefully hand-picked, clean, fairly well formed; free from decay, internal browning, internal breakdown, bitter pit, Jonathan spot, scald, freezing injury, visible water core, and broken skins and bruises except those that are incident to proper handling and packing. The apples are also free from damage caused by russeting, sunburn or sprayburn, limb rubs, hail, drought spots, scars, stem or calyx cracks, disease, insects, invisible water core after January 31st of the year following the year of production, or damage by other means. Each apple of this grade has the amount of color specified in US Standards for Grades of Apples Section 121 for the variety.
- **03. Idaho No. 1.** The requirements of this grade are the same as for "Idaho Fancy" except for color, russeting, and invisible water core. In this grade less color is required for all varieties with the exception of the yellow and green varieties other than Golden Delicious. Apples of this grade are free from excessive damage caused by russeting, which means that apples meet the russeting requirements for "Idaho Fancy" as defined under the definitions of "damage by russeting," except the aggregate area of an apple that may be covered by smooth net-like russeting does not exceed twenty-five percent (25%); and the aggregate area of an apple that may be covered by smooth solid russeting does not exceed ten percent (10%): Provided, that in the case of the Yellow Newtown or similar varieties the aggregate area of an apple that may be covered with smooth solid <u>russeting</u>. <u>T</u>this grade has the amount of color specified in <u>US Standards for Grades of Apples</u>. <u>Subsection 010.05.e. for the variety</u>. There is no requirement in this grade pertaining to invisible water core.

a. Idaho No. 1 Early consists of apples that meet the requirements of Idaho No. 1 grade except as to color and maturity, and meet a minimum size requirement. Apples of this grade have no color requirements, need not be mature, grade is provided for varieties such as Duchess, Gravenstein, Red June, Twenty Ounce, Wealthy, Williams, Yellow Transparent, and Lodi, or other varieties that are normally marketed during the summer months.

<u>ab.</u> Idaho No. 1 Hail consists of apples that meet the requirements of Idaho No. 1 grade except that hail marks where the skin has not been broken, and well healed hail marks where the skin has been broken, are

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permitte	ed, provi	ded the apples are fairly well formed.	()
scald, a broken	nd freez skins, br	Idaho Utility . "Idaho Utility" consists of apples of one (1) variety that are mature ally hand-picked, not seriously deformed, free from decay, internal browning, internal breating injury. The apples are also free from serious damage caused by dirt or other foreign ruises, russeting, sunburn or sprayburn, limb rubs, hail, drought spots, scars, stem or calyx re, disease, insects, or other means.	kdow matte crack	n, er,
	05.	Combination Grades.	()
	a.	Combinations of the above grades may be used as follows:	()
	i.	Combination Idaho Extra Fancy and Idaho Fancy;	()
	ii	Combination Idaho Fancy and Idaho No. 1;	()
	iii.	Combination Idaho No. 1 and Idaho Utility;	()

combination grades are packed, at least fifty percent (50%) of the apples in any lot will meet the requirements of the higher grade in the combination.

Combinations other than these are not permitted in connection with the Idaho apple grades. When

121. COLOR REQUIREMENTS.

b.

In addition to the requirement specified for the grades set forth in Subsections 120.01 through 120.05, apples of these grades have the percentage of color specified for the variety in Table I appearing below. For the solid red varieties, the percentage stated refers to the area of the surface that must be covered with a good shade of solid red characteristic of the variety: Provided, that an apple having color of a lighter shade of solid red or striped red than that considered as a good shade of red characteristic of the variety may be admitted to a grade, provided it has sufficient additional area covered so that the apple has as good an appearance as one with the minimum percentage of good red characteristic of the variety required for the grade. For the striped red varieties, the percentage stated refers to the area of the surface in which the stripes of a good shade of red characteristic of the variety predominates over stripes of lighter red, green, or yellow. However, an apple having color of a lighter shade than that considered as a good shade of red characteristic of the variety, may be admitted to a grade, provided it has sufficient additional area covered, so that the apple has as good an appearance as one with the minimum percentage of stripes of a good red characteristic of the variety required for the grade. Faded brown stripes are not considered as color except in the case of the Gary Baldwin variety. Color standards will be determined by Official USDA Visual Aids for apples. APL-CC-1

Table 1 - Color Requirements for Specified Idaho Grades of Apples by Variety

VARIETY	IDAHO EXTRA- FANCY- PERCENT	IDAHO FANCY- PERCENT	IDAHO NO. 1 PERCENT
ALL SOLID RED VARIETIES:	-	40	25
Other Similar Varieties - (1)	66	40	25
Red Sport Varieties - (2)	66	40	25
STRIPED OR PARTIALLY RED:			
Jonathan	66	33	25

McIntosh	50	33	25
Cortland	50	33	25
Other Similar Varieties - (3)	50	33	25
Rome Beauty	50	33	15
Stayman	50	33	15
York Imperial	50	33	15
Baldwin	50	25	15
Ben Davis	50	25	15
Delicious	50	25	15
Mammoth Black Twig	50	25	15
Turley	50	25	15
Wagener	50	25	15
Wealthy	50	25	15
Willow Twig	50	25	15
Northern Spy	50	25	15
Other Similar Varieties (4)	50	25	15
Hubbardston	50	15	10
Stark	50	15	10
Other Similar Varieties	50	15	10
Red June	50	15	(5)
Red Gravenstein	50	15	(5)
Williams	50	15	(5)
Other Similar Varieties	50	15	(5)
Gravenstein	25	40	(8)
Duchess	25	40	(5)
Other Similar Varieties - (6)	25	40	(5)
RED CHEEKED OR BLUSHED:			

Maiden Blush	(7)	(5)	(8)
Twenty Ounce	(7)	(5)	(8)
Winter Banana	(7)	(5)	(8)
Other Similar Varieties	(7)	(5)	(8)
Green Varieties	(9)	(9)	(9)
Yellow Varieties	(9)	(9)	(9)
Golden Delicious	(10)	(10)	(9)

(1) Arkansas Black, Beacon, Detroit Red, Esopus Spitzenburg, King David, Lowry, Minjon.

- (3) Haralson, Kendall, Macoun, Snow (Fameuse).
- (4) Bonum, Early McIntosh, Limbertwig, Milton, Nero, Paragon, Melba.
- (5) Tinge of color.
- (6) Red Astrachan, Smokehouse, Summer Rambo, Dudley.
- (7) Blush Cheek.
- (8) None.
- (9) Characteristic ground color.
- (10) Seventy-five (75%) percent or more of the surface of the apple shall show white or light green-predominating over the green color.

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121122. UNCLASSIFIED DESIGNATION.

"Unclassified" consists of apples that have not been classified in conformity with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards, but is provided as a designation to show that no definite grade has been applied to the lot.

122123. TOLERANCES.

In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the following tolerances are provided as specified:

()

01.	Defects.	()
J1.	Defects.	(

- a. Idaho Extra Fancy, Idaho Fancy, Idaho No. 1, Idaho No. 1 Early and Idaho No. 1 Hail grades: Ten percent (10%) of the apples in any lot may fail to meet the requirements of the grade, but not more than one-half (1/2) of this amount, or five percent (5%), is allowed for apples that are seriously damaged, including therein not more than one percent (1%) for apples affected by decay or internal breakdown.
- **b.** Idaho Utility grade: Ten percent (10%) of the apples in any lot may fail to meet the requirements of the grade, but not more than one-half (1/2) of this amount, or five percent (5%), is allowed for apples that are seriously damaged by insects, and including in the total tolerance not more than one percent (1%) for apples affected by decay or internal breakdown.
- **02. Applying Tolerances to Combination Grades.** When applying tolerances to combination grades, no part of any tolerance is allowed to reduce, for the lot as a whole, the fifty percent (50%) of apples of the higher grade required in the combination but individual containers will not have less than forty percent (40%) of the higher grade.

⁽²⁾ When Red Sport varieties are specified as such, they shall meet the color requirements specified for Red Sport varieties.

O3. Size. When size is designated by the numerical count for a container, not more than five percent (5%) of the apples in the lot may vary more than one fourth (1/4) inch in diameter. When size is designated by minimum or maximum diameter, not more than five percent (5%) of the apples in any lot may be smaller than the designated minimum and not more than ten percent (10%) may be larger than the designated maximum.
04. Firmness . Not more than five percent (5%) of the apples in any lot of Red Delicious and Delicious varieties can be further advanced in maturity than "Firm ripe" as defined in Subsection 010.05.e Provided, the Idaho No. 1, Idaho No. 1 Hail, and Idaho Utility grades are exempt from this requirement.
124. APPLICATION OF TOLERANCES. THE CONTENTS OF INDIVIDUAL SAMPLES IN THE LOT ARE SUBJECT TO THE FOLLOWING LIMITATION, PROVIDED THAT THE AVERAGES FOR THE ENTIRE LOT ARE WITHIN THE TOLERANCES SPECIFIED FOR THE GRADE: ()
01. Samples That Contain More Than Ten (10) Pounds. Not more than one and one half (1 1/2) times a specified tolerance of ten percent (10%) or more and not more than double a tolerance of less than terpercent (10%), except that at least one (1) apple that is seriously damaged by insects or affected by decay or internal breakdown may be permitted in any sample.
62. Samples That Contain Ten (10) Pounds or Less. Not over ten percent (10%) of the sample may have more than three (3) times the tolerance specified, except that at least one (1) defective apple may be permitted in any sample: Provided, that not more than one (1) apple or more than six percent (6%) (whichever is the larger amount) may be seriously damaged by insects or affected by decay or internal breakdown.
123125. CALCULATION OF PERCENTAGES. 01. When Numerical Count is Marked On Container. Percentages are calculated on the basis of count.
02. When Minimum Diameter or Minimum and Maximum Diameters are Marked on Container. Percentages are calculated on the basis of weight.
O3. Apples are in Bulk. Percentages are calculated on the basis of weight.
124126. CONDITION AFTER STORAGE OR TRANSIT. Decay, scald, or any other deterioration that may have developed on apples after they have been in storage or transit are considered as affecting condition and not the grade.
<u>125</u> 127 129. (RESERVED)
130. PACKING REQUIREMENTS.
01. Tray or Cell Packed. Apples in cartons are arranged according to approved and recognized methods. Packs are to be at least fairly tight or fairly well filled.
a. "Fairly tight" apples are of the proper size for molds or cell compartments in which they are packed, and that molds or cells are filled in such a way that no more than slight movement of apples within molds or cells is possible. The top layer of apples, or any pad or space filler over the top layer of apples is to be not more than three fourths (3/4) inch below the top of the carton.
a. "Fairly tight" apples are of the proper size for molds or cell compartments in which they are packed, and that molds or cells are filled in such a way that no more than slight movement of apples within molds or cells is possible. The top layer of apples, or any pad or space filler over the top layer of apples is to be not more than

33. Wooden Boxes or Baskets Packs. Sufficiently tight to prevent any appreciable movement apples within containers when the packages are closed. Each wrapped apple is to be completely enclosed by individual wrapper. 94. Reasonably Representative. Apples on the shown face of any container are reasonal representative in size, color, and quality of the contents. 95. Tolerances. In order to allow for variations incident to proper packing, not more than ten pere (10%) of the containers in any lot may fail to meet these requirements. 131. MARKING REQUIREMENTS. The numerical count of the minimum diameter of the apples packed in a closed container is indicated on container. 91. When Numerical Count is not Shown. The minimum diameter will be plainly stamps stensible, on otherwise marked on the container in terms of whole inches, or whole inches and not less than orighth (1/8) inch fractions thereof. 92. The Word "Minimum". Or its abbreviation, when following a diameter size marking, means the upples are of the size marked or larger. 130132. SCORABLE DEFECTS. 130132. SCORABLE DEFECTS. 1 Injury. Any specific defect defined in this subsection or an equally objectionable variation of a one (1) of these defects, any other defect, or any combination of defects, that more than slightly detracts from appearance or the edible or shipping quality of the apple. The following specific defects are considered as injury: a. Russeting in the stem cavity or calyx basin that cannot be seen when the apple is placed stem eor calyx end down on a flat surface, is not considered in determining whether or not an apple is injured by russeting Smooth net-like russeting outside of the stem cavity or calyx basin is considered as injury when an aggregate area or calyx end down on a flat surface, is not considered in determining whether or not an apple is injured by russeting smooth net-like russeting outside of the stem cavity or calyx basin is considered as injury when an aggregate area or calyx end down on a flat surface, is not consider	\rightarrow		
03	Wooden Royes or Reskets Packs Sufficiently tight to prevent any appreciable mo	wement	_af
* *		(
04.	Reasonably Representative. Apples on the shown face of any container are	reasona l	bl√
			$\stackrel{\smile}{\rightarrow}$
	Tolerances. In order to allow for variations incident to proper packing, not more than t	en perc	ent
			
131. MARI	KING REQUIREMENTS.		
The numerical	count or the minimum diameter of the apples packed in a closed container is indicate	ted on	the
container.			-)
		s than c	ne
eighth (1/8) incl	n fractions thereof.		-)
	The Word "Minimum". Or its abbreviation, when following a diameter size marking,	means t	hat
		()
<u>130</u> 132. SCOR	ABLE DEFECTS.		
01.	Injury. Any specific defect defined in this subsection or an equally objectionable variate	tion of a	ıny
			the
appearance or th	ne edible or shipping quality of the apple. The following specific defects are considered as	injury:	
		()
or calyx end down Smooth net-like more than ten prontrast with the	wn on a flat surface, is not considered in determining whether or not an apple is injured by russeting outside of the stem cavity or calyx basin is considered as injury when an aggreg percent (10%) of the surface is covered, and the color of the russeting shows no very per background color of the apple, or lesser amounts of more conspicuous net-like russeting	russetingate area ronounc	ng. ı of ced
b.	Sunburn or sprayburn, when the discolored area does not blend into the normal color of	the fruit	.)
diameter, excep	t that light brown limb rubs of a russet character are considered under the definition of		
d.	Hail marks, drought spots, other similar depressions or scars.	()
i.	When the skin is broken, whether healed or unhealed;	()
ii.	When there is appreciable discoloration of the surface;	()
iii.	When any surface indentation exceeds one-sixteenth (1/16) inch in depth;	()
iv.	When any surface indentation exceeds one-eighth inch (1/8) in diameter; or	()
V.	When the aggregate affected area of such spots exceeds one-half (1/2) inch in diameter	r. The a	rea

	e.	Disease.	()
The area	i. a refers to	Cedar rust infection that affects a total area of more than three-sixteenths (3/16) inch in dia that of a circle of the specified diameter.	amete	r.)
		Sooty blotch or fly speck that is thinly scattered over more than five percent (5%) of the sconcentrated spots that affect an area of more than one-fourth $(1/4)$ inch in diameter. The area of the specified diameter.		
heavily	iii. concentra	Red skin spots that are thinly scattered over more than one-tenth $(1/10)$ of the surface, of ated spots that affect an area of more than one-fourth $(1/4)$ inch in diameter.	or darl (k,)
	f.	Insects.	()
diamete	i. r includin	Any healed sting or healed stings that affect a total area of more than one-eighth (1/8) ag any encircling discolored rings. The area refers to that of a circle of the specified diameter.		n)
	ii.	Worm holes.	()
		Damage . Any specific defect defined in this subsection or an equally objectionable variate defects, any other defect, or any combination of defects, that materially detracts from the edible or shipping quality of the apple. The following specific defects are considered damages.	om th	
russetin as dama	g, except age when	Russeting in the stem cavity or calyx basin that cannot be seen when the apple is placed stown on a flat surface, is not considered in determining whether or not an apple is dama that excessively rough or bark-like russeting in the stem cavity or calyx basin shall be con the appearance of the apple is materially affected. The following types and amounts of rum cavity or calyx basin are considered as damage:	ged b sidere	y ed
	i.	Russeting that is excessively rough on Roxbury Russet and other similar varieties.	()
the app	le, or less	Smooth net-like russeting, when an aggregate area of more than fifteen percent (15%) d, and the color of the russeting shows no very pronounced contrast with the background conser amounts of more conspicuous net-like russeting when the appearance is affected to a pove amount permitted.	olor o	of
the appl	le, or less	Smooth solid russeting, when an aggregate area of more than five percent (5%) of the surpattern and color of the russeting shows no very pronounced contrast with the background color amounts of more conspicuous solid russeting when the appearances affected to a greater mount permitted.	olor o	of
	iv.	Slightly rough russeting that covers an aggregate area of more than one-half (1/2) inch in dia	amete	r.)
	v.	Rough russeting that covers an aggregate area of more than one-fourth (1/4) inch in diameter	er.)
area doe	b. es not ble	Sunburn or sprayburn that has caused blistering or cracking of the skin, or when the disc and into the normal color of the fruit unless the injury can be classed as russeting.	/	ed)
brown l	c. imb rubs	Limb rubs that affect a total area of more than one-half (1/2) inch in diameter, except the of a russet character are considered under the definition of damage by russeting.	at ligł (ıt)
	d.	Hail marks, drought spots, other similar depressions or scars.	()

)

1.	When any unhealed mark is present;	()
ii.	When any surface indentation exceeds one-eighth (1/8) inch in depth;	()
iii. diameter. The are	When the skin has not been broken and the aggregate affected area exceeds one-half (1/2) ea refers to that of a circle of the specified diameter; or	inch (in)
iv. fourth (1/4) inch	When the skin has been broken and well healed, and the aggregate affected area exceed in diameter.	eds on	e-)
e. aggregate length	Stem or calyx cracks that are not well healed, or well healed stem or calyx cracks that ex of one-fourth (1/4) inch.	ceed a	an)
	Invisible water core existing around the core and extending to water core in the vascular be vascular bundles when the affected area surrounding three (3) or more vascular bundles ting in more than slight degree outside the circular area formed by the vascular bundles.		
g.	Disease.	()
i. to that of a circle	Scab spots that affects a total area of more than one-fourth $(1/4)$ inch in diameter. The area of the specified diameter.	ea refe (rs)
ii. area refers to that	Cedar rust infection that affects a total area of more than one-fourth (1/4) inch in diame t of a circle of the specified diameter.	ter. Tl	ne)
	Sooty blotch or fly speck that is thinly scattered over more than one-tenth $(1/10)$ of the surreentrated spots that affect an area of more than one-half $(1/2)$ inch in diameter. The area of the specified diameter.		
iv. heavily concentra a circle of the spo	Red skin spots that are thinly scattered over more than one-tenth $(1/10)$ of the surface, atted spots that affect an area of more than one-half $(1/2)$ inch in diameter. The area refers to excified diameter.		
h.	Insects.	()
i. in diameter inclu	Any healed sting or healed stings that affect a total area of more than three-sixteenths (3/2 ding any encircling discolored rings. The area refers to that of a circle of the specified diameters of the specified diameters.		eh)
ii.	Worm holes.	()
	Serious Damage . Any specific defect defined in this subsection or an equally objection of these defects, any other defect, or any combination of defects that seriously detracts the edible or shipping quality of the apple. The following specific defects are considered as	rom tl	he
stem cavity or c appearance of th	The following types and amounts of russeting are considered as serious damage: Smoomore than one-half (1/2) of the surface in the aggregate is covered, including any russeting alyx basin, or slightly rough, or excessively rough or bark-like russeting, that detracts for the fruit to a greater extent than the amount of smooth solid russeting permitted: Provided, and is permitted on Roxbury Russet and other similar varieties.	g in tl rom tl	he he
b.	Sunburn or sprayburn that seriously detracts from the appearance of the fruit.	()
c.	Limb rubs that affect more than one-tenth $(1/10)$ of the surface in the aggregate.	()

	ore than one-tenth $(1/10)$ of the surface in the aggregate: Provided, that no hail mark	ks that a	re
	rmitted and not more than an aggregate area of one-half (1/2) inch is allowed for well skin has been broken. The area refers to that of a circle of the specified diameter.	,)
e. aggregate length	Stem or calyx cracks that are not well healed, or well healed stem or calyx cracks that of one-half $(1/2)$ inch.	exceed a	an)
f.	Visible water core that affects an area of more than one-half (1/2) inch in diameter.	()
g.	Disease.	()
i. diameter.	Scab spots that affect a total area of more than three-fourths (3/4) inch in a circle of th ()	e specifie	ed
ii. area refers to tha	Cedar rust infection that affects a total area of more than three-fourths (3/4) inch in dia t of a circle of the specified diameter.	meter. Th	ne)
iii.	Sooty blotch or fly speck that affects more than one-third (1/3) of the surface.	()
iv.	Red skin spots that affect more than one-third (1/3) of the surface.	()
v. and does not mat	Bitter pit or Jonathan spot that is thinly scattered over more than one-tenth $(1/10)$ of terially deform or disfigure the fruit.	the surfac	ce)
h.	Insects.	()
i. encircling discol	Healed stings that affect a total area of more than one-fourth $(1/4)$ inch in diameter incored rings. The area refers to that of a circle of the specified diameter.	cluding an	ıy)
ii.	Worm holes.	()
When measuring	ETER. 5 for minimum size, "diameter" means the greatest right angles to a line from stem to bloom to the standard of the apple, determined to a round opening in any position.		
THESE STANI	O CONDITION STANDARDS. DARDS MAY BE APPLIED TO DOMESTIC SHIPMENTS OF APPLES, AND D AS "IDAHO CONDITION STANDARDS."	<u> MAY B</u> (──)	£
— 01. maturity than firm	Maturity. Not more than five percent (5%) of the apples in any lot are further as m ripe.	dvanced i	in -)
eab.	Storage Scab. Not more than five percent (5%) of the apples in any lot are damaged	by storag	}e →
lot are affected Jonathan spot, o	Affected by Condition Factors. Not more than a total of five percent (5%) of the apply scald, internal breakdown, freezing injury, or decay; or damaged by water core, rother condition factors: NOTE: "Damage by water core" means externally invisible	, bitter pi water co	it, re
existing around to when the affecte	the core and extending to water core in the vascular bundles; or surrounding the vascular dareas surrounding three (3) or more vascular bundles meet or coalesce; or existing in side the circular area formed by the vascular bundles; or any externally visible water core	lar bundle more tha	es an

a.	Not more than a total of two percent (2%) is allowed for apples affected by decay and soft so	eald;
b.	Not more than two percent (2%) is allowed for apples affected by internal breakdown; and	(
e.	Not more than two percent (2%) is allowed for apples affected by slight scald.	(
04. chapter.	Container Packs. Will comply with packing requirements specified in Section 130	of this
lot averages v percentages sp	Tolerances. Any lot of apples is considered as meeting the Idaho Condition Standards if the within the requirements specified: Provided, that no package in any lot has more than doub secified, except that for packages that contain ten (10) pounds or less, individual packages in a more than three (3) times the tolerance or one (1) apple (whichever is the greater amount).	ole the iny lo
135 149.	(RESERVED)	
Summer apple and all other s David, Winesa	IMER APPLES. es are defined as all apples such as Early McIntosh, Beacon, Tydeman Red, Lodi, Yellow Trans similar varieties ripening before Jonathans; excluding Jonathans, Arkansas Black, Spitzenburg ap, Red Sport varieties, Delicious Stayman, Vanderpool, Black Twig, McIntosh and Rome E Banana variety may also be packed under Summer Grades.	, King
151. SUM	IMER APPLE GRADES.	
mechanical inj Caution: To be	well formed and free from visible watercore, broken skin and from damage caused by insects, d jury or other causes. Each apple has the amount of color hereinafter specified for apples in this e certified on an Export Form Certificate, all apples must meet U.S. No. 1 grade requirements. "Fairly well formed" means that the apple has the normal shape one half (1/2) of the apply or that the apple may be slightly flattened as by frost injury.	grade
b. qualities of the	"Damage" means any defect that materially affects the appearance or the edible or she apple.	ipping
е.	The following are not considered damage.	(
i. preparation of	Slight handling bruises or box bruises, such as are incidental to good commercial handling a tight pack.	in the
ii. blistering or c i	Sunburn or sprayburn when the normal color of the apple is not seriously affected, and ther racking of the skin, and the discolored area blends into the normal coloring of the apple.	e is no
	Dark colored limb rubs not to exceed one half (1/2) inch in the aggregate area. Limb rub russet character are governed by the definition covering solid russeting.	os of a
iv.	Smooth russeting at the stem or calyx end provided that such russeting is not visible for moinch when the apple is placed with the russet end down on a flat surface.	re than
v. the surface an	Smooth net like russeting that does not cover an aggregate area of more than ten percent (10 nd net-like russeting on the colored portions of the apple that does not materially detract free not counted in computing the ten percent (10%) mentioned above.	9%) o: om its
vi.	Hail marks, drought spots or other similar depressions or scars where there is no appro	eciable

	except as later noted, other than russeting, or when any individual indentation does not excended in diameter or the total area affected does not exceed one fourth (1/4) inch in diameter.	
	broken area not to exceed one eighth (1/8) inch in diameter is allowed.	()
discolored uni	Stoken area not to exceed one eighth (170) men in diameter is anowed.	()
vii_	Scab spots affecting an aggregate area not to exceed three-eighths (3/8) inch in diameter.	()
VII.	seds spots directing an aggregate area not to exceed times eighting (5/6) men in diameter.	()
viii.	Any healed stings affecting an aggregate area not to exceed three sixteenths (3/16)	inch in
diameter.		\leftarrow
		,
ix.	Slight aphis sign on thrip marks that do not roughen or pebble the surface of the apple.	()
X.	Any defect or defects not listed above that affect the appearance or quality of the apple no	ot more
than the defec	ets listed above.	()
	Quality of Idaho Summer Fancy Apples. Idaho Summer Fancy Apples consist of apples	
	nat are mature, hand picked, sound, not badly misshapen and free from visible watercore,	
	ed by insects, disease, mechanical injuries or other causes, and free from soft bruises or brok	
(except that ap	pples may have skin punctures not exceeding one fourth (1/4) inch diameter).	$\overline{\hspace{1cm}}$
03.	Combination Idaho Extra Fancy and Fancy. In Summer Apple Grades, when Extra Fancy	n cy and
	cked together, the boxes may be marked "Combination Idaho Summer Extra Fancy and Fanc	
	contain at least fifty percent (50%) of the Extra Fancy Grade. Tray packs are to be well filled,	, having
not less than t	hirty-six (36) pounds net weight of apples.	()
153 660	AD A DI E DECECTO OE CHAMED A DRI EC	
152. SCO	PRABLE DEFECTS OF SUMMER APPLES.	
01	Denote and Apples CAUTION, Denote and apple do not most the manifestatic of the	E
	Punctured Apples. CAUTION: Punctured apples do not meet the requirements of the	
	ed cannot be certified on an export certificate. Each apple will have the amount of color her	emaner
specified for a	apples of this grade.	()
02	Not Badly Misshapen. The apple may be more irregularly misshapen than defined abo	vya but
	eformed to the extent of materially affecting its utility or general appearance.	/ve, vut
must not be di	Stormed to the extent of materially affecting its utility of general appearance.	()
03.	Serious Damage. Any injury or defect or a combination thereof that seriously detracts fi	rom the
	f the apple. The following are not considered serious damage:	(
appearance of	the apple. The following are not considered serious damage.	()
	Sunburn or sprayburn that does not seriously detract from the appearance of the apple.	
	Sundam of spray dam that does not seriously deflact from the appearance of the apple.	()
h	Limb rubs affecting an aggregate area not to exceed three fourths (3/4) inch.	
.	Entro rado arrecting an aggregate area not to exceed affect fourths (5/1) men.	()
e_	Smooth solid russeting affecting an area of not more than one-half (1/2) the surface	in the
aggregate, inc	cluding russeting of the stem basin, or bark like russeting that does not seriously detract fi	om the
appearance of	the apple	(
upp caranics of	and applications of the second	()
d.	Growth cracks when no crack exceeds one half (1/2) inch in length.	()
		()
е.	Hail marks, drought spots or other similar depressions that do not exceed an aggregate are	a of ten
percent (10%)) of the surface. Slight injury means that no individual area may exceed three fourths (3/4)	
	iscolored area. The discolored area may be a light brown or black or may be a russeted area,	
skin may or m	nay not be broken; if broken, the area must be well healed.	()
,		× /
£		
	Scab spots affecting an aggregate area not to exceed three fourths (3/4) inch.	()
1.	Scab spots affecting an aggregate area not to exceed three fourths (3/4) inch.	()
2.		oviding
g.	Scab spots affecting an aggregate area not to exceed three fourths (3/4) inch. Not to exceed two (2) stings, each having an encircling hard ring or slight depression, preds one eighth (1/8) inch in diameter, exclusive of any encircling ring.	oviding

- h. Aphis pebbling or thrip marks not seriously affecting the appearance of the apple.
 i. Any defect or defects not listed above that does not affect the appearance of the apple more than the defects listed above.
- 153. COLOR REQUIREMENTS FOR SUMMER APPLES.

For the Idaho Summer Apple Grades, the color percentage listed below refers to color of blush, shades of red, or stripes of red characteristic of the variety. For green and yellow varieties, no color is required in Extra Fancy or Fancy.

Characteristic Table

Extra Fancy	Fancy
33 1/3%	15%

133154. -- 219. (RESERVED)

SUBCHAPTER B – CONTROLLED ATMOSPHERE STORAGE

220. APPLES, CONTROLLED ATMOSPHERE REGISTRATION.

- **01. Registration**. Any person who owns or operates a controlled atmosphere room or storage building for apples in Idaho, and any person who engages in this State in the business of packing or repacking apples so treated in this State or any other state and who intends to, or does, represent such apples as having been exposed to "controlled atmosphere" storage, shall register with the Director on a form prescribed by the Director.
- **Registration Period**. The registration period for owners or operators of controlled atmosphere rooms or storage buildings in this State commences on September 1 and end on August 31 of each year, and for packers or repackers of apples that have been held in a controlled atmosphere room or storage building in this State or in any other state, the registration period extends for a period not to exceed one (1) year. Owners or operators of such rooms or storage buildings shall register on or before September 1 of each year.
- **03. Interstate Registration**. Any person who owns or operates a controlled atmosphere room or storage building located outside of Idaho or who engages at a place outside of this State in the business of packing or repacking apples that have been held in controlled atmosphere storage and who intends to, or does, market in the state of Idaho apples so treated and represented as having been exposed to "controlled atmosphere" storage, shall register with the Director in the same manner as required of any person within the State unless such person has registered with the proper authorities in the state of origin and has been assigned a comparable registration number or CA identification under authority of laws or rules of such state that at least conform to the provisions of these rules.
- **04. Written Agreement**. The Director will assign each approved registrant a registration number preceded by the letters CA. The Director shall require from each applicant for registration, an agreement in writing in the form required by the Director that the apples so treated or packed or repacked by said applicant will be or have been kept in a room or storage building with not more than five percent (5%) oxygen for a minimum of not less than forty-five (45) days for Gala and Jonagold varieties and not less than sixty (60) days for other apples, and that the oxygen level in such room or storage building will be or has been reduced to five percent (5%) within twenty (20) days after the date of sealing of the storage room, and including any other pertinent facts as may be required by the Director to assure that the apples in question have been so treated.
- **05. Refusal Upon Violation**. The Director may refuse to approve an application for registration and refuse to issue a registration number if the applicant previously has violated any of the provisions of these rules, or

has failed or refu	sed to furnish the information or evidence required by these rules.	()
carbon dioxide at the Director of A room capacity, le	Required Air Components Determinations. Each owner or operator of a controlled atmosphiliding in this state shall make the required air components determinations as to the percent of a controlled atmosphiliding and temperature at least once each day and maintains a record in the form as requively Agriculture, including the name and address of the owner or operator, room number or not identification, quantity in each lot, date of sealing, date of opening; a daily record of deentage of carbon dioxide, percentage of oxygen and the temperature.	ntage of ired by ambers,
report pertaining	Written Reports. Each owner or operator of a controlled atmosphere room or storage buil bmit to the Idaho Director of Agriculture, within ten (10) days after the date of sealing, a g to each room showing the owner's room number, or numbers, date of sealing, and varies contained therein.	written
	Maintaining Identity . The identity of all apples represented as having been exposphere" storage will be maintained from the original room or storage building where the various channels of trade to the retailer.	
atmosphere stora invoices submitte	Investigations . Enforcing officers may investigate and examine records and invoices relation order to determine the identity of apples represented as having been exposed to conge and in this connection gives consideration to the presence of CA storage registration number on invoices or operators and a combination of both the CA storage and registration number on invoices submitted in transactions by said packer or repacker.	ntrolled bers on
221. APPLE STORAGE.	S REPRESENTED AS HAVING BEEN EXPOSED TO "CONTROLLED ATMOSPH	IERE"
	Registration Number Owner/Operator . Each container and consumer package of such channels of trade by the owner or operator of a controlled atmosphere room or storage b or by any other person, will be marked with said owner or operator's assigned registration number of the controlled atmosphere.	uilding
another state and	Registration Number Packer/Repacker . Each container and consumer package of such owner or operator of a controlled atmosphere room or storage building located either in Idah that are packed or repacked by another person in this state, will be marked with the said pa ed registration number.	no or in
storage building in such business registration num operator of a CA	Controlled Atmosphere (CA) Identification. Each container and consumer package of the channels of trade in Idaho by the owner or operator of a controlled atmosphere relocated outside of Idaho or by any other person or by a packer or repacker of such apples of outside of Idaho will be marked with the proper registration number or CA identification aber or CA identification is the registration number assigned by the Director to such ow a plant or to such packer or repacker as the case may be or a comparable registration number assigned under authority of laws or regulations of another state that at least conform to the proposition of	oom or ingaged in. Such wher or inber of
	Labeling Requirements . The registration number or other identification required to be mar letters or figures at least one-half (1/2) inch in height, and all such markings are cle in a place readily visible to the purchaser, and shall meet the rule requirements of Sections to Code.	ear and
05. and certified as to	Inspection and Certification . All apples sold as Controlled Atmosphere apples must be inso grade and condition and be marked with a state lot number in addition to the CA number.	spected
06. number will mee	Conditions and Standards. At the time of shipment, all apples shipped and marked with the U.S. condition and maturity standards for Export.	h a CA

07	Reinspection.	Apples	not chi	nned wi	hin a	period	οf	two	(2)	weeks	after	increction	and
			not sin	pped wi	mm a	period	OI	two	(2)	WCCKS	arter	mspection	and
certification mu	ist be reinspected	-										()
	-												
	F. T M.	_	_										

08. Failure to Meet Requirements. Failure to meet any one of the requirements noted above will prohibit such apples from being sold as CA storage apples or the containers marked as such.

222. -- 999. (RESERVED)