

§44-63 STANDARDS FOR HAWAII-GROWN TOPPED TURNIPS OR RUTABAGAS\*

This UNOFFICIAL COPY of standards for topped turnips or rutabagas, rewritten for easy interpretation, is based on Chapter 4-41, Hawaii Administrative Rules, Standards for Fresh Fruits and Vegetables. The general provisions of this Chapter, summaries of standards for other fruits and vegetables, and official copies of the complete chapter are available in each county.

HAWAII NO. 1 (GRADE A)

Basic Requirements

- Similar varietal characteristics (1)
- Proper maturity (2)
- Firm (3)
- Fairly smooth
- Fairly well shaped (4)
- Well trimmed (5)

Free From

- Soft rot (6)

Free From Damage (7) Caused By

- Freezing
- Pithiness
- Watercore
- Secondary rootlets
- Growth cracks
- Cuts
- Dirt
- Discoloration
- Disease
- Insects
- Mechanical or other means

Size Requirement

Not less than 3 or more than 5 inches in diameter (8), unless otherwise specified.

Tolerances (count basis)

Total defects 10%; provided not more than 2% soft rot. In addition, not more than 15% may vary from the specified size, including not more than 5% below any specified minimum size.

OFF-GRADE. "Off-grade" is not a grade within the meaning of these standards, but is a descriptive term applicable to topped turnips or rutabagas which have a market value, and designates a quality lower than the lowest applicable Hawaii, other states or the United States grade for topped turnips or rutabagas.

\*Numbers in parentheses following grade terms indicate where such terms are defined under "Definitions".

APPLICATION OF TOLERANCES. Averages for the entire lot, based on examination of representative samples, shall be within the tolerances specified, but the contents of individual containers in any lot may vary from the specified tolerances subject to the following limitations:

When the tolerance specified is more than 5 percent, individual packages in any lot may contain not more than 1-1/2 times the tolerance, provided that at least one specimen which fails to meet the requirements shall be permitted in any container.

When the tolerance specified is 5 percent or less, individual packages in any lot may contain not more than double the tolerance, provided that at least one specimen which fails to meet the requirements shall be permitted in any container.

APPLICABLE GRADE TERMS. Topped turnips and rutabagas shall be classified in accordance with the grading system designated below:

Wholesale Quantities - HAWAII NO. 1, provided that the lot meets the requirements of this grade.

Consumer Packages  
and Bulk Displays - HAWAII GRADE A, provided that the lot meets the requirements of this grade.

#### DEFINITIONS

(1) "Similar varietal characteristics" means the turnips or rutabagas in any lot are of the same color and shape. For example, white fleshed varieties shall not be mixed with yellow fleshed varieties and flat, globe or long varieties shall not be mixed in the same lot.

(2) "Proper maturity" means the turnips or rutabagas are not so immature or have not become so mature as to materially affect edible or shipping quality.

(3) "Firm" means the turnip or rutabaga is not soft, flabby or shrivelled.

(4) "Fairly well shaped" means the turnip or rutabaga is not misshapen to such an extent as to materially affect its appearance.

(5) "Well trimmed" means the tops are trimmed to not more than 3/4 inch in length, unattractive secondary rootlets have been removed, and any objectionable long or coarse tail-like portion of the root has been cut off.

(6) "Soft rot" means any soft, mushy or leaky condition of the tissue.

(7) "Damage" means any defect or combination of defects which materially detracts from the appearance, or the edible or shipping quality of the turnip or rutabaga; or which cannot be removed without a loss of more than 5 percent of the total weight of the turnip or rutabaga, including the peel covering the defective area.

(8) "Diameter" means the greatest dimension of the turnip or rutabaga taken at right angles to the longitudinal axis.