

§ 4-41-60

STANDARDS FOR HAWAII-GROWN ITALIAN SQUASH*

This UNOFFICIAL COPY of standards for Italian squash, 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 FANCY (GRADE AA)	HAWAII NO. 1 (GRADE A)	HAWAII NO. 2 (GRADE B)
<u>Basic Requirements</u>	<u>Basic Requirements</u>	<u>Basic Requirements</u>
Similar varietal characteristics (1)	Similar varietal characteristics (1)	Similar varietal characteristics (1)
Clean (2)	Clean (2)	Clean (2)
Well formed (3)	Fairly well formed (11)	Not badly misshapen (15)
Uniform in size (5)	Fairly uniform in size (13)	Fairly young and fairly tender (14)
Young and tender (6)	Fairly young and fairly tender (14)	Firm (7)
Smooth (4)	Fairly smooth (12)	Well trimmed (8)
Firm (7)	Firm (7)	
Well trimmed (8)	Well trimmed (8)	
<u>Free From</u>	<u>Free From</u>	<u>Free From</u>
Decay	Decay	Decay
Breakdown	Breakdown	Breakdown
Soft bruises	Soft bruises	Unhealed insect stings
Worms	Worms	Freezing injury
Wormholes	Wormholes	
Unhealed insect stings	Unhealed insect stings	
Freezing injury	Freezing injury	
<u>Free From Damage (9)</u>	<u>Free From Damage (9)</u>	<u>Free From Serious</u>
<u>Caused By</u>	<u>Caused By</u>	<u>Damage (16) Caused By</u>
Discoloration or scars	Discoloration or scars	Discoloration or scars
Cuts or punctures	Cuts or punctures	Cuts or punctures
Disease	Disease	Disease
Insects	Insects	Insects
Mechanical or other means	Mechanical or other means	Mechanical or other means

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

Size Requirement
Not more than 1-5/8 inches in diameter (10), unless otherwise specified.

Size Requirement
Not more than 2 inches in diameter (10), unless otherwise specified.

Size Requirement
Not more than 2-1/2 inches in diameter (10), unless otherwise specified.

Tolerances (count basis)
Defects: Total 10%; provided not more than 5% serious damage, including 1% decay or breakdown.

Tolerances (count basis)
Defects: Total 10%; provided not more than 5% serious damage, including 1% decay or breakdown.

Tolerances (count basis)
Defects: Total 10%; including not more than 1% decay or breakdown.

Off-size: Total 10%; provided not more than 5% exceeds maximum diameter by more than 1/8 inch, including 1% which may exceed maximum diameter by more than 1/4 inch.

Off-size: Total 10%; provided not more than 5% exceeds maximum diameter by more than 1/8 inch, including 1% which may exceed maximum diameter by more than 1/4 inch.

Off-size: Total 10%; provided not more than 5% exceeds maximum diameter by more than 1/8 inch, including 1% which may exceed maximum diameter by more than 1/4 inch.

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

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 is more than 5 percent, individual containers 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 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. Italian squash shall be classified in accordance with the grading system designated below:

Wholesale Quantities - HAWAII FANCY, HAWAII NO. 1 or HAWAII NO. 2, whichever is applicable.

Consumer Packages and Bulk Displays - HAWAII GRADE AA, HAWAII GRADE A or HAWAII GRADE B, whichever is applicable.

MINIMUM EXPORT GRADE. Italian squash for export shall at least meet the requirements of Hawaii No. 1 Italian squash.

DEFINITIONS.

- (1) "Similar varietal characteristics" means the squash are alike in color and shape.
- (2) "Clean" means the squash is practically free from dirt, staining or other foreign material.
- (3) "Well formed" means the shape of the squash is characteristic of the variety, and the squash is no more than very slightly curved or bulged and is not tapered or constricted.
- (4) "Smooth" means there are no ridges or rough areas on the squash.
- (5) "Uniform in size" means the squash in any container do not vary more than 1-1/4 inches in length nor more than 3/8 inch in diameter.
- (6) "Young and tender" means the skin and flesh of the squash are very succulent, tender and free from fibre.
- (7) "Firm" means the squash does not yield appreciably to moderate pressure and is not noticeably wilted.
- (8) "Well trimmed" means the stem is cut off smoothly at approximately right angles to the longitudinal axis of the squash and is not more than 3/4 inch long.
- (9) "Damage" means any specific defect described in Table 1, Classification of Defects; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which materially detracts from the appearance, or the edible or shipping quality of the Italian squash.
- (10) "Diameter" means the greatest dimension measured at right angles to the longitudinal axis.
- (11) "Fairly well formed" means the shape of the squash is characteristic of the variety, and the squash is not more than moderately curved or bulged and not tapered or constricted.
- (12) "Fairly smooth" means although there may be noticeable ridges, such ridging or other roughness is not prominent.
- (13) "Fairly uniform in size" means the squash in any container do not vary more than 2 inches in length nor more than 1/2 inch in diameter.
- (14) "Fairly young and tender" means the skin is fairly tender, the seeds are tender and undeveloped, and the seed cavity tissue is firm, moist and free from fibre.
- (15) "Not badly misshapen" means the squash is not excessively curved or bulged, or more than moderately tapered or constricted.

(16) "Serious damage" means any specific defect described in Table 1, Classification of Defects; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which seriously detracts from the appearance, or the edible or shipping quality of the Italian squash.

Table 1. Classification of Defects

FACTOR	DAMAGE	SERIOUS DAMAGE
Discoloration or scars.	Aggregating an area more than 3/4 inch in diameter, or materially affecting appearance.	Aggregating an area more than 1-1/4 inches in diameter, or seriously affecting appearance.
Cuts or punctures.	Materially penetrating the flesh.	Penetrating more than 1/4 inch, or aggregating an area more than 1/4 inch in diameter.
Bruise		Soft and aggregating an area more than 3/4 inch in diameter.