STANDARDS FOR HAWAII-GROWN BEETS *

This UNOFFICIAL COPY of standards for beets, 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)
Firm (2)
Fairly smooth (3)
Fairly well shaped (4)
Well trimmed (5)

Free From
Soft rot (6)

Free From Damage (7) Caused By
Cuts
Dirt
Dry rot
Disease
Growth Cracks
Insects
Rodents
Mechanical or other means

Size Requirement
Not less than 2 inches nor more than 3-1/4 inches in diameter (8), unless otherwise specified. Beets which do not meet the size requirements specified for HAWAII NO. 1 may be described in terms of minimum and maximum diameters.

Tolerances (weight basis)
Defects: Total 10%; provided not more than 5% serious damage (9), including 1% soft rot.

Off-size: Not more than 5% may be below the specified minimum diameter and not more than 10% may be above the specified maximum diameter.

*Numbers in parentheses following grade terms indicate where such terms are defined under "Definitions."
OFF-GRADE. "Off-Grade" is not a grade within the meaning of these standards, but is a descriptive term applicable to topped beets which have a market value, and designates a quality lower than the lowest applicable Hawaii, other states or the United States grade for topped beets.

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 beets 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 beets in any lot are of similar shape and color.

(2) "Firm" means the beets are not soft, flabby or shriveled.

(3) "Fairly smooth" means the beets are not materially affected by roughness at the crown caused by abnormal growing conditions, shedding of dead leaves or other means. Beets with only a slight roughness or pitting at the crown shall be considered as being fairly smooth.

(4) "Fairly well shaped" means the beets are not sufficiently malformed as to materially affect their appearance or cause material waste in preparation for use.

(5) "Well trimmed" means the tops are trimmed to not more than 1/2 inch in length and unsightly secondary rootlets have been removed.

(6) "Soft rot" means any soft, mushy or leaky condition and does not apply to decays of the dry type.

(7) "Damage" means any defect or combination of defects which materially detracts from the appearance, or the edible or shipping quality of the beets, or which causes a loss of more than 5 percent, by weight, in the ordinary preparation for use.
(8) "Diameter" means the greatest dimension measured at right angles to the longitudinal axis of the beet.

(9) "Serious damage" means any defect or combination of defects which seriously detracts from the appearance, or the edible or shipping quality of the beets, or which causes a loss of more than 10 percent, by weight, in the ordinary preparation for use.