

§ 4-41-31

STANDARDS FOR HAWAII-GROWN BROCCOLI\*

This UNOFFICIAL COPY of standards for broccoli, 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

- Well trimmed (1)
- Good characteristic color (2)
- Fairly compact (3)
- Fresh (4)
- Tender (5)
- Clean (6)

Free From  
Decay

Free From Damage (7) Caused By  
Discoloration (7a)

- Freezing
- Hollow stem or pithiness (7b)
- Scars (7c)
- Disease
- Insects (7d)
- Mechanical or other means

Size Requirement

Unless otherwise specified, length (8) shall be not more than 8 inches nor less than 3 inches and stem diameter (9) shall be not less than 1/4 inch.

Tolerances (weight basis)

Total defects 10%; provided not more than 5% serious damage (10), including 1% decay. In addition, not more than 5% of the stalks may fail to meet the size requirements.

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

\*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. Broccoli 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) "Well trimmed" means all coarse, damaged and discolored leaves and leaves extending more than 1-1/2 inches above the top of the head have been removed, and cross cuts on butts and lengthwise cuts on split stalks are smooth.

(2) "Good characteristic color" means the stem and external portion of the head has a light green or darker shade of green color.

(3) "Fairly compact" means the head is not open or spread to the extent that it has a loose appearance, and the individual florets are fairly tightly formed and not more than moderately elongated.

(4) "Fresh" means the broccoli is not flabby or more than slightly wilted.

(5) "Tender" means the broccoli is succulent and the stem is not fibrous, tough or stringy.

(6) "Clean" means the broccoli is practically free from dust, dirt or other foreign matter.

(7) "Damage" means any of the following specific 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 broccoli:

(a) Discoloration, when more than very slight.

(b) Hollow stem or pithiness, when discolored or when affecting appearance more than slightly.

(c) Scars, when discolored or when more than slight or superficial.

(d) Insects, when worms or worm frass are present, or when more than slightly infested with insects.

(8) "Length" means the distance from the top of the broccoli head to the stem butt.

(9) "Stem diameter" means the greatest thickness of the stem measured at the base.

(10) "Serious damage" means any defect or combination of defects which seriously detracts from the appearance, or the edible or shipping quality of the broccoli.