

§441-35 STANDARDS FOR HAWAII-GROWN NON-HEADING ORIENTAL CABBAGE * +

This UNOFFICIAL COPY of standards for non-heading oriental cabbage, 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)
Fresh (2)
Clean (3)
Well developed (4)
Well trimmed (5)
Fairly compact (6)

Free From

Soft Rot
Slugs
Worms

Free From Damage (7) Caused By

Wormholes
Suckers (7a)
Wilting (7c)
Seedstems (7b)
Discoloration (7d)
Cuts (7e)
Cracks, bruises or tears (7f)
Insects
Disease
Mechanical or other means

Tolerances: Total defects 10%; provided not more than 5% serious damage (8), including 1% decay. Percentages shall be calculated on the weight basis; however, when the cabbages in any lot are fairly uniform in size, percentages may be calculated on the count basis.

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

+Non-heading Oriental cabbage is a cabbage of the leafy type, such as Pak Choy and Kai Choy, which normally does not develop a head.

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

APPLICATION OF TOLERANCES. Averages for the 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. Non-heading Oriental cabbages shall be classified in accordance with the grading system designated below:

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

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

DEFINITIONS.

(1) "Similar varietal characteristics" means the cabbages in any lot have the same general characteristics as to shape, color and type of growth.

(2) "Fresh" means the cabbages are not more than slightly wilted.

(3) "Clean" means practically free from dirt, dust or other foreign matter.

(4) "Well developed" means the cabbage shows normal growth and is not stunted or poorly developed.

(5) "Well trimmed" means the stem is neatly cut off at a point close to the attachment of the outer leaves and the outer leaves which are coarse, discolored, yellowed or otherwise damaged have been removed, but not to the extent that the heart or small inner leaves are fully exposed.

(6) "Fairly compact" means the leaves are reasonably close together throughout most of their length.

(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 cabbage:

(a) Suckers, when the number or size of suckers materially affects the appearance of the cabbage.

(b) Seedstem, as applied to:

Pak Choy type cabbage, when the seedstem extends above the leaves upon folding of the leaves around the seedstem, or when the seedstem is removed or trimmed off.

Kai Choy type cabbage, when the flower buds have opened, or when the seedstem extends above the leaves when the latter are folded together around the seedstem, or when the seedstem is removed or trimmed off.

(c) Wilting, when the outermost leaves are badly wilted, or when the inner leaves are more than slightly wilted.

(d) Discoloration, when the appearance of the cabbage is materially affected by discolored or yellow leaves. Cabbages with inner leaves that are slightly discolored or yellow shall be considered as damaged.

(e) Cuts, when the leaves are trimmed to the extent that the appearance of the cabbage is materially affected.

(f) Cracks, bruises or tears, when two or more leaves are more than slightly cracked, broken or bruised at the midrib, or slightly torn; or when any leaf is badly cracked, broken or bruised at the midrib, or badly torn; or when any midrib crack is more than slightly discolored; or when more than the tip of any leaf is removed or cut off.

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