

§ 4-41-39

STANDARDS FOR HAWAII-GROWN SWEET CORN\*

This UNOFFICIAL COPY of standards for sweet corn, 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> (Same as Hawaii No. 1)	<u>Basic Requirements</u> Similar varietal characteristics (1) Well trimmed (2) Well formed (3) Clean (4) Well filled (5) Plump and milky (6) Tender (7) Unhusked ears shall have fresh (8), green husks Clipped ears shall be properly clipped (9)	<u>Basic Requirements</u> (Same as Hawaii No. 1)
<u>Free From</u> Decay Insect injury Smut Discoloration Bruising Worms Defects caused by mechanical or other means	<u>Free From</u> Decay Insect injury Smut  <u>Free From Damage (10)</u> <u>Caused By</u> Discoloration Bruising Mechanical or other means	<u>Free From</u> Decay Insect injury Smut  <u>Free From Damage (10)</u> <u>Caused By</u> Discoloration Bruising Mechanical or other means
<u>Size Requirement</u> Each unit (11), whether clipped or unclipped, shall be not less than 6 inches in length, unless otherwise specified.	<u>Size Requirement</u> Each unit (11), whether clipped or unclipped, shall be not less than 5 inches in length, unless otherwise specified.	<u>Size Requirement</u> Each unit (11), whether clipped or unclipped, shall be not less than 4 inches in length, unless otherwise specified.

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

Uniformity of Pack. Units (11) in any container shall not vary in length by more than 1/2 inch.

<u>Tolerances (count basis)</u>	<u>Tolerances (count basis)</u>	<u>Tolerances (count basis)</u>
Defects: Total 10%; provided not more than 2% decay.	Defects: Total 10%; provided not more than 2% decay.	Defects: Total 15%; provided not more than 2% decay.
Off-size: 5%	Off-size: 5%	Off-size: 5%

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

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. Sweet corn 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. Sweet corn for export shall at least meet the requirements of Hawaii No. 1 sweet corn.

DEFINITIONS.

(1) "Similar varietal characteristics" means the units in any lot are of similar color and character of growth. Units of white and yellow corn shall not be mixed together.

(2) "Well trimmed" means unhusked ears are practically free from loose husks and have shanks that are not more than 3 inches in length nor extending more than 1/2 inch beyond the point of attachment of the outside husk; and husked ears are practically free from husks and silk and have shanks that do not extend more than 1/2 inch beyond the base of the cob.

(3) "Well formed" means the ears are straight and not stunted. Nubbins shall not be considered as well formed ears.

(4) "Clean" means the ears are practically free from dirt or other foreign material.

(5) "Well filled" means the rows of kernels <sup>show</sup> shall fairly uniform development and the appearance of the ear is not materially affected by poorly developed rows. When the ear has not been clipped, not more than 1/4 of the length of the cob may have poorly developed or missing kernels at the tip. When the ear has been clipped, there shall be practically no poorly developed kernels at the tip of the cob. Missing or poorly developed kernels on other parts of a well filled ear shall not aggregate more than 1 square inch on a cob 6 inches in length, and a proportionately greater area shall be permitted on a longer cob and a proportionately lesser area on a shorter cob.

(6) "Plump and milky" means the kernels are well developed and the contents have a milky or creamy consistency, but are not overmature or shriveled.

(7) "Tender" means the kernels break under only a moderate pressure from the thumbnail.

(8) "Fresh" means the husks are not wilted, dried or turning yellow.

(9) "Properly clipped" means the end or ends of the ear have been neatly cut off at an approximate right angle to the longitudinal axis.

(10) "Damage" means any defect or combination of defects which materially detracts from the appearance, or the edible or shipping quality of the ear of corn. Any worm injury on clipped ears shall be scored as damage. Worm injury on unclipped ears, when extending more than 1-1/2 inches from the tip of the cob or affecting kernels on other parts of the cob shall be considered as damage.

(11) "Unit" means the whole or portion of a husked or unhusked corn on the cob.