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§ 4-41-49

STANDARDS FOR HAWAII-GROWN ONIONS*

This UNOFFICIAL COPY of standards for onions, 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.

<u>HAWAII FANCY (GRADE AA)</u>	<u>HAWAII NO. 1 (GRADE A)</u>	<u>HAWAII NO. 2 (GRADE B)</u>
<u>Basic Requirements</u>	<u>Basic Requirements</u>	<u>Basic Requirements</u>
Single variety (1)	Single variety (1)	Single variety (1)
Mature (2)	Mature (2)	Fairly firm (4)
Firm (3)	Firm (3)	Fairly dry (6)
Dry (5)	Fairly dry (6)	Fairly clean (8)
Clean (7)	Fairly clean (8)	Not badly misshapen (11)
Well shaped (9)	Fairly well shaped (10)	
<u>Free From</u>	<u>Free From</u>	<u>Free From</u>
Decay	Decay	Decay
Breakdown (12)	Sprouts	Sprouts
Sprouts	New neck growth	New neck growth
New neck growth	Bottlenecks (13)	Bottlenecks (13)
Bottlenecks (13)	Doubles (14)	Doubles (14)
Doubles (14)	Distinctive pink color (15)	Distinctive pink color (15)
Distinctive pink color (15)	Seedstems	Seedstems
Seedstems		<u>Free From Damage (18)</u>
Splits (16)		<u>Caused By</u>
Sunburn		Sunburn
Sunscald		Sunscald
Cuts		
Freezing injury		
<u>Free From Injury (17)</u>	<u>Free From Damage (18)</u>	<u>Free From Serious Damage (19)</u>
<u>Caused By</u>	<u>Caused By</u>	<u>Caused By</u>
Peeling	Peeling	Peeling
Disease	Disease	Disease
Insects	Insects	Insects
Mechanical or other means	Breakdown	Breakdown
	Splits	Splits
	Sunburn	Cuts
	Sunscald	Freezing
	Cuts	Shriveling
	Freezing	Mechanical or other means
	Mechanical or other means	

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

OPTIONAL SIZE CLASSIFICATION. Onions may be classified as to size on the basis of minimum or maximum diameter (20), or both minimum and maximum diameters, or the following optional size classifications:

Small	1 to 2 inches in diameter
Medium	2 to 3-1/2 inches in diameter
Large	3-1/2 to 4-1/2 inches in diameter
Extra Large	4-1/2 inches or larger in diameter

<u>Tolerances (weight basis)</u>	<u>Tolerances (weight basis)</u>	<u>Tolerances (weight basis)</u>
Defects: Total 5%; provided not more than 1% decayed or badly watersoaked onions.	Defects: Total 10%; provided not more than 5% failing to meet the requirements of Hawaii No. 2 (Grade B), including 1% decayed or badly watersoaked onions.	Defects: Total 10%; provided not more than 1% decayed or badly watersoaked onions.
Off-size: Not more than 5% below the specified minimum size and not more than 10% over the specified maximum size.	Off-size: Not more than 5% below the specified minimum size and not more than 10% over the specified maximum size.	Off-size: Not more than 5% below the specified minimum size and not more than 10% over the specified maximum size.

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

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. Onions 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. Onions for export shall at least meet the requirements of Hawaii No. 1 onions.

DEFINITIONS.

- (1) "Single variety" means the onions have the same characteristics as to shape, color and character of growth.
- (2) "Mature" means well developed and not wrinkled or shriveled.
- (3) "Firm" means the onion is not appreciably soft or spongy.
- (4) "Fairly firm" means the onion is not materially soft or spongy.
- (5) "Dry" means entirely free from any trace of dampness.
- (6) "Fairly dry" means not moist or damp, although not necessarily completely dry.
- (7) "Clean" means free from staining or dirt or other foreign material.
- (8) "Fairly clean" means reasonably free from dirt or other foreign material and the individual onions are not caked with dirt or materially stained.
- (9) "Well shaped" means well rounded, well proportioned as to the neck and other characteristics, and having the shape typical of the variety.
- (10) "Fairly well shaped" means the onions are characteristically shaped and are not three, four or five-sided, thick necked or badly pinched.
- (11) "Badly misshapen" means the onion is so badly deformed that its appearance is seriously affected.
- (12) "Breakdown" means the condition in which the scales are watersoaked.
- (13) "Bottlenecks" means the onions have abnormally thick necks and usually poorly developed bulbs.
- (14) "Doubles" means the onions have developed more than one distinct bulb joined only at the base.
- (15) "Distinctive pink color" means the pink color often found on onions in a lot of yellow Bermuda onions is so conspicuous as to materially affect the appearance of the individual onion.
- (16) "Split" means an onion which has developed more than one distinct bulb all of which are at least partially covered by an outer scale.
- (17) "Injury" means any defect or combination of defects which appreciably detracts from the appearance, or the edible or shipping quality of the onions.
- (18) "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 onions.

(19) "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 onions.

(20) "Diameter" means the greatest dimension taken at right angles to a straight line running from the stem of the onion to its root.

Table 1. Classification of Defects

FACTOR	DAMAGE	SERIOUS DAMAGE
Breakdown or freezing injury	Equivalent of one or more scales is water-soaked.	Equivalent of two or more scales is water-soaked.
Splits	Distinct bulbs readily apparent on casual examination of the onion; or the onion is not completely covered by two or more outer scales.	Presence of distinct bulbs seriously affects appearance; or the onion is not completely covered by one or more outer scales.
Sunburn	Appearance of the individual bulb materially affected; or contents of a package have a distinct greenish cast.	
Sunscald	Materially affecting appearance of a dry, well cured onion; or affected area is soft, mushy or wet.	
Shriveling		When more than slight.

§ 4-41-50

STANDARDS FOR HAWAII-GROWN GREEN ONIONS *

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HAWAII NO. 1 (GRADE A)

Basic Requirements

- Similar varietal characteristics (1)
- Fresh (2)
- Good green color (3)
- Tender (4)
- Fairly well formed (5)
- Fairly clean (6)
- Fairly well trimmed (7)
- Stalk diameter (8) not less than 1/4 inch

Free From

Decay

Free From Damage (9) Caused By

- Clipping (9a)
- Bent, broken or bruised leaves (9b)
- Insects
- Worm droppings
- Disease
- Mechanical or other means

Tolerances. Total defects 10%; provided not more than 5% serious damage (10), including 1% decay. Percentages shall be calculated on the weight basis; however, in the case of bunched green onion where the bunches in the lot are fairly uniform in size, percentages may be calculated on the count basis with each bunch representing a unit.

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

*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. Green onions 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 onions in any lot are alike as to color, shape and character of growth.

(2) "Fresh" means the onion is not more than slightly wilted or withered.

(3) "Good green color" means the tops have normal green color characteristic of healthy plants. A slight discoloration of the extreme tips and slight scarring caused by thrips shall be permitted.

(4) "Tender" means the onion is not tough, stringy or advanced to the stage where the stalk is flabby.

(5) "Fairly well formed" means the onion is not more than slightly curved, angular, crooked or otherwise slightly misshapen.

(6) "Fairly clean" means the onion is reasonably free from dirt or other foreign matter.

(7) "Fairly well trimmed" means the stalk is not broken or cut above the point of root attachment and is reasonably free from dead, discolored or slick outer skin.

(8) "Diameter" means the greatest dimension of the stem taken at right angles to the longitudinal axis.

(9) "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 green onion:

(a) Clipping, when more than half the leaves on a plant are clipped or pinched back beyond the tip but not to the extent that appearance is seriously affected. When the tops of all the onions have been evenly clipped back to a fairly uniform length and the designation "Clipped Tops" is specified in connection with the grade, such onions shall not be considered as damaged.

(b) Bent, broken or bruised leaves, when materially affecting appearance.

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