

§ 4-41-50

STANDARDS FOR HAWAII-GROWN GREEN ONIONS \*

This UNOFFICIAL COPY of standards for green 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.

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.