

34-41-53

STANDARDS FOR HAWAII-GROWN SWEET PEPPERS *

This UNOFFICIAL COPY of standards for sweet peppers, 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>
Similar varietal characteristics (1)	Similar varietal characteristics (1)	Similar varietal characteristics (1)
Mature green (2)	Mature green (2)	Mature green (2)
Firm (3)	Firm (3)	Firm (3)
Clean (4)	Clean (4)	Fairly clean (10)
Well shaped (5)	Well shaped (5)	Fairly well shaped (11)
<u>Free From</u>	<u>Free From</u>	<u>Free From</u>
Decay	Decay	Decay
Freezing injury	Freezing injury	Freezing injury
Weevils	Weevils	Weevils
Weevil injury	Weevil injury	Weevil injury
Sunscald	Sunscald	Sunscald
Unhealed skin breaks	Unhealed skin breaks	Unhealed skin breaks
Sunburn		
<u>Free From Injury (6)</u>	<u>Free From Damage (9)</u>	<u>Free From Serious Damage (12)</u>
<u>Caused By</u>	<u>Caused By</u>	<u>Caused By</u>
Scars	Scars	Scars
Bruises	Bruises	Bruises
Insects	Insects	Insects
Disease	Disease	Sunburn
Mechanical or other means	Sunburn	Mechanical or other means
	Mechanical or other means	
<u>Size Requirement</u>	<u>Size Requirement</u>	<u>Size Requirement</u>
Not less than 3 inches in length (7) nor 3 inches in diameter (8), unless otherwise specified.	Not less than 2-1/2 inches in length (7) nor 2-1/2 inches in diameter (8), unless otherwise specified.	Not less than 2-1/4 inches in length (7) nor 2-1/4 inches in diameter (8), unless otherwise specified.
<u>Tolerances (count basis)</u>	<u>Tolerances (count basis)</u>	<u>Tolerances (count basis)</u>
Defects: Total 10%;	Defects: Total 10%;	Defects: Total 10%;

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

provided not more than 5% damage, including 1% decay.

provided not more than 5% serious damage, including 1% decay.

provided not more than 5% sunscald and 1% decay.

Off-size: Total 10%.

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

RED, MIXED COLOR OR MIXED TYPES. Sweet peppers which conform to the requirements of the respective grades, except as to color or type, may be designated in accordance with the facts, as follows:

When uniformly red or turning red - "Hawaii Fancy Red", "Hawaii No. 1 Red", or "Hawaii No. 2 Red." When red and green peppers are mixed - "Hawaii Fancy Mixed Color", "Hawaii No. 1 Mixed Color", or "Hawaii No. 2 Mixed Color."

When peppers do not have similar varietal characteristics - "Hawaii Fancy Mixed Types", "Hawaii No. 1 Mixed Types", or "Hawaii No. 2 Mixed Types."

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 limitation:

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 peppers 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.

DEFINITIONS.

(1) "Similar varietal characteristics" means the peppers are alike as to general type; that is, thin walled (so-called "soft types") peppers shall not be mixed with those having thick walls (so-called "hard types").

(2) "Mature green" means the seeds are fully developed and the pepper has reached the stage of maturity which will insure a proper completion of the ripening process.

(3) "Firm" means the pepper is not soft, shriveled, limp, or pliable, although it may yield to slight pressure.

(4) "Clean" means free from staining and dirt or other foreign material.

(5) "Well shaped" means the pepper is not more than slightly curved or indented.

(6) "Injury" 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 appreciably detracts from the appearance, or the edible or shipping quality of the sweet peppers.

(7) "Length" means the greatest overall length of the pepper, exclusive of the stem, measured in a straight line.

(8) "Diameter" means the greatest dimension measured at right angle to the longitudinal axis.

(9) "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 sweet peppers.

(10) "Fairly clean" means reasonably free from staining and dirt or other foreign material.

(11) "Fairly well shaped" means the pepper is indented or curved but not badly misshapen. A badly misshapen pepper is of the type commonly known as "button", or is decidedly crooked, constricted or otherwise so seriously deformed as to seriously affect its appearance.

(12) "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 sweet peppers.

Table 1. Classification of Defects

FACTOR	INJURY	DAMAGE	SERIOUS DAMAGE
Scars	Aggregating an area more than 1/4 inch in diameter.	Aggregating an area more than 1/2 inch in diameter, or excessively prominent.	Aggregating an area more than 15% of the surface.
Sunburn		Appearance materially affected.	Appearance seriously affected.