

§ 4-41-64

STANDARDS FOR HAWAII-GROWN WATERMELON

This UNOFFICIAL COPY of standards for watermelons, 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.

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

Hawaii Fancy or Hawaii Grade AA	Hawaii No. 1 or Hawaii Grade A	Hawaii No. 2 or Hawaii Grade B
Basic Requirements	Basic Requirements	Basic Requirements
Similar varietal characteristics (1)	Similar varietal characteristics (1)	Similar varietal characteristics (1)
Mature (2)	Mature (2)	Mature (2)
Not overripe (3)	Not overripe (3)	Not overripe (3)
Clean (4)	Fairly Clean (13)	Fairly Clean (13)
Well formed (5)	Fairly well formed (6)	Not badly misshapen (7)
Fairly bright (8)	Fairly bright (8)	
Free From	Free From	Free From
Anthracnose and other decay	Anthracnose and other decay	Anthracnose and other decay
Sunscald	Sunscald	Sunscald
Bruises	Bruises	Bruises
Whiteheart	Whiteheart	Whiteheart
Wormholes	Wormholes	Wormholes
Aphid Injury	Aphid injury	Aphid injury
Insect stings	Insect stings	
Insect Injury		
Hollow heart		
Sunburn		
Free From Injury (9)	Free From Damage (10)	Free From Serious Damage (11)
Caused By	Caused By	Caused By
Scars	Scars	Scars
Disease	Disease	Disease
Mechanical or other means	Mechanical or other means	Mechanical or other means
	Hollow heart	Hollow heart
	Sunburn	Sunburn
	Red spider and other insects	Red spider and other insects
		Insect stings

Stem Requirements
None

Stem Requirements
None

Stem Requirements
None

Size Requirement
Each melon not less than 15 pounds,
unless otherwise specified.

Size Requirement
Each melon not less than 13 pounds,
unless otherwise specified.

Size Requirement
Each melon not less than 10
pounds, unless otherwise
specified.

Tolerances (count basis)
Defects: Total 10%;
provided not more than 5%
damage, including 1% decay.

Tolerances (count basis)
Defects: Total 10%;
provided not more than 5% serious
damage, including 1% decay.

Tolerances (count basis)
Defects: Total 10%;
provided not more than 1%
decay

Off-size: Not more than 5% of the
melons may be below the specified
weight.

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melons may be below the specified
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OFFGRADE. "OFFGRADE" is not a grade within the meaning of these standards, but is a descriptive term applicable to watermelons which have a market value, and designates a quality lower than the lowest applicable Hawaii, other states or the United States grade for watermelon.

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. Watermelons shall be classified in accordance with the grading system designated below:

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| 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. Watermelons for export shall at least meet the requirements of Hawaii No. 1 watermelons.

DEFINITIONS

- (1) "Similar varietal characteristics" means the watermelons in any lot are of the same general type as to shape, color, thickness of rind, and flesh characteristics.
- (2) "Mature" means the watermelon is reasonably sweet in flavor; the flesh has a good red or good pink color, whichever is typical of the variety; and the flesh is crisp and not tough or rubbery.
- (3) "Overripe" means the watermelon is lacking in firmness and has an insipid or unpleasant flavor caused by age; or the flesh lacks crispness and is mushy, dark, and watersoaked or excessively mealy.
- (4) "Clean" means free from dirt, other foreign material, or staining.
- (5) "Well formed" means the watermelon is regular in shape and has the shape typical of the variety.
- (6) "Fairly well formed" means the watermelon may be slightly abnormal in shape but is not tapered or materially lopsided, indented, irregular, or constricted.
- (7) "Badly misshapen" means the watermelon is deformed to the extent that its appearance is seriously affected.
- (8) "Fairly bright" means not dull colored.
- (9) "Injury" means any specific defect described in "Table I. 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 marketing quality of the watermelon.
- (10) "Damage" means any specific defect described in "Table I. 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 marketing quality of the watermelon.
- (11) "Serious damage" means any specific defect described in "Table I. 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 marketing quality of the watermelon.
- (12) "Longitudinal axis" is the line from the stem end to the blossom-end of the melon.
- (13) "Fairly clean" means reasonably free from dirt, other foreign matter, or staining.

Table 1. Classification of Defects

FACTOR	INJURY	DAMAGE	SERIOUS DAMAGE
Scars	Prominent or rough, or not shallow; or affecting an area more than 2-1/2% of the melon surface.	Smooth, not prominent, and aggregating an area more than 10% of melon surface, or prominent, more than slightly rough, or affecting the contour of the melon more than slightly and aggregating an area more than 2-1/2% of the melon surface, or more than 1/4 inch deep and affecting an area more than 1/2 inch in diameter.	Not prominent and aggregating an area more than 20% of the melon surface, or prominent, more than slightly rough, or affecting the contour of the melon more than slightly and aggregating an area more than 5% of the melon surface, or more than 1/4 inch deep and affecting an area more than 1 inch in diameter.
Hollow heart		When the cracks cross the longitudinal axis (12), or the aggregate width of cracks that run approximately parallel to the longitudinal axis exceeds 1/2 inch on melons weighing less than 16 pounds or exceeds 1 inch on melons weighing 16 pounds or more.	When the aggregate width of the cracks exceeds 1-1/4 inches on melons weighing less than 16 pounds, or exceeds 2 inches on melons weighing 16 pounds or more.
Sunburn		Aggregating an area more than 2-1/2% of the melon surface, or an aggregate area of more than 1% of the melon surface is covered with a golden yellow sunburn.	Aggregating an area more than 5% of the melon surface, or an aggregate area of more than 2-1/2% of the melon surface is covered with a golden yellow sunburn.
Red Spider		An aggregate area more than 2-1/2% of the melon surface is affected.	An aggregate area more than 15% of the melon surface is affected.
Insect sting			Unhealed, or seriously affecting shape or internal quality, or more than 2 stings are present.