Chapter 16-406 WAC
WASHINGTON STANDARDS FOR APRICOTS

WAC 16-406-005 What definitions are important to understanding this chapter? The following definitions are important to this chapter:

"Aggregate" means that injury areas on an apricot's surface may be combined into one circular area with a diameter equal to the maximum diameter specified for the particular injury.

"Damage" means an injury to an apricot that is readily apparent during grading and handling.

"Department" means the Washington state department of agriculture.

"Diameter" means the greatest diameter, measured through the center of the apricot, at right angles to a line running from the stem to the blossom end.

(1) Apricots having a diameter of 1-1/2 inches or larger, ring measurement, may be considered "large."

(2) Apricots having a diameter of less than 1-1/2 inches may be considered "small."

"Director" means the director of the Washington state department of agriculture or the director's designee.

"Mature" means apricots have reached a growth stage that will insure the proper completion of the ripening process.

"Serious damage" means:

(1) Immaturity; or

(2) Any deformity; or

(3) Injuries either causing skin breaks exceeding 3/8 of an inch in diameter or that seriously affects the apricot's appearance.

(10/4/05)

"Well formed" means having a shape that is characteristic of the variety.

[Statutory Authority: Chapters 15.17 and 34.05 RCW. 05-12-036, § 16-406-005, filed 5/25/05, effective 6/25/05.]

WAC 16-406-010 How do you determine the maturity of an apricot? The information in the following table must be considered when determining an apricot's maturity:

<table>
<thead>
<tr>
<th>MATURITY CHARACTERISTIC</th>
<th>EXPLANATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1) Ambering</td>
<td>&quot;Ambering,&quot; which many authorities on apricots recognize as an indicator of maturity, refers to the replacement of the green colored flesh immediately around the pit with an amber shade of flesh.</td>
</tr>
</tbody>
</table>
| (2) Springiness | "Springiness" develops in connection with the separation of the flesh from the pit. It is an indication that the apricot is reaching proper tree maturity for picking for fresh shipment. Springiness may be detected by:
  - External pressure on the apricot; or
  - Cutting the apricot in half at right angles to the longitudinal axis and noting how one-half or both halves slip away from the pit. |
| (3) Taste | On a tree whose fruit is ready for harvest for fresh shipment, it is quite common to find apricots that are fairly palatable because they have lost much of their green taste. However, in using this test, do not be misled by apricots that, because of worm infestation, may be maturing abnormally. |
| (4) Separation of fruit from the stem | The way apricots separate from their stems is an indication of their maturity. For example, immature apricots tend to tear the adjacent skin and flesh more than apricots that are near proper maturity. |

[Statutory Authority: Chapters 15.17 and 34.05 RCW. 05-12-036, § 16-406-010, filed 5/25/05, effective 6/25/05.]

WAC 16-406-012 Do all apricot varieties mature in the same way? Not all varieties of apricots mature in the same way. The varieties listed in the following table have not reached a stage of maturity that will insure a proper completion of the ripening process until they have developed a characteristic yellow color (shades Nos. 3 or 4 on U.S. standard ground color chart) over the minimum surface area shown:

(10/4/05)
WAC 16-406-015 What is considered "damage" and "serious damage" to apricots? The following tables explain the differences between "damage" and "serious damage" as applied to apricots:

**Table 1**
"Damage" and "Serious Damage" for All Varieties of Apricots except the Riland Variety

<table>
<thead>
<tr>
<th>APRICOT VARIETY</th>
<th>MINIMUM YELLOW SURFACE AREA STATED AS A PERCENTAGE OF AN APRICOT'S TOTAL SURFACE AREA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moorpark</td>
<td>20%</td>
</tr>
<tr>
<td>Gilbert or Newcastle</td>
<td>50%</td>
</tr>
<tr>
<td>Tilton</td>
<td>40%</td>
</tr>
<tr>
<td>Blenheim</td>
<td>40%</td>
</tr>
<tr>
<td>Royal</td>
<td>40%</td>
</tr>
</tbody>
</table>

[Statutory Authority: Chapters 15.17 and 34.05 RCW. 05-20-074, § 16-406-015, filed 10/4/05, effective 6/25/05.]

For the Riland variety, the following are considered damage:

1. **Growth cracks** exceeding 3/8 inches in length.
2. **Punctures** exceeding 1/4 of an inch in diameter.
3. **Stem pulls** exceeding 1/2 inch in diameter.
4. **Smooth shallow limb breaks** more than 1/4 of an inch in diameter.
5. **Russetting** affecting more than ten percent of the apricot's surface.
6. **Bruises** exceeding five percent of the apricot's surface.
7. **Hail marks** that are:
   a. Not shallow and superficial; or
   b. More than 3/8 of an inch in diameter in the aggregate; or
   c. More than 1/8 inch in diameter when the skin has been broken.

For the Riland variety, the following are considered serious damage:

1. **Growth cracks** that are not well healed and are more than 1/2 inch in length.

WAC 16-406-020 What tolerances apply to apricots? (1) To allow for variations incident to proper grading and handling, the following tolerances apply to apricots:

(a) No more than ten percent of the apricots in any lot may be below grade requirements.

(b) Serious damage by insects must affect no more than five percent of the apricots in any lot.

(c) No more than one percent must be affected by decay or internal breakdown.

(d) In addition, for Washington No. 1 grade, no more than ten percent, by count, of the apricots in any lot may be damaged (but not seriously damaged) by bruising.

1. When applying the tolerances in subsection (1) of this section to the Washington combination grade:
   a. No part of any tolerance must be used to reduce the percentage of Washington No. 1 apricots required for the combination grade.
   b. However, individual containers may contain forty percent Washington No. 1 grade apricots if the entire lot averages fifty percent.

WAC 16-406-025 How are apricot tolerances applied to individual samples? If the averages for the entire lot are within the tolerances specified for the grade, the contents of individual samples are subject to the following limitations:
### Package Weight and/or Apricot Grade

<table>
<thead>
<tr>
<th>Package Weight and/or Apricot Grade</th>
<th>With a Tolerance of:</th>
<th>Individual Sample in Any Lot:</th>
<th>Defects Allowed in a Sample</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1) Packages containing more than ten pounds</td>
<td>Ten percent or more</td>
<td>Must have no more than one and one-half times the tolerance specified</td>
<td>No more than one apricot affected by decay or internal breakdown is permitted in any sample.</td>
</tr>
<tr>
<td>(2) Packages containing more than ten pounds</td>
<td>Less than ten percent</td>
<td>Must have no more than double the tolerance specified</td>
<td>No more than one apricot affected by decay or internal breakdown is permitted in any sample.</td>
</tr>
<tr>
<td>(3) Washington No. 1 grade packages containing ten pounds or less</td>
<td>Ten percent or less</td>
<td>May have more than three times the tolerances specified</td>
<td>At least one defective apricot may be permitted in any sample and one apricot or more than six percent (whichever is the larger amount) may be affected by decay or internal breakdown.</td>
</tr>
<tr>
<td>(4) Washington No. 2 grade packages containing ten pounds or less</td>
<td>Ten percent or less</td>
<td>May have more than three times the tolerances specified</td>
<td>N/A</td>
</tr>
</tbody>
</table>

[Statutory Authority: Chapters 15.17 and 34.05 RCW. 05-12-036, § 16-406-025, filed 5/25/05, effective 6/25/05; 03-24-008, § 16-406-025, filed 11/20/03, effective 12/21/03. Statutory Authority: Chapter 15.17 RCW. 99-17-003, § 16-406-025, filed 8/4/99, effective 9/4/99.]

### WAC 16-406-030 What marking and packing requirements apply to apricots?

**Note:** The marking requirements in this section do not apply to apricots being sold or shipped to canneries.

1. When a numerical count is used to pack apricots, the apricots in any container must not vary more than one-quarter inch in diameter.
2. To allow for variations incident to proper sizing, no more than ten percent, by count, of the apricots in any package may be below the specified minimum size.
3. Numerical count may be used to determine apricot grades.
4. When apricots are prepared for market and/or offered for sale in containers (either open or closed), the following information must be clearly stamped on each container:
   a. Variety;
   b. Grade;
   c. Packer's, grower's or shipper's name and address; and
   d. Count; or
   e. Net weight and minimum diameter.


### WAC 16-406-060 What grades apply to apricots?

The following table identifies apricot grades and describes their characteristics:

<table>
<thead>
<tr>
<th>WASHINGTON APRICOT GRADES</th>
<th>CHARACTERISTICS</th>
</tr>
</thead>
</table>
| (1) Washington No. 1      | Washington No. 1 grade apricots consist of apricots of one variety that are:  
  • Mature but not soft  
  • Not overripe or shriveled  
  • Well formed  
  • Visibly clean |
| (2) Washington No. 2      | Washington No. 2 grade apricots consist of apricots of one variety that are:  
  • Mature but not soft  
  • Not overripe or shriveled  
  • Fairly clean  
  • Free from decay and worm holes  
  • Free from damage caused by dirt, limb rubs, growth cracks, bruises, scale, hail, disease, insects or mechanical or other means. (See tolerances WAC 16-407-060.) |
  • Washington combination grade apricots may be packed.  
  • When packed, at least fifty percent of the apricots in any container must meet the requirements of Washington No. 1 grade. (See tolerances WAC 16-407-060.) |
(4) Culls

- Culls consist of apricots that are immature or seriously damaged by growth cracks, hail, insect pests, mechanical or other means. (See marking and packing requirements WAC 16-406-030.)
- Cull apricots for fresh market must be clearly marked with the word CULLS, in large letters at least two inches high, on closed type of containers.

[Statutory Authority: Chapters 15.17 and 34.05 RCW, 05-12-036, § 16-406-060, filed 5/25/05, effective 6/25/05; Order 1015, Regulation A, filed 4/29/66; Order 771, effective 4/28/58.]