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**IDAPA 02
TITLE 02
CHAPTER 04**

**02.02.04 – IDAHO STANDARDS FOR GRADES OF APPLES
(Effective for All Apples Marketed Within the State)**

000. LEGAL AUTHORITY.

This chapter is adopted under the legal authority of Sections 22-702 and 22-802, Idaho Code. (6-30-19)T

001. TITLE AND SCOPE.

01. Title. The title of this chapter is IDAPA 02.02.04, “Idaho Standards for Grades of Apples.” (6-30-19)T

02. Scope. These rules shall govern the criteria and grades for Idaho Apples and Idaho Summer Apples, including color requirements, defects, tolerances, packing, and marking. (6-30-19)T

002. WRITTEN INTERPRETATIONS.

There are no written interpretations of these rules. (6-30-19)T

003. ADMINISTRATIVE APPEAL.

Persons are entitled to appeal agency actions authorized under these rules pursuant to Title 67, Chapter 52, Idaho Code. (6-30-19)T

004. INCORPORATION BY REFERENCE.

There are no documents incorporated by reference in this chapter. (6-30-19)T

005. ADDRESS, OFFICE HOURS, TELEPHONE, FAX NUMBERS, WEB ADDRESS.

The Idaho State Department of Agriculture central office is located at 2270 Old Penitentiary Road, Boise, ID 83712-8298. The office is open from 8 a.m. to 5 p.m., except Saturday, Sunday, and legal holidays. The mailing address is PO Box 7249, Boise, Idaho 83707. The phone number is (208) 332-8500 and the fax number is (208) 334-2170. The Department web address is <https://agri.idaho.gov/>. (6-30-19)T

006. PUBLIC RECORDS ACT COMPLIANCE.

These rules have been promulgated according to the provisions of Title 67, Chapter 52, Idaho Code and are public records. (6-30-19)T

007. – 011. (RESERVED)

012. GRADES.

01. Idaho Extra Fancy. “Idaho Extra Fancy” consists of apples of one (1) variety that are mature but not overripe except that Red Delicious and Delicious shall not be further advanced in maturity than “Firm ripe” as defined in Subsection 010.15. All “Idaho Extra Fancy” apples shall be carefully hand-picked, clean, fairly well formed; free from decay, internal browning, internal breakdown, scald, bitter pit, scab, Jonathan spot, freezing injury, visible water core, and broken skins and bruises except those that are slight and incident to proper handling and packing. The apple shall also be free from injury caused by smooth net-like russeting, sunburn or sprayburn, limb rubs, hail, drought spots, scars, disease, insects, or other means; and free from damage by smooth solid, slightly rough or rough russeting, or stem or calyx cracks, and free from damage by invisible water core after January 31st of the year following the year of production. Each apple of this grade has the amount of color specified in Subsection 010.06 for the variety. (See Subsections 010.06 and 010.09). (7-1-93)

02. Idaho Fancy. “Idaho Fancy” consists of apples of one (1) variety that are mature but not overripe except that Red Delicious and Delicious shall not be further advanced in maturity than “Firm ripe” as defined in Subsection 010.15. All “Idaho Fancy” apples shall be carefully hand-picked, clean, fairly well formed; free from decay, internal browning, internal breakdown, bitter pit, Jonathan spot, scald, freezing injury, visible water core, and

broken skins and bruises except those that are incident to proper handling and packing. The apples shall also be free from damage caused by russeting, sunburn or sprayburn, limb rubs, hail, drought spots, scars, stem or calyx cracks, disease, insects, invisible water core after January 31st of the year following the year of production, or damage by other means. Each apple of this grade has the amount of color specified in Subsection 010.06 for the variety. (See Subsections 010.06 and 010.09). (7-1-93)

03. Idaho No. 1. The requirements of this grade are the same as for “Idaho Fancy” except for color, russeting, and invisible water core. In this grade less color is required for all varieties with the exception of the yellow and green varieties other than Golden Delicious. Apples of this grade are free from excessive damage caused by russeting, which means that apples meet the russeting requirements for “Idaho Fancy” as defined under the definitions of “damage by russeting,” except the aggregate area of an apple that may be covered by smooth net-like russeting shall not exceed twenty-five percent (25%); and the aggregate area of an apple that may be covered by smooth solid russeting shall not exceed ten percent (10%); Provided, that in the case of the Yellow Newtown or similar varieties the aggregate area of an apple that may be covered with smooth solid this grade has the amount of color specified in Subsection 010.06 for the variety. There is no requirement in this grade pertaining to invisible water core. (See Subsections 010.06 and 010.09). (7-1-93)

a. Idaho No. 1 Early: “Idaho No. 1 Early” consists of apples that meet the requirements of Idaho No. 1 grade except as to color and maturity, and meet a minimum size requirement. Apples of this grade have no color requirements, need not be mature, grade is provided for varieties such as Duchess, Gravenstein, Red June, Twenty Ounce, Wealthy, Williams, Yellow Transparent, and Lodi, or other varieties that are normally marketed during the summer months. (See Subsection 010.09). (7-1-93)

b. Idaho No. 1 Hail: “Idaho No. 1 Hail” consists of apples that meet the requirements of Idaho No. 1 grade except that hail marks where the skin has not been broken, and well healed hail marks where the skin has been broken, are permitted, provided the apples are fairly well formed. (See Subsections 010.06 and 010.09). (7-1-93)

04. Idaho Utility. “Idaho Utility” consists of apples of one (1) variety that are mature but not overripe, carefully hand-picked, not seriously deformed, free from decay, internal browning, internal breakdown, scald, and freezing injury. The apples are also free from serious damage caused by dirt or other foreign matter, broken skins, bruises, russeting, sunburn or sprayburn, limb rubs, hail, drought spots, scars, stem or calyx cracks, visible water core, disease, insects, or other means. (See Subsection 010.09). (7-1-93)

05. Combination Grades. (7-1-93)

a. Combinations of the above grades may be used as follows: (7-1-93)

i. Combination Idaho Extra Fancy and Idaho Fancy; (7-1-93)

ii. Combination Idaho Fancy and Idaho No. 1; (7-1-93)

iii. Combination Idaho No. 1 and Idaho Utility; (7-1-93)

b. Combinations other than these are not permitted in connection with the Idaho apple grades. When Combination grades are packed, at least fifty percent (50%) of the apples in any lot shall meet the requirements of the higher grade in the combination. (See Subsection 010.09). (7-1-93)

06. Color Requirements. (7-1-93)

a. In addition to the requirement specified for the grades set forth in Subsections 010.01 through 010.05, apples of these grades shall have the percentage of color specified for the variety in Table I appearing in Section 010. For the solid red varieties, the percentage stated refers to the area of the surface that must be covered with a good shade of solid red characteristic of the variety: Provided, that an apple having color of a lighter shade of solid red or striped red than that considered as a good shade of red characteristic of the variety may be admitted to a grade, provided it has sufficient additional area covered so that the apple has as good an appearance as one with the minimum percentage of good red characteristic of the variety required for the grade. For the striped red varieties, the percentage stated refers to the area of the surface in which the stripes of a good shade of red characteristic of the

variety shall predominate over stripes of lighter red, green, or yellow. However, an apple having color of a lighter shade than that considered as a good shade of red characteristic of the variety, may be admitted to a grade, provided it has sufficient additional area covered, so that the apple has as good an appearance as one with the minimum percentage of stripes of a good red characteristic of the variety required for the grade. Faded brown stripes shall not be considered as color except in the case of the Gary Baldwin variety. (7-1-93)

- b. Color standards will be determined by Official USDA Visual Aids for apples. APL-L-1 (6-30-19)T
- 07. Color Requirements for Specified Idaho Grades of Apples by Variety - Table 1.**

VARIETY	IDAHO EXTRA FANCY PERCENT	IDAHO FANCY PERCENT	IDAHO NO. 1 PERCENT
ALL SOLID RED VARIETIES:	66	40	25
Other Similar Varieties - (1)	66	40	25
Red Sport Varieties - (2)	66	40	25
STRIPED OR PARTIALLY RED:			
Jonathan	66	33	25
McIntosh	50	33	25
Cortland	50	33	25
Other Similar Varieties - (3)	50	33	25
Rome Beauty	50	33	15
Stayman	50	33	15
York Imperial	50	33	15
Baldwin	50	25	15
Ben Davis	50	25	15
Delicious	50	25	15
Mammoth Black Twig	50	25	15
Turley	50	25	15
Wagener	50	25	15
Wealthy	50	25	15
Willow Twig	50	25	15
Northern Spy	50	25	15
Other Similar Varieties - (4)	50	25	15
Hubbardston	50	15	10
Stark	50	15	10
Other Similar Varieties	50	15	10
Red June	50	15	(5)

VARIETY	IDAHO EXTRA FANCY PERCENT	IDAHO FANCY PERCENT	IDAHO NO. 1 PERCENT
Red Gravenstein	50	15	(5)
Williams	50	15	(5)
Other Similar Varieties	50	15	(5)
Gravenstein	25	10	(8)
Duchess	25	10	(5)
Other Similar Varieties - (6)	25	10	(5)
RED CHEEKED OR BLUSHED:	7	5	8
Other Similar Varieties	(7)	(5)	(8)
Green Varieties	(9)	(9)	(9)
Yellow Varieties	(9)	(9)	(9)
Golden Delicious	(10)	(10)	(9)

(1)	Arkansas Black, Beacon, Detroit Red, Esopus Spitzenburg, King David, Lowry, Minjon.
(2)	When Red Sport varieties are specified as such, they shall meet the color requirements specified for Red Sport varieties.
(3)	Haralson, Kendall, Macoun, Snow (Fameuse).
(4)	Bonum, Early McIntosh, Limbertwig, Milton, Nero, Paragon, Melba.
(5)	Tinge of color.
(6)	Red Astrachan, Smokehouse, Summer Rambo, Dudley.
(7)	Blush Cheek.
(8)	None.
(9)	Characteristic ground color.
(10)	Seventy-five (75%) percent or more of the surface of the apple shall show white or light green predominating over the green color.

(6-30-19)T

08. Unclassified. “Unclassified” consists of apples that have not been classified in conformity with any of the foregoing grades. The term “unclassified” is not a grade within the meaning of these standards, but is provided as a designation to show that no definite grade has been applied to the lot. (7-1-93)

09. Tolerances. In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the following tolerances are provided as specified: (7-1-93)

a. Defects: (7-1-93)

i. Idaho Extra Fancy, Idaho Fancy, Idaho No. 1, Idaho No. 1 Early and Idaho No. 1 Hail grades: Ten percent (10%) of the apples in any lot may fail to meet the requirements of the grade, but not more than one-half (1/2) of this amount, or five percent (5%), shall be allowed for apples that are seriously damaged, including therein not more than one percent (1%) for apples affected by decay or internal breakdown. (7-1-93)

ii. Idaho Utility grade: Ten percent (10%) of the apples in any lot may fail to meet the requirements of the grade, but not more than one-half (1/2) of this amount, or five percent (5%), shall be allowed for apples that are seriously damaged by insects, and including in the total tolerance not more than one percent (1%) for apples affected by decay or internal breakdown. (7-1-93)

b. When applying the foregoing tolerances to Combination grades, no part of any tolerance shall be allowed to reduce, for the lot as a whole, the fifty percent (50%) of apples of the higher grade required in the combination but individual containers shall have not less than forty percent (40%) of the higher grade. (7-1-93)

c. Size: When size is designated by the numerical count for a container, not more than five percent (5%) of the apples in the lot may vary more than one fourth (1/4) inch in diameter. When size is designated by minimum or maximum diameter, not more than five percent (5%) of the apples in any lot may be smaller than the designated minimum and not more than ten percent (10%) may be larger than the designated maximum. (7-1-93)

d. Firmness: Not more than five percent (5%) of the apples in any lot of Red Delicious and Delicious varieties shall be further advanced in maturity than "Firm ripe" as defined in Subsection 010.15. Provided, the Idaho No. 1, Idaho No. 1 Hail, and Idaho Utility grades shall be exempt from this requirement. (7-1-93)

10. Application of Tolerances. The contents of individual samples in the lot are subject to the following limitation: Provided, that the averages for the entire lot are within the tolerances specified for the grade: (7-1-93)

a. That contain more than ten (10) pounds: Shall have not more than one and one-half (1 1/2) times a specified tolerance of ten percent (10%) or more and not more than double a tolerance of less than ten percent (10%), except that at least one (1) apple that is seriously damaged by insects or affected by decay or internal breakdown may be permitted in any sample. (7-1-93)

b. Samples that contain ten (10) pounds or less: Not over ten percent (10%) of the sample may have more than three (3) times the tolerance specified, except that at least one (1) defective apple may be permitted in any sample: Provided, that not more than one (1) apple or more than six percent (6%) (whichever is the larger amount) may be seriously damaged by insects or affected by decay or internal breakdown. (7-1-93)

11. Calculation of Percentages. (7-1-93)

a. When the numerical count is marked on the container, percentages shall be calculated on the basis of count. (7-1-93)

b. When the minimum diameter or minimum and maximum diameters are marked on the container, percentages shall be calculated on the basis of weight. (7-1-93)

c. When the apples are in bulk, percentages shall be calculated on the basis of weight. (7-1-93)

12. Condition After Storage or Transit. Decay, scald or any other deterioration that may have developed on apples after they have been in storage or transit shall be considered as affecting condition and not the grade. (7-1-93)

13. Packing Requirements. (7-1-93)

a. Apples tray packed or cell packed in cartons shall be arranged according to approved and recognized methods. Packs shall be at least fairly tight or fairly well filled. (7-1-93)

i. "Fairly tight" means that apples are of the proper size for molds or cell compartments in which they

are packed, and that molds or cells are filled in such a way that no more than slight movement of apples within molds or cells is possible. The top layer of apples, or any pad or space filler over the top layer of apples shall be not more than three-fourths (3/4) inch below the top of the carton. (7-1-93)

ii. “Fairly well filled” means that the net weight of apples in containers ranging from two thousand one hundred cubic inches (2,100 cu. in.) to two thousand nine hundred cubic inches (2,900 cu. in.) capacity is not less than thirty seven (37) pounds for Courtland, Gravenstein, Jonathan, McIntosh and Golden Delicious varieties and not less than forty (40) pounds for all other varieties. (7-1-93)

b. Closed cartons containing apples not tray or cell packed shall be fairly well filled or the pack shall be sufficiently tight to prevent any appreciable movement of the apples. (7-1-93)

c. Packs in wooden boxes or baskets shall be sufficiently tight to prevent any appreciable movement of apples within containers when the packages are closed. Each wrapped apple shall be completely enclosed by its individual wrapper. (7-1-93)

d. Apples on the shown face of any container shall be reasonably representative in size, color and quality of the contents. (7-1-93)

e. Tolerances: In order to allow for variations incident to proper packing, not more than ten percent (10%) of the containers in any lot may fail to meet these requirements. (7-1-93)

14. Marking Requirements. The numerical count or the minimum diameter of the apples packed in a closed container shall be indicated on the container. (7-1-93)

a. When the numerical count is not shown, the minimum diameter shall be plainly stamped, stenciled or otherwise marked on the container in terms of whole inches, or whole inches and not less than one eighth (1/8) inch fractions thereof. (7-1-93)

b. The word “minimum,” or its abbreviation, when following a diameter size marking, means that the apples are of the size marked or larger. (See Subsections 010.09 and 010.10). (7-1-93)

15. Mature. “Mature” means that the apples have reached the stage of development that will ensure the proper completion of the ripening process. Before a mature apple becomes overripe, it will show varying degrees of firmness, depending upon the stage of the ripening process. The following terms are used for describing different stages of firmness of apples: (7-1-93)

a. “Hard” means apples with a tenacious flesh and starchy flavor. (7-1-93)

b. “Firm” means apples with a tenacious flesh, but that are becoming crisp with a slightly starchy flavor, except the Delicious variety. (7-1-93)

c. “Firm ripe” means apples with crisp flesh except that the flesh of the Gano, Ben Davis, and Rome Beauty varieties may be slightly mealy. (7-1-93)

d. “Ripe” means apples with mealy flesh and soon to become soft for the variety. (7-1-93)

16. Overripe. “Overripe” means apples that are dead ripe, with flesh very mealy or soft, and past commercial utility. (7-1-93)

17. Carefully Hand-Picked. “Carefully hand-picked” means that the apples do not show evidence of rough handling or of having been on the ground. (7-1-93)

18. Clean. “Clean” means that the apples are free from excessive dirt, dust, spray residue and other foreign material. (7-1-93)

19. Fairly Well Formed. “Fairly well formed” means that the apple may be slightly abnormal in shape

but not to an extent that detracts materially from its appearance. (7-1-93)

20. Injury. “Injury” means any specific defect defined in Subsection 010.20; or an equally objectionable variation of any one (1) of these defects, any other defect, or any combination of defects, which more than slightly detracts from the appearance, or the edible or shipping quality of the apple. The following specific defects shall be considered as injury: (7-1-93)

a. Russetting in the stem cavity or calyx basin that cannot be seen when the apple is placed stem end or calyx end down on a flat surface, shall not be considered in determining whether or not an apple is injured by russetting. Smooth net-like russetting outside of the stem cavity or calyx basin shall be considered as injury when an aggregate area of more than ten percent (10%) of the surface is covered, and the color of the russetting shows no very pronounced contrast with the background color of the apple, or lesser amounts of more conspicuous net-like russetting when the appearance is affected to a greater extent than the above amount permitted. (7-1-93)

b. Sunburn or sprayburn, when the discolored area does not blend into the normal color of the fruit. (7-1-93)

c. Dark brown or black limb rubs that affect a total area of more than one-fourth (1/4) inch in diameter, except that light brown limb rubs of a russet character shall be considered under the definition of injury by russetting. The area refers to that area of a circle of the specified diameter. (7-1-93)

d. Hail marks, drought spots, other similar depressions or scars. (7-1-93)

i. When the skin is broken, whether healed or unhealed; (7-1-93)

ii. When there is appreciable discoloration of the surface; (7-1-93)

iii. When any surface indentation exceeds one-sixteenth (1/16) inch in depth; (7-1-93)

iv. When any surface indentation exceeds one-eighth (1/8) inch in diameter; or (7-1-93)

v. When the aggregate affected area of such spots exceeds one-half (1/2) inch in diameter. The area refers to that of a circle of the specified diameter. (7-1-93)

e. Disease. (7-1-93)

i. Cedar rust infection that affects a total area of more than three-sixteenths (3/16) inch in diameter. The area refers to that of a circle of the specified diameter. (7-1-93)

ii. Sooty blotch or fly speck that is thinly scattered over more than five percent (5%) of the surface, or dark, heavily concentrated spots that affect an area of more than one-fourth (1/4) inch in diameter. The area refers to that of a circle of the specified diameter. (7-1-93)

iii. Red skin spots that are thinly scattered over more than one-tenth (1/10) of the surface, or dark, heavily concentrated spots that affect an area of more than one-fourth (1/4) inch in diameter. (7-1-93)

f. Insects. (7-1-93)

i. Any healed sting or healed stings that affect a total area of more than one-eighth (1/8) inch in diameter including any encircling discolored rings. The area refers to that of a circle of the specified diameter. (7-1-93)

ii. Worm holes. (7-1-93)

21. Damage. “Damage” means any specific defect defined in Subsection 010.21; 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 apple. The following specific defects shall be

considered as damage: (7-1-93)

a. Russeting in the stem cavity or calyx basin that cannot be seen when the apple is placed stem end or calyx end down on a flat surface, shall not be considered in determining whether or not an apple is damaged by russeting, except that excessively rough or bark-like russeting in the stem cavity or calyx basin shall be considered as damage when the appearance of the apple is materially affected. The following types and amounts of russeting outside of the stem cavity or calyx basin shall be considered as damage: (7-1-93)

i. Russeting that is excessively rough on Roxbury Russet and other similar varieties. (7-1-93)

ii. Smooth net-like russeting, when an aggregate area of more than fifteen percent (15%) of the surface is covered, and the color of the russeting shows no very pronounced contrast with the background color of the apple, or lesser amounts of more conspicuous net-like russeting when the appearance is affected to a greater extent than the above amount permitted. (7-1-93)

iii. Smooth solid russeting, when an aggregate area of more than five percent (5%) of the surface is covered, and the pattern and color of the russeting shows no very pronounced contrast with the background color of the apple, or lesser amounts of more conspicuous solid russeting when the appearances affected to a greater extent than the above amount permitted. (7-1-93)

iv. Slightly rough russeting that covers an aggregate area of more than one-half (1/2) inch in diameter. (7-1-93)

v. Rough russeting that covers an aggregate area of more than one-fourth (1/4) inch in diameter. (7-1-93)

b. Sunburn or sprayburn that has caused blistering or cracking of the skin, or when the discolored area does not blend into the normal color of the fruit unless the injury can be classed as russeting. (7-1-93)

c. Limb rubs that affect a total area of more than one-half (1/2) inch in diameter, except that light brown limb rubs of a russet character shall be considered under the definition of damage by russeting. (7-1-93)

d. Hail marks, drought spots, other similar depressions or scars. (7-1-93)

i. When any unhealed mark is present; (7-1-93)

ii. When any surface indentation exceeds one-eighth (1/8) inch in depth; (7-1-93)

iii. When the skin has not been broken and the aggregate affected area exceeds one-half (1/2) inch in diameter. The area refers to that of a circle of the specified diameter; or (7-1-93)

iv. When the skin has been broken and well healed, and the aggregate affected area exceeds one-fourth (1/4) inch in diameter. (7-1-93)

e. Stem or calyx cracks that are not well healed, or well healed stem or calyx cracks that exceed an aggregate length of one-fourth (1/4) inch. (7-1-93)

f. Invisible water core existing around the core and extending to water core in the vascular bundles; or surrounding the vascular bundles when the affected area surrounding three (3) or more vascular bundles meet or coalesce; or existing in more than slight degree outside the circular area formed by the vascular bundles. (7-1-93)

g. Disease. (7-1-93)

i. Scab spots that affects a total area of more than one-fourth (1/4) inch in diameter. The area refers to that of a circle of the specified diameter. (7-1-93)

ii. Cedar rust infection that affects a total area of more than one-fourth (1/4) inch in diameter. The area

refers to that of a circle of the specified diameter. (7-1-93)

iii. Sooty blotch or fly speck that is thinly scattered over more than one-tenth (1/10) of the surface, or dark, heavily concentrated spots that affect an area of more than one-half (1/2) inch in diameter. The area refers to that of a circle of the specified diameter. (7-1-93)

iv. Red skin spots that are thinly scattered over more than one-tenth (1/10) of the surface, or dark, heavily concentrated spots that affect an area of more than one-half (1/2) inch in diameter. The area refers to that of a circle of the specified diameter. (7-1-93)

h. Insects. (7-1-93)

i. Any healed sting or healed stings that affect a total area of more than three-sixteenths (3/16) inch in diameter including any encircling discolored rings. The area refers to that of a circle of the specified diameter. (7-1-93)

ii. Worm holes. (7-1-93)

22. Serious Damage. "Serious damage" means any specific defect defined in Subsection 010.22; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects that seriously detracts from the appearance, or the edible or shipping quality of the apple. The following specific defects shall be considered as serious damage: (7-1-93)

a. The following types and amounts of russeting shall be considered as serious damage: Smooth solid russeting, when more than one-half (1/2) of the surface in the aggregate is covered, including any russeting in the stem cavity or calyx basin, or slightly rough, or excessively rough or bark-like russeting, which detracts from the appearance of the fruit to a greater extent than the amount of smooth solid russeting permitted: Provided, that any amount of russeting shall be permitted on Roxbury Russet and other similar varieties. (7-1-93)

b. Sunburn or sprayburn that seriously detracts from the appearance of the fruit. (7-1-93)

c. Limb rubs that affect more than one-tenth (1/10) of the surface in the aggregate. (7-1-93)

d. Hail marks, drought spots, or scars, if they materially deform or disfigure the fruit, or if such defects affect more than one-tenth (1/10) of the surface in the aggregate: Provided, that no hail marks that are unhealed shall be permitted and not more than an aggregate area of one-half (1/2) inch shall be allowed for well healed hail marks where the skin has been broken. The area refers to that of a circle of the specified diameter. (7-1-93)

e. Stem or calyx cracks that are not well healed, or well healed stem or calyx cracks that exceed an aggregate length of one-half (1/2) inch. (7-1-93)

f. Visible water core that affects an area of more than one-half (1/2) inch in diameter. (7-1-93)

g. Disease. (7-1-93)

i. Scab spots that affect a total area of more than three-fourths (3/4) inch in a circle of the specified diameter. (7-1-93)

ii. Cedar rust infection that affects a total area of more than three-fourths (3/4) inch in diameter. The area refers to that of a circle of the specified diameter. (7-1-93)

iii. Sooty blotch or fly speck that affects more than one-third (1/3) of the surface. (7-1-93)

iv. Red skin spots that affect more than one-third (1/3) of the surface. (7-1-93)

v. Bitter pit or Jonathan spot that is thinly scattered over more than one-tenth (1/10) of the surface and

does not materially deform or disfigure the fruit. (7-1-93)

h. Insects. (7-1-93)

i. Healed stings that affect a total area of more than one-fourth (1/4) inch in diameter including any encircling discolored rings. The area refers to that of a circle of the specified diameter. (7-1-93)

ii. Worm holes. (7-1-93)

23. Seriously Deformed. “Seriously deformed” means that the apple is so badly misshapen that its appearance is seriously affected. (7-1-93)

24. Diameter. When measuring for minimum size, “diameter” means the greatest right angles to a line from stem to blossom end. When measuring for maximum size, “diameter” means the smallest dimension of the apple, determined by passing the apple through a round opening in any position. (7-1-93)

25. Idaho Condition Standards. These standards may be applied to domestic shipments of apples, and may be referred to as “Idaho Condition Standards.” (7-1-93)

a. Not more than five percent (5%) of the apples in any lot shall be further advanced in maturity than firm ripe. (7-1-93)

b. Not more than five percent (5%) of the apples in any lot shall be damaged by storage scab. (7-1-93)

c. Not more than a total of five percent (5%) of the apples in any lot shall be affected by scald, internal breakdown, freezing injury, or decay; or damaged by water core, bitter pit, Jonathan spot, or other condition factors: NOTE: “Damage by water core” means externally invisible water core existing around the core and extending to water core in the vascular bundles; or surrounding the vascular bundles when the affected areas surrounding three (3) or more vascular bundles meet or coalesce; or existing in more than slight degree outside the circular area formed by the vascular bundles; or any externally visible water core. Provided, that. (7-1-93)

i. Not more than a total of two percent (2%) shall be allowed for apples affected by decay and soft scald; (7-1-93)

ii. Not more than two percent (2%) shall be allowed for apples affected by internal breakdown; and, (7-1-93)

iii. Not more than two percent (2%) shall be allowed for apples affected by slight scald. (7-1-93)

d. Container packs shall comply with packing requirements specified in Section 13 of the Idaho Standards for Grades of Apples. (7-1-93)

e. Any lot of apples shall be considered as meeting the Idaho Condition Standards if the entire lot averages within the requirements specified: Provided, that no package in any lot shall have more than double the percentages specified, except that for packages that contain ten (10) pounds or less, individual packages in any lot may have not more than three (3) times the tolerance or one (1) apple (whichever is the greater amount). (7-1-93)

013. -- 049. (RESERVED)

050. SUMMER APPLES.

01. Definition of Summer Apples. Summer apples shall be defined as all apples such as Early McIntosh, Beacon, Tydeman Red, Lodi, Yellow Transparent, and all other similar varieties ripening before Jonathans; excluding Jonathans, Arkansas Black, Spitzenburg, King David, Winesap, Red Sport varieties, Delicious Stayman, Vanderpool, Black Twig, McIntosh and Rome Beauty. Note: Winter Banana variety may also be packed under Summer Grades. (7-1-93)

02. Idaho Summer Extra Fancy. Idaho Summer Extra Fancy shall consist of apples of one (1) variety that are mature, hand-picked, clean, sound, fairly well formed and free from visible watercore, broken skin and from damage caused by insects, disease, mechanical injury or other causes. Each apple shall have the amount of color hereinafter specified for apples in this grade. Caution: To be certified on an Export Form Certificate, all apples must meet U.S. No. 1 grade requirements. (7-1-93)

a. “Fairly well formed” means that the apple shall have the normal shape one-half (1/2) of the apple may deviate slightly or that the apple may be slightly flattened as by frost injury. (7-1-93)

b. “Damage” means any defect that materially affects the appearance or the edible or shipping qualities of the apple. (7-1-93)

c. The following shall not be considered damage. (7-1-93)

i. Slight handling bruises or box bruises, such as are incidental to good commercial handling in the preparation of a tight pack. (7-1-93)

ii. Sunburn or sprayburn when the normal color of the apple is not seriously affected, and there is no blistering or cracking of the skin, and the discolored area blends into the normal coloring of the apple. (7-1-93)

iii. Dark colored limb rubs not to exceed one-half (1/2) inch in the aggregate area. Limb rubs of a light brown or russet character shall be governed by the definition covering solid russetting. (7-1-93)

iv. Smooth russetting at the stem or calyx end provided that such russetting is not visible for more than one-half (1/2) inch when the apple is placed with the russet end down on a flat surface. (7-1-93)

v. Smooth net-like russetting that does not cover an aggregate area of more than ten percent (10%) of the surface and net-like russetting on the colored portions of the apple that does not materially detract from its appearance shall not be counted in computing the ten percent (10%) mentioned above. (7-1-93)

vi. Hail marks, drought spots or other similar depressions or scars where there is no appreciable discoloration, except as later noted, other than russetting, or when any individual indentation does not exceed one-fourth (1/4) inch in diameter or the total area affected does not exceed one-fourth (1/4) inch in diameter. One discolored unbroken area not to exceed one-eighth (1/8) inch in diameter shall be allowed. (7-1-93)

vii. Scab spots affecting an aggregate area not to exceed three-eighths (3/8) inch in diameter. (7-1-93)

viii. Any healed stings affecting an aggregate area not to exceed three-sixteenths (3/16) inch in diameter. (7-1-93)

ix. Slight aphid sign on thrip marks that do not roughen or pebble the surface of the apple. (7-1-93)

x. Any defect or defects not listed above that affect the appearance or quality of the apple not more than the defects listed above. (7-1-93)

03. Quality of Idaho Summer Fancy Apples. Idaho Summer Fancy Apples shall consist of apples of one (1) variety that are mature, hand-picked, sound, not badly misshapen and free from visible watercore, serious damage caused by insects, disease, mechanical injuries or other causes, and free from soft bruises or broken skin (except that apples may have skin punctures not exceeding one-fourth (1/4) inch diameter). (7-1-93)

04. Punctured Apples. CAUTION: Punctured apples do not meet the requirements of the Export Apple and Pear Act and cannot be certified on an export certificate. Each apple shall have the amount of color hereinafter specified for apples of this grade. (7-1-93)

05. Not Badly Misshapen. “Not badly misshapen” means that the apple may be more irregularly misshapen than defined above, but shall not be deformed to the extent of materially affecting its utility or general appearance. (7-1-93)

06. Serious Damage. “Serious damage” means any injury or defect or a combination thereof that seriously detracts from the appearance of the apple. The following shall not be considered serious damage: (7-1-93)

- a. Sunburn or sprayburn that does not seriously detract from the appearance of the apple. (7-1-93)
- b. Limb rubs affecting an aggregate area not to exceed three-fourths (3/4) inch. (7-1-93)
- c. Smooth solid russeting affecting an area of not more than one-half (1/2) the surface in the aggregate, including russeting of the stem basin, or bark-like russeting that does not seriously detract from the appearance of the apple. (7-1-93)
- d. Growth cracks when no crack exceeds one-half (1/2) inch in length. (7-1-93)
- e. Hail marks, drought spots or other similar depressions that do not exceed an aggregate area of ten percent (10%) of the surface. Slight injury means that no individual area may exceed three-fourths (3/4) inch in diameter of discolored area. The discolored area may be a light brown or black or may be a russeted area, and the skin may or may not be broken; if broken, the area shall be well healed. (7-1-93)
- f. Scab spots affecting an aggregate area not to exceed three-fourths (3/4) inch. (7-1-93)
- g. Not to exceed two (2) stings, each having an encircling hard ring or slight depression, providing no sting exceeds one-eighth (1/8) inch in diameter, exclusive of any encircling ring. (7-1-93)
- h. Aphis pebbling or thrip marks not seriously affecting the appearance of the apple. (7-1-93)
- i. Any defect or defects not listed above that does not affect the appearance of the apple more than the defects listed above. (7-1-93)

07. Color Requirements for Summer Apples. For the Idaho Summer Apple Grades, the color percentage listed below refers to color of blush, shades of red, or stripes of red characteristic of the variety. (7-1-93)

- a. Characteristic Table.

Extra Fancy	Fancy
33 1/3%	15%

(6-30-19)T

- b. Green and yellow varieties, no color required in Extra Fancy or Fancy. (6-30-19)T

08. Combination Idaho Extra Fancy and Fancy. In Summer Apple Grades, when Extra Fancy and Fancy are packed together, the boxes may be marked “Combination Idaho Summer Extra Fancy and Fancy.” The package must contain at least fifty percent (50%) of the Extra Fancy Grade. (7-1-93)

- a. Well filled tray packs, Summer Apples, Defined: Tray packs shall be well filled. To be well filled, a tray pack container must have not less than thirty-six (36) pounds net weight of apples. (7-1-93)

051. -- 099. (RESERVED)

100. GENERAL APPLICABILITY OF RULES.

For any rule not specifically mentioned, the general rules of Idaho State Standards for Apples shall apply. (6-30-19)T

101. -- 999. (RESERVED)

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