

IDAPA 02 – IDAHO DEPARTMENT OF AGRICULTURE

Ag Inspections Division

02.02.05 – Rules Governing Stone Fruit Grades

Who does this rule apply to?

Growers or packers of Idaho stone fruit (prunes, plums, sweet cherries, and apricots)

What is the purpose of this rule?

This rule specifies the general requirements for the inspection and grading of prunes, plums, sweet cherries and apricots in the state of Idaho. Idaho fruit grades were developed at the request of industry and are generally applied to packed fruit for marketing purposes. Grade tolerances and defect scoring guidelines differ slightly from USDA standards and reflect growing conditions in Idaho.

What is the legal authority for the agency to promulgate this rule?

This rule implements the following statutes passed by the Idaho Legislature:

- [22-702, Idaho Code](#) – Standards for Farm Products and Receptacles
- [22-703, Idaho Code](#) – Farm Marketing
- [22-803, Idaho Code](#) – Inspection – Certificate of Inspection

Who do I contact for more information on this rule?

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02.02.05 – RULES GOVERNING STONE FRUIT GRADES

000. LEGAL AUTHORITY.

This chapter is adopted under the legal authority of Sections 22-702, 22-703, and 22-803, Idaho Code. (3-31-22)

001. TITLE AND SCOPE.

01. **Title.** The title of this chapter is IDAPA 02.02.05, “Rules Governing Stone Fruit Grades.” (3-31-22)

02. **Scope.** These rules specify the general requirements for the inspection and grading of prunes, sweet cherries, and apricots in the state of Idaho. (3-31-22)

002. – 119. (RESERVED)

SUBCHAPTER A – PRUNES AND PLUMS

120. IDAHO HAIL GRADE, PRUNES OR PLUMS.

This grade consists of plums or prunes of one variety or similar varietal characteristics that meet all requirements of the U.S. No. 1 grade provided that not to exceed twenty-five percent (25%) by count may show hail marks that are well healed. (3-31-22)

121. -- 129. (RESERVED)

130. PROCESSING GRADE, PRUNES OR PLUMS.

Grading is based on the current (March 29, 2004) U.S. Standards for Fresh Plums and Prunes as defined in paragraph 7 CFR § 51.1522, U.S. Combination including subsequent paragraphs related to U.S. Combination with the following exceptions: (3-31-22)

01. **Minimum Size.** The minimum size is one and one-third (1-1/3) inches diameter, meaning the shortest dimension measured through the center of the fruit at right angles to a line from stem to blossom end. All smaller fruit is to be graded as culls per Subsection 130.04 below. (3-31-22)

02. **Infestation.** Worm damage (infestation) is limited to one percent (1%) maximum. (3-31-22)

03. **Fruit Sugar Content.** As related to maturity the fruit sugar (soluble solids) content of eighteen (18) degrees F brix as a minimum based on samples of random sample of five (5) pounds, pits removed, using at least ten (10) whole fruit. (3-31-22)

04. **Cullage Tolerance.** A tolerance of five percent (5%) cullage (worm infestation limited to one percent (1%)) will be accepted without dockage, but all cullage over ten percent (10%) the TOTAL WILL BE CLAIMED, further that the processor reserves the right to reject all loads over twenty percent (20%) defects or over, or to renegotiate with the grower outside of these conditions if the grower wishes to sell on this basis. (3-31-22)

131. -- 139. (RESERVED)

140. ITALIAN PRUNES.

01. **Idaho No. 1.** Idaho No. 1 to be exactly as the specifications and definitions of the current U.S. No. 1 with the one (1) exception as follows: Subparagraph (a) of 7 CFR § 51.1521 effective March 29, 2004, delete the words “be fairly well colored” and insert in lieu thereof “have two-thirds (2/3) of the surface with purplish color;” thus sub (a) of 7 CFR § 51.1521 will read, “Italian type prunes shall have two-thirds (2/3) of the surface with purplish color and, unless otherwise specified, shall not be less than one and one-fourth (1-1/4) inches in diameter.” (See 7 CFR § 51.1525). (3-31-22)

02. **Nomenclature.** The nomenclature, U.S. No. 1 of 7 CFR § 51.1521 will read “Idaho No. 1.” All other factors of the United States Standards for Fresh Plums and Prunes, effective March 29, 2004, remains in force and effect in defining the definitions of the rules of Idaho No. 1, as well as handbooks, administrative directives, base color minimum and applications thereof. (3-31-22)

141. -- 209. (RESERVED)

SUBCHAPTER B – SWEET CHERRIES

210. DEFINITIONS.

The definitions found in Section 210 apply to the interpretation and enforcement of Subchapter B only. (3-31-22)

- 01. Clean.** The cherries are practically free from dirt, dust, spray residue, or other foreign material. (3-31-22)
- 02. Diameter.** The greatest dimension measured at right angles to a line from the stem to the blossom end of the cherry. (3-31-22)
- 03. Fairly Well Colored.** At least ninety-five (95%) percent of the surface of the cherry shows characteristic color for mature cherries of the variety. (3-31-22)
- 04. Mature.** Cherries have reached the stage of growth that will insure the proper completion of the ripening process. (3-31-22)
- 05. Similar Varietal Characteristics.** Cherries in any container are similar in color and shape. (3-31-22)
- 06. Well Formed.** The cherry has the normal shape characteristic of the variety, except that mature well developed doubles are to be considered well formed when each of the halves is approximately evenly formed. (3-31-22)

211. – 219. (RESERVED)

220. IDAHO NO. 1 GRADE.

- 01. Idaho No. 1.** Idaho No. 1 will consist of sweet cherries that meet the following requirements: Similar varietal characteristics; mature; fairly well colored; well formed and clean; free from decay, insect larvae or holes caused by them; soft, overripe or shriveled; underdeveloped doubles and sunscald; and free from damage by any other cause. (3-31-22)
- 02. Size.** Unless otherwise specified, the minimum diameter of each cherry is not less than three-fourths (3/4) inch. The maximum diameter of the cherries in any lot may be specified in accordance with the facts. (3-31-22)
- 03. Tolerances.** In order to allow for variations incident to proper grading and handling, the following tolerances, by count, are provided as specified: (3-31-22)
 - a.** For Defects at Shipping Point: Idaho No. 1. Eight percent (8%) for cherries that fail to meet the requirements for this grade: PROVIDED, that included in this amount not more than four percent (4%) is allowed for defects causing serious damage, including in this latter amount not more than one-half of one percent (.50%) for cherries that are affected by decay. (3-31-22)
 - b.** For Defects Enroute or at Destination: Idaho No. 1. Twenty-four percent (24%) for cherries in any lot that fail to meet the requirements for this grade: PROVIDED, that included in this amount not more than the following percentages are allowed for defects listed: (3-31-22)
 - i.** Eight percent (8%) for cherries that fail to meet the requirements for this grade because of permanent defects; or (3-31-22)
 - ii.** Six percent (6%) for cherries that are seriously damaged, including therein not more than four percent (4%) for cherries that are seriously damaged by permanent defects and not more than two percent (2%) for cherries that are affected by decay. (3-31-22)
 - c.** For Off-Size. Five percent (5%) for cherries that fail to meet the specified minimum diameter and

ten percent (10%) for cherries that fail to meet any specified maximum diameter. (3-31-22)

221. -- 229. (RESERVED)

230. APPLICATION OF TOLERANCES.

Individual samples are not to have more than double the tolerances specified, except that at least two (2) defective and two (2) off-size specimens may be permitted in any sample: PROVIDED, that the averages for the entire lot are within the tolerances specified for the grade. (3-31-22)

231. -- 239. (RESERVED)

240. SCORABLE DEFECTS.

01. Damage. Any specific defect or any equally objectionable variation of any one (1) of these defects, any other defect, or any defects, that materially detracts from the appearance, or the edible or marketing quality of the fruit. The following specific defects are considered as damage: (3-31-22)

a. Cracks within the stem cavity - when deep or not well healed, or when the appearance is affected to a greater extent than that of a cherry that has a superficial well healed crack one-sixteenth (1/16) inch in width extending one-half (1/2) the greatest circumference of the stem cavity. (3-31-22)

b. Cracks outside of the stem cavity - when deep or not well healed, or when the crack has weakened the cherry to the extent that it is likely to split or break in the process of proper grading, packing and handling, or when materially affecting the appearance. (3-31-22)

c. Hail injury - when deep or not well healed, or when the aggregate area exceeds the area of a circle three-sixteenths (3/16) inch in diameter. (3-31-22)

d. Insects - when scale or more than one (1) scale mark is present, or when the appearance is materially affected by any insect. (3-31-22)

e. Limb rubs - when affecting the appearance of the cherry to a greater extent than the amount of scarring permitted. (3-31-22)

f. Pulled stems - when the skin or flesh is torn, or when the cherry is leaking. (3-31-22)

g. Russeting - when affecting the appearance of the cherry to a greater extent than the amount of scarring permitted. (3-31-22)

h. Scars - when excessively deep or rough or dark colored and the aggregate area exceeds the area of a circle three-sixteenths (3/16) inch in diameter, or when smooth or fairly smooth, light colored and superficial and the aggregate area exceeds the area of a circle one-fourth (1/4) inch in diameter. (3-31-22)

i. Skin breaks - when not well healed or when the appearance of the cherry is materially affected. (3-31-22)

j. Sutures - when excessively deep or when effecting the shape of the cherry to the extent that it is not well formed. (3-31-22)

02. Serious Damage. Any specific defect or an equally objectionable variation of any one (1) of these defects, any other defect, or any combination of defects that seriously detracts from the appearance or the edible or marketing quality of the fruit. The following specific defects are considered as serious damage: (3-31-22)

a. Decay. (3-31-22)

b. Insect larvae or holes caused by them. (3-31-22)

- c. Skin breaks that are not well healed. (3-31-22)
- d. Cracks that are not well healed. (3-31-22)
- e. Pulled stems with skin or flesh of cherry torn or that causes the cherry to leak. (3-31-22)

241. -- 249. (RESERVED)

250. PERMANENT DEFECTS.

Defects that are not subject to change during shipping or storage, including, but not limited to, factors of shape, scarring, skin breaks, injury caused by hail or insects, and mechanical injury that is so located as to indicate that it occurred prior to shipment. (3-31-22)

251. -- 259. (RESERVED)

260. CONDITION DEFECTS.

Defects that may develop or change during shipment or storage including, but not limited to, decayed or soft cherries and such factors as pitting, shriveling, sunken areas, brown discoloration and bruising that is so located as to indicate that it occurred after packing. (3-31-22)

261. -- 319. (RESERVED)

SUBCHAPTER C – APRICOTS

320. DEFINITIONS.

The definitions found in Section 320 apply to the interpretation and enforcement of Subchapter C only. (3-31-22)

01. Diameter. The greatest diameter, measured through the center of the apricot, at right angles to a line running from the stem to the blossom end. (3-31-22)

02. Mature. Having reached the state of maturity that will ensure a proper completion of the ripening process. (3-31-22)

03. Well Formed. Having the characteristic shape of the variety. (3-31-22)

321. GRADES.

01. Idaho No. 1. Consists of apricots of one variety that are mature but not soft, overripe or shriveled and that are well formed, free from decay, insect holes, and damage caused by skin breaks, cuts, limb rubs, russetting, growth cracks, dirt, hail, bruises, scale or other means. (3-31-22)

02. Idaho No. 2. Consists of apricots of one variety that are mature but not soft, overripe or shriveled, and that are free from decay, insect holes and serious damage caused by skin breaks, limb rubs, russetting, growth cracks, hail, bruises or other means. (3-31-22)

03. Idaho Combination. Consists of a combination of Idaho No. 1 and Idaho No. 2. When such a combination is packed, at least fifty percent (50%) of the apricots in any container will meet the requirements of the Idaho No. 1. (See Section 330). (3-31-22)

322. -- 329. (RESERVED)

330. TOLERANCES.

In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the following tolerances, by count, are provided as specified. (3-31-22)

01. Defects. (3-31-22)

a. Idaho No. 1. A total of ten percent (10%) for apricots in any lot that fails to meet the requirements for the grade: Provided, that not more than one-half (1/2) of this tolerance, or five percent (5%), is allowed for defects causing serious damage, including therein not more than one-fifth (1/5) of this amount or one percent (1%) is allowed for apricots that are affected by decay. An additional ten percent (10%) by count of the apricots may be damaged by bruise. (3-31-22)

b. Idaho No. 2. A total of ten percent (10%) for apricots in any lot that fail to meet the requirements for the grade: Provided, therein that not more than one percent (1%) be allowed for apricots that are affected by decay. (3-31-22)

c. Idaho Combination. A total of ten percent (10%) for apricots in any lot that fail to meet the requirements for the grade: Provided, therein that not more than one percent (1%) will be allowed for apricots that are affected by decay. (3-31-22)

02. Restrictions. When applying the foregoing tolerances to the combination grade, no part of any tolerance can be used to reduce the percentage of Idaho No. 1 apricots required in the combination, but individual containers may have not more than ten percent (10%) less than the percentage of Idaho No. 1 required, provided that the entire lot average is within the percentage specified. (3-31-22)

03. Samples. Individual samples will not have more than one and one-half (1 1/2) times any tolerance specified; provided, that the averages for the entire lot are within the tolerances specified for the grade. (3-31-22)

331. – 339. (RESERVED)

340. MARKING REQUIREMENTS.

01. Containers. When apricots are packed in containers, such containers will be stamped or marked thereon the variety, the net contents, and packer's name and address. (3-31-22)

02. Size. The minimum size may be specified in terms of diameter or numerical count. When a minimum diameter is marked on the container, not more than ten percent (10%) by count is allowed for apricots below the marked size. (3-31-22)

341. – 349. (RESERVED)

350. SCORABLE DEFECTS.

01. Damage. The apricot is injured to an extent readily apparent in the process of proper grading and handling. The following specific defects will not be considered as damage. (3-31-22)

- a.** Hail Marks: Well healed and shallow - allow one-eighth (1/8) inch in diameter. (3-31-22)
 - i.** When skin has not been broken: (3-31-22)
 - ii.** Shallow - allow three-eighths (3/8) inch in diameter. (3-31-22)
 - iii.** Not shallow - allow one-fourth (1/4) inch in diameter. (3-31-22)
- b.** Growth Cracks: (3-31-22)
 - i.** Well healed - allow three-eighth (3/8) inch in length. (3-31-22)
 - ii.** Riland variety - allow one-half (1/2) inch in length. (3-31-22)
- c.** Limb Rubs: Smooth and shallow - allow one-fourth (1/4) inch in diameter. (3-31-22)
- d.** Russetting: Allow one-fourth (1/4) surface area in aggregate. (3-31-22)

- e. Skin Breaks: (3-31-22)
- i. Punctures - allow three-sixteenths (3/16) inch in diameter. (3-31-22)
- ii. Stem pulls - allow three-eighths (3/8) inch in diameter. (3-31-22)
- iii. Riland variety - allow one-half (1/2) inch in diameter. (3-31-22)
- f. Bruises: Allow five percent (5%) of the surface area. (3-31-22)
- g. Scale: Allow two (2) scale marks. (3-31-22)
- h. Dirt: Allow when not readily apparent. (3-31-22)
- 02. Serious Damage.** Immaturity or any deformity, or injury that causes breaking of the skin, or that seriously affects the appearance. The following specific defects will not be considered as serious damage. (3-31-22)
 - a. Bruises: Allow ten percent (10%) of the surface area. (3-31-22)
 - b. Growth cracks: (3-31-22)
 - i. Well healed - allow one-half (1/2) inch in length. (3-31-22)
 - ii. Riland variety - allow five-eighths (5/8) inch in length. (3-31-22)
 - c. Hail Marks: (3-31-22)
 - i. Well healed - allow three-eighths (3/8) inch in aggregate. (3-31-22)
 - ii. When skin has not been broken - allow one-half (1/2) inch in aggregate. (3-31-22)
 - d. Skin Breaks: (3-31-22)
 - i. Stem pulls - allow one-half (1/2) inch in diameter. (3-31-22)
 - ii. Other skin breaks - allow three-eighths (3/8) inch diameter. (3-31-22)
- 351. – 999. (RESERVED)**