

AG301

WESTERN AUSTRALIA
APPLE GRADING AND PACKING CODE 1990

ARRANGEMENT

Reg.

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SCHEDULE

AGRICULTURAL PRODUCTS ACT 1929
APPLE GRADING AND PACKING CODE 1990

Made by the Minister for Agriculture under section 3F.

PART 1—PRELIMINARY

Citation

1. This Code may be cited as the *Apple Grading and Packing Code 1990*.

Commencement

2. This Code comes into operation on the day of its publication in the *Government Gazette*.

Interpretation

3. In this Code, unless the contrary intention appears—
 - "abnormal external moisture" means distinctly wet (but does not include condensation following release from cold storage);
 - "blemish" means any superficial disfigurement of the skin that is not likely to affect the keeping quality of the apple and includes slight bruising, russet, slight frost injury, slight hail damage, slight chemical burns and healed injury caused by insect damage, abrasions, scratches or rubs;
 - "class" means the quality class into which apples are graded;
 - "clean" means visibly free from any dirt, dust, chemical residue or other foreign matter;

- “cooker” means immature apples of green varieties;
- “defect” means any abnormal development of shape, colour or condition that detracts from the quality, general appearance or presentation of the apples;
- “disorder” means any abnormal physiological condition that affects the skin or flesh and includes bitter pit, water core, breakdown, core flush, flesh browning, superficial scald, deep scald, Jonathan spot, freezing injury, sunburn and sunbleach;
- “intact” means practically free from any mutilation or injury spoiling the apple;
- “mature” means having reached the stage of development that will ensure a proper completion of the ripening process;
- “processing” means any operation that subjects the apples to thermal processing (not including cold storage) or juicing or that renders the apples a fruit product;
- “sound” means not over-ripe, soft or wilted; and free from rot, excessive bruising and physical injury, internal or external, that is likely to affect the keeping quality of the apple; and
- “well-filled” means that the package is filled to the extent that the apples, after settling, cannot move within the package during normal handling.

Application

4. (1) Subject to section 5 of the Act, this Code applies to the sale of apples (*Pyrus malus* L) other than for the purpose of processing.
- (2) Clauses 20 and 21 do not apply to a retail sale.

PART 2—GRADING

Grading into classes

5. Apples may be graded as—
- (a) Extra Class;
 - (b) Class 1;
 - (c) Class 2;
 - (d) Extra Class cooker;
 - (e) Class 1 cooker;
 - (f) Class 2 cooker; or
 - (g) Class 3,

if they comply with the requirements for the relevant class as prescribed by this Part.

Minimum requirements

6. Apples in all classes other than Class 3 shall be—
- (a) intact;
 - (b) sound;
 - (c) clean;
 - (d) free from abnormal external moisture;
 - (e) free from any foreign smell or taste;
 - (f) of a minimum size, according to variety, as specified in the Schedule; and
 - (g) possessed of a minimum coloured surface area as specified, where applicable, in the Schedule.

Maturity

7. (1) Apples graded as Extra Class, Class 1 or Class 2 shall be mature.
- (2) In the case of—
- (a) Jonathan apples, the maturity standard is 11.5% TSS (Total Soluble Solids) plus minimum pressure test of 4 kg;
 - (b) Delicious and Red Delicious apples, the maturity standard is 10.5% TSS plus minimum pressure test of 5 kg;
 - (c) Pink Lady apples, the maturity standard is 12% TSS plus minimum pressure test of 5 kg;
 - (d) Sundowner and Lady Williams apples, the maturity standard is 12.5% TSS plus minimum pressure test of 5 kg.

Classes

8. (1) Subject to Part 3, apples graded as Extra Class or Extra Class cooker shall be—
- (a) particularly well-formed, typical of the variety and of superior quality;
 - (b) practically free from blemish, subject to any blemish—
 - (i) being slight and superficial only;
 - (ii) not impairing the appearance and presentation of the apple; and
 - (iii) on any apple, not exceeding a total area of $\frac{1}{2}$ square centimetre or 1 centimetre in length;
 - (c) practically free from damage caused by pests or diseases;
 - (d) free from disorders;
 - (e) free from sunburn, sunbleach and superficial scald;
 - (f) free from hail damage; and
 - (g) free from russet; other than for varieties showing a tendency to russet, in which case slight and isolated traces of russetting not altering the general appearance of the fruit and presentation are permitted.
- (2) Subject to Part 3, apples graded as Class 1 or Class 1 cooker shall be—
- (a) reasonably well-formed and typical of the variety taking account of the area in which the apple has been grown;
 - (b) reasonably free from blemish, subject to any blemish—
 - (i) being superficial only;
 - (ii) not impairing the general appearance and presentation of the apple; and
 - (iii) on any apple, not exceeding a total area of 1 square centimetre or 2 centimetres in length;
 - (c) practically free from damage caused by pests or diseases;
 - (d) free from disorders;
 - (e) free from sunburn, sunbleach and related heat damage;
 - (f) practically free from hail damage, subject to—
 - (i) the damage being superficial and the skin being unbroken;
 - (ii) individual hail marks not exceeding 3 millimetres in diameter; and
 - (iii) the aggregate affected area on any apple not exceeding 6 millimetres in diameter; and
 - (g) reasonably free from russet other than—
 - (i) smooth and not unsightly russet that does not exceed—
 - (A) for the variety Sturmer, 20 percent of the total surface area;
 - (B) for the varieties Spartan and Golden Delicious, 10 percent of the total surface area;
 - (C) for the varieties Cleopatra and Granny Smith, 5 percent of the total surface area; and
 - (D) for any other variety, 15 percent of the total surface area; and
 - (ii) slight rough russet that does not exceed 5 percent of the surface of any apple and the total area of russet on any apple does not exceed the maximum permitted for smooth russet for the variety; and
 - (iii) in the case of the Cox's Orange Pippin variety, cracked stem-end russet that has healed or callused and does not affect the keeping quality of the apple and does not extend onto the cheeks, subject to the total area of russet not exceeding 15 percent of the total surface area of any apple.
- (3) Subject to Part 3, Class 2 and Class 2 cooker shall comprise apples that are not suitable for Extra Class or Extra Class cooker or Class 1 or Class 1 cooker, but satisfy the minimum requirements as specified in clause 6 and—
- (a) shall have flesh that is free from major defects;
 - (b) shall be reasonably free from disorders;
 - (c) may have moderate defects in shape, development and colouring, subject to the apples retaining their general characteristics;
 - (d) may have slight superficial damage caused by hail, pest or disease; and
 - (e) may have slight skin blemishes not exceeding 2.5 square centimetres in area or, if of an elongated shape, not exceeding 4 centimetres in length.

(4) Class 3 shall comprise apples that do not satisfy the requirements of any of the other six classes of apples.

Determination of size for grading

9. The size of an apple for grading purposes shall be measured by the maximum diameter of the equatorial section of the apple.

PART 3—PACKING

Single variety

10. A package of apples shall not contain apples of any variety other than the variety marked on the package.

Mixture of apples by class

11. A package of apples may contain a mixture of apples of the same variety all of which are of at least Class 2 or Class 2 cooker standard.

Size variations

12. (1) Apples in a package marked "UNCLASSED" or "UNCLASSED COOKER" are not required to be sized.

(2) Apples packed in rows and layers in a package, other than a package marked "UNCLASSED" or "UNCLASSED COOKER", shall not vary in size by more than 5 millimetres.

(3) Extra Class apples and Extra Class cooker apples shall not be packed in bulk.

(4) Class 1 apples and Class 1 cooker apples packed in bulk bins shall not vary in size by more than 10 millimetres.

(5) The size of Class 2 apples and Class 2 cooker apples packed in—

- (a) containers marked "UNSIZE"; or
- (b) bulk bins,

may vary without limit.

Tolerances

13. A package of apples may contain—

(a) in the case of Extra Class or Extra Class cooker apples, a maximum of 5 percent by number or mass of apples not satisfying the requirements of the class but satisfying the requirements of, as applicable, Class 1 or Class 1 cooker;

(b) in the case of Class 1 or Class 1 cooker apples—

- (i) a maximum of 10 percent by number or mass of apples not satisfying the requirements of that class but satisfying the requirements of, as applicable, Class 2 or Class 2 cooker;
- (ii) a maximum of 5 percent by number or mass of apples affected by hail damage;
- (iii) 25 percent by number of stemless fruit, subject to there being no injury to the skin in the stem cavity; and
- (iv) of the Granny Smith variety, stemless fruit, subject to there being no injury to the skin in the stem cavity;

(c) in the case of Class 2 or Class 2 cooker apples, a maximum of 10 percent by number or mass of apples not satisfying the minimum requirements specified in clause 6, except that in no case shall the tolerance include apples affected by rot, serious damage, severe bruising or with unhealed injury;

(d) in respect of size—

- (i) as to apples packed in trays and cartons, a minimum of 90 percent by number or mass of apples that conform to a size up to 2.5 millimetres above or below the size marked on the package, with the remainder up to 5 millimetres above or below the size marked on the package; except in respect of apples of the smallest permitted size;
- (ii) as to apples packed in bulk, a minimum of 90 percent by number or mass of apples that conform to a size up to 5 millimetres above or below the size marked on the package, with the remainder up to 10 millimetres above or below the size marked on the package; except in respect of apples of the smallest permitted size; and
- (iii) as to apples of the smallest permitted size, a maximum of 5 percent by number or mass of apples up to 2 millimetres below the minimum size.

Uniformity of apples within packages

14. The contents of each package of—
- (a) Extra Class or Extra Class cooker apples shall be uniform in shape and colour;
 - (b) Class 1 or Class 1 cooker apples shall be practically uniform in shape and colour, with no more than 25 percent by number or mass of apples with the maximum permitted blemishes as prescribed by clause 8 (2) (b); and
 - (c) Class 2 or Class 2 cooker apples shall be reasonably uniform in shape and colour.

Presentation of apples

15. (1) Each package shall be well-filled and packed in a manner that allows the apples to withstand handling and transport.
- (2) Subject to this Part and Part 2, each package shall contain only apples of the same variety, strain, quality and degree of ripeness.
- (3) Any apples packed in a package that are visible shall be representative of the contents of that package.
- (4) Packages containing apples shall be free from extraneous plant material such as leaves and spurs.

Mass of apples in tray cartons

16. (1) The mass of apples packed in Standard Tray Cartons shall not be less than 17.5 kilograms and not more than 20.5 kilograms.
- (2) Notwithstanding subclause (1), the mass of King Cole variety apples packed in Standard Tray Cartons shall be not less than 17 kilograms.

Wrapping requirements

17. Where apples are wrapped—
- (a) the apples shall be wrapped individually in paper with each apple being completely enclosed; and
 - (b) diphenyl wraps shall not be used.

Packaging materials

18. (1) Packages into which any apples are packed shall be—
- (a) clean;
 - (b) free from all foreign matter; and
 - (c) of a quality, design and construction suitable for protecting the apples from damage.
- (2) Materials used inside packages shall be new.

PART 4—MARKING**Packages marked “Unclassed” or “Unclassed Cooker”**

19. A package containing a mixture of apples as permitted by clause 11 shall be marked—
- (a) where the package does not contain cooker apples, “UNCLASSED”; and
 - (b) where the package contains cooker apples, “UNCLASSED COOKER”.

Complete trade description to be applied

20. (1) The complete trade description shall—
- (a) be applied—
 - (i) on new rigid type packages, to at least one end of each package;
 - (ii) on transparent or loose mesh bags, on either—
 - (A) one side of a sufficiently rigid label placed inside the package, with the markings remaining clearly visible from the outside; or
 - (B) printed directly on the package;
 - (iii) on any non-rigid type package, on one side of a sufficiently rigid label either securely attached to the top of the package or printed directly on the package;
 - (iv) on packages intended for re-use (wooden cases, plastic crates, wooden or fibreboard bulk bins and wire sided bulk bins), on a label or ticket at least 100 mm x 70 mm, securely affixed to one side of the package; and
 - (b) be in prominent, indelible and legible characters at least 5 millimetres high.

(2) Before a marking is applied to a package intended for re-use, all particulars relating to previous use of the package shall be removed or obliterated.

(3) A marking inside a package shall be made with a non-toxic ink or glue.

Information to be included in trade description

21. Subject to Part 3, the trade description shall contain—
- (a) the words "packed by" followed by the name and address or registered export number of the person who packed the apples;
 - (b) the word "apple" or "apples";
 - (c) the variety or the approved abbreviation for the variety as listed in the second column of the Schedule;
 - (d) the class of the apples;
 - (e) in the case of bulk bins, the size or size range of the apples;
 - (f) in the case of packages other than bulk bins, the size range and count or mass of the apples; and
 - (g) in the case of—
 - (i) a package of Class 2 apples or Class 2 cooker apples that have not been sized; or
 - (ii) a package marked "UNCLASSED" or "UNCLASSED COOKER" containing apples that have not been sized, the word "UNSIZED".

Trade description for retail sale

22. (1) A label showing the class of the apples shall be attached to each display of each variety of apples offered for retail sale.

(2) The marking shall be in prominent, legible characters at least 25 millimetres high.

Prohibited quality descriptions

23. Apples shall not be designated as "special", "specially packed", "selected", "fancy" or by any other word or form of words that indicates that the apples have special quality characteristics.

Apples offered for sale in following year

24. A package of apples—
- (a) of the varieties Meldale, Cleopatra or Granny Smith offered for sale on or after 1 April in the year next following the year in which the apples were harvested; or
 - (b) of any other variety offered for sale on or after 15 February in the year next following the year in which the apples were harvested, shall be marked "old season".

PART 5—REPEAL

Repeal of former Code

25. The *Apple Grading and Packing Code 1983** is repealed.

[*Published in the Gazette on 23 September 1983 at pp. 3858-60.]

SCHEDULE

Variety	Abbreviation Permitted	(Clauses 6 and 21 (c))	
		Minimum Size (mm)	Colour Grouping
Bonza	—	55	B
Cleopatra	CLEO	60	D
Cox's Orange Pippin	COP	55	C
Crofton	CROF	55	B
Delicious	DEL	60	B
Democrat	DEM	60	A
Dougherty	DHTY	60	B
Fuji	FUJI	60	C
Gala	GALA	60	C
Geeveston Fanny	GF	60	B
Golden Delicious	G DEL	60	D
Granny Smith	GS	60	D
Jonathan	JON	55	B
King Cole	KC	60	B
King Pippin	KP	55	C
Lady Williams	LADY W	60	B

Variety	Abbreviation Permitted	(Clauses 6 and 21 (c))	
		Minimum Size (mm)	Colour Grouping
Legana	LEG	60	B
Meldale	MEL	60	D
Pink Lady	P. LADY	60	B
Red Delicious	RED DEL	60	A
Red Fuji	R. FUJI	60	B
Rokewood	ROKE	60	B
Rome Beauty	RB	60	B
Royal Gala	R. GALA	60	B
Scarlet	SPM	60	B
Spartan	SPR	60	A
Starkrimson	SKRIM	60	A
Statesman	STN	60	C
Sturmer Pippin	STP	60	D
Sundowner	SUND	60	B
Tasman's Pride	TP	60	B
Yates	YATES	60	B

Key to Column 4

1. Permitted colour groups—

- (a) Group A—varieties with red colouring;
- (b) Group B—varieties with mixed red colouring or striping (the red colouring to be bright);
- (c) Group C—striped varieties, slightly coloured;
- (d) Group D—varieties with light, even colouring (yellow, white, green or very slightly striped or blushed).

2. Minimum coloured surface area by class (percentage)—

Group	Extra Class	Class 1	Class 2
	Extra Class cooker	Class 1 cooker	Class 2 cooker
A	75	50	25
B	50	30	10
C	30	10	NA
D	NA	NA	NA

*NA—not applicable

Dated 19 November 1990.

ERNIE BRIDGE, Minister for Agriculture.