

Western Australia

Ware Potato Grading and Packing Code 1985

As at 19 Nov 1999

Version 01-a0-03

Extract from www.slp.wa.gov.au, see that website for further information

Western Australia

Ware Potato Grading and Packing Code 1985

CONTENTS

| | | |
|-----|---|---|
| 1. | Citation | 1 |
| 2. | Commencement | 1 |
| 3. | Application | 1 |
| 4. | Interpretation | 1 |
| 5. | Minimum requirements | 2 |
| 6. | Potatoes to be graded | 3 |
| 7. | Requirements for Premium Class potatoes | 3 |
| 8. | Requirements for Class 1 potatoes | 3 |
| 9. | Requirements for Class 1 New potatoes | 4 |
| 10. | Requirements for Class 2 potatoes | 4 |
| 11. | Requirements for Class 2 New potatoes | 4 |
| 12. | Determination of size | 4 |
| 13. | Size categories | 4 |
| 14. | Size limits for Premium Class potatoes | 5 |
| 15. | Size limits for Class 1 New potatoes | 5 |
| 16. | Tolerances | 5 |
| 17. | Bags | 5 |
| 18. | Permitted packaging | 5 |
| 19. | Packaging of potatoes | 6 |

Notes

Ware Potato Grading and Packing Code 1985

1. Citation

This Code may be cited as the *Ware Potato Grading and Packing Code 1985*¹.

2. Commencement

This Code shall come into operation on 1 October 1985.

3. Application

- (1) This Code is, subject to subclauses (2), (3) and (4), the relevant code under the *Agricultural Products Act 1929* for the grading, packing and marking of potatoes for sale.
- (2) Clauses 17 and 18 of this Code do not apply to a retail sale.
- (3) This Code does not apply where potatoes are sold or intended to be sold for the purpose of manufacturing, processing, packing, grading or for use as seed.
- (4) This Code does not apply to potatoes delivered to and accepted by the Potato Marketing Authority.

[Clause 3 amended in Gazette 18 September 1987 p.3652.]

4. Interpretation

For the purposes of this Code:

cl. 5

“abnormal external moisture” means dampness (other than that arising from condensation following release from cold storage);

“bright” means that the skin has a natural bloom and is not disfigured;

“class” means the quality grade into which potatoes are classified;

“clean” means practically free from soil or other foreign matter either on the surface of the potato or present in the package;

“disorder” means any abnormal physiological condition which effects the potatoes internally or externally;

“firm” means that tubers must have retained their turgescence with the skin tight and the flesh resistant to slight thumb pressure;

“mature” means that the skin during ordinary processes of handling does not loosen or feather readily, **“immature”** has the contrary meaning;

“sound” means not soft or wilted, free from rots, excessive bruising or physical injuries both internal or external;

“variety” means that the potato tubers are distinguishable on visual characteristics;

“well shaped” means that the potato has the normal shape for the variety;

“whole” means that the tubers have not had any part removed or have not suffered any damage making them incomplete.

5. Minimum requirements

All potatoes shall meet the following minimum requirements:

- (a) whole;
- (b) sound;
- (c) firm;
- (d) clean;

- (e) free from greening, sprouting and second growth;
- (f) free from serious damage by pests and diseases;
- (g) free from serious deformities and serious cracks;
- (h) free from hollow hearts and other internal disorders;
- (i) free from frost damage;
- (j) free from abnormal external moisture; and
- (k) free from foreign smell and/or taste.

6. Potatoes to be graded

Potatoes shall be graded according to their quality as either Premium Class, Class 1 or Class 2.

7. Requirements for Premium Class potatoes

Premium Class potatoes shall meet the requirements of Clause 5 and in addition shall be:

- (a) mature;
- (b) well-shaped, not abnormally elongated for the variety or dumbbell shaped;
- (c) in any package, similar in colour and general appearance;
- (d) practically free from disorders and disease detrimental to their appearance or to their quality;
- (e) free from cracks, cuts, bruises or other injury;
- (f) practically free from waste;
- (g) free from sunburn;
- (h) washed, with a bright skin.

8. Requirements for Class 1 potatoes

Class 1 potatoes shall meet the requirements of Clause 5 and Clause 7(a) to 7(g) of this Code.

9. Requirements for Class 1 New potatoes

Class 1 New potatoes shall have immature skins and in other respects shall comply with the requirements for Class 1 potatoes.

10. Requirements for Class 2 potatoes

Class 2 potatoes shall be those which do not qualify for inclusion in Class 1 but satisfy the minimum requirements specified in Clause 5 of this Code. They may be slightly less well-shaped than Class 1 potatoes and may have small mechanically caused injuries, which do not exceed 5 mm in depth.

11. Requirements for Class 2 New potatoes

Class 2 New potatoes shall have immature skins and in other respects shall comply with the requirements for Class 2.

12. Determination of size

The size of a potato is determined by its mass.

13. Size categories

Potatoes other than Premium Class and Class 1 New shall be sized in accordance with the following scale —

- (a) chats — not less than 5 grams nor more than 30 grams;
- (b) small — not less than 30 grams nor more than 100 grams;
- (c) medium — not less than 100 grams nor more than 250 grams;
- (d) large — not less than 250 grams nor more than 450 grams;
- (e) extra large — not less than 450 grams;
- (f) or any combination of (a) to (e).

14. Size limits for Premium Class potatoes

Premium Class potatoes shall be sized not less than 80 grams nor more than 350 grams.

15. Size limits for Class 1 New potatoes

Class 1 New potatoes shall be sized not less than 30 grams nor more than 450 grams.

16. Tolerances

Tolerances, in respect of quality, size and variety, are permitted for potatoes not meeting the requirements for the class indicated but meeting the minimum requirements specified. The conditions for which tolerances apply are:

- (a) Quality, where for Premium Class a maximum of 1% and for Class 1 a maximum of 5% by net mass of tubers not satisfying the requirements for the class but meeting the requirements for Class 2 is permitted.
- (b) Size, where a maximum of 3% by net mass of tubers of a size below the minimum size indicated in the size grade shown in the trade description is permitted.
- (c) Other varieties, where a maximum tolerance of 2% by net mass of other varieties is permitted.

17. Bags

Bags which have contained organic manures or other deleterious or obnoxious substances shall not be used as containers for potatoes.

18. Permitted packaging

Potatoes shall be packed only in:

- (a) new bags; or
- (b) clean secondhand bags; or
- (c) clean bulk bins.

cl. 19

19. Packaging of potatoes

- (1) A package in which potatoes are sold shall not contain potatoes of any Class other than that specified on the package.
- (2) The package in which potatoes are sold shall bear a label or other marking specifying in relation to the potatoes contained therein the following particulars —
 - (a) the word “potatoes”;
 - (b) the Class of quality;
 - (c) the name and district of the grower or packer of the potatoes;
 - (d) the size or size range of the potatoes;
 - (e) the net mass of potatoes in the package;
 - (f) the name of the variety.
- (3) The size of the characters setting out the particulars required to be marked on any package containing potatoes being sold shall be:
 - (a) if printed on a label — not less than 5 millimetres in height;
 - (b) if stencilled on the package — not less than 20 millimetres in height.

Notes

- ¹ This is a compilation of the *Ware Potato Grading and Packing Code 1985* and includes the amendments referred to in the following Table.

Compilation table

| Citation | Gazettal | Commencement |
|---|--------------------------|---|
| <i>Ware Potato Grading and Packing Code 1985</i> | 27 Sep 1985 p. 3847-8 | 1 Oct 1985 (see cl. 2) |
| <i>Potato Grading and Packing Codes Amendment Notice 1987 Pt. III</i> | 18 Sep 1987 p. 3652 | 18 Sep 1987 (see cl. 2 and <i>Gazette</i> 18 Sep 1987 p. 3587) |