

**WAC 16-442-006 Definitions.** In addition to the definitions found in RCW 15.17.020, the following definitions apply to this chapter:

**"Aggregate area"** means areas under consideration on a pear's surface that may be combined into one circular area with a diameter equal to the maximum diameter specified for the particular blemish.

**"Black end"** means a blemish that is evidenced by an abnormally deep green color around the calyx; or black spots usually occurring on one-third of the surface nearest to the calyx; or by an abnormally shallow calyx cavity.

**"Carefully picked"** means the pears do not show evidence of rough handling or of having been on the ground.

**"Clean"** means a pear free from excessive dirt, dust, spray residue or other foreign material.

**"Department"** means the Washington state department of agriculture.

**"Director"** means the director of the department or the director's representative.

**"Ground color"** means green, light green, yellowish green, and yellow.

**"Hard end"** means the pear shows an abnormally yellow color at the blossom end; or has a smooth, rounded base with little or no depression at the calyx; or there is dry, tough or woody flesh near the calyx. Hard end pears are defects of all grades.

**"Lot"** means any number of containers of fresh winter pears offered as a unit for inspection, sale, or shipment.

**"Mature"** means the pear has reached the stage of maturity which will ensure the proper completion of the ripening process.

Before a mature pear becomes overripe, it will show varying degrees of firmness depending upon the stage of the ripening process. Therefore, a statement of firmness should be given in order to indicate the state of the ripening process. A description of the ground color should also be given.

The following terms should be used for describing the firmness of pears:

**"Hard"** means the flesh of the pear is solid and does not yield appreciably even to considerable pressure. Hard pears are in suitable condition for long storage periods for the variety.

**"Firm"** means the flesh of the pear is fairly solid but yields somewhat to moderate pressure. The ripening process in firm pears is further advanced than in hard pears and they cannot be held in storage as long. Winter varieties at the firm stage may be held longer than the early varieties.

**"Firm ripe"** means the flesh of the pear yields readily to moderate pressure. A firm ripe pear is approaching the stage at which it is in prime eating condition but may be held for a brief period, although winter varieties can be held longer than the early varieties.

**"Ripe"** means the pear is at the stage where it is in its most desirable condition for eating.

**"Overripe"** means the pear is dead ripe, very mealy, soft, and has no commercial value.

**"Shape."** The following terms define the shapes of winter pears:

**"Well formed"** means pear is considered well formed when its shape is characteristic of the variety. Pears with slight irregularities of shape that do not appreciably detract from the general appearance of the fruit are considered well formed.

**"Fairly well formed"** means a pear is considered fairly well formed when its shape is slightly abnormal, but not to an extent that it materially detracts from the appearance of the fruit. Winter Nellis pears with characteristic slight sutures or with slight flattening on one side and/or slight irregularities that do not materially detract from the general appearance of the pear are considered fairly well formed.

**"Seriously misshapen"** means the pear is excessively flattened or elongated for the variety or constricted or deformed so that it cannot be cut into three fairly uniform good quarters or is so badly misshapen that the appearance is seriously affected.

**"Very seriously misshapen"** means the pear is excessively flattened or elongated for the variety or is constricted or deformed so that it cannot be cut into one good half or two fairly uniform quarters.

**"Size"** means the greatest transverse diameter of the pear taken at right angles to a line running from the stem to the blossom end.

**"Sound"** means pears, at the time of packing, are free from visible defects such as decay, breakdown, scald, bitter pit, or free from physical injury affecting keeping quality.

[Statutory Authority: Chapter 15.17 RCW, RCW 15.17.030, and chapter 34.05 RCW. WSR 09-01-094, amended and recodified as § 16-442-006, filed 12/16/08, effective 1/16/09; Order 610, effective 8/21/51; Order 322, effective 7/29/40.]