



CALIFORNIA DEPARTMENT OF  
FOOD & AGRICULTURE

Karen Ross, Secretary

February 20, 2014

**NOTICE OF MINOR AMENDMENTS  
TO THE MARKETING ORDER FOR PROCESSING STRAWBERRIES**

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**CHANGES TO GRADE PROVISIONS – EFFECTIVE MARCH 3, 2014**

The California Department of Food and Agriculture (CDFA), upon the recommendation of the Processing Strawberry Advisory Board (PSAB) has approved minor amendments to the Marketing Order for Processing Strawberries (Marketing Order). The language for these amendments, which will become effective on March 3, 2014, is attached.

The amendments regard modification of the grade standards for strawberries utilized for processing into strawberry products as presented in Article III of the Marketing Order. Following is a recap of the newly implemented minor amendments.

1. Grade No. 3, which had not been utilized for many years, has been eliminated.
2. A new grade entitled Grade No. 1WC (“with calyx) has been established.
3. The new Grade No. 1WC consists of the following main provisions:
  - Its standards are very similar to the current Grade No.1 but with calyxes not intentionally removed are allowed.
  - In evaluating color, the white area covered by the calyx is to be disregarded.
  - There is a downgrade provision as a means to help maintain the quality of the finished product.
  - Lots exceeding 20% defects shall be regraded and the two results averaged.
  - This new grade of strawberries is authorized for use in USDA Grade A and Grade B products just like the current Grade No.1.
  - Usage of this new grade is temporarily restricted to 1 million pounds per processor per year.

The above changes to the Marketing Order will also be reflected in the PSAB’s seasonal regulation pertaining to grade and inspection requirements. An updated version of the Marketing Order will be made available at [www.cdffa.ca.gov/mkt/mkt](http://www.cdffa.ca.gov/mkt/mkt). If you have any questions regarding these amendments, please call Roger Wyant, Manager of the PSAB, at (831) 724-5454 or call Dennis Manderfield of this office at (916) 900-5018.

Sincerely,

Robert Maxie, Chief  
Marketing Branch

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## **Minor Amendments to the Marketing Order for Processing Strawberries (Effective March 3, 2014)**

The grade standards within Article III of the Marketing Order are amended so as to eliminate Grade No. 3 and to create a new Grade No. 1WC ("with calyx") which is similar in most respects to the current Grade No.1, but which allows grading with calyxes still attached. The grade language with new amendments is shown below.

Deletions are shown as ~~Strikethrough~~ and additions are shown in *Bold Italics*

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Section C. GRADE NO. 1. Fresh strawberries consist of berries which have been harvested in a recognized safe manner, and are of similar varietal characteristics which are firm and meet the color and other requirements specified below, and are free from defects as defined, within the specified tolerances.

Color: Berries must have not less than eighty percent (80%) red color characteristic of the variety.

Berries having more than twenty percent (20%) green color are considered immature and are classified as culls.

Berries have dull or a lifeless appearance or which are grayish or brownish in color are considered overripe.

Defects: Defective strawberries mean those berries which are damaged by various causes and are unacceptable for processing.

A. The following are considered damage:

1. Dryness when damaged by seeds which are prominent or excessive and the berry is materially dehydrated, tough, or leathery.
2. Discernible insect or worm injury or worm holes, bird pecks, or slug damage.
3. Sunburn.
4. Water-soaked or waterlogged berries.
5. Catfaces or undeveloped berries, berries with cluster of seeds or a seedy seam or having a hardened seedy or fibrous area in the flesh.
6. Stems and caps, all stems, bracts, or sepals must be entirely removed. Berries shall be considered defective if they have whole or partial caps, stems, or sepals present.
7. Soft. A soft berry is one that will not hold its form, consistency, or shape, or a berry that has lost its firm texture, or will "rag" in the washing.
8. Dirt means that the berry shows dirt which will not wash of in the ordinary process of washing.
9. Mashed or crushed berries.

B. Free from decay, mold, or fungus growth or any type of rot.

C. Berries under five-eighths inch (5/8") in diameter when measured at right angles to a straight line running from the stem to the apex.

Defects, including defects of color, damage, decay, or undersized berries, described above, may not average more than five percent (5%) by weight, of the strawberries in any lot.

Section D. *GRADE NO. 1WC. Fresh strawberries with calyxes not intentionally removed, but are free of fruit clusters as well as long pedicles. These berries have been harvested in a recognized safe manner, and are of*

*similar varietal characteristics which are firm and meet the color and other requirements specified below, and are free from defects as defined, within the specified tolerances.*

**Color:** *Berries must have not less than eighty percent (80%) red color characteristic of the variety. The white area covered by the calyx shall be disregarded*

*Berries having more than twenty percent (20%) green color are considered immature and are classified as culls.*

*Berries have dull or a lifeless appearance or which are grayish or brownish in color are considered overripe.*

**Defects:** *Defective strawberries mean those berries which are damaged by various causes and are unacceptable for processing.*

**A.** *The following are considered damage:*

- 1. Dryness when damaged by seeds which are prominent or excessive and the berry is materially dehydrated, tough, or leathery.*
- 2. Discernible insect or worm injury or worm holes, bird pecks, or slug damage.*
- 3. Sunburn.*
- 4. Water-soaked or waterlogged berries.*
- 5. Catfaces or undeveloped berries, berries with cluster of seeds or a seedy seam or having a hardened seedy or fibrous area in the flesh.*
- 6. Soft. A soft berry is one that will not hold its form, consistency, or shape, or a berry that has lost its firm texture, or will "rag" in the washing.*
- 7. Dirt means that the berry shows dirt which will not wash of in the ordinary process of washing.*
- 8. Mashed or crushed berries.*

**B.** *Free from decay, mold, or fungus growth or any type of rot.*

**C.** *Berries under five-eighths inch (5/8") in diameter when measured at right angles to a straight line running from the stem to the apex.*

*Defects, including defects of color, damage, decay, or undersized berries, described above, may not average more than five percent (5%) by weight of the strawberries in any lot. Defects of five percent (5%) or less will be accepted without dockage, but when all defects exceed five percent (5%), the total defect percentage will be claimed as dockage.*

*Regrade: Lots exceeding twenty percent (20%) defects will be regraded and the two grades averaged. If the average exceeds twenty percent (20%) defects, it will be downgraded to Juice Grade and assigned a defect percentage based on Juice Grade Standards.*

*Allowance: Processors are limited to individually receive up to 1 million pounds of Grade No.1WC per year. The cooperative research with the universities on automated calyx removal will be in addition to the 1 million pound total weight allowance.*

Section E. **GRADE NO. 2.** Fresh strawberries, with stems not intentionally removed, which are defective but (1) which are not water-soaked or waterlogged, moldy, rotten, affected by fungus growth or any type of rot; and (2) which do not have more than 50 percent green color.

~~**GRADE NO. 3** — Fresh strawberries which meet the Grade No. 1 defect requirements except for green color.~~