



CALIFORNIA DEPARTMENT OF  
FOOD & AGRICULTURE

Karen Ross, Secretary

June 27, 2019

**Notice of 2019 Seasonal Regulations  
Establishing Grade, Maturity, Inspection and Certification Requirements  
for Cantaloupes Produced for Commercial Purposes within California  
North and West of the San Geronio Pass  
Pursuant to the California Cantaloupe Program**

Upon the recommendation of the California Cantaloupe Board, the California Department of Food and Agriculture (CDFA) has issued seasonal regulations establishing requirements for grade, maturity, inspection and certification for 2019 crop cantaloupes produced for commercial purposes within California north and west of the San Geronio Pass. These regulations are attached as Exhibit "A". Under these seasonal regulations, all 2019 crop cantaloupes produced for commercial purposes within California north and west of the San Geronio Pass, unless specifically exempted, must be inspected and certified to ensure compliance. These inspections will be conducted by the Agricultural Commissioner's office in each county. The respective counties will bill shippers for the inspections and shippers must pay the fees to their county upon billing.

Please note that the 2019 regulations for the first time contain a two-tiered minimum soluble solids standard to account for different types of cantaloupes being grown as follows:

- All long shelf life (LSL) type cantaloupes which include varieties that are harvested with a knife and cut from the vine will be required to have a minimum composite brix of 12%.
- All traditional western type or extended shelf life (ESL) type cantaloupes which include varieties that are harvested by pulling the melon from the vine leaving an abscission or crater in the stem end will have a minimum composite brix of 9%.

As in past years, the regulations also contain the following other main requirements.

- All cantaloupes shall comply with the maturity standards set in the California Code of Regulations.
- All cartons must be marked "California Westside", unless a higher grade, such as U.S. #1, is requested and utilized by a shipper.
- Cantaloupe handlers that purchase from growers must provide proof of having a CDFA-issued Produce Dealer's License before being allowed to begin packing.

If you have any questions about these regulations, please call John Gilstrap, Manager, California Cantaloupe Board, at 559-591-5715, or you may call Dennis Manderfield of this office at 916-900-5018.

Sincerely,

Robert Maxie, Chief  
Marketing Branch

Attachment

2019 0627 | 2019 0627 | 5087



**2019 Seasonal Regulations  
Establishing Grade, Maturity, Inspection and Certification Requirements  
For Cantaloupes Produced for Commercial Purposes Within California  
North and West of the San Gorgonio Pass  
Pursuant to the California Cantaloupe Program**

All 2019 crop cantaloupes, except as specifically exempted below, which are produced for commercial purposes within the State of California **north and west of the San Gorgonio Pass** shall be inspected and certified by an Agricultural Commissioner to ensure compliance with these regulations. If a request is received to inspect and certify to a grade for which the Agricultural Commissioner is not so authorized, such as a U.S. grade, the Commissioner may delegate inspection authority to the appropriate inspection agency necessary to comply with the inspection request, provided however, that the requested grade is equal to or higher than the standards established in this regulation. It will be a violation of the California Marketing Act and the California Cantaloupe Program to offer for sale at any point any such cantaloupes that are not in compliance with these regulations.

Before any inspection of cantaloupes, each cantaloupe handler that purchases from growers will be required to show proof of a CDFA produce dealer's license to inspection personnel of the county of production or the Cantaloupe Board. If the handler is not licensed with the CDFA Market Enforcement Branch (MEB), the handler will be required to apply for a license with MEB and pay the appropriate license fee before the firm will be allowed to begin packing.

All cantaloupes must be packed in containers that have not been previously shipped. In addition, cantaloupes shall not be shipped in experimental containers greater than 100 pounds **unless all of the following conditions are met by the applicant:**

1. Applicant shall have been a California cantaloupe shipper subject to this Board's jurisdiction for at least five (5) years.
2. In any one calendar year, applicant shall not ship more than 10 percent of said applicant's average California cantaloupe shipments that were under the jurisdiction of the Advisory Board over the past five years, or more than 10 percent of the current year's cantaloupe shipments which fall under the Board's jurisdiction, whichever is less.
3. Applicant's cantaloupes must be inspected and certified to meet Board-specified quality standards at shipping point.
4. Applicant's cantaloupes must be mechanically measured and packed or volume-filled by count. Each bin must be marked in accordance with the State and Federal Labeling Requirements and shall also meet the Experimental Container and Pack Permit Requirements.
5. Applicant shall make weekly reports of shipments packed in such experimental containers to the Cantaloupe Advisory Board, reporting quantity shipped by region, with seasonal totals. Any arrival inspection shall also be submitted to the Board.

2019 SEASONAL REGULATIONS  
ESTABLISHING GRADE, INSPECTION AND CERTIFICATION REQUIREMENTS FOR CANTALOUPE

The following standards shall apply to all 2019 crop cantaloupes produced for commercial purposes within California north and west of the San Geronio Pass, except as specifically exempted, or unless such standards are amended, extended, superseded, or terminated by action of the Department of Food and Agriculture. A "California Westside" grade equivalent to the minimum grade for cantaloupes specified in the California Code of Regulations, being Title 3, Division 3, Chapter 1, Subchapter 4, Article 17, Section 1420 et seq, except as modified hereinafter, shall be applicable to all such cantaloupes.

**SOLUBLE SOLIDS MINIMUMS AND MATURITY STANDARDS**

Notwithstanding other requirements of the above Sections of the California Code of Regulations, all long shelf life (LSL) type cantaloupes which include varieties that are harvested with a knife and cut from the vine will be required to have a minimum composite brix of 12%. All traditional western type or extended shelf life (ESL) type cantaloupes which include varieties that are harvested by pulling the melon from the vine leaving an abscission or crater in the stem end will have a minimum composite brix of 9%. Brix levels are to be determined from a sample of cantaloupes selected at random and tested by the use of an approved hand refractometer on a composite basis.

The composite test for solids shall consist of the random selection of seven cartons from each lot of cantaloupes. From each carton, one cantaloupe shall be selected at random, plugged, and the aggregate of the plugs juiced to determine the composite level of soluble solids. If the resulting test shows below 9 percent soluble solids, the lot shall be deemed to fail the minimum solids requirement of these regulations. If the composite test as described above results in a test of 9 percent or more soluble solids, the lot shall be deemed to have passed the minimum solids requirements.

In addition to meeting the minimum soluble solids standard of 9 percent or more, each lot of cantaloupes shall comply with the maturity standards set in the California Code of Regulations, Title 3, Division 3, Chapter 1, Subchapter 4, Article 17, Section 1420.1, with maturity based on the least mature cantaloupe selected for testing.

**EXEMPTION FOR CANTALOUPE DESIGNATED FOR PROCESSING**

Cantaloupes for processing, such as freezing or cut product salad, shall be designated for such use by the handler. All processing loads must move under a control order approved by the Department. A certificate must accompany the load to the processor. All loads must be weighed at origin and at destination with copies of the weight certificates provided to both the shipper and receiver. Copies of all documents must be matched to a receiving document and invoice for audit purposes.

### **EXEMPTION FOR DIRECT MARKETED CANTALOUPE**

Cantaloupes handled by the producer and sold on the premises where grown, or at the packing house or a single retail stand (in the county of production) operated by the producer, or at a Certified Farmers' Market regulated by the Department of Food and Agriculture, are exempt from these inspection and certification requirements, provided that the total amount of such cantaloupes sold cannot exceed fifty (50) pounds per purchaser per day.

### **EXEMPTION FOR CANTALOUPE DONATED OR SOLD TO CHARITABLE ORGANIZATIONS**

Cantaloupes that are donated or sold to charitable organizations in non-standard containers must be sold or donated before they are packed. The charity accepting or purchasing the cantaloupes will be responsible for packing the fruit. Any charitable organization wanting to use this exemption must prequalify with the Cantaloupe Advisory Board and the County Agricultural Commissioner in the County of donation or sale by requesting an exemption in writing. After obtaining the written exemption, the charity must have the exemption certificate in its possession when receiving cantaloupes from a shipper. The shipper for this fruit must provide the charity with a bill of lading for all fruit donated or sold to the charity.

### **CONTAINER MARKINGS**

During the effective period of these regulations, each container of cantaloupes meeting or exceeding the minimum standards herein established, except as specifically exempt, shall be stamped with a shipper number and daily box code assigned by the Cantaloupe Board, and a traceback code. The traceback code must provide for the identification of the field and crew that packed the subject box. Each shipper shall create its own traceback code system, subject to the approval of the Cantaloupe Board. All containers also shall be marked, "California Westside", except when a U.S. grade of higher quality stamped on a container would be confusing or be in conflict with the "California Westside" designation, in which case only the grade certified to shall be shown.

### **INSPECTION PROCESS AND LOCATION OF INSPECTION**

Cantaloupe inspections shall be performed at time of packing, in-line, for both shed and field operations, except when the volume of production is so low that the inspecting Agricultural Commissioner feels that field inspection is impractical. At such times inspection at the cooler will be allowed. The Agricultural Commissioner shall have the final word on whether the situation warrants an exemption from in-line field inspections. The grower/shipper must maintain constant communication with the inspecting Agricultural Commissioner to allow for proper site selection and timing of the required inspection. All stamping of inspected cartons shall take place where the inspections are made. If inspected in the field, the cartons must be stamped in the field; if inspected at the cooler, the stamps are applied at the cooler.