

DESTINATION TOLERANCES

A graphic of a sunburst with yellow rays emanating from a central point, positioned behind the Wada Farms logo.

Wada Farms

MARKETING GROUP, LLC



POTATOES, ONIONS & SWEET POTATOES



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DEFINITION OF “DAMAGE” U.S. NO. 1

“Damage” means any defect or any combination of defects, which materially detracts from the edible or marketable quality, or the internal or external appearance of the potato, or any external defect which cannot be removed without a loss of more than 5% of the total weight of the potato.

DEFINITION OF “SERIOUS DAMAGE” U.S. NO. 2

“Serious Damage” means any defect or any combination of defects, which seriously detracts from the edible or marketing quality, or the internal or external appearance of the potato, or any external defect which cannot be removed without a loss of more than 10% of the total weight of the potato.

DESTINATION TOLERANCES U.S. NO. 1

A total of 10% for potatoes in any lot which fail to meet the requirements for the standard. Provided, that included in this tolerance not more than the following percentages shall be allowed for the defects listed:

7% for external defects;

7% for internal defects;

Including therein not more than 2% for potatoes which are frozen or affected by soft rot or wet breakdown.

DESTINATION TOLERANCES U.S. NO. 2

A total of 12% for potatoes in any lot which fail to meet the requirements for the standard. Provided, that included in this tolerance not more than the following percentages shall be allowed for the defects listed:

8% for external defects;

8% for internal defects;

Including therein not more than 2% for potatoes which are frozen or affected by soft rot or wet breakdown.



U.S. NO. 1 STANDARDS FOR POTATOES

External Defects:

Air Cracks = 5% waste or more than 1/3 the length or diameter.

Bruise = 5% waste.

Cuts = 5% surface area, must be a smooth cut.

Corky Ring Spot = 5% waste or materially detracting from appearance.

Dirt = when materially detracting from appearance.

Enlarged Lenticels = when materially detracting from appearance.

External Surface Discoloration = 30% light tan or brown colors that do not blend, 15% light or tan color that does blend.

Flattened Depressed Areas = when discoloration of underlying flesh causes more than 5% waste. (see Table 1, pg. 4)

Flea Beetle = when materially detracting from appearance or 5% waste.

Folded Ends = scored under general definition of damage.

Fusarium Tuber Rot = 5% waste.

Grass Damage = 5% waste.

Greening = 5% waste or 25% of the surface.

Growth Cracks = 1/3 length or depth. (see Table 3, pg. 4)

Grub Damage = 5% waste.

Nematode = 5% waste.

Pink Eye or Pink Rot = 5% waste.

Rhizoctonia = 15% surface.

Rodent or Bird Damage = 5% waste or surface area.

Russetting = 50% surface.

Pitted Scab = 5% waste.

Russet Scab = if smooth 1/3 of surface, if rough 10% of surface.

Surface Scab = 5% waste.

Second Growth = when materially detracting from appearance.

Silver Scurf = 50% of the surface.

Sprouts = 5% of the lot longer than 1/4 inch.

Sunburn = 5% waste.

Sunken Discolored Areas = (see Table 2, pg. 4)

Surface Cracks = if smooth 1/3 of the surface, if rough 5% of the surface.

Wireworm = 5% waste.

Free From Defects: (Score when present in any degree)

Bacterial Ring Rot

Bacterial Soft Rot

Blackheart

Freezing = wet or dry

Late Blight

Southern Bacterial Wilt

Internal Defects:

Hollow Heart

Ingrown Sprouts = 5% waste.

Internal Black Spot = 5% waste. (must be darker than official color chip)

Internal Discoloration = 5% waste.

Net necrosis = 5% waste.

Light Brown Center

Stem End Browning = 5% waste.

Vascular Discoloration = 5% waste.



U.S. NO. 2 STANDARDS FOR POTATOES

External Defects:

Air Cracks = 10% waste or more than 3/4 the length or diameter.

Bruise = 10% waste.

Cuts = 10% surface area, or more than 1/2 the length of the potato.

Corky Ring Spot = 10% waste or materially detracting from appearance.

Dirt = when seriously detracting from appearance

Enlarged Lenticles = when seriously detracting from appearance.

External Surface Discoloration = 60% light tan or brown colors that do not blend, 30% light or tan color that does blend.

Flattened Depressed Areas = when discoloration of underlying flesh causes more than 10% waste. (see Table 1, pg. 4)

Flea Beetle = when seriously detracting from appearance or 10% waste.

Folded Ends = scored under general definition of serious damage.

Fusarium Tuber Rot = 10% waste.

Grass Damage = 10% waste.

Greening = 10% waste or 50% of the surface.

Growth Cracks = 3/4 length or depth. (see Table 3, pg. 4)

Grub Damage = 10% waste.

Nematode = 10% waste.

Pink Eye or Pink Rot = 10% waste.

Rhizoctonia = 50% surface.

Rodent or Bird Damage = 10% waste or surface area.

Russetting = not scored against the U.S. No. 2 standard.

Pitted Scab = 10% waste.

Russet Scab = if rough 25% of surface.

Surface Scab = 25% waste.

Second Growth = when seriously detracting from appearance.

Silver Scurf = when wrinkling of the skin is more than 50% of the surface.

Sprouts = 10% of the lot longer than 1/2 inch.

Sunburn = 10% waste.

Sunken Discolored Areas = (see Table 2, pg. 4)

Surface Cracks = if rough deep cracking affects more than 10% of the surface.

Wireworm = 10% waste

Free From Defects: (Score when present in any degree)

Bacterial Ring Rot

Bacterial Soft Rot

Blackheart

Freezing = wet or dry

Late Blight

Southern Bacterial Wilt

Internal Defects:

Hollow Heart

Ingrown Sprouts = 10% waste.

Internal Black Spot = 10% waste. (must be darker than official color chip)

Internal Discoloration = 10% waste.

Net necrosis = 10% waste.

Light Brown Center

Stem End Browning = 10% waste.

Vascular Discoloration = 10% waste.



TABLE 1. FLATTENED DEPRESSED AREAS MAXIMUM AREA ALLOWED

Diameter	Weight	U. S. No. 1 (Aggregate Area)	U. S. No. 2 (Aggregate Area)
Potato is:	Potato is:	Not more than:	Not more than:
Less than 2 inches	Less than 4 oz.	1/2 in.	1 in.
2 to 2 1/2 in.	4 oz. to 6 oz.	1 in.	1 1/2 in.
More than 2 1/2 in. to 3 in.	More than 6 oz. to 8 oz.	1 1/4 in.	1 3/4 in.
More than 3 to 3 1/2 in.	More than 8 oz. to 14 oz.	1 1/2 in.	1 7/8 in.
More than 3 1/2 in. to 4 in.	More than 14 oz. to 20 oz.	1 3/4 in.	2 in.
More than 4 in. to 4 1/2 in.	More than 20 oz. to 28 oz.	2 in.	2 1/4 in.
More than 4 1/2 in. to 5 in.	More than 28 oz. to 36 oz.	2 1/2 in.	2 3/4 in.
More than 5 in.	More than 36 oz.	2 1/2 in.	3 1/4 in.

TABLE 2. SUNKEN DISCOLORED AREAS MAXIMUM AREA ALLOWED

Diameter	Weight	U. S. No. 1 (Aggregate Area)	U. S. No. 2 (Aggregate Area)
Potato is:	Potato is:	Not more than:	Not more than:
Less than 2 inches	Less than 4 oz.	3/8 in.	3/4 in.
2 in. to 2 1/2 in.	4 oz. to 6 oz.	3/4 in.	1 in.
More than 2 1/2 in. to 3 in.	More than 6 oz. to 8 oz.	1 in.	1 1/4 in.
More than 3 to 3 1/2 in.	More than 8 oz. to 14 oz.	1 1/4 in.	1 1/2 in.
More than 3 1/2 in. to 4 in.	More than 14 oz. to 20 oz.	1 1/2 in.	1 3/4 in.
More than 4 in. to 4 1/2 in.	More than 20 oz. to 28 oz.	1 3/4 in.	2 in.
More than 4 1/2 in. to 5 in.	More than 28 oz. to 36 oz.	2 in.	2 1/4 in.
More than 5 in.	More than 36 oz.	2 1/4 in.	2 1/2 in.

TABLE 3. DEPTH ALLOWED FOR GROWTH CRACKS

Diameter	Weight	U. S. No. 1 (Depth)	U. S. No. 2 (Depth)
Potato is:	Potato is:	Not more than:	Not more than:
Less than 2 in.	Less than 4 oz.	1/8 in.	1/4 in.
2 in. to 2 1/2 in.	4 oz. to 6 oz.	1/4 in.	3/8 in.
More than 2 1/2 in. to 3 in.	More than 6 oz. to 8 oz.	3/8 in.	1/2 in.
More than 3 in.	More than 8 oz.	1/2 in.	5/8 in.



DETERMINING AND REMOVING WASTE

A thin slice exploratory cut shall be made at the stem end of the tuber. If the exploratory cut reveals a defect follow the APPROPRIATE METHOD of cutting for the TYPE of defect found.

Methods of Cutting to Determine Waste

Waste is considered unwanted or unusable material.

Waste is only the affected area; not the rest of the straight cut that is uninjured.

When removing a defect, only a normal amount of uninjured tissue should be removed, such as in the ordinary process of preparing for use.

In removing shatter bruise or other defects on the side of the potato, a curved or round cut should be used. The degree or curve to be used will depend to a certain extent on the shape of the potato and whether the defect is on the flat or round side of the potato.

When removing waste from the stem end, use a straight cut if the discoloration extends more than 1/2 of the circumference around the potato. If the discoloration affects 1/2 or less of the circumference around the potato, the cut should be made on that particular side, using a curved cut so that an excessive amount of uninjured flesh will not be removed.

Determining Internal Defects

Internal defects, such as Internal Black Spot, Vascular Browning, Fusarium Wilt, Net Necrosis, Other Necrosis, Stem End Browning and other types of Internal Discoloration, affecting the vascular ring or occurring between the vascular ring and the skin of the potato are scored on a waste basis.

Internal defects such as Hollow Heart, or Hollow Heart with Discoloration, Light Brown Discoloration (Brown Center), Internal Brown Spot, and similar discoloration (Heat Necrosis) occurring entirely within the vascular ring are considered on the basis of the diameter of affected area, and in the case of Internal Brown Spot and similar discoloration, also considered are the number of spots.



AIR CRACKS



BRUISE



CUTS



CORKY RING SPOT



DIRT



ENLARGED LENTICELS



EXTERNAL SURFACE
DISCOLORATION



FLATTENED OR DEPRESSED
AREAS



FLEA BEETLE



FOLDED ENDS



FUSARIUM TUBER ROT



GRASS DAMAGE



GREENING



GROWTH CRACKS



GRUB DAMAGE



NEMATODE



PINK EYE OR PINK ROT



RHIZOCTONIA



RODENT OR BIRD DAMAGE



RUSSETING



PITTED SCAB



RUSSET SCAB



SURFACE SCAB



SECOND GROWTH



SILVER SCURF



SPROUTS



SUNBURN



SUNKEN DISCOLORED AREAS



SURFACE CRACKS



WIREWORM OR GRASS
DAMAGE

THE FOLLOWING DEFECTS ARE SCORED AGAINST ALL STANDARDS WHEN PRESENT IN ANY DEGREE



BLACKHEART



FREEZING INJURY (DRY TYPE)



FREEZING INJURY
(WET-LEAKING TYPE)



LATE BLIGHT TUBER ROT



BACTERIAL RING ROT



SOUTHERN BACTERIAL WILT
(BROWN ROT)



BACTERIAL SOFT ROT
(SLIMY SOFT ROT)

INTERNAL DEFECTS ARE THOSE WHICH CANNOT BE DETECTED WITHOUT CUTTING THE POTATO



INGROWN SPROUTS



INTERNAL BLACK SPOT



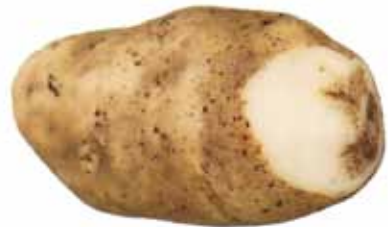
INTERNAL DISCOLORATION



VASCULAR DISCOLORATION



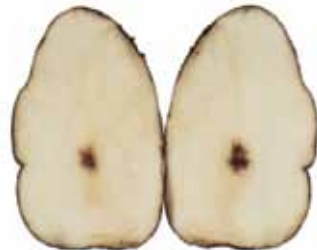
NET NECROSIS



STEM END BROWNING



HOLLOW HEART



LIGHT BROWN DISCOLORATION
(BROWN CENTER)

Common Potato Defects



Hollow Heart: This is a cavity that forms inside the potato due to overly rapid or irregular potato growth.



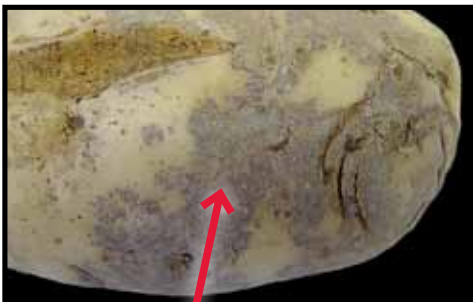
Growth Crack: This is the result of any stress to the potato including excess or insufficient water, wind, frost, hail or excessive heat during growth.



Greening: This is the release of a chemical called solanin in direct response to any type of light exposure. A green potato generally tastes bitter.



Bruising: The potato can bruise easily either from dropping or pressure from being piled in storage. The bruise develops under the skin and turns black.



Silver Scurf: This appears as a silver-colored coating on the skin that is caused by an airborne potato fungus that poses zero health concerns if consumed.



Air Cracks/Shatter Bruise: This is caused by too dry of storage or display conditions, possibly a result of rough handling or dropping of potatoes.

Julian Date Calendar

Definition of Julian Date: A date expressed as the number of days since January 1st of the current year.

How to use the chart below: Match the DAY to the MONTH and you'll find today's date expressed as the Julian Date.

Day	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Day
1	1	32	60	91	121	152	182	213	244	274	305	335	1
2	2	33	61	92	122	153	183	214	245	275	306	336	2
3	3	34	62	93	123	154	184	215	246	276	307	337	3
4	4	35	63	94	124	155	185	216	247	277	308	338	4
5	5	36	64	95	125	156	186	217	248	278	309	339	5
6	6	37	65	96	126	157	187	218	249	279	310	340	6
7	7	38	66	97	127	158	188	219	250	280	311	341	7
8	8	39	67	98	128	159	189	220	251	281	312	342	8
9	9	40	68	99	129	160	190	221	252	282	313	343	9
10	10	41	69	100	130	161	191	222	253	283	314	344	10
11	11	42	70	101	131	162	192	223	254	284	315	345	11
12	12	43	71	102	132	163	193	224	255	285	316	346	12
13	13	44	72	103	133	164	194	225	256	286	317	347	13
14	14	45	73	104	134	165	195	226	257	287	318	348	14
15	15	46	74	105	135	166	196	227	258	288	319	349	15
16	16	47	75	106	136	167	197	228	259	289	320	350	16
17	17	48	76	107	137	168	198	229	260	290	321	351	17
18	18	49	77	108	138	169	199	230	261	291	322	352	18
19	19	50	78	109	139	170	200	231	262	292	323	353	19
20	20	51	79	110	140	171	201	232	263	293	324	354	20
21	21	52	80	111	141	172	202	233	264	294	325	355	21
22	22	53	81	112	142	173	203	234	265	295	326	356	22
23	23	54	82	113	143	174	204	235	266	296	327	357	23
24	24	55	83	114	144	175	205	236	267	297	328	358	24
25	25	56	84	115	145	176	206	237	268	298	329	359	25
26	26	57	85	116	146	177	207	238	269	299	330	360	26
27	27	58	86	117	147	178	208	239	270	300	331	361	27
28	28	59	87	118	148	179	209	240	271	301	332	362	28
29	29		88	119	149	180	210	241	272	302	333	363	29
30	30		89	120	150	181	211	242	273	303	334	364	30
31	31		90		151		212	243		304		365	31

Wada Farms Marketing Group, LLC prints the Julian Date code directly on the bag tag or side of carton for the day the product is packed at one of our facilities.



ONIONS

Definition of “Damage” U.S. No. 1

“Damage” means any specific defects described in this section; or any equally objectionable variation of these defects, any other defect, or any combination of defects, which materially detracts from the appearance, or the edible or marketing quality of the onions.

Definition of “Serious Damage” U.S. No. 2

“Serious damage” means any specific defect described in this section; or any equally objectionable variation of these defects, any other defect, or any combination of defects, which seriously detracts from the appearance, or the edible or marketing quality of the onions.

Grade Tolerances U.S. No. 1

Not more than 10% of the onions in any lot may be damaged by peeling. Not more than 5% of the onions in any lot may be below the remaining requirements of these grades, but not more than two-fifths of this tolerance, or 2% may be allowed for onions which are affected by decay or wet scald.

Grade Tolerances U.S. No. 2

Not more than 5% of the onions in any lot may be below the requirements of these grades, but not more than two-fifths of this tolerance, or 2%, may be allowed for onions which are affected by decay or wet sunscald.

Application of Tolerances

Individual samples are subject to the following limitations:

Samples which contain more than 20 pounds shall have not more than 1 ½ times a specified tolerance of 10% or more, and not more than double than a specified tolerance of less than 10%, except that at least one defective and one off-size onion may be permitted in any sample: **Provided** that en-route or at destination when onions in containers of 50 pounds or more are packed to a minimum size of 3 inches or larger not more than three onions or more than 4% (whichever is the larger amount) may be affected by decay or wet sunscald: **And provided further** that the averages for the entire lot are within the tolerances specified for the grade.

Samples which contain 20 pounds or less shall not have more than double the tolerance specified, except at least one defective and one off-size onion may be permitted in any sample: **Provided** that the averages for the entire lot are within the tolerances specified for the grade.



U.S. NO. 1 STANDARDS FOR ONIONS

Basic Requirements:

Similar varietal characteristics

Mature = well cured.

Fairly firm, fairly well shaped

Free From: (Score when present in any degree)

Decay = when present in any degree.

Bottlenecks = onions which have abnormally thick necks with only fairly well developed bulbs.

Doubles = when onions have developed more than one distinct bulb joined only at the base.

Scallions = onions which have thick necks and relatively small and poorly developed bulbs.

Wet sunscald = when present in any degree onion will be scored as serious damage.

Free From Damage Caused By:

Cracked fleshy scales = when one or more of the fleshy scales are cracked.

Dirt, Staining, Foreign Matter = when more than 20% of the onions in a yellow, brown or red lot, or more than 15% of the onions in a white lot are appreciably stained. Onions with adhering dirt or other foreign matter shall be judged on the same basis as stained onions.

Dry sunken areas = when the affected areas exceed the equivalent area to that of a circle 1/2 inch in diameter on a onion 2-3/4 inches in diameter which does not have the outer papery scale covering the affected areas or when the affected areas exceed the equivalent of a circle 3/4 inch in diameter which has the outer papery scale covering the affected area. Lesser or greater areas are allowed on smaller or larger onions.

Disease = a condition of abnormal appearance.

Freezing = when ice crystals are present or there is a pattern indicative of freezing.

Insects and other means = when materially affecting the appearance of the onion or worm holes penetrate more than one or two fleshy outer scales, depending on the size of the hole.

Mechanical = when any cut extends deeper than one fleshy scale, or when any bruise breaks a fleshy scale.

Peeling = when more than 1/2 of the thin papery scale is missing, leaving the underlying fleshy scale unprotected.

Roots = when more than 20% of the onions in a lot have practically all roots 2 inches or more in length.

Seedstems = score when tough or woody or when more than 1/4 inch in diameter.

Splits = when onions with two or more hearts are not practically covered by one or more outer scales.

Sprouts = when any sprout is visible, or when concealed within the dry top and more than 3/4 inch in length on an onion 2 inches or larger in diameter, or proportionately shorter on smaller onions.

Sunburn = individual onion is scored when more than 1/3 of the surface is affected by sunburn with a medium green color.

Tops = when more than 30% of the onions in a lot have tops 3 inches or more in length.

Translucent scales = when the equivalent of more than two entire outer fleshy scales have a water soaked condition.

Watery scales = when more than the equivalent of one entire outer fleshy scales are affected by an off-colored, water soaked condition. The off-color must be of some shade of brown or yellow.

Size

Unless otherwise specified the diameter shall be not less than 1-1/2 inches, and yellow, brown, or red onions shall have 40% or more, and white onions shall have 30% or more, by weight, of the onions in any lot 2 inches or larger in diameter.

When a percentage of the onions are specified to be of any certain size or larger, no part of any tolerance shall be allowed to reduce the specified percentage, but individual packages in a lot may have as much as 25 percentage points less than the percentage specified, except that individual packages containing 10 pounds or less shall have no requirements as to percentage of a certain size or larger. **Provided**, that any lot, regardless of package size, shall average within the percentage specified.



U.S. NO. 2 STANDARDS FOR ONIONS

Basic Requirements:

One type = Onions are within same general color category.

Mature = Well cured.

Not soft or spongy

Free From: (Score when present in any degree)

Decay = When present in any degree.

Scallions = Onions which have thick necks and relatively small and poorly developed bulbs.

Wet sunscald = When present in any degree onion will be scored as serious damage.

Free From Serious Damage Caused By:

Dirt, Staining, Foreign Matter = When more than 25% of the onions in a lot are badly stained. Onions with adhering dirt or other foreign matter shall be judged on the same basis as stained onions.

Disease = a condition of abnormal appearance.

Dry sunken areas = When extending deeper than one fleshy scale, or when affecting an area equivalent to that of a circle 1 inch in diameter on a onion 2-3/4 inches in diameter. Lesser or greater areas are allowed on smaller or larger onions.

Freezing = At market, when ice crystals are present or there is a pattern indicative of freezing.

Insects and other means = When seriously affecting the appearance of the onion, or when more than 15 insects are present.

Mechanical = When any cut extends deeper than two fleshy scales, or when cuts seriously damage the appearance of the onion.

Seedstems = Score when tough or woody or when more than 1/2 inch in diameter.

Sprouts = When visible sprouts are more than 1/2 in length. Concealed sprouts have no limit on length in the U.S. No. 2 Standard.

Watery scales = When more than the equivalent of two entire outer fleshy scales are affected by an off-colored, water soaked condition. The off-color must be of some shade of brown or yellow.

Size

Unless otherwise specified the diameter shall be not less than 1-1/2 inches. However, the U. S. No. 2 Standard does not require a percentage 2 inches in diameter or larger. Therefore, when a percentage of 2 inches or larger is specified by the applicant in connection with these grades, there is no limit as to how much individual samples may fall below the percentage of 2 inch or larger; because the 25 percentage points limitation does not apply to these lower grades.



ROOT SPLIT



GREENING



MOLD DECAY



BOTTLE NECK



SEED STEM



SUN SCALD



MECHANICAL DAMAGE



SOUR SKIN



BASIL ROOT ROT



HOLLOW HEART



SWEET POTATOES

DEFINITION OF “DAMAGE” U. S. NO. 1

“**Damage**” means any specific defect defined in this section; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which materially detracts from the appearance, or the edible or shipping quality of the individual sweet potato or the lot as a whole; or which cannot be removed without loss of more than 5% of the total weight of the sweet potato including peel covering the defective area.

The following specific defects shall be considered as damage:

Sprouts = when more than 10% of the sweet potatoes in any lot have sprouts over 3/4 inch in length.

Growth cracks = when unhealed or which detract materially from the appearance of the individual sweet potato or general appearance of the lot.

Scurf = when more than 15% of the surface in the aggregate is affected by solid light brown discoloration. Speckled types of scurf, or lighter or darker shades of discoloration may be permitted over a greater or lesser area provided no discoloration detracts from the appearance more than the amount of solid light brown discoloration permitted.

Pox (Soil Rot) = when materially detracting from the appearance of the individual sweet potato.

Wireworm, grass root or similar injury = when any hole in a sweet potato ranging in size from 6oz. to 8oz. is more than 3/4 inch long, or when the aggregate length of all holes is more than 1-1/4 inches, or correspondingly shorter or longer holes in smaller or larger sweet potatoes.

DEFINITION OF “SERIOUS DAMAGE” U. S. NO. 2

“**Serious Damage**” means any specific defect defined in this section; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which materially detracts from the appearance, or the edible or shipping quality of the individual sweet potato or the lot as a whole; or which cannot be removed without loss of more than 10% of the total weight of the sweet potato including peel covering the defective area.

The following specific defects shall be considered as serious damage:

Dirt or foreign material = when the individual sweet potato is badly caked with dirt, or when seriously detracting from the appearance of the lot.

Growth cracks = when unhealed or when seriously detracting from the appearance of the individual sweet potato or general appearance of the lot.

Pox (Soil Rot) = when seriously detracting from the appearance of the individual sweet potato.

Wireworm, grass root or similar injury = when any hole in a sweet potato ranging in size from 6oz. to 8oz. is more than 1-1/4 inches long, or when the aggregate length of all holes is more than 2 inches, or correspondingly shorter or longer holes in smaller or larger sweet potatoes.

APPLICATION OF TOLERANCES

The contents of individual packages in the lot are subject to the following limitations:

Provided that the averages for the entire lot are within the tolerances specified for the grade.

Packages which contain more than 10 pounds shall have no more than 1-1/2 times a specified tolerance of 10% or more, or not more than double a specified tolerance of less than 10%, except that at least one defective and one off-size specimen may be permitted in any package.

Packages which contain 10 pounds or less shall have not more than four times the tolerance specified or not more than two defective or off-size specimens in any package, whichever is the larger percentage.



SWEET POTATOES

U.S. Extra No. 1 Grade consists of sweet potatoes of similar varietal characteristics which are firm, smooth, fairly clean, fairly well shaped, which are free from freezing injury, internal breakdown, black rot, other decay or wet breakdown, and free from damage caused by secondary rootlets, sprouts, cuts, bruises, scars, growth cracks, scurf, pox (soil rot) or other diseases, wireworms, weevils, or other insects, or other means.

10% of the sweet potatoes in any lot may fail to meet the requirements of these grades, but not more than one-half of this amount or 5% shall be allowed for sweet potatoes which are seriously damaged, including therein not more than 2% for sweet potatoes affected by soft rot or wet breakdown.

U.S. No. 1 Grade consists of sweet potatoes of similar varietal characteristics which are firm, fairly smooth, fairly clean, fairly well shaped, which are free from freezing injury, internal breakdown, black rot, other decay or wet breakdown, and free from damage caused by secondary rootlets, sprouts, cuts, bruises, scars, growth cracks, scurf, pox (soil rot) or other diseases, wireworms, weevils, or other insects, or other means.

10% of the sweet potatoes in any lot may fail to meet the requirements of these grades, but not more than one-half of this amount or 5% shall be allowed for sweet potatoes which are seriously damaged, including therein not more than 2% for sweet potatoes affected by soft rot or wet breakdown.

U.S. No. 1 Petite Grade consists of sweet potatoes of similar varietal characteristics which are firm, fairly smooth, fairly clean, fairly well shaped, which are free from freezing injury, internal breakdown, black rot, other decay or wet breakdown, and free from damage caused by secondary rootlets, sprouts, cuts, bruises, scars, growth cracks, scurf, pox (soil rot) or other diseases, wireworms, weevils, or other insects, or other means.

10% of the sweet potatoes in any lot may fail to meet the requirements of these grades, but not more than one-half of this amount or 5% shall be allowed for sweet potatoes which are seriously damaged, including therein not more than 2% for sweet potatoes affected by soft rot or wet breakdown.

U.S. No. 2 Grade consists of sweet potatoes of one type which are firm and which are free from freezing injury, internal breakdown, black rot, other decay or wet breakdown, and free from serious damage caused by dirt or other foreign materials, cuts, bruises, scars, growth cracks, pox (soil rot) or other diseases, wireworms, weevils or other insects, or other means.

10% of the sweet potatoes in any lot may fail to meet the requirements of this grade, including therein not more than 2% for sweet potatoes affected by soft rot or wet breakdown.

U.S. Commercial Grade consists of sweet potatoes which meet all the requirements of the U.S. No. 1 grade except that an increased tolerance for defects is allowed.

25% of the sweet potatoes in any lot may fail to meet the requirements of this grade, but not more than one-fifth of this amount, or 5% shall be allowed for sweet potatoes which are seriously damaged, include therein not more than 2% for sweet potatoes affected by soft rot or wet breakdown.



SIZE
REQUIREMENTS FOR U.S. GRADES OF SWEET POTATOES

Grade	Length (in.)		Diameter (in.)		Weight (oz.)
	Min.	Max.	Min.	Max.	Max.
U.S. Extra No. 1	3	9	1 ¾	3 ¼	18
U.S. No. 1	3	9	1 ¾	3 ½	20
U.S. Commercial	3	9	1 ¾	3 ½	20
U.S. No. 1 Petite	3	7	1 ½	2 ¼	--
U.S. No. 2	1 ½	--	--	--	36

APPEARANCE
REQUIREMENTS FOR U.S. GRADES OF SWEET POTATOES

U.S. Extra No. 1	U.S. No. 1	U.S. No. 1 Petite	U.S. Commercial	U.S. No. 2
Firm	Firm	Firm	Firm	Firm
Smooth	Fairly smooth	Fairly smooth	Fairly smooth	No serious damage
Fairly clean	Fairly clean	Fairly clean	Fairly clean	Not dirty
Fairly well shaped	Fairly well shaped	Fairly well shaped	Fairly well shaped	No shape requirement
Similar varietal characteristics	One type	One type	One type	One type
Free of damage	Free of damage	Free of damage	Free of damage	Free of damage
Free from chilling injury, internal breakdown and dry rot	Free from chilling injury, internal breakdown and dry rot	Free from chilling injury, internal breakdown and dry rot	Free from chilling injury, internal breakdown and dry rot	Free from chilling injury, internal breakdown and dry rot
Less than 2% soft rot	Less than 2% soft rot	Less than 2% soft rot	Less than 2% soft rot	Less than 2% soft rot

Definitions:

Firm = not more than slightly flabby or shriveled.

Smooth = the sweet potato is free from veining or other defects causing roughness which more than slightly detract from the appearance of the individual sweet potato or the general appearance of the lot.

Fairly smooth = the sweet potato is free from veining or other defects causing roughness which materially detract from the appearance of the individual sweet potato or the general appearance of the lot.

Fairly clean = the individual sweet potato is not caked with dirt and that dirt or other foreign matter does not materially detract from the general appearance of the lot.

Fairly well shaped = the sweet potatoes are not curved, crooked, constricted or otherwise misshapen as to materially detract from the appearance of the individual sweet potato or the general appearance of the lot.

One type = the sweet potatoes have the same character of flesh, and do not show an extreme range of skin color. For example, dry type shall not be mixed with semi-moist or moist type, and deep red or purple skin color shall not be mixed with yellow or reddish copper skin color.



2155 Providence Way
Idaho Falls, ID 83404
(208) 542-2898
www.wadafarms.com

