



# Marketing & Quality Standards

## 2019 Crop Year

### Marketing Standards as determined by the Quality Standards Sub-Committee

<b>Harvest Parameter - Starch</b>	Cosmic Crisp® should not be harvested until a minimum STARCH MOVEMENT of 2.5 is achieved on the Cosmic Crisp® starch scale. Fruit harvested at less than 2.5 minimum on the scale does not convert well.
<b>General Release Date for 3<sup>rd</sup> Leaf Fruit</b>	General Release Date for 2019 Crop year of 3 <sup>RD</sup> LEAF FRUIT is no earlier than December 1, 2019
<b>General Release Date for 2<sup>nd</sup> Leaf Fruit</b>	General Release date for 2019 Crop year of 2 <sup>ND</sup> LEAF FRUIT no earlier than 1 January 2020
<b>Shipping Parameter - Starch</b>	In coordination with the release dates, STARCH CLEARANCES must be a minimum of 5 on the Cosmic Crisp® starch scale to qualify for shipment into the Fresh Market.
<b>Grade Scale – Defects</b>	Cosmic Crisp® grading scale for defects will adhere to the Washington Administrative Code (WAC) as administered by WDSA and USDA for striped or partial red varieties.
<b>Grade Scale – Color WA Extra Fancy</b>	50% to full good, red color. Clean from scorable defects that detract from overall appearance. Individual Production Facilities may choose to segment this parameter as needed for uniformity of pack, or needs of their customer.
<b>Grade Scale – Color WA Fancy</b>	30% and greater red color with defects as allowed by WAC codes. WA Fancy grade is intended for the 2-color bulk packaging: 40 lb Tray Pack or Euro cartons only, not high graphic packages.

### NOTES

<p>These Marketing Quality Standards will be routinely updated and revised as additional research, harvesting and production experience is gained.</p> <p>A starch scale specifically for Cosmic Crisp® is under development by Washington State Tree Fruit Research Commission. When finalized, it will be made available to growers, production facilities and horticulturalists via the WTFRC and WSU websites, as hard copies, and included in materials distributed by PVM.</p> <p>Post-harvest handling and storage regimens are the subject of research and data collection. These recommendations will be made available at a later date.</p>