



Marketing & Quality Standards 2020 Crop Year

Starch Specification: HARVEST	<p>A grower can expect harvest to take place 165-175 days after full bloom.</p> <p>Cosmic Crisp® is not to be harvested until an average STARCH CLEARANCE for the block of 2- 2.5 is achieved on the Cosmic Crisp® starch scale.</p> <p>Fruit harvested below 2 will not develop good flavor Fruit harvested at or above 3.5-4.5 may develop a greasiness that can not be effectively remediated on the packing line. Research shows a strong correlation between apples harvested at starch clearances of 3.5/higher and lower packouts due to: stem cracks, bird pecks</p>
Recommendation: STEM CLIPPING	<p>Growers are <i>strongly advised</i> to clip stems at harvest. Stem Clipping in the field significantly reduces cuts and punctures on the apple's surface. It markedly diminishes cullage on the packing line, thereby extending storage life and reducing shrink at retail.</p>
General Release Date for Packed Fruit	<p>The shipment of any fruit packed in the 2020 crop year will occur no earlier than Monday, November 23, 2020 at 8 am</p>
Starch Specification: SHIPPING	<p>In coordination with the release date, Cosmic Crisp® may not be shipped into the fresh market unless 90% of apples in a lot meet stage 5 of maturity utilizing the WA38 Starch Scale. Randomly sample a minimum of 20 pieces per lot until maturity pattern is established, cutting more if warranted.</p>
Grade Scale: DEFECTS	<p>Cosmic Crisp® WA38 will adhere to the standards set for apples marketed within the state of Washington per the Washington Administrative Code (WAC), for red, partial red, or blush apple varieties.</p>
Grade Scale – Color Description WASHINGTON EXTRA FANCY	<p>50% to full good, red color. Background color shall be yellow to breaking green. No hard, green background color is allowed</p> <p>Individual Production Facilities may choose to segment this parameter as needed for uniformity of pack, or to meet the needs of their customer base.</p> <p>Fruit must be clean from scorable defects that detract from overall appearance. Attention should be paid to limb rub, russet, green spot, stem punctures, and splits. Shape should be round and symmetrical.</p> <p>High graphic or two-color packaging may be used for the WA Extra Fancy grade.</p>
Grade Scale – Color Description WASHINGTON FANCY	<p>30% and greater red color with defects no greater than those allowed by the Washington Apple Grade Standards for WA Fancy Grade.</p> <p>WA Fancy grade is intended for the 2-color bulk packaging, 40 lb. Tray Pack or Euro cartons only, no high graphic packaging.</p>
COMPLIANCE	<p>Site visits and spot checks for adherence to these standards will be performed on a random basis throughout the packing season.</p> <p>If discrepancies are found, we will work with the packer to provide education and to correct the issues. Repeated offences are subject to loss of licenses and use of the trademark.</p>
NOTES	
<p>These quality standards will be reviewed and updated by the Quality Standards Advisory Committee on an annual basis. With each commercial harvest, we gain additional knowledge and experience with Cosmic Crisp®, which will be utilized to refine the standards for industry.</p> <p>A starch scale created specifically for Cosmic Crisp® has been developed by the Washington State Tree Fruit Research Commission. It is available to the industry as a downloadable file via the WTFRC and WSU websites, as hard copies, and on the Cosmic Crisp® industry site.</p> <p>Further information can be found on the Cosmic Crisp® Industry site: https://quality.cosmiccrisp.com</p>	

