



Fresh Fruit and Vegetable Grade Requirements

Fruit and Vegetable Dispute Resolution Corporation
960 Carling Avenue, Building 75, Central Experimental Farm
Ottawa, ON K1A 0C6
CANADA

✉ ffv-flf@fvdrc.com (Fresh Fruit and Vegetable Grade Requirements inquiries)

✉ info@fvdrc.com (DRC general inquiries)

☎ (+1) 613 234 0982 | 📠 (+1) 613 234 8036

🌐 www.fvdrc.com/ffv-flf

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This document is incorporated by reference into the [Safe Food for Canadians Regulations](#) (SFCR). Any changes to this document must be made in accordance with the [CFIA Incorporation by Reference Policy](#).

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Fresh Fruit or Vegetable Grades and Requirements

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Interpretation

1. The following definitions apply to this document:

"aggregate area" means an area equivalent to the area of a circle of the diameter specified. (*superficie globale*)

"condition defect" means any defect that may develop in fresh fruit or vegetables during storage or transit. (*défaut d'état*)

"decay" means soft, mushy or leaking breakdown of the tissue, from any cause, and commonly known as "soft rot". (*pourriture*)

"diameter" means the greatest width at right angles to the longitudinal axis. (*diamètre*)

"miniature vegetable" means a variety of vegetable developed through plant breeding to not exceed a small size when mature but does not include immature or undersize specimens of non-miniature vegetable varieties. (*mini-légume*)

"permanent defect" means any defect of an unchangeable nature. (*défaut permanent*)

"properly packaged", in respect of prepackaged fresh fruit or vegetables, means that

(a) the fresh fruit or vegetables are packaged in a manner that is not likely to result in damage to the fresh fruit or vegetables during handling or transport, and

(b) the container contains not less than the net quantity of fresh fruit or vegetables declared on the label. (*convenablement emballés*)

General

2. The grade names and grade requirements for fresh fruit or vegetables are set out in [Part 1 Grade Requirements for Fresh Fruit](#) and [Part 2 Grade Requirements for Fresh Vegetables](#). See [Canadian Grade Compendium: Volume 2 – Fresh Fruit or Vegetables](#) for grade names and grade requirements for apples, onions and potatoes, and [Canadian Grade Compendium: Volume 9 – Import Grade Requirements](#) for grade names used for imported fresh fruit or vegetables.

3. The grade names and grade requirements, referred to in section 2, do not apply to miniature vegetables, except in the case of miniature cucumbers.

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Interpretation

1. The following definitions apply in this Part.

"clean" means the fruit is not contaminated and is free from dirt, dust, spray residue, wax marks or other foreign material. (*propre*)

"fairly clean" means the fruit is not contaminated and is fairly free from dirt, dust, spray residue, wax marks or other foreign material. (*passablement propre*)

"fairly well formed" means at least one half of the fruit is well formed and the other half deviates only slightly from being well formed. (*passablement bien formé*)

"hand-picked" means the fruit shows no evidence of rough handling or of having been on the ground. (*cueilli à la main*)

"mature" means the fruit has reached the stage of development that ensures completion of the ripening process. (*à maturité ou mûr*)

"reasonably clean" means the fruit is not contaminated and is reasonably free from dirt, dust, spray residue, wax marks or other foreign material. (*raisonnablement propre*)

"sound" means that, at the time of shipping or repackaging, the fruit is free from condition defects such as decay, breakdown, freezing damage, bitter-pit, soft or shrivelled specimens, overripe specimens, brown core, corky core or other damage adversely affecting the keeping quality of the fruit. (*sain*)

"wax marks" means a visible wax residue in the form of white streaks, white spots or white areas on the surface of the fruit. (*marques de cire*)

"well formed" means the fruit is of the shape characteristic of the variety when mature. (*bien formé*)

Grades and Requirements for Apricots

Application

1. The grades and requirements set out in sections 2 to 6 apply to apricots of varieties grown from *Prunus armeniaca*.

Grades and Grade Names

2. The grades and grade names for apricots are Canada No. 1, Canada Domestic and Canada Hailed.

Requirements for All Grades

3. In addition to the requirements for each grade and subject to the general tolerances set out in section 7, apricots of all grades must

- (a) be properly packaged;
- (b) be hand-picked, of one variety and fairly well formed;
- (c) be sound;
- (d) be free from bruises that affect an aggregate area per apricot exceeding 13 mm (½ inch) in diameter;
- (e) be free from skin breaks or tears at the stem if
 - (i) more than the outer layer is affected, or
 - (ii) the damage extends outside of the stem bowl;
- (f) be free from skin checks that are not well healed;
- (g) be free from insect damage that exceeds 3 mm (⅛ inch) in depth or affects an aggregate area per apricot exceeding 6 mm (¼ inch) in diameter;
- (h) be free from insects and insect larvae;
- (i) be free from skin punctures; and
- (j) be free from a combination of two or more defects referred to in paragraphs (d) to (g) that individually do not exceed their respective tolerances but that in combination exceed the greatest area tolerance set out in any of those paragraphs.

Canada No. 1 Grade Requirements

4. (1) In this section, "of good size", with respect to apricots in a lot, means that not less than 90%, by count, of the apricots are of a size characteristic of the variety when mature and variation in size is not sufficient to materially affect the general appearance of the lot.

(2) In addition to meeting the requirements for all grades set out in section 3, apricots graded Canada No. 1 must

- (a) be clean;
- (b) be uniformly mature;
- (c) be of good size;

- (d) be free from hail damage that
 - (i) has broken the skin or noticeably depressed the affected areas, or
 - (ii) affects an aggregate area per apricot exceeding 6 mm (¼ inch) in diameter;
- (e) be free from skin checks that exceed 3 mm (⅛ inch) in depth or affect an aggregate area per apricot exceeding 6 mm (¼ inch) in diameter;
- (f) be free from ink spot, leaf mark, limb rub, physiological spot, other skin discolouration, scab or sprayburn that affects an aggregate area per apricot exceeding 13 mm (½ inch) in diameter;
- (g) be free from russetting that is rough or dark in colour;
- (h) be free from mildew;
- (i) be free from coryneum blight that affects an aggregate area per apricot exceeding 6 mm (¼ inch) in diameter;
- (j) be free from insect damage that is not thoroughly dry;
- (k) be free from a combination of two or more defects referred to in paragraphs (d) to (j) that individually do not exceed their respective tolerances but that in combination exceed the greatest area tolerance set out in any of those paragraphs; and
- (l) be free from any other damage or defect or combination of damage and defects that affects the appearance, edibility or shipping quality of the apricots.

Canada Domestic Grade Requirements

5. (1) In this section, "of fair size", with respect to apricots in a lot, means that not less than 65%, by count, of the apricots are of a size characteristic of the variety when mature and variation in size is not sufficient to seriously affect the general appearance of the lot.

(2) In addition to meeting the requirements for all grades set out in section 3, apricots graded Canada Domestic must

- (a) be fairly clean;
- (b) be mature;
- (c) be of fair size;
- (d) be free from hail damage that
 - (i) has broken the skin or noticeably depressed the affected areas, or
 - (ii) affects an aggregate area per apricot exceeding 19 mm (¾ inch) in diameter;
- (e) be free from skin checks that affect an aggregate area per apricot exceeding 6 mm (¼ inch) in diameter;
- (f) be free from ink spot, leaf mark, limb rub, physiological spot, other skin discolouration, scab or sprayburn that affects an aggregate area per apricot exceeding 19 mm (¾ inch) in diameter;
- (g) be free from coryneum blight that affects an aggregate area per apricot exceeding 6 mm (¼ inch) in diameter;

(h) be free from a combination of two or more defects referred to in paragraphs (d) to (g) that individually do not exceed their respective tolerances but that in combination exceed the greatest area tolerance set out in any of those paragraphs; and

(i) be free from any other damage or defect or combination of damage and defects that seriously affects the appearance, edibility or shipping quality of the apricots.

Canada Hailed Grade Requirements

6. In addition to meeting the requirements for all grades set out in section 3, apricots graded Canada Hailed must

(a) meet the requirements of Canada Domestic grade except those set out in paragraph 5(2)(d);

(b) be free from hail marks exceeding 10 mm ($\frac{3}{8}$ inch) in diameter or 3 mm ($\frac{1}{8}$ inch) in depth; and

(c) be free from hail damage that

(i) has broken the skin and is not well healed, or

(ii) has broken the skin and is well healed but affects an aggregate area per apricot exceeding 25 mm (1 inch) in diameter.

General Tolerances

7. (1) In the grading of apricots, the requirements set out in sections 4 to 6, as applicable, are considered to be met when not more than 10%, by count, of the apricots in a lot have defects including

(a) in the case of a lot of apricots inspected at the time of shipping or repackaging, not more than

(i) 3% that are affected by decay, and

(ii) 5% that have the same defect other than decay; and

(b) in the case of a lot of apricots inspected at a time other than at the time of shipping or repackaging, not more than 5% that have the same permanent defect.

(2) Condition defects apply against the grade of a lot of apricots only when the lot is inspected at the time of shipping or repackaging.

Grades and Requirements for Blueberries

Application

1. The grade and the requirements set out in sections 2 and 3 apply to blueberries of varieties grown from *Vaccinium angustifolium*, *Vaccinium corymbosium* or *Vaccinium myrtilloides*.

Grade and Grade Name

2. (1) The grade and grade name for blueberries is Canada No. 1.

(2) If the grade and grade name set out in subsection (1) are used, the blueberries must conform to the requirements set out in section 3.

Canada No. 1 Grade Requirements

3. (1) The following definitions apply in this section.

"fairly uniform in size" means that the blueberries in any one package do not vary sufficiently in size to materially affect their general appearance. (*d'une grosseur passablement uniforme*)

"well coloured" means that not less than 90% of the blueberries in a lot, by weight, are of the colour characteristic of mature blueberries. (*bien colorés*)

(2) Subject to the general tolerances set out in section 4, blueberries graded Canada No. 1 must

- (a) be properly packaged;
- (b) be well coloured, well formed and fairly uniform in size;
- (c) be dry and sound;
- (d) be free from green berries, leaves, stems, dirt or other foreign material;
- (e) be apparently free from insects, insect larvae or disease; and
- (f) be free from any other damage or defect or combination of damage and defects that materially affects the appearance, edibility or shipping quality of the blueberries.

General Tolerances

4. (1) In the grading of blueberries, the requirements set out in section 3 are considered to be met when not more than 3% by weight of the blueberries in a lot have defects, including

- (a) in the case of a lot of blueberries inspected at the time of shipping or repackaging, not more than
 - (i) 1% that are affected by decay, and
 - (ii) 1% of the weight of the blueberries that is attributable to foreign material; and
- (b) in the case of a lot of blueberries inspected at a time other than at the time of shipping or repackaging, not more than 1% of the weight of the blueberries that is attributable to foreign material.

(2) Condition defects apply against the grade of a lot of blueberries only when the lot is inspected at the time of shipping or repackaging.

Grades and Requirements for Cantaloups

Application

1. The grade and the requirements set out in sections 2 and 3 apply to cantaloups of varieties grown from *Cucumis melo* var. *cantalupensis*.

Grade and Grade Name

2. (1) The grade and grade name for cantaloups is Canada No. 1.

(2) If the grade and grade name set out in subsection (1) are used, the cantaloups must conform to the requirements set out in section 3.

Canada No. 1 Grade Requirements

3. Subject to the general tolerances set out in section 4, cantaloups graded Canada No. 1 must

- (a) be properly packaged;
- (b) be of one variety, well-formed and well netted for the variety;
- (c) be fairly clean, mature and sound;
- (d) not vary in diameter within each package by more than 38 mm (1 ½ inches);
- (e) be free from insects, insect larvae, insect damage and disease;
- (f) be free from cracks, hail marks, moisture damage and sunscald; and
- (g) be free from any other damage or defect or combination of damage and defects that affects the appearance, edibility or shipping quality of the cantaloups.

General Tolerances

4. (1) In the grading of cantaloups, the requirements set out in section 3 are considered to be met when

(a) not more than 10%, by count, of the cantaloups in a lot inspected at the time of shipping or repackaging have defects, including not more than

(i) 3% that are affected by decay, and

(ii) 5% that have the same defect other than decay;

(b) not more than 10% by count of the cantaloups in a lot inspected at a time other than at the time of shipping or repackaging have defects, including not more than 5% that have the same permanent defect; and

(c) in either of the cases referred to in paragraphs (a) and (b), not more than 10% of the packages in the lot contain cantaloups that exceed the maximum diameter variation set out in paragraph 3(d).

(2) Condition defects apply against the grade of a lot of cantaloups only when the lot is inspected at the time of shipping or repackaging.

Grades and Requirements for Cherries

Application

1. The grades and requirements set out in sections 2 to 6 apply to cherries of varieties grown from *Prunus avium* or *Prunus cerasus* and their hybrids.

Grades and Grade Names

2. The grades and grade names for cherries are Canada No. 1, Canada Domestic and Canada Orchard Run.

Requirements for All Grades

3. (1) In this section, "soft" means the skin of the cherry is flaccid and the flesh of the cherry is flabby to the touch and yields readily to a slight pressure.

(2) In addition to the requirements for each grade and subject to the general tolerances set out in section 7, cherries of all grades must

- (a) be properly packaged;
- (b) be hand-picked and of one variety;
- (c) be sound;
- (d) be mature but not soft;
- (e) be free from bruises other than those incidental to good commercial handling and packaging;
- (f) be free from insects, insect larvae, insect damage and disease; and
- (g) be free from dried cherries, gum, leaves and twigs.

Canada No. 1 Grade Requirements

4. (1) The following definitions apply in this section.

"of fair size", with respect to cherries in a lot, means that not less than 65%, by weight or by count, of the cherries are of a size characteristic of the variety when mature and variation in size is not sufficient to seriously affect the general appearance of the lot. (*d'une grosseur passable*)

"of good colour" means that the cherries are of a colour characteristic of the variety when mature. (*d'une bonne couleur*)

(2) In addition to meeting the requirements for all grades set out in section 3, cherries graded Canada No. 1 must

- (a) be fairly clean;
- (b) be of good colour and of fair size;
- (c) have, in the case of cherries of Elkhorn and Lambert varieties, not more than 15% of the cherries, by weight or by count, without stems and, in the case of cherries of all other varieties, not more than 10% of the cherries without stems;
- (d) be free from skin breaks, but may have superficial, well-healed stem-end cracks within the stem cavity that do not exceed 2 mm (1/16 inch) in width and do not extend in length to more than one-half of the circumference of the stem cavity;
- (e) be free from hail marks;
- (f) be free from a combination of defects referred to in paragraphs (d) and 3(2)(e) that individually do not exceed their respective tolerances but that in combination exceed the maximum area tolerance set out in paragraph (d); and
- (g) be free from any other damage or defect or combination of damage and defects that materially affects the appearance, edibility or shipping quality of the cherries.

Canada Domestic Grade Requirements

5. (1) In this section, "of fair colour", with respect to cherries in a lot, means that not less than 75%, by weight or by count, of the cherries are of a colour characteristic of the variety when mature and the balance of the cherries are not of a colour characteristic of immature cherries.

(2) In addition to meeting the requirements for all grades set out in section 3, cherries graded Canada Domestic must

- (a) be reasonably clean;
- (b) be of fair colour;
- (c) be free from skin breaks, but may have
 - (i) superficial, well-healed stem-end cracks within the stem cavity that do not exceed 3 mm ($\frac{1}{8}$ inch) in width and do not extend in length to more than one-half of the circumference of the stem cavity, or
 - (ii) well-healed cracks outside of the stem cavity that affect an aggregate area per cherry not exceeding 3 mm ($\frac{1}{8}$ inch) in diameter;
- (d) be free from hail marks exceeding 25% of the surface area;
- (e) be free from a combination of two or more defects referred to in paragraphs (c) and (d) and 3(2)(e) that individually do not exceed their respective tolerances but that in combination exceed the greatest area tolerance set out in any of those paragraphs; and
- (f) be free from any other damage or defect or combination of damage and defects that seriously affects the appearance, edibility or shipping quality of the cherries.

Canada Orchard Run Grade Requirements

6. In addition to meeting the requirements for all grades set out in section 3, cherries graded Canada Orchard Run must

- (a) meet the requirements of Canada Domestic grade except those set out in subparagraph 5(2)(c)(i); and
- (b) be free from dry circular or horseshoe stem-end cracks extending beyond the stem cavity.

General Tolerances

7. (1) In the grading of cherries, the requirements set out in sections 4 to 6, as applicable, are considered to be met where not more than 10% by weight or by count of the cherries in a lot have defects, including

- (a) in the case of a lot of cherries inspected at the time of shipping or repackaging, not more than
 - (i) 1% that are affected by decay or brown rot, and
 - (ii) 5% that have the same defect other than decay or brown rot; and
- (b) in the case of a lot of cherries inspected at a time other than at the time of shipping or repackaging, not more than 5% that have the same permanent defect.

(2) Condition defects apply against the grade of a lot of cherries only when the lot is inspected at the time of shipping or repackaging.

Grades and Requirements for Crabapples

Application

1. The grades and requirements set out in sections 2 to 5 apply to crabapples of varieties grown from *Pyrus baccata*.

Grades and Grade Names

2. (1) The grades and grade names for crabapples are Canada No. 1 and Canada Domestic.

(2) If the grades and grade names set out in subsection (1) are used, the crabapples must conform to the requirements set out in sections 3 to 5.

Requirements for All Grades

3. In addition to the requirements for each grade and subject to the general tolerances set out in section 6, crabapples of all grades must

(a) be properly packaged;

(b) be hand-picked and of one variety;

(c) be mature and sound; and

(d) be free from watercore

(i) existing around the core and extending to the circular area formed by the vascular bundles,

(ii) surrounding the vascular bundles, where the affected areas surrounding two or more adjacent vascular bundles meet or coalesce, or

(iii) existing to more than a slight degree outside the circular area formed by the vascular bundles.

Canada No. 1 Grade Requirements

4. In addition to meeting the requirements for all grades set out in section 3, crabapples graded Canada No. 1 must

(a) be fairly clean;

(b) have, in the case of crabapples of the Hyslop variety,

(i) a minimum of 75% by count of the crabapples in a lot with at least 35% of the surface area of each crabapple of a red colour, and

(ii) the balance of the crabapples in the lot with at least 10% of the surface area of each crabapple of a red colour;

(c) have a minimum diameter of 32 mm (1 ¼ inches);

(d) be free from bruises that affect an aggregate area per crabapple exceeding 13 mm (½ inch) in diameter;

- (e) be free from hail damage that
 - (i) has noticeably depressed or discoloured the affected areas, or
 - (ii) is of a russet character and affects an aggregate area per crabapple exceeding 6 mm (¼ inch) in diameter;
- (f) be free from either limb rub or leaf mark that affects an aggregate area per crabapple exceeding 6 mm (¼ inch) in diameter;
- (g) be free from russetting that affects more than 10% of the surface area of a crabapple;
- (h) be free from sprayburn or sunscald that has caused blistering of the skin or noticeable discolouration;
- (i) be free from
 - (i) two or more insect punctures or stings per crabapple, or
 - (ii) any insect punctures or stings that exceed 3 mm (⅛ inch) in diameter, inclusive of any encircling discoloured ring;
- (j) be free from leaf roller damage that
 - (i) has deformed a crabapple, or
 - (ii) affects an aggregate area per crabapple exceeding 6 mm (¼ inch) in diameter;
- (k) be free from insects and insect larvae;
- (l) be free from a combination of two or more defects referred to in paragraphs (d) to (j) and 3(d) that individually do not exceed their respective tolerances but that in combination exceed the greatest area tolerance set out in any of those paragraphs; and
- (m) be free from any other damage or defect or combination of damage and defects that materially affects the appearance, edibility or shipping quality of the crabapples.

Canada Domestic Grade Requirements

5. In addition to meeting the requirements for all grades set out in section 3, crabapples graded Canada Domestic must

- (a) be reasonably clean;
- (b) have a minimum diameter of 25 mm (1 inch); and
- (c) be free from any damage, defect or combination of damage and defects that seriously affects the appearance, edibility or shipping quality of the crabapples.

General Tolerances

6. (1) In the grading of crabapples, the requirements set out in sections 4 and 5, as applicable, are considered to be met when

- (a) not more than 10%, by count, of the crabapples in a lot inspected at the time of shipping or repackaging have defects, including not more than

(i) 3% that are affected by decay, and

(ii) 5% that have the same defect other than decay;

(b) not more than 10%, by count, of the crabapples in a lot inspected at a time other than at the time of shipping or repackaging have defects, including not more than 5% that have the same permanent defect; and

(c) in either of the cases referred to in paragraphs (a) and (b), not more than 5%, by count, of the crabapples in the lot have less than the minimum diameter set out in paragraph 4(c) or 5(b).

(2) Condition defects apply against the grade of a lot of crabapples only when the lot is inspected at the time of shipping or repackaging.

Grades and Requirements for Cranberries

Application

1. The grades and requirements set out in sections 2 to 5 apply to cranberries of varieties grown from *Vaccinium macrocarpum* or *Vaccinium oxycoccos*.

Grades and Grade Names

2. (1) The grades and grade names for cranberries are Canada No. 1 and Canada Domestic.

(2) If the grades and grade names set out in subsection (1) are used, the cranberries must conform to the requirements set out in sections 3 to 5.

Requirements for All Grades

3. In addition to the requirements for each grade and subject to the general tolerances set out in section 6, cranberries of all grades must

(a) be properly packaged;

(b) be sound;

(c) have at least 65% of the surface area of each cranberry as a red colour; and

(d) be free from insects and insect larvae.

Canada No. 1 Grade Requirements

4. (1) In this section, "fairly uniform in size" means that the cranberries in any one package do not vary sufficiently in size to materially affect their general appearance.

(2) In addition to meeting the requirements for all grades set out in section 3, cranberries graded Canada No. 1 must

(a) be fairly clean;

(b) be fairly uniform in size; and

(c) be free from any damage, defect or combination of damage and defects that materially affects the appearance, edibility or shipping quality of the cranberries.

Canada Domestic Grade Requirements

5. In addition to meeting the requirements for all grades set out in section 3, cranberries graded Canada Domestic must

- (a) be reasonably clean; and
- (b) be free from any damage or defect or combination of damage and defects that seriously affects the appearance, edibility or shipping quality of the cranberries.

General Tolerances

6. (1) In the grading of cranberries, the requirements set out in sections 4 and 5, as applicable, are considered to be met when not more than 15%, by weight, of the cranberries in a lot have defects, including

- (a) in the case of a lot of cranberries inspected at the time of shipping or repackaging, not more than
 - (i) 5% that are affected by decay, and
 - (ii) 5% that have the same defect other than decay; and
- (b) in the case of a lot of cranberries inspected at a time other than at the time of shipping or repackaging, not more than 5% that have the same permanent defect.

(2) Condition defects apply against the grade of a lot of cranberries only when the lot is inspected at the time of shipping or repackaging.

Grades and Requirements for Grapes

Application

1. The grades and requirements set out in sections 2 to 5 apply to grapes of varieties grown from *Vitis vinifera* or *Vitis labrusca* and their hybrids.

Grades and Grade Names

2. The grades and grade names for grapes are Canada No. 1 and Canada Domestic.

Requirements for All Grades

3. In addition to the requirements for each grade and subject to the general tolerances set out in section 6, grapes of all grades must

- (a) be properly packaged;
- (b) be sound and free from dried grapes;
- (c) be free from hail marks; and
- (d) be free from insects and insect larvae.

Canada No. 1 Grade Requirements

4. (1) The following definitions apply in this section.

"fairly compact" means that the bunches are well filled but the berries are not closely spaced.
(*passablement serrés*)

"of good colour" means that not less than 90%, by count, of the berries on a bunch are of the colour characteristic of the variety when mature. (*d'une bonne couleur*)

"of good size", with respect to grapes in a lot, means that not less than 90%, by count, of the berries on a bunch and not less than 90%, by weight, of the bunches are of a size characteristic of the variety when mature and variation in size is not sufficient to materially affect the general appearance of the lot. (*d'une bonne grosseur*)

(2) In addition to meeting the requirements for all grades set out in section 3, grapes graded Canada No. 1 must

- (a) be fairly clean;
- (b) be free from crushed, split or shattered berries;
- (c) be of one variety, of good colour and of good size;
- (d) have 90%, by weight, of the bunches in a lot of a fairly compact nature for the variety;
- (e) be free from insect damage;
- (f) be free from disease, mould and mildew; and
- (g) be free from any other damage, defect or combination of damage and defects that materially affects their appearance, edibility or shipping quality.

(3) Despite paragraph (2)(c), grapes of different varieties and colours packaged in approximately equal proportions and labelled "mixed varieties", that in all other respects meet the requirements of Canada No. 1 grade, may be designated Canada No. 1.

Canada Domestic Grade Requirements

5. (1) The following definitions apply in this section.

"fairly compact" has the same meaning as in subsection 4(1). (*passablement serrés*)

"of fair colour" means that not less than 75%, by count, of the berries on a bunch are of the colour characteristic of the variety when mature. (*d'une couleur passable*)

"of fair size", with respect to grapes in a lot, means that not less than 65%, by count, of the berries on a bunch and not less than 65%, by weight, of the bunches are of a size characteristic of the variety when mature and variation in size is not sufficient to seriously affect the general appearance of the lot. (*d'une grosseur passable*)

(2) In addition to meeting the requirements for all grades set out in section 3, grapes graded Canada Domestic must

- (a) be reasonably clean;

(b) be of fair colour, of fair size and have similar varietal characteristics; and

(c) have 60%, by weight, of the bunches in a lot be of a fairly compact nature for the variety.

General Tolerances

6. (1) In the grading of grapes, the requirements set out in sections 4 and 5, as applicable, are considered to be met when up to 10% of the grapes by weight in a lot have defects, including

(a) in the case of a lot of grapes inspected at the time of shipping or repackaging, not more than

(i) 3% that are affected by decay, and

(ii) 5% that have the same defect other than decay; and

(b) in the case of a lot of grapes inspected at a time other than at the time of shipping or repackaging, not more than 5% that have the same permanent defect.

(2) Condition defects apply against the grade of a lot of grapes only when the lot is inspected at the time of shipping or repackaging.

Grades and Requirements for Nectarines

Application

1. The grades and requirements set out in sections 2 to 5 apply to nectarines of varieties grown from *Prunus persica*.

Grades and Grade Names

2. The grades and grade names for nectarines are Canada No. 1 and Canada Domestic.

Requirements for All Grades

3. In addition to the requirements for each grade and subject to the general tolerances set out in section 6, nectarines of all grades must

(a) be properly packaged;

(b) be of one variety;

(c) be uniformly mature and sound;

(d) have a minimum diameter of 51 mm (2 inches); and

(e) be free from insects and insect larvae.

Canada No. 1 Grade Requirements

4. In addition to meeting the requirements for all grades set out in section 3, nectarines graded Canada No. 1 must

(a) be fairly clean;

(b) be well formed

(c) be free from growth cracks and split pits;

- (d) be free from hail marks;
- (e) be free from skin breaks and cuts;
- (f) be free from bruises that individually exceed 19 mm (3/4 inch) in diameter;
- (g) be free from marks that are caused by leaf or limb rub and that affect an aggregate area per nectarine exceeding 13 mm (1/2 inch) in diameter;
- (h) be free from insect damage and be free from disease;
- (i) be free from gum spot or cold damage;
- (j) be free from sunburn;
- (k) be free from a combination of two or more defects referred to in paragraphs (f) to (h) that individually do not exceed their respective tolerances but that in combination exceed the greatest area tolerance set out in any of those paragraphs; and
- (l) be free from any other damage or defect or combination of damage and defects that materially affects the appearance, edibility or shipping quality of the nectarines.

Canada Domestic Grade Requirements

5. In addition to meeting the requirements for all grades set out in section 3 nectarines graded Canada Domestic must

- (a) be reasonably clean;
- (b) be fairly well formed and of a shape characteristic of the variety;
- (c) be free from bruises that individually exceed 25 mm (1 inch) in diameter;
- (d) be free from skin punctures or breaks of any kind, including growth cracks or suture cracks/open seams/seam cracks;
- (e) be free from hail damage that
 - (i) is not well healed,
 - (ii) has broken the skin and exceeds 5 mm (3/16 inch) in diameter or 2 mm (1/16 inch) in depth,
 - (iii) has broken the skin, causing marks that exceed three per nectarine,
 - (iv) affects more than 10% of surface area of a nectarine, or
 - (v) has noticeably depressed the affected areas;
- (f) be free from split pits exceeding 3 mm (1/8 inch) in width;
- (g) be free from ink spot, oak bug damage, leaf or limb rub or scab that affects more than 5% of the surface area of a nectarine;
- (h) be free from a combination of two or more defects referred to in paragraphs (c) to (g) that individually do not exceed their respective tolerances but that in combination exceed the greatest area tolerance set out in any of those paragraphs; and

(i) be free from any other damage or defect or combination of damage and defects that seriously affects the appearance, edibility or shipping quality of the nectarines.

General Tolerances

6. (1) In the grading of nectarines, the requirements set out in sections 4 to 5, as applicable, are considered to be met when

(a) not more than 10%, by count, of the nectarines in a lot inspected at the time of shipping or repacking have defects, including not more than

(i) 3% that are affected by decay, and

(ii) 5% that have the same defect other than decay;

(b) not more than 10%, by count, of the nectarines in a lot inspected at a time other than at the time of shipping or repackaging have defects, including not more than 5% that have the same permanent defect; and

(c) in either of the cases referred to in paragraphs (a) and (b), up to 5%, by count, of the nectarines in the lot have less than the minimum diameter set out in paragraph 3(d).

(2) Condition defects apply against the grade of a lot of nectarines only when the lot is inspected at the time of shipping or repackaging.

Grades and Requirements for Peaches

Application

1. The grades and requirements set out in sections 2 to 5 apply to peaches of varieties grown from *Prunus persica*.

Grades and Grade Names

2. The grades and grade names for peaches are Canada No. 1 and Canada Domestic.

Requirements for All Grades

3. (1) In this section, "mature" means the peaches are well developed and have attained sufficient yellow in the ground colour to indicate they will continue to ripen and, in the case of peaches grown in Ontario, also means the pressure test through the skin of the peaches does not exceed 8 kg (18 pounds) as indicated by a pressure tester with an 8 mm (5/16 inch) diameter plunger.

(2) In addition to the requirements for each grade and subject to the general tolerances set out in section 6, peaches of all grades must

(a) be properly packaged;

(b) be hand-picked and of one variety;

(c) be uniformly mature and sound;

(d) have a minimum diameter

(i) in the case of peaches sold before August 15 in any year, of 54 mm (2 1/8 inches), and

- (ii) in the case of peaches sold on or after August 15 in any year, of 57 mm (2 ¼ inches);
- (e) be free from bruises that individually exceed 13 mm (½ inch) in diameter; and
- (f) be free from insects and insect larvae.

Canada No. 1 Grade Requirements

4. (1) In this section, "sized" means the peaches in a package do not vary in diameter by more than 6 mm (¼ inch). (*calibrées*)

(2) In addition to meeting the requirements for all grades set out in section 3, peaches graded Canada No. 1 must

- (a) be fairly clean;
- (b) be well formed and sized;
- (c) be free from growth cracks and split pits;
- (d) be free from hail marks;
- (e) be free from skin punctures or breaks;
- (f) be free from bruises that affect an aggregate area per peach exceeding 19 mm (¾ inch) in diameter;
- (g) be free from marks that are caused by limb rub and that
 - (i) exceed three per peach, or
 - (ii) affect an aggregate area per peach exceeding 13 mm (½ inch) in diameter;
- (h) be free from russetting that is
 - (i) rough,
 - (ii) dark in colour and affects an aggregate area per peach exceeding 13 mm (½ inch) in diameter, or
 - (iii) fine, light in colour and affects more than 15% of the surface area of a peach;
- (i) be free from plant bug damage that
 - (i) is sunken or pitted,
 - (ii) has deformed a peach, or
 - (iii) affects an aggregate area per peach exceeding 13 mm (½ inch) in diameter;
- (j) be free from insect damage other than plant bug damage and be free from disease;
- (k) be free from gum;
- (l) be free from sunscald;
- (m) be free from a combination of two or more defects referred to in paragraphs (f) to (i) and 3(2)(e) that individually do not exceed their respective tolerances but that in combination exceed the greatest area tolerance set out in any of those paragraphs; and

(n) be free from any other damage or defect or combination of damage and defects that materially affects the appearance, edibility or shipping quality of the peaches.

Canada Domestic Grade Requirements

5. (1) In this section, "sized" has the same meaning as in section 4. (*calibrées*)

(2) In addition to meeting the requirements for all grades set out in section 3, peaches graded Canada Domestic must

- (a) be reasonably clean;
- (b) be fairly well formed and, if packaged in a peach box or cell pack, sized;
- (c) be free from bruises that affect an aggregate area per peach exceeding 25 mm (1 inch) in diameter;
- (d) be free from skin punctures or breaks of any kind, including growth cracks or suture cracks other than suture cracks in the J.H. Hale variety in which well-healed suture cracks not exceeding 13 mm (½ inch) in length are allowed;
- (e) be free from hail damage that
 - (i) is not well healed,
 - (ii) has broken the skin and exceeds 5 mm (3/16 inch) in diameter or 2 mm (1/16 inch) in depth,
 - (iii) has broken the skin, causing marks that exceed three per peach,
 - (iv) affects more than 10% of surface area of a peach, or
 - (v) has noticeably depressed the affected areas;
- (f) be free from split pits exceeding 3 mm (⅛ inch) in width;
- (g) be free from ink spot, mildew, oak bug damage, plant bug damage, limb rub, russetting or scab that affects more than 5% of the surface area of a peach;
- (h) be free from a combination of two or more defects referred to in paragraphs (c) to (g) and 3(2)(e) that individually do not exceed their respective tolerances but that in combination exceed the greatest area tolerance set out in any of those paragraphs; and
- (i) be free from any other damage or defect or combination of damage and defects that seriously affects the appearance, edibility or shipping quality of the peaches.

General Tolerances

6. (1) In the grading of peaches, the requirements set out in sections 4 and 5, as applicable, are considered to be met when

- (a) not more than 10%, by count, of the peaches in a lot inspected at the time of shipping or repacking have defects, including not more than
 - (i) 3% that are affected by decay, and
 - (ii) 5% that have the same defect other than decay;

(b) not more than 10%, by count, of the peaches in a lot inspected at a time other than at the time of shipping or repackaging have defects, including not more than 5% that have the same permanent defect; and

(c) in either of the cases referred to in paragraphs (a) and (b), up to

(i) 5%, by count, of the peaches in the lot have less than the minimum diameter set out in paragraph 3(2)(d), and

(ii) 10% of the packages in the lot contain more than 10%, by count, of peaches that exceed the maximum diameter variation set out in subsection 4(1).

(2) Condition defects apply against the grade of a lot of peaches only when the lot is inspected at the time of shipping or repackaging.

Grades and Requirements for Pears

Application

1. The grades and requirements set out in sections 2 to 7 apply to pears of varieties grown from *Pyrus communis*.

Grades and Grade Names

2. The grades and grade names for pears are Canada Extra Fancy, Canada Fancy and Canada Commercial.

Requirements for All Grades

3. (1) In this section, "sized", with respect to tiered pears, means that the pears are packaged by count and do not vary in diameter by more than 6 mm (¼ inch).

(2) In addition to the requirements for each grade and subject to the general tolerances set out in sections 8 and 9, pears of all grades must

(a) be properly packaged;

(b) be hand-picked, of one variety and sized;

(c) be mature and sound;

(d) conform to the minimum diameter requirements set out in section 7;

(e) be free from bruises that have caused brown discolouration under the skin;

(f) be free from insects and insect larvae; and

(g) be free from storage scald and black end.

Canada Extra Fancy Grade Requirements

4. (1) In addition to meeting the requirements for all grades set out in section 3, pears graded Canada Extra Fancy must

(a) be clean, smooth and well formed;

(b) be free from bruises that affect an aggregate area per pear exceeding 19 mm (¾ inch) in diameter;

- (c) be free from skin punctures
 - (i) in the case of pears of any variety other than Anjou, or
 - (ii) in the case of pears of the Anjou variety, that
 - (A) exceed one per pear,
 - (B) individually measure more than 5 mm (3/16 inch) in diameter, or
 - (C) affect more than 10%, by count, of the pears in a lot;
- (d) be free from hail damage that
 - (i) has broken the skin,
 - (ii) has caused discolouration,
 - (iii) has caused an individual mark exceeding 3 mm (1/8 inch) in diameter, or
 - (iv) affects an aggregate area per pear exceeding 6 mm (1/4 inch) in diameter;
- (e) be free from limb rub or leaf mark that is
 - (i) soft, rough or dark in colour, or
 - (ii) light brown in colour or of a smooth russet character and affects an aggregate area per pear exceeding 13 mm (1/2 inch) in diameter;
- (f) be free from russeting that is
 - (i) rough, or
 - (ii) smooth but not characteristic of the variety and affects an aggregate area per pear exceeding 38 mm (1 1/2 inches) in diameter;
- (g) be free from insect damage of any of the following types:
 - (i) pear psylla residue that
 - (A) affects the appearance of a pear, or
 - (B) affects an aggregate area per pear exceeding 13 mm (1/2 inch) in diameter, and
 - (ii) scale and scale spots that
 - (A) exceed two per pear, or
 - (B) affect more than 5%, by count, of the pears in a lot;
- (h) be free from disease;
- (i) be free from drought spot, sprayburn and sunscald;
- (j) be free from a combination of two or more defects referred to in paragraphs (b) to (g) and 3(2)(e) that individually do not exceed their respective tolerances but that in combination exceed the greatest area tolerance set out in any of those paragraphs; and

(k) be free from any other damage or defect or combination of damage and defects that affects the appearance, edibility or shipping quality of the pears.

(2) Despite paragraph 3(2)(b), pears of different varieties packaged in approximately equal proportions in packages not exceeding a capacity of 10 kg (22 lb) and labelled with the words "Gift Pack", "Combination Pack" or "Variety Pack", that in all other respects meet the requirements for Canada Extra Fancy grade, may be designated as Canada Extra Fancy.

Canada Fancy Grade Requirements

5. (1) In addition to meeting the requirements for all grades set out in section 3, pears graded Canada Fancy must

- (a) be fairly clean, smooth and fairly well formed;
- (b) be free from bruises that affect an aggregate area per pear exceeding 19 mm ($\frac{3}{4}$ inch) in diameter;
- (c) be free from skin punctures
 - (i) in the case of pears of any variety other than Anjou, or
 - (ii) in the case of pears of the Anjou variety, that
 - (A) exceed one per pear,
 - (B) individually measure more than 5 mm ($\frac{3}{16}$ inch) in diameter, or
 - (C) affect more than 15%, by count, of the pears in a lot;
- (d) be free from hail damage that
 - (i) has broken the skin and is not well healed, or
 - (ii) has broken the skin, is well healed, and has caused one skin break larger than 5 mm ($\frac{3}{16}$ inch) in diameter or depth or has caused more than one skin break larger than 3 mm ($\frac{1}{8}$ inch) in diameter or depth, or
 - (iii) has not broken the skin but affects an aggregate area per pear exceeding 13 mm ($\frac{1}{2}$ inch) in diameter, or
 - (iv) has noticeably depressed the affected areas or materially affects the appearance of a pear;
- (e) be free from limb rub or leaf mark that is
 - (i) soft, rough or dark in colour, or
 - (ii) light brown in colour or of a smooth russet character and affects an aggregate area per pear exceeding 19 mm ($\frac{3}{4}$ inch) in diameter;
- (f) be free from russetting that is
 - (i) rough, or
 - (ii) smooth but not characteristic of the variety and that affects more than 25% of the surface area of a pear;
- (g) be free from scab spots that affect an aggregate area per pear exceeding 3 mm ($\frac{1}{8}$ inch) in diameter;

- (h) be free from drought spot;
- (i) be free from sunscald or sprayburn that does not blend with the normal colour of a pear or that has caused blistering or cracking of the skin;
- (j) be free from insect damage of any of the following types, namely,
 - (i) leaf roller damage that has deformed a pear or affects an aggregate area per pear exceeding 19 mm ($\frac{3}{4}$ inch) in diameter,
 - (ii) three or more insect punctures or stings per pear or any insect punctures or stings that exceed 3 mm ($\frac{1}{8}$ inch) in depth or diameter, inclusive of any encircling discoloured ring,
 - (iii) pear psylla residue that affects more than 5% of the surface area of a pear, or
 - (iv) scale and from scale spots that
 - (A) exceed two per pear, or
 - (B) affect more than 5%, by count, of the pears in a lot;
- (k) be free from stony pit that exceeds one spot per pear;
- (l) be free from freckled pit that affects an aggregate area per pear exceeding 13 mm ($\frac{1}{2}$ inch) in diameter;
- (m) be free from a combination of two or more defects referred to in paragraphs (b) to (l) and 3(2)(e) that individually do not exceed their respective tolerances but that in combination exceed the greatest area tolerance set out in any of those paragraphs; and
- (n) be free from any other damage or defect or combination of damage and defects that materially affects the appearance, edibility or shipping quality of the pears.

(2) Pears graded Canada Fancy may be alternatively designated "Canada No. 1".

Canada Commercial Grade Requirements

6. (1) In addition to meeting the requirements for all grades set out in section 3, pears graded Canada Commercial must

- (a) be reasonably clean;
- (b) have no more than 15% of their surface area of an abnormal shape or on which the abnormal shape causes a depression greater than 6 mm ($\frac{1}{4}$ inch);
- (c) be free from bruises that affect an aggregate area per pear exceeding 25 mm (1 inch) in diameter;
- (d) be free from skin punctures that
 - (i) in the case of pears of
 - (A) any variety other than Anjou, exceed one per pear, and
 - (B) the Anjou variety, exceed two per pear, or
 - (ii) individually measure more than 5 mm ($\frac{3}{16}$ inch) in diameter;
- (e) be free from hail damage that has

- (i) not broken the skin but affects an aggregate area per pear exceeding 19 mm (¾ inch) in diameter,
 - (ii) broken the skin and is not well healed,
 - (iii) broken the skin and is well healed but affects an aggregate area per pear exceeding 13 mm (½ inch) in diameter, or
 - (iv) noticeably depressed the affected areas or seriously affects the appearance of a pear;
- (f) be free from limb rub or leaf mark
- (i) if the affected area is seriously depressed, or
 - (ii) that affects an aggregate area per pear exceeding 25 mm (1 inch) in diameter;
- (g) be free from rough russetting that affects an aggregate area per pear exceeding 25 mm (1 inch) in diameter;
- (h) be free from scab spots that affect an aggregate area per pear exceeding 13 mm (½ inch);
- (i) be free from drought spots that
- (i) exceed three per pear, or
 - (ii) have noticeably depressed or discoloured the affected areas;
- (j) be free from sunscald or sprayburn that
- (i) is soft or has caused blistering or cracking of the skin, or
 - (ii) affects more than 15% of the surface area of a pear and does not blend with the normal colour of the pear;
- (k) be free from insect damage of any of the following types, namely,
- (i) leaf roller damage that affects an aggregate area per pear exceeding 25 mm (1 inch) in diameter,
 - (ii) stings that are not well healed,
 - (iii) stings that are well healed but affect an aggregate area per pear exceeding 13 mm (½ inch) in diameter, inclusive of any encircling discoloured ring,
 - (iv) pear psylla residue that affects more than 15% of the surface area of a pear, or
 - (v) scale and scale spots that exceed 10 per pear;
- (l) be free from stony pit that affects an aggregate area per pear exceeding 13 mm (½ inch) in diameter;
- (m) be free from freckled pit that affects more than 15% of the surface area of a pear or discolours a pear;
- (n) be free from a combination of two or more defects referred to in paragraphs (b) to (m) and 3(2)(e) that individually do not exceed their respective tolerances but that in combination exceed the greatest area tolerance set out in any of those paragraphs; and

(o) be free from any other damage, defect or combination of damage or defects that seriously affects the appearance, edibility or shipping quality of the pears.

(2) Pears graded Canada Commercial may be alternatively designated "Canada Cee", "Canada "C" or "Canada Domestic".

Minimum Diameter

7. (1) The minimum diameter for a variety of pears set out in column 1 of an item of the [Table of Minimum Diameter Size Requirements for Varieties and Grades of Pears](#) to this section for pears graded Canada Extra Fancy or Canada Fancy is as set out in column 2 of that item.

(2) The minimum diameter for a variety of pears set out in column 1 of an item of the [Table of Minimum Diameter Size Requirements for Varieties and Grades of Pears](#) to this section for pears graded Canada Commercial is as set out in column 3 of that item.

Table of Minimum Diameter Size Requirements for Varieties and Grades of Pears

| Item | Column 1 Variety | Column 2 Canada Extra Fancy Grade and Canada Fancy Grade | Column 3 Canada Commercial Grade |
|------|--|--|--|
| 1. | Clapps Favourite, Delicious, Deveau, Howel | 57 mm (2 ¼ inches) | 51 mm (2 inches) |
| 2. | Anjou, Flemish Beauty | 57 mm (2 ¼ inches) | 44 mm (1 ¾ inches) |
| 3. | Bartlett, French Bartlett | 56 mm (2 3/16 inches) | 48 mm (1 7/8 inches) |
| 4. | Bosc | 54 mm (2 1/8 inches) | 4 mm (1 ¾ inches) |
| 5. | Kieffer | 54 mm (2 1/8 inches) | 41 mm (1 5/8 inches) |
| 6. | Gifford | 51 mm (2 inches) | 38 mm (1 ½ inches) |
| 7. | Seckel | 32 mm (1 ¼ inches) | 25 mm (1 inch) |
| 8. | All other varieties | 51 mm (2 inches) | 38 mm (1 ½ inches) |

General Tolerances

8. In the grading of pears, the requirements set out in sections 4 to 7, as applicable, are considered to be met in the case of a lot of pears if not more than

(a) 5%, by count, of the pears in the lot have less than the minimum diameter as set out in columns 2 and 3 of the [Table of Minimum Diameter Size Requirements for Varieties and Grades of Pears](#) to section 7;

(b) in the case of a lot of tiered pears, 10% of the packages contain more than 10%, by count, of pears that exceed the maximum diameter variation set out in subsection 3(1); and

(c) in the case of a lot of pears inspected at the time of shipping or repackaging, 10%, by count, of the pears in the lot have defects other than those referred to in paragraphs (a) and (b), including not more than

(i) 3% that are affected by decay, and

(ii) 5% that have the same defect other than decay; and

(d) in the case of a lot of pears inspected at a time other than at the time of shipping or repackaging, 10%, by count, of the pears in the lot have permanent defects other than those referred to in paragraphs (a) and (b), including not more than 5% that have the same permanent defect.

9. Condition defects apply against the grade of a lot of pears only when the lot is inspected at the time of shipping or repackaging.

Grades and Requirements for Plums and Prunes

Application

1. The grades and requirements set out in sections 2 to 5 apply to plums and prunes of varieties grown from *Prunus domestica*, *Prunus insititia* or *Prunus salicina* and their hybrids.

Grades and Grade Names

2. The grades and grade names for plums and prunes are Canada No. 1 and Canada Domestic.

Requirements for All Grades

3. In addition to the requirements for each grade and subject to the general tolerances set out in section 6, plums and prunes of all grades must

(a) be properly packaged,

(b) be hand-picked and of one variety,

(c) be well formed, mature and sound,

(d) be free from skin tears outside of the stem cavity,

(e) be free from insects and insect larvae, and

(f) be free from disease, purple spot and plum rot.

Canada No. 1 Grade Requirements

4. (1) The following definitions apply in this section.

"Italian type", with respect to prunes, means prunes that are "free-stone". (*du type italien*)

"of good colour", with respect to plums and prunes, means that

(a) in the case of Italian type prunes, not less than 75% of the surface area of a prune is of a colour characteristic of the variety when mature; and

(b) in the case of plums and other varieties of prunes, the fruit is of a colour characteristic of the variety when mature. (*d'une bonne couleur*)

(2) In addition to meeting the requirements for all grades set out in section 3, plums and prunes graded Canada No. 1

(a) be fairly clean;

(b) be of good colour;

(c) conform to the minimum diameter size requirements set out in column 2 of the [Table of Diameter Size Requirements for Plum and Prune Varieties](#) to this section;

(d) be free from bruises other than those incidental to good commercial handling and packaging;

(e) be free from skin breaks outside of the stem cavity;

(f) be free from growth cracks

(i) in the case of plums of any variety other than Peach plums, and

(ii) in the case of Peach plums, that

(A) are not at the calyx end,

(B) expose the flesh, or

(C) exceed 6 mm (¼ inch) in length;

(g) be free from russetting that affects more than 10% of the surface area of a plum or prune;

(h) be free from drought spot and sunscald;

(i) be free from hail marks;

(j) be free from limb rub and leaf mark;

(k) be free from insect damage;

(l) be free from a combination of two or more defects referred to in paragraphs (d) to (k) and 3(d) that individually do not exceed their respective tolerances but that in combination exceed the greatest area tolerance set out in any of those paragraphs; and

(m) be free from any other damage or defect or combination of damage and defects that materially affects the appearance, edibility or shipping quality of the plums or prunes.

Table of Diameter Size Requirements for Plum and Prune Varieties

| Item | Column 1 Variety | Column 2 Minimum diameter |
|-------------|---|---|
| 1. | Burbank, Ozark, Premier, Vanier | 41 mm (1 5/8 inches) |
| 2. | Shiro | 38 mm (1 1/2 inches) |
| 3. | Methley, President, Washington | 35 mm (1 3/8 inches) |
| 4. | Bradshaw, Early Golden, all varieties commonly known as Early Blues | 32 mm (1 1/4 inches) |
| 5. | Reine Claude, Stanley, Italian type prunes | 29 mm (1 1/8 inches) |
| 6. | Green Gage, Lombard, German prunes | 25 mm (1 inch) |
| 7. | Shropshire Damson | 19 mm (3/4 inch) |
| 8. | All other varieties | Characteristic of the variety when mature |

Canada Domestic Grade Requirements

5. (1) The following definitions apply in this section.

"Italian type" has the same meaning as in subsection 4(1). (*du type italien*)

"of fair colour", with respect to plums and prunes, means that

(a) in the case of Italian type prunes, not less than 50% of the surface area of a prune is of a colour characteristic of the variety when mature; and

(b) in the case of plums and other varieties of prunes, not less than 75%, by count, of the plums or prunes in a lot are of a colour characteristic of the variety when mature. (*d'une couleur passable*)

(2) In addition to meeting the requirements for all grades set out in section 3, plums and prunes graded Canada Domestic must

(a) be reasonably clean;

(b) be of fair colour;

- (c) be free from bruises that affect more than 15% of the surface area of a plum or prune;
- (d) be free from growth cracks that
 - (i) are not well healed,
 - (ii) exceed one per plum or prune, or
 - (iii) are shallow and well healed but exceed 6 mm (1/4 inch) in length;
- (e) be free from hail damage that
 - (i) is not well healed,
 - (ii) has broken the skin and exceeds 3 mm (1/8 inch) in diameter,
 - (iii) has broken the skin, causing marks that exceed three per plum or prune, or
 - (iv) affects an aggregate area per plum or prune exceeding 13 mm (1/2 inch) in diameter;
- (f) be free from limb rub or leaf mark that affects more than 15% of the surface area of a plum or prune;
- (g) be free from russetting that affects more than 25% of the surface area of a plum or prune;
- (h) be free from sunscald that does not blend with the normal colour of a plum or prune or has caused blistering or cracking of the skin;
- (i) be free from drought spot that affects more than 10% of the surface area of a plum or prune;
- (j) be free from insect stings that
 - (i) exceed three per plum or prune,
 - (ii) extend into the flesh, or
 - (iii) affect an aggregate area per plum or prune exceeding 6 mm (1/4 inch) in diameter;
- (k) be free from a combination of two or more defects referred to in paragraphs (c) to (j) and 3(d) that individually do not exceed their respective tolerances but that in combination exceed the greatest area tolerance set out in any of those paragraphs; and
- (l) be free from any other damage, defect or combination of damage and defects that seriously affects the appearance, edibility or shipping quality of the plums or prunes.

General Tolerances

6. (1) In the grading of plums and prunes, the requirements set out in sections 4 and 5, as applicable, are considered to be met if

- (a) not more than 10%, by count, of the plums or prunes in a lot inspected at the time of shipping or repackaging have defects, including not more than
 - (i) 3% that are affected by decay, and
 - (ii) 5% that have the same defect other than decay;

(b) not more than 10%, by count, of the plums or prunes in a lot inspected at a time other than at the time of shipping or repackaging have defects, including not more than 5% that have the same permanent defect; and

(c) in either of the cases referred to in paragraphs (a) and (b), not more than 5%, by count, of the plums or prunes in the lot have less than the minimum diameter set out in column 2 of the [Table of Diameter Size Requirements for Plum and Prune Varieties](#) to section 4.

(2) Condition defects apply against the grade of a lot of plums or prunes only when the lot is inspected at the time of shipping or repackaging.

Grades and Requirements for Field Rhubarb

Application

1. The grades and requirements set out in sections 2 to 4 apply to rhubarb of varieties grown from *Rheum rhaponticum*, rhubarb grown under protective covering being excluded.

Grades and Grade Names

2. (1) The grades and grade names for field rhubarb are Canada No. 1 and Canada Domestic.

(2) If the grades and grade names set out in subsection (1) are used, the rhubarb must conform to the requirements set out in sections 3 and 4.

Canada No. 1 Grade Requirements

3. Subject to the general tolerances set out in subsections 5(1) and (3), field rhubarb graded Canada No. 1 must

(a) be properly packaged;

(b) be fresh and not wilted;

(c) be trimmed so that

(i) the butt of the rhubarb has not been cut,

(ii) loose skin has been removed, and

(iii) the leafy portion does not exceed 25 mm (1 inch) in length;

(d) be free from stalks pulled from the seed stem;

(e) have not less than one-third of each stalk of a characteristic red colour;

(f) have a minimum diameter of 19 mm ($\frac{3}{4}$ inch) or a minimum circumference of 63 mm (2 $\frac{1}{2}$ inches) at or near the butt;

(g) have a minimum length of 254 mm (10 inches);

(h) be free from decay;

(i) be free from insects or other pests and disease; and

(j) be free from dirt, trimmings and other foreign material.

Canada Domestic Grade Requirements

4. Subject to the general tolerances set out in subsections 5(2) and (3), field rhubarb graded Canada Domestic must be free from decay.

General Tolerances

5. (1) In the grading of field rhubarb into Canada No. 1 grade, the requirements set out in section 3 are considered to be met where not more than 10%, by count, of the rhubarb in a lot has defects, including

(a) in the case of a lot of rhubarb inspected at the time of shipping or repackaging, not more than

(i) 1% that is affected by decay, and

(ii) 5% that has the same defect other than decay; and

(b) in the case of a lot of rhubarb inspected at a time other than at the time of shipping or repackaging, not more than 5% that has the same permanent defect.

(2) In the grading of field rhubarb into Canada Domestic grade, the requirements set out in section 4 are considered to be met if, in a lot of rhubarb inspected at the time of shipping or repackaging, not more than 1%, by count, of the rhubarb in the lot is affected by decay.

(3) Condition defects apply against the grade of a lot of field rhubarb only when the lot is inspected at the time of shipping or repackaging.

Grade and Requirement for Strawberries

Application

1. The grade and the requirements set out in sections 2 and 3 apply to strawberries of varieties grown from the genus *Fragaria*.

Grade and Grade Name

2. (1) The grade and grade name for strawberries is Canada No. 1.

(2) If the grade and grade name set out in subsection (1) are used, the strawberries must conform to the requirements set out in section 3.

Canada No. 1 Grade Requirements

3. Subject to the general tolerances set out in section 4, strawberries graded Canada No. 1 must

(a) be properly packaged;

(b) be fairly clean, firm and sound;

(c) be well formed and have the calyx attached;

(d) be of a colour characteristic of the variety when mature;

(e) have a minimum diameter of 16 mm ($\frac{5}{8}$ inch);

(f) be free from bird pecks and bruises;

(g) be free from mould and surface moisture; and

(h) be free from any other damage, defect or combination of damage and defects that materially affects the appearance, edibility or shipping quality of the strawberries.

General Tolerances

4. (1) In the grading of strawberries, the requirements set out in section 3 are considered to be met if

(a) not more than 10%, by count, of the strawberries in a lot inspected at the time of shipping or repackaging have defects, including not more than

(i) 2% that are affected by decay, and

(ii) 5% that have the same defect other than decay;

(b) not more than 10%, by count, of the strawberries in a lot of strawberries inspected at a time other than at the time of shipping or repackaging have defects, including not more than 5% that have the same permanent defect; and

(c) in either of the cases referred to in paragraphs (a) and (b), not more than 5%, by count, of the strawberries in the lot have less than the minimum diameter set out in paragraph 3(e).

(2) Condition defects apply against the grade of a lot of strawberries only when the lot is inspected at the time of shipping or repackaging.

Part 2 Grade Requirements for Fresh Vegetables

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[Grades and Requirements for Rutabagas](#)

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Interpretation

1. The following definitions apply in this Part.

"rutabaga" means that vegetable commonly known as "swede turnip" but does not include the usually smaller species commonly known as "summer turnip". (*rutabaga*)

"sound" means that, at the time of shipping or repackaging, the vegetables are free from condition defects such as decay, breakdown, freezing damage, soft or shrivelled specimens, overripe specimens or other damage adversely affecting their keeping quality. (*sain*)

"wrapper leaves" means all leaves that do not closely enfold the compact portion of the head. (*feuilles enveloppantes*)

Grades and Requirements for Asparagus

Application

1. The grades and requirements set out in sections 2 to 6 apply only to green-coloured asparagus of varieties grown from *Asparagus officinalis*.

Grades and Grade Names

2. (1) The grades and grade names for asparagus are Canada No. 1, Canada No. 1 Slender and Canada No. 2.

(2) If asparagus is marketed as diameter graded, one of the designations set out in subsection (3), determined according to the diameter of the asparagus stalks, may be used in addition to the grade name.

(3) For the purposes of subsection (2), "diameter graded" means graded, according to the diameter of the asparagus stalks, into one of three diameter size ranges that have the following designations

- (a) "Medium", if the asparagus stalks have a minimum diameter of 8 mm (5/16 inch) and a maximum diameter of 14 mm (9/16 inch);
- (b) "Large", if the asparagus stalks have a minimum diameter of 13 mm (½ inch) and a maximum diameter of 21 mm (13/16 inch); and
- (c) "Jumbo", if the asparagus stalks have a minimum diameter of 19 mm (¾ inch).

Requirements for All Grades

3. In addition to the requirements for each grade and subject to the general tolerances set out in section 7, asparagus of all grades must

- (a) be properly packaged;
- (b) have not more than 15% of each stalk coloured white;
- (c) be trimmed so that the butts of the stalks are squarely, smoothly and evenly cut and are free from stringy or frayed ends;
- (d) have stalks of a minimum diameter of 8 mm (5/16 inch), except when diameter grading designations are used in accordance with subsections 2(2) and (3);
- (e) have stalks of a minimum length of 140 mm (5 ½ inches);
- (f) if packaged in a pyramid-type package that holds 9.07 kg (20 lb) of asparagus, have a maximum length of 229 mm (9 inches); and
- (g) be free from decay.

Canada No. 1 Grade Requirements

4. In addition to meeting the requirements for all grades set out in section 3, asparagus graded Canada No. 1 must

- (a) be fresh;
- (b) be free from stalks having tips that are broken or spreading, or that have a seedy appearance;
- (c) if prepackaged, have stalks that vary by not more than 38 mm (1 ½ inches) in length; and
- (d) be free from any other damage, defect or combination of damage and defects that materially affects the appearance, edibility or shipping quality of the asparagus.

Canada No. 1 Slender Grade Requirements

5. In addition to meeting the requirements for all grades set out in section 3, asparagus graded Canada No. 1 Slender must

- (a) be fresh;
- (b) be free from stalks having tips that are broken or spreading;
- (c) be not seriously affected by tips that have a seedy appearance;
- (d) have stalks of a maximum diameter of 9 mm (3/64 inch);
- (e) if prepackaged, have stalks that vary by not more than 38 mm (1 ½ inches) in length; and

(f) be free from any other damage, defect or combination of damage and defects that materially affects the appearance, edibility or shipping quality of the asparagus.

Canada No. 2 Grade Requirements

6. In addition to meeting the requirements for all grades set out in section 3, asparagus graded Canada No. 2 must be free from any damage or defect or combination of damage or defects that seriously affects the appearance, edibility or shipping quality of the asparagus.

General Tolerances

7. (1) In the grading of asparagus, the requirements set out in sections 4 to 6, as applicable, are considered to be met if

(a) not more than 10%, by count, of the asparagus in a lot inspected at the time of shipping or repackaging have defects, including not more than

(i) 1% that is affected by decay, and

(ii) 5% that has the same defect other than decay;

(b) not more than 10% by count of the asparagus in a lot inspected at a time other than at the time of shipping or repackaging has defects, including not more than 5% that has the same permanent defect; and

(c) in either of the cases referred to in paragraphs (a) and (b), not more than

(i) 10% by count of the asparagus in the lot fails to meet the diameter or length requirements for the grade, and

(ii) 10% of the packages contain stalks that exceed the maximum length variation for the grade.

(2) Condition defects apply against the grade of a lot of asparagus only when the lot is inspected at the time of shipping or repackaging.

Grades and Requirements for Beets

Application

1. The grades and requirements set out in sections 2 to 5 apply to beets of varieties grown from *Beta vulgaris*, beets with tops being excluded.

Grades and Grade Names

2. The grades and grade names for beets are Canada No. 1 and Canada No. 2.

Requirements for All Grades

3. In addition to the requirements for each grade, and subject to the general tolerances set out in sections 6 and 7, beets of all grades must

(a) be properly packaged;

(b) have similar varietal characteristics;

(c) be not trimmed into the shoulder;

- (d) be not soft, flabby, shrivelled or woody in texture; and
- (e) be free from decay.

Canada No. 1 Grade Requirements

4. (1) In this section, "reasonably clean" means the beets are

- (a) practically free from caked dirt, mould or decayed matter, and
- (b) reasonably free from staining or clinging dirt. (*raisonnablement propres*)

(2) In addition to meeting the requirements for all grades set out in section 3, beets graded

Canada No. 1 must

- (a) be reasonably clean;
- (b) have the shape characteristics of the variety;
- (c) be not rough, ridged or misshapen;
- (d) be trimmed so that the length of the tops of 75%, by weight, of the beets in a lot do not exceed 13 mm (½ inch) and the length of the tops of the other beets do not exceed 25 mm (1 inch);
- (e) meet the following requirements in respect of diameter, namely,
 - (i) have a minimum diameter of 32 mm (1 ¼ inches) and a maximum diameter of 76 mm (3 inches), or
 - (ii) have a minimum diameter of 25 mm (1 inch) and
 - (A) conform to the diameter size range labelled on the package or on a label attached to the package,
 - (B) be packaged in a transparent package, or
 - (C) be in a bulk display in a retail store;
- (f) be free from any other damage, defect or combination of damage and defects that
 - (i) materially affects the appearance, edibility or shipping quality of the beets, or
 - (ii) cannot be removed without the loss of more than 5% of the total weight of the beet.

Canada No. 2 Grade Requirements

5. In addition to meeting the requirements for all grades set out in section 3, beets graded Canada No. 2 must

- (a) be not so deformed that their appearance is seriously affected;
- (b) be trimmed so that the tops do not exceed 25 mm (1 inch) in length;
- (c) meet the following requirements in respect of diameter, namely,
 - (i) have a maximum diameter of 32 mm (1 ¼ inches), or
 - (ii) have a minimum diameter of 25 mm (1 inch) and

(A) conform to the diameter size range labelled on the package or on a label attached to the package,

(B) are packaged in a transparent package, or

(C) are in a bulk display in a retail store; and

(d) be free from any other damage, defect or combination of damage and defects that

(i) seriously affects the appearance, edibility or shipping quality of the beets, or

(ii) cannot be removed without the loss of more than 10% of the total weight of a beet.

General Tolerances

6. In the grading of beets, the requirements set out in sections 4 and 5, as applicable, are considered to be met if

(a) not more than 4%, by weight, of the beets in the lot have less than the minimum diameters set out in paragraph 4(2)(e) or 5(c);

(b) not more than 8%, by weight, of the beets in the lot exceed the maximum diameter set out in subparagraph 4(2)(e)(i) or the diameter labelled on the package or on the label attached to the package;

(c) in the case of a lot of beets inspected at the time of shipping or repackaging, not more than 6%, by weight, of the beets in the lot have defects other than those referred to in paragraphs (a) and (b), including not more than 2% that are affected by decay; and

(d) in the case of a lot of beets inspected at a time other than at the time of shipping or repackaging, not more than 6%, by weight, of the beets in the lot have permanent defects other than those referred to in paragraphs (a) and (b).

7. Condition defects apply against the grade of a lot of beets only when the lot is inspected at the time of shipping or repackaging.

Grades and Requirements for Brussels Sprouts

Application

1. The grades and requirements set out in sections 2 to 5 apply to Brussels sprouts, being the axillary buds growing along the vertical stem of varieties grown from *Brassica oleracea* var. *gemmifera*, with Brussels sprouts remaining attached to the vertical stem being excluded.

Grades and Grade Names

2. The grades and grade names for Brussels sprouts are Canada No. 1 and Canada No. 2.

Requirements for All Grades

3. In addition to the requirements for each grade and subject to the general tolerances set out in section 6, Brussels sprouts of all grades must

(a) have been removed from the stalk;

(b) be properly packaged;

- (c) be not withered or burst;
- (d) not plainly show the formation of a seed stem;
- (e) be free from decay;
- (f) have a minimum diameter of 25 mm (1 inch);
- (g) have a maximum length of 70 mm (2 ¾ inches); and
- (h) be free from insect damage that materially affects the appearance, edibility or shipping quality of the Brussels sprouts.

Canada No. 1 Grade Requirements

4. In addition to meeting the requirements for all grades set out in section 3, Brussels sprouts graded Canada No. 1 must

- (a) be of a good characteristic green colour;
- (b) have a maximum diameter of 51 mm (2 inches);
- (c) yield only slightly to moderate pressure; and
- (d) be free from any other damage, defect or combination of damage and defects that materially affects the appearance, edibility or shipping quality of the Brussels sprouts.

Canada No. 2 Grade Requirements

5. In addition to meeting the requirements for all grades set out in section 3, Brussels sprouts graded Canada No. 2 must

- (a) be of a colour not lighter than yellowish-green;
- (b) be of a reasonable weight for their size, but may have considerable open spaces between the leaves in the lower portion of the head;
- (c) be not soft or puffy; and
- (d) be free from any other damage or defect or combination of damage and defects that seriously affects the appearance, edibility or shipping quality of the Brussels sprouts.

General Tolerances

6. (1) In the grading of Brussels sprouts, the requirements set out in sections 4 and 5, as applicable, are considered to be met when

- (a) not more than 10%, by weight, of the Brussels sprouts in a lot inspected at the time of shipping or repackaging have defects, including not more than
 - (i) 2% that are affected by decay, and
 - (ii) 5% that have the same defect other than decay;
- (b) not more than 10%, by weight, of the Brussels sprouts in a lot inspected at a time other than at the time of shipping or repackaging have defects, including not more than 5% that have the same permanent defect; and

(c) in either case referred to in paragraphs (a) and (b), not more than

(i) 5%, by weight, of the Brussels sprouts in the lot have less than the minimum diameter set out in paragraph 3(f),

(ii) in the case of Brussels sprouts graded Canada No. 1, 5%, by weight, of the Brussels sprouts in the lot exceed the maximum diameter set out in paragraph 4(b), and

(iii) 10%, by weight, of the Brussels sprouts in the lot exceed the maximum length set out in paragraph 3(g).

(2) Condition defects apply against the grade of a lot of Brussels sprouts only when the lot is inspected at the time of shipping or repackaging.

Grades and Requirements for Cabbages

Application

1. The grades and requirements set out in sections 2 to 5 apply to headed cabbages of varieties grown from *Brassica oleracea* var. *capitata* or *Brassica oleracea* var. *bullata*, including red cabbages and pointed cabbages.

Grades and Grade Names

2. The grades and grade names for cabbages are Canada No. 1 and Canada No. 2.

Requirements for All Grades

3. In addition to the requirements for each grade and subject to the general tolerances set out in sections 6 and 7, cabbages of all grades must

(a) be properly packaged;

(b) have similar varietal characteristics;

(c) be trimmed so that the butts are no longer than 13 mm (½ inch) and there are no more than six wrapper leaves per head;

(d) have heads that are not withered or burst;

(e) have heads that do not plainly show the formation of a seed stem; and

(f) be free from decay.

Canada No. 1 Grade Requirements

4. In addition to meeting the requirements for all grades set out in section 3, cabbages graded Canada No. 1 must

(a) have, in the case of cabbages of the Savoy type, heads that are not soft;

(b) have, in the case of cabbages of types other than Savoy, heads that yield only slightly to pressure;

(c) have all outer leaves that are damaged by worms, disease or other factors removed;

(d) if prepackaged, not vary by more than 51 mm (2 inches) in diameter; and

(e) be free from any other damage, defect or combination of damage and defects that materially affects the appearance, edibility or shipping quality of the cabbages.

Canada No. 2 Grade Requirements

5. In addition to meeting the requirements for all grades set out in section 3, cabbages graded Canada No. 2 must

- (a) have heads that are not soft; and
- (b) be free from any other damage, defect or combination of damage and defects that
 - (i) seriously affects the appearance, edibility or shipping quality of the cabbages, or
 - (ii) cannot be removed without the loss of more than 15% of the edible portion of a head of cabbage.

General Tolerances

6. In the grading of cabbage, the requirements set out in sections 4 and 5, as applicable, are considered to be met in the case of a lot of cabbage when not more than

- (a) in the case of a lot of cabbage inspected at the time of shipping or repackaging, 10%, by count, of the cabbages in the lot have defects, including not more than
 - (i) 2% that are affected by decay, and
 - (ii) 5% that have the same defect other than decay; and
- (b) in the case of a lot of cabbage inspected at a time other than at the time of shipping or repackaging, 10%, by count, of the cabbages in the lot have permanent defects, including not more than 5% that have the same permanent defect.

7. Condition defects apply against the grade of a lot of cabbage only when the lot is inspected at the time of shipping or repackaging.

Grades and Requirements for Carrots

Application

1. The grades and requirements set out in sections 2 to 5 apply to carrots of varieties grown from *Daucus carota*, carrots with tops being excluded.

Grades and Grade Names

2. The grades and grade names for carrots are Canada No. 1 and Canada No. 2.

Requirements for All Grades

3. In addition to the requirements for each grade and subject to the general tolerances set out in sections 6 and 7, carrots of all grades must

- (a) be properly packaged;
- (b) have similar varietal characteristics, or be in accordance with the variety or colour labelled on the package;

- (c) be not forked;
- (d) be not trimmed into the crown;
- (e) be not soft, flabby, shrivelled or woody in texture;
- (f) be free from decay; and
- (g) have a minimum length of 114 mm (4 ½ inches).

Canada No. 1 Grade Requirements

4. (1) In this section, "reasonably clean" means the carrots are

- (a) practically free from caked dirt, mould or decayed matter, and
- (b) reasonably free from staining or clinging dirt. (*raisonnablement propres*)

(2) In addition to meeting the requirements for all grades set out in section 3, carrots graded Canada No. 1 must

- (a) be reasonably clean;
- (b) be not materially rough, misshapen or affected by secondary rootlets;
- (c) be trimmed so that the length of the tops of 75% by weight of the carrots in a lot does not exceed 13 mm (½ inch) and the length of the tops of the other carrots does not exceed 25 mm (1 inch);
- (d) meet the following requirements in respect of diameter, namely,
 - (i) have a minimum diameter of 25 mm (1 inch) and a maximum diameter of 44 mm (1 ¾ inches),
 - (ii) have a minimum diameter of 19 ¾ mm (¾ inch) and
 - (A) conform to the diameter size range labelled on the package or on a label attached to the package,
 - (B) be packaged in a transparent package, or
 - (C) be in a bulk display in a retail store, or
 - (iii) have a minimum diameter of 38 mm (1 ½ inches) or greater and be prepackaged in a package on which is optionally labelled with, or indicated on a label attached to the package, the size designation "38 mm and up" or "1 ½ inches and up", or the greater minimum size designation that may be applicable;
- (e) be free from crown damage caused by mechanical injury that
 - (i) exceeds 13 mm (½ inch) in depth,
 - (ii) has become noticeably discoloured, or
 - (iii) affects an aggregate area exceeding two-thirds the diameter of the carrot;
- (f) be free from broken carrots
 - (i) that do not conform to the general shape of a carrot,

(ii) that,

(A) in the case of cylindrical types of carrots, are less than 152 mm (6 inches) in length, and

(B) in the case of other types of carrots, are less than 152 mm (6 inches) in length and have a tip diameter greater than half the diameter of the carrot, or

(iii) that have a rough or jagged cut or break;

(g) be free from fresh cracks that

(i) are not clean,

(ii) are more than 3 mm ($\frac{1}{8}$ inch) in width,

(iii) are more than 6 mm ($\frac{1}{4}$ inch) in depth, or

(iv) exceed one-third of the length of the carrot;

(h) be free from sunburn that

(i) extends more than 13 mm ($\frac{1}{2}$ inch) below the outer edge of the crown, or

(ii) affects more than 10%, by weight, of the carrots in a lot, with the exception of sunburn affecting only the crown and not extending below the outer edge of the crown; and

(i) be free from any other damage, defect or combination of damage and defects that

(i) materially affects the appearance, edibility or shipping quality of the carrots, or

(ii) cannot be removed without a loss of more than 5% of the total weight of a carrot.

Canada No. 2 Grade Requirements

5. In addition to meeting the requirements for all grades set out in section 3, carrots graded Canada No. 2 must

(a) be not so deformed that the appearance of the carrots is seriously affected;

(b) be trimmed so that the tops do not exceed 25 mm (1 inch) in length;

(c) have a minimum diameter of 19 mm ($\frac{3}{4}$ inch);

(d) be free from sunburn that extends more than 25 mm (1 inch) below the outer edge of the crown; and

(e) be free from any other damage, defect or combination of damage and defects that

(i) seriously affects the appearance, edibility or shipping quality of the carrots, or

(ii) cannot be removed without the loss of more than 10% of the total weight of a carrot.

General Tolerances

6. In the grading of carrots, the requirements set out in sections 4 and 5, as applicable, are considered to be met if,

(a) in the case of a lot of carrots inspected at the time of shipping or repackaging, not more than 10%, by weight, of the carrots in the lot have defects, including not more than

- (i) 4% that have less than the minimum diameter or length,
- (ii) 8% that exceed the maximum diameter,
- (iii) 5% that have the same defect other than a defect referred to in subparagraphs (i) or (ii), and
- (iv) 2% that are affected by decay; and

(b) in the case of a lot of carrots inspected at a time other than at the time of shipping or repackaging, not more than 10%, by weight, of the carrots in the lot have permanent defects, including not more than

- (i) 4% that have less than the minimum diameter or length,
- (ii) 8% that exceed the maximum diameter, and
- (iii) 5% that have the same permanent defect other than a defect referred to in subparagraphs (i) or (ii).

7. Condition defects apply against the grade of a lot of carrots only when the lot is inspected at the time of shipping or repackaging.

Grades and Requirements for Cauliflower

Application

1. The grades and requirements set out in sections 2 to 5 apply to cauliflower of varieties grown from *Brassica oleracea* var. *botrytis*.

Grades and Grade Names

2. The grades and grade names for cauliflower are Canada No. 1 and Canada No. 2.

Requirements for All Grades

3. In addition to the requirements for each grade and subject to the general tolerances set out in section 6, cauliflower of all grades must

- (a) be properly packaged;
- (b) have no heads of abnormal colour; and
- (c) be free from decay.

Canada No. 1 Grade Requirements

4. In addition to meeting the requirements for all grades set out in section 3, cauliflower graded Canada No. 1 must

- (a) have compact heads;
- (b) have superfluous leaves removed but the heads, unless individually wrapped, are protected by a ring of wrapper leaves;
- (c) have wrapper leaves that are fresh, green and not damaged or unsightly;

- (d) have no overmature heads that are loose, open or turning yellow;
- (e) have no heads with a loose or granular appearance commonly known as "riciness";
- (f) be free from enlarged bracts having grown up through and extended beyond the curd and materially affecting the appearance of the head;
- (g) be free from stems of the individual flower buds that have begun to elongate, causing the surface of the head to have a fuzzy appearance;
- (h) have a minimum diameter of 102 mm (4 inches);
- (i) if prepackaged, not vary by more than 51 mm (2 inches) in diameter; and
- (j) be free from any other damage, defect or combination of damage and defects that
 - (i) materially affects the appearance, edibility or shipping quality of the cauliflower, or
 - (ii) seriously affects the wrapper leaves.

Canada No. 2 Grade Requirements

5. In addition to meeting the requirements for all grades set out in section 3, cauliflower graded Canada No. 2 must

- (a) have fairly compact heads; and
- (b) be free from any damage, defect or combination of damage and defects that
 - (i) seriously affects the appearance, edibility or shipping quality of the cauliflower, or
 - (ii) cannot be removed without altering the shape of a head.

General Tolerances

6. (1) In the grading of cauliflower, the requirements set out in sections 4 and 5, as applicable, are considered to be met if

- (a) not more than 10%, by count, of the cauliflower, in a lot inspected at the time of shipping or repacking have defects, including not more than
 - (i) 2% that are affected by decay, and
 - (ii) 5% that have the same defect other than decay;
- (b) not more than 10%, by count, of the cauliflower in a lot inspected at a time other than at the time of shipping or repackaging have defects, including not more than 5% that have the same permanent defect; and
- (c) in either of the cases referred to in paragraphs (a) and (b), in the case of cauliflower graded Canada No. 1, not more than
 - (i) 5%, by count, of the cauliflower in the lot, have less than the minimum diameter set out in paragraph 4(h), and

(ii) 10% of the packages contain fewer or more heads than the number labelled on the packages, or contain heads that exceed the maximum diameter variation set out in paragraph 4(i).

(2) Condition defects apply against the grade of a lot of cauliflower only when the lot is inspected at the time of shipping or repackaging.

Grades and Requirements for Celery

Application

1. The grades and requirements set out in sections 2 to 6 apply to celery varieties grown from *Apium graveolens* var. *dulce*.

Grades and Grade Names

2. The grades and grade names for celery are Canada No. 1, Canada No. 1 Heart and Canada No. 2.

Requirements for All Grades

3. (1) In addition to meeting the requirements for each grade and subject to the general tolerances set out in section 7, celery of all grades must

- (a) be properly packaged;
- (b) have no stalks that plainly show the formation of any seed stems; and
- (c) be free from heart rot and other decay.

(2) For the purposes of sections 4 to 6,

- (a) the length of a stalk of celery is the distance from the point where the main root is cut off, to a point that represents the average extremity of the outer whorl of branches;
- (b) the average midrib length is the average length of all the branches in the outer whorl, measured from the point of attachment at the base to the first node; and
- (c) the diameter of a stalk of celery is the diameter as measured from a point that is 51 mm (2 inches) above the point where the lowest branch is attached to the base.

Canada No. 1 Grade Requirements

4. In addition to meeting the requirements for all grades set out in section 3, celery graded Canada No. 1 must

- (a) be fresh;
- (b) have stalks that have inner heart branches of a number, length and stockiness characteristic of the variety when mature;
- (c) be trimmed so that any outside coarse or damaged branches are removed and the portion of the main root that remains is not more than 76 mm (3 inches) in length;
- (d) have stalks of a minimum length of 305 mm (12 inches), a minimum average midrib length of 178 mm (7 inches) and a minimum diameter of 63 mm (2 ½ inches), where there are more than 24 stalks

per package, and a minimum diameter of 76 mm (3 inches), where there are 24 or fewer stalks per package;

(e) if prepackaged, have stalks that do not vary by more than 38 mm (1 ½ inches) in diameter or by more than 51 mm (2 inches) in length;

(f) be free from insect or mollusk damage that affects

(i) the inner branches, or

(ii) an aggregate area exceeding 645 mm² (1 square inch) per stalk on the outer branches;

(g) be free from pithiness affecting more than two branches of any one stalk; and

(h) be free from any other damage, defect or combination of damage and defects that materially affects the appearance, edibility or shipping quality of the celery.

Canada No. 1 Heart Grade Requirements

5. In addition to meeting the requirements for all grades set out in section 3, celery graded Canada No. 1 Heart must meet the requirements of Canada No. 1 grade with the exception of those for uniformity of size, minimum diameter and minimum stalk length set out in paragraphs 4(d) and (e).

Canada No. 2 Grade Requirements

6. In addition to meeting the requirements for all grades set out in section 3, celery graded Canada No. 2 must

(a) have stalks of a minimum diameter of 63 mm (2 ½ inches); and

(b) be free from any damage, defect or combination of damage and defects that seriously affects the appearance, edibility or shipping quality of the celery.

General Tolerances

7. (1) In the grading of celery, the requirements set out in sections 4 to 6, as applicable, are considered to be met if

(a) not more than 10%, by count, of the stalks of celery in a lot inspected at the time of shipping or repackaging, have defects including not more than

(i) 2% that are affected by decay, and

(ii) 5% that have the same defect other than decay;

(b) not more than 10%, by count, of the stalks of celery in a lot inspected at a time other than at the time of shipping or repackaging have defects, including not more than 5% that have the same permanent defect; and

(c) in either of the cases referred to in paragraphs (a) and (b), not more than

(i) 5%, by count, of the stalks of celery in the lot, have less than the minimum diameter or are shorter than the minimum length, and

(ii) 10% of the packages in the lot have more than 5% more stalks or 5% fewer stalks than the number labelled on the packages, or contain stalks that exceed the maximum diameter or length variation.

(2) Condition defects apply against the grade of a lot of celery only when the lot is inspected at the time of shipping or repackaging.

Grades and Requirements for Sweet Corn

Application

1. The grade and the requirements set out in sections 2 and 3 apply to sweet corn varieties grown from *Zea mays var. rugosa*.

Grade and Grade Name

2. The grade and grade name for sweet corn is Canada No. 1.

Canada No. 1 Grade Requirements

3. (1) Subject to the general tolerances set out in section 4, sweet corn graded Canada No. 1 must

- (a) be properly packaged;
- (b) have similar varietal characteristics;
- (c) be well covered with fresh, unbroken green husks or, if the husks have been removed, are protected by transparent wrappers;
- (d) have no ears that are misshapen or stunted in growth;
- (e) have ears with kernels that are tender, plump and milky;
- (f) have ears on which
 - (i) the rows of kernels are of fairly uniform development,
 - (ii) the undeveloped ends do not exceed one-quarter of the length of the ear, and
 - (iii) the appearance and quality of the edible portion are not affected by poorly developed rows;
- (g) have, when measured lengthwise,
 - (i) a minimum of 102 mm (4 inches) of edible kernels of corn on each ear, or
 - (ii) a minimum of 102 mm (4 inches) and a maximum of 152 mm (6 inches) of edible kernels of corn on each ear and are optionally labelled with the size designation "Small";
- (h) be free from decay; and
- (i) be free from any other damage, defect or combination of damage and defects that materially affects the appearance, edibility or shipping quality of the sweet corn.

(2) Subject to paragraph (1)(g), ears of sweet corn graded Canada No. 1 may be trimmed at the tassel end, if the trimming does not remove all evidence of tapering of the ear.

General Tolerances

4. (1) In the grading of sweet corn, the requirements set out in section 3 are considered to be met if
- (a) not more than 10%, by count, of the ears in a lot inspected at the time of shipping or repacking, have defects including not more than
 - (i) 1% that are affected by decay, and
 - (ii) 5% that have the same defect other than decay;
 - (b) not more than 10%, by count, of the ears in a lot inspected at a time other than at the time of shipping or repacking, have defects including not more than 5% that have the same permanent defect; and
 - (c) in either of the cases referred to in paragraphs (a) and (b),
 - (i) not more than 15%, by count, of the ears in the lot exceed the maximum length set out in subparagraph 3(1)(g)(ii),
 - (ii) not more than 5%, by count, of the ears in the lot are shorter than the minimum length set out in paragraph 3(1)(g),
 - (iii) if labelled on the package, not more than 10% of the packages in the lot that contain less than 36 ears have one ear more or less than the number of ears labelled on the packages, and
 - (iv) if labelled on the package, not more than 10% of the packages in the lot that contain 36 ears or more have two ears more or less than the number of ears labelled on the packages.
- (2) Condition defects apply against the grade of a lot of sweet corn only when the lot is inspected at the time of shipping or repacking.

Grades and Requirements for Field Cucumbers

Application

1. (1) Subject to subsection (2), the grades and requirements set out in sections 2 to 5 apply to cucumber varieties grown from *Cucumis sativus* that are not grown in artificial conditions under glass or other protective covering, except for their initial stages of growth.
- (2) The grades and requirements referred to in subsection (1) do not apply to cucumbers for packaging in a hermetically sealed package, freezing, concentrating, pickling, or otherwise to assure preservation during transport, distribution and storage.

Grades and Grade Names

2. The grades and grade names for field cucumbers are Canada No. 1 and Canada No. 2.

Requirements for All Grades

3. In addition to the requirements for each grade and subject to the general tolerances set out in section 6, field cucumbers of all grades must
- (a) be properly packaged;
 - (b) be fresh, sound and firm; and
 - (c) be free from sunscald.

Canada No. 1 Grade Requirements

4. In addition to meeting the requirements for all grades set out in section 3, field cucumbers graded Canada No. 1 must

- (a) have a good characteristic green colour over at least 85% of the surface area of each cucumber;
- (b) be practically straight, not more than very slightly constricted and not more than moderately tapered or pointed;
- (c) have a maximum diameter of 70 mm (2 $\frac{3}{4}$ inches) and a minimum length of 152 mm (6 inches);
- (d) if prepackaged, with the exception of one cucumber, not vary by more than 19 mm ($\frac{3}{4}$ inches) in diameter or 51 mm (2 inches) in length;
- (e) be free from scars affecting more than 5% of the surface area of a cucumber; and
- (f) be free from any other damage or defect or combination of damage and defects that materially affects the appearance, edibility or shipping quality of the cucumbers.

Canada No. 2 Grade Requirements

5. In addition to meeting the requirements for all grades set out in section 3, field cucumbers graded Canada No. 2 must

- (a) have a good characteristic green colour over at least 75% of the surface area of each cucumber;
- (b) be not more than moderately curved, not severely constricted, and not extremely tapered or pointed or otherwise misshapen;
- (c) have a minimum length of 102 mm (4 inches);
- (d) be free from scars affecting more than 10% of the surface area of a cucumber; and
- (e) be free from any other damage, defect or combination of damage and defects that seriously affects the appearance, edibility or shipping quality of the cucumbers.

General Tolerances

6. (1) In the grading of field cucumbers, the requirements set out in sections 4 and 5, as applicable, are considered to be met if

- (a) not more than 10%, by count, of the cucumbers in a lot inspected at the time of shipping or repackaging have defects, including not more than
 - (i) 1% that are affected by decay, and
 - (ii) 5% that have the same defect other than decay;
- (b) not more than 10%, by count, of the cucumbers in a lot inspected at a time other than at the time of shipping or repackaging have defects, including not more than 5% that have the same permanent defect; and
- (c) in either of the cases referred to in paragraphs (a) and (b), not more than
 - (i) 5%, by count, of the cucumbers in the lot exceed the maximum diameter or are shorter than the minimum length; and

(ii) 10% of the packages contain cucumbers that exceed the maximum diameter or length variation.

(2) Condition defects apply against the grade of a lot of field cucumbers only when the lot is inspected at the time of shipping or repackaging.

Grades and Requirements for Greenhouse Long Seedless Cucumbers

Application

1. (1) Subject to subsection (2), the grades and requirements set out in sections 2 to 6 apply to greenhouse long seedless cucumber varieties grown from *Cucumis sativus* in artificial conditions under glass or other protective covering.

(2) The grades and requirements referred to in subsection (1) do not apply to greenhouse long seedless cucumbers for packaging in a hermetically sealed package, freezing, concentrating, pickling, or otherwise to assure preservation during transport, distribution and storage.

Grades and Grade Names

2. The grades and grade names for greenhouse long seedless cucumbers are Canada No. 1, Canada No. 2, and Canada Utility.

Requirements for All Grades

3. (1) In this section, "clean" means the cucumber is practically free from dirt or other foreign material. (*propre*)

(2) In addition to the requirements for each grade and subject to the general tolerances set out in section 7, greenhouse long seedless cucumbers of all grades must

- (a) be properly packaged;
- (b) have similar varietal characteristics;
- (c) be clean and free from disease;
- (d) be free of chilling damage; and
- (e) be fresh, sound and firm.

Canada No. 1 Grade Requirements

4. (1) In addition to meeting the requirements for all grades set out in section 3, greenhouse long seedless cucumbers graded Canada No. 1 must

- (a) have a good characteristic green colour over at least 85% of the surface area of each cucumber;
- (b) subject to paragraph (c), be fairly straight and not more than slightly tapered at either end;
- (c) have the height of the inner arc of curvature not exceed the diameter of the cucumber when measured from a flat surface;
- (d) have a minimum diameter of 41 mm (1 5/8 inches);
- (e) have a minimum length of 254 mm (10 inches);

(f) if prepackaged, with the exception of one cucumber, not vary by more than 13 mm (½ inch) in diameter or, subject to paragraph (g), 63 mm (2 ½ inches) in length;

(g) if packaged and sold in batches of one dozen or more per package, be optionally labelled in addition to the grade with the size designation

(i) "Small", if they have a minimum length of 254 mm (10 inches) and a maximum length of 305 mm (12 inches),

(ii) "Medium", if they have a minimum length greater than 305 mm (12 inches) and a maximum length of 356 mm (14 inches),

(iii) "Large", if they have a minimum length greater than 356 mm (14 inches) and a maximum length of 406 mm (16 inches), and

(iv) "Extra Large", if they have a minimum length greater than 406 mm (16 inches);

(h) be free of cuts;

(i) be free from shrivelled ends that materially affect the appearance of the cucumbers; and

(j) be free from any other damage, defect or combination of damage and defects that materially affects the appearance, edibility or shipping quality of the cucumbers.

(2) For the purposes of paragraphs (1)(c) and (d) and (f), "diameter" means the diameter as measured from a point that is 127 mm (5 inches) from the stem end of a cucumber. (*diamètre*)

Canada No. 2 Grade Requirements

5. (1) In addition to meeting the requirements for all grades set out in section 3, greenhouse long seedless cucumbers graded Canada No. 2 must

(a) have a good characteristic green colour over at least 75% of the surface of each cucumber;

(b) subject to paragraph (c), be not materially curved, constricted, pointed or otherwise misshapen;

(c) have the height of the inner arc of curvature not exceed 76 mm (3 inches) when measured from a flat surface;

(d) have a minimum diameter of 25 mm (1 inch);

(e) be free from unhealed cuts and be free from healed cuts that exceed 13 mm (1/2 inch) in length;

(f) be free from shrivelled ends that seriously affect the appearance of the cucumbers; and

(g) be free from any other damage or defect or combination of damage and defects that seriously affects the appearance, edibility or shipping quality of the cucumbers.

(2) For the purposes of subparagraph (1)(d), "diameter" means the diameter as measured from a point that is one-half the length of the cucumber from the stem end. (*diamètre*)

Canada Utility Grade Requirements

6. In addition to meeting the requirements for all grades set out in section 3, greenhouse long seedless cucumbers graded Canada Utility must

(a) be free from unhealed cuts and be free from healed cuts that exceed 19 mm (3/4 inch) in length;

- (b) be free from shrivelled ends that seriously affect the appearance of the cucumbers; and
- (c) be free from any other damage or defect or combination of damage and defects that seriously affects the appearance, edibility or shipping quality of the cucumbers.

General Tolerances

7. (1) In the grading of greenhouse long seedless cucumbers into Canada No. 1 and Canada No. 2 grades, the requirements set out in sections 4 and 5, as applicable, are considered to be met where

- (a) not more than 5%, by count, of the greenhouse long seedless cucumbers in a lot inspected at the time of shipping or repackaging, have defects including not more than 1% that are affected by decay;
- (b) not more than 5%, by count, of the greenhouse long seedless cucumbers in a lot inspected at a time other than at the time of shipping or repackaging, have permanent defects; and
- (c) in either of the cases referred to in paragraphs (a) and (b), not more than
 - (i) 5%, by count, of the greenhouse long seedless cucumbers in the lot have less than the minimum diameter or are shorter than the minimum length, and
 - (ii) in the case of a lot of greenhouse long seedless cucumbers graded Canada No. 1, 5%, by count, of the cucumbers in the lot exceed the maximum length.

(2) In the grading of greenhouse long seedless cucumbers into Canada Utility grade, the requirements set out in section 6 are considered to be met where

- (a) not more than 5%, by count of the greenhouse long seedless cucumbers in a lot inspected at the time of shipping or repackaging, have defects including not more than 1% that are affected by decay;
- (b) not more than 5%, by count of the greenhouse long seedless cucumbers in a lot inspected at a time other than the time of shipping or repackaging, have permanent defects.

(3) Condition defects apply against the grade of a lot of greenhouse long seedless cucumbers only when the lot is inspected at the time of shipping or repackaging.

Grades and Requirements for Greenhouse Miniature Seedless Cucumbers

Application

1. (1) Subject to subsection (2), the grades and requirements set out in sections 2 to 6 apply to greenhouse miniature seedless cucumber varieties grown from *Cucumis sativus* in artificial conditions under glass or other protective covering.

(2) The grades and requirements referred to in subsection (1) do not apply to greenhouse miniature seedless cucumbers for packaging in a hermetically sealed package, freezing, concentrating, pickling, or otherwise to assure preservation during transport, distribution and storage.

Grades and Grade Names

2. The grades and grade names for greenhouse miniature seedless cucumbers are Canada No. 1, Canada No. 2 and Canada Utility.

Requirements for All Grades

3. (1) In this section, "clean" means the cucumber is practically free from dirt or other foreign material.
(*propre*)

(2) In addition to the requirements for each grade and subject to the general tolerances set out in section 7, greenhouse miniature seedless cucumbers of all grades must

- (a) be properly packaged;
- (b) have similar varietal characteristics;
- (c) be clean and free of disease;
- (d) be free of chilling damage; and
- (e) be fresh, sound and firm.

Canada No. 1 Grade Requirements

4. In addition to meeting the requirements for all grades set out in section 3, greenhouse miniature seedless cucumbers graded Canada No. 1 must

- (a) have a good characteristic green colour over at least 85% of the surface area of each cucumber;
- (b) have a minimum length of 102 mm (4 inches);
- (c) be free of cuts;
- (d) be free from shrivelled ends that materially affect the appearance of the cucumbers; and
- (e) be free from any other damage, defect or combination of damage and defects that materially affects the appearance, edibility or shipping quality of the cucumbers.

Canada No. 2 Grade Requirements

5. In addition to meeting the requirements for all grades set out in section 3, greenhouse miniature seedless cucumbers graded Canada No. 2 must

- (a) have a good characteristic green colour over at least 75% of the surface of each cucumber;
- (b) have a minimum length of 102 mm (4 inches);
- (c) be free from unhealed cuts and free from healed cuts that exceed 13 mm (1/2 inch) in length;
- (d) be free from shrivelled ends that seriously affect the appearance of the cucumbers; and
- (e) be free from any other damage, defect or combination of damage and defects that seriously affects the appearance, edibility or shipping quality of the cucumbers.

Canada Utility Grade Requirements

6. In addition to meeting the requirements for all grades set out in section 3, greenhouse miniature seedless cucumbers graded Canada Utility must

- (a) be free from unhealed cuts and free from healed cuts that exceed 19 mm (3/4 inch) in length;
- (b) be free from shrivelled ends that seriously affect the appearance of the cucumbers; and

(c) be free from any other damage, defect or combination of damage and defects that seriously affects the appearance, edibility or shipping quality of the cucumbers.

General Tolerances

7. (1) In the grading of greenhouse miniature seedless cucumbers into Canada No. 1, Canada No. 2 and Canada Utility grades, the requirements set out in sections 4 to 6, as applicable, are considered to be met where

(a) not more than 5%, by count, of the greenhouse miniature seedless cucumbers in a lot inspected at the time of shipping or repackaging, have defects including not more than 1% that are affected by decay; and

(b) not more than 5%, by count, of the greenhouse miniature seedless cucumbers in a lot inspected at a time other than at the time of shipping or repackaging, have permanent defects.

(2) Condition defects apply against the grade of a lot of greenhouse miniature seedless cucumbers only when the lot is inspected at the time of shipping or repackaging.

Grades and Requirements for Head Lettuce

Application

1. The grades and requirements set out in sections 2 to 5 apply to lettuce varieties grown from *Lactuca sativa* var. *capitata*, Iceberg type.

Grades and Grade Names

2. The grades and grade names for head lettuce are Canada No. 1 and Canada No. 2.

Requirements for All Grades

3. In addition to the requirements for each grade and subject to the general tolerances set out in section 6, head lettuce of all grades must

(a) be properly packaged;

(b) have similar varietal characteristics;

(c) be trimmed so that the butt is cut off close to the point of attachment for the wrapper leaves;

(d) have not more than eight wrapper leaves;

(e) have head leaves that are crisp and wrapper leaves that are not more than slightly wilted;

(f) be free from decay, tipburn and brown blight;

(g) have heads that are not split or burst;

(h) have no heads the shape of which clearly indicates more than one centre of growth; and

(i) have no heads that plainly show the formation of a seed stem.

Canada No. 1 Grade Requirements

4. In addition to meeting the requirements for all grades set out in section 3, head lettuce graded Canada No. 1 must

- (a) have any coarse or damaged wrapper leaves removed;
- (b) have heads that are compact and yield only slightly to pressure;
- (c) if prepackaged, not vary by more than 51 mm (2 inches) in diameter; and
- (d) be free from any other damage, defect or combination of damage and defects that materially affects the appearance, edibility or shipping quality of the lettuce.

Canada No. 2 Grade Requirements

5. In addition to meeting the requirements for all grades set out in section 3, head lettuce graded Canada No. 2 must

- (a) have any coarse leaves removed;
- (b) have heads that show characteristic formation for the type; and
- (c) be free from any damage, defect or combination of damage and defects that
 - (i) seriously affects the appearance, edibility or shipping quality of the lettuce, or
 - (ii) cannot be removed without a loss of some of the compact portions of the head.

General Tolerances

6. (1) In the grading of head lettuce, the requirements set out in sections 4 and 5, as applicable, are considered to be met if

- (a) not more than 10%, by count, of the heads of lettuce in a lot inspected at the time of shipping or repackaging, have defects including not more than
 - (i) 2% that are affected by decay in the compact portion, and
 - (ii) 3% of the heads, including those referred to in subparagraph (i), affected by decay; and
- (b) not more than 10%, by count, of the heads of lettuce in a lot inspected at a time other than at the time of shipping or repackaging, have permanent defects; and
- (c) in either of the cases referred to in paragraphs (a) and (b), if the number of heads is labelled on the packages, not more than 10% of the packages in the lot possess a greater or lesser number of heads or contain heads that exceed the maximum diameter variation set out in paragraph 4(c).

(2) Condition defects apply against the grade of a lot of head lettuce only when the lot is inspected at the time of shipping or repackaging.

Grades and Requirements for Parsnips

Application

1. The grades and requirements set out in sections 2 to 5 apply to parsnip varieties grown from *Pastinaca sativa*, parsnips with tops being excluded.

Grades and Grade Names

2. The grades and grade names for parsnips are Canada No. 1 and Canada No. 2.

Requirements for All Grades

3. In addition to the requirements for each grade and subject to the general tolerances set out in sections 6 and 7, parsnips of all grades must

- (a) be properly packaged;
- (b) have similar varietal characteristics;
- (c) be not trimmed into the crown;
- (d) be firm but not woody in texture; and
- (e) be free from decay.

Canada No. 1 Grade Requirements

4. (1) In this section, "reasonably clean" means the parsnips are

- (a) practically free from caked dirt, mould or decayed matter, and
- (b) reasonably free from staining or clinging dirt. (*raisonnablement propres*)

(2) In addition to meeting the requirements for all grades set out in section 3, parsnips graded Canada No. 1 must

- (a) be reasonably clean and fairly smooth;
- (b) be not turnip-shaped or so forked or misshapen as to materially affect the appearance of the parsnips;
- (c) be free from secondary rootlets that materially affect the appearance of the parsnips;
- (d) be trimmed so that the length of the tops of 75%, by weight, of the parsnips in a lot do not exceed 13 mm (½ inch) and the length of the tops of the other parsnips does not exceed 25 mm (1 inch);
- (e) meet the following requirements in respect of diameter, namely,
 - (i) have a minimum diameter of 25 mm (1 inch) and a maximum diameter of 76 mm (3 inches),
 - (ii) have a minimum diameter of 25 mm (1 inch) and
 - (A) conform to the diameter size range labelled on the package or on a label attached to the package,
 - (B) be packaged in a transparent package, or
 - (C) be present in a bulk display in a retail store, or
 - (iii) have a minimum diameter of 44 mm (1 ¾ inches) or greater and be prepackaged in a package on which is optionally labelled or indicated on a label attached to the package, the size designation "44 mm and up" or "1 ¾ inches and up", or the greater minimum size designation that may be applicable;
- (f) if consumer prepackaged parsnips, not vary by more than 38 mm (1 ½ inches) in diameter;
- (g) have a minimum length of 127 mm (5 inches); and

- (h) be free from any other damage, defect or combination of damage and defect that
 - (i) materially affects the appearance, edibility or shipping quality of the parsnips, or
 - (ii) cannot be removed without a loss of more than 5% of the weight of a parsnip.

Canada No. 2 Grade Requirements

5. In addition to meeting the requirements for all grades set out in section 3, parsnips graded Canada No. 2 must

- (a) be not so badly forked or misshapen that the appearance of the parsnips is seriously affected;
- (b) be trimmed so that the tops do not exceed 25 mm (1 inch) in length;
- (c) have a minimum diameter of 25 mm (1 inch) and a minimum length of 102 mm (4 inches); and
- (d) be free from any other damage, defect or combination of damage and defects that:
 - (i) seriously affects the appearance, edibility or shipping quality of the parsnips, or
 - (ii) cannot be removed without a loss of more than 10% of the weight of a parsnip.

General Tolerances

6. In the grading of parsnips, the requirements set out in sections 3 to 5, as applicable, are considered to be met in the case of a lot of parsnips if not more than

- (a) 4%, by weight, of the parsnips in the lot have less than the minimum diameter or are shorter than the minimum length;
- (b) 8%, by weight, of the parsnips in the lot exceed the maximum diameter or the maximum length;
- (c) 10% of the packages in a lot of consumer prepackaged parsnips graded Canada No. 1 contain parsnips that exceed the maximum size variation set out in paragraph 4(2)(f);
- (d) in the case of a lot of parsnips inspected at the time of shipping or repackaging, 6%, by weight, of the parsnips in the lot have defects other than those referred to in paragraphs (a) to (c), including not more than 2% that are affected by decay; and
- (e) in the case of a lot of parsnips inspected at a time other than at the time of shipping or repackaging, 6%, by weight, of the parsnips in the lot have permanent defects other than those referred to in paragraphs (a) to (c).

7. Condition defects apply against the grade of a lot of parsnips only when the lot is inspected at the time of shipping or repackaging.

Grades and Requirements for Rutabagas

Application

1. The grade and the requirements set out in sections 2 and 3 apply to rutabaga varieties grown from *Brassica napobrassica*.

Grade and Grade Name

2. The grade and grade name for rutabagas is Canada No. 1.

Canada No. 1 Grade Requirements

3. Subject to the general tolerances set out in sections 4 and 5, rutabagas graded Canada No. 1 must

- (a) be properly packaged;
- (b) have similar varietal characteristics;
- (c) be firm;
- (d) be reasonably regular in contour;
- (e) have a length not more than one and a half times the diameter;
- (f) be trimmed so that
 - (i) the necks do not exceed 19 mm ($\frac{3}{4}$ inch) in length and all leafy growth has been removed, and
 - (ii) secondary roots, rootlets and any objectionable part of the root have been removed;
- (g) be not trimmed
 - (i) on the upper half of the root, or
 - (ii) deeply into the flesh on the lower half of the root so as to alter the general shape of the root or to materially affect the appearance of a rutabaga;
- (h) if prepackaged, meet the following requirements in respect of their diameter, namely,
 - (i) the rutabagas must have a minimum and maximum diameter as labelled on the package or on a label attached to the package,
 - (ii) the rutabagas must have a minimum diameter of 51 mm (2 inches) and a maximum diameter of 102 mm (4 inches) and have the word "Small" labelled on the package or on a label attached to the package,
 - (iii) before September 1 in each crop year, if the minimum diameter is 76 mm (3 inches) and the maximum diameter is 140 mm (5 $\frac{1}{2}$ inches) and, after August 31, if the minimum diameter is 89 mm (3 $\frac{1}{2}$ inches) and the maximum diameter is 140 mm (5 $\frac{1}{2}$ inches), the words "Small Medium" must be labelled on the package or on a label attached to the package,
 - (iv) if the minimum diameter is 102 mm (4 inches) and the maximum diameter is 152 mm (6 inches), the word "Medium" must be labelled on the package or on a label attached to the package, or
 - (v) if the minimum diameter is 127 mm (5 inches) and the maximum diameter is 178 mm (7 inches), the word "Large" must be labelled on the package or on a label attached to the package;
- (i) if prepackaged, not vary by more than 51 mm (2 inches) in diameter, except in the case of "Small Medium" rutabagas packaged before September 1 in each crop year;
- (j) be free from decay;
- (k) be free of insects and insect larvae;

(l) be free from growth cracks that

(i) are discoloured,

(ii) materially affect the appearance of a rutabaga, or

(iii) are greater in depth than

(A) 3 mm ($\frac{1}{8}$ inch), in the case of rutabagas having a diameter from 51 mm (2 inches) to 102 mm (4 inches),

(B) 6 mm ($\frac{1}{4}$ inch), in the case of rutabagas having a diameter greater than 102 mm (4 inches) but not greater than 152 mm (6 inches), or

(C) 10 mm ($\frac{3}{8}$ inch), in the case of rutabagas having a diameter greater than 152 mm (6 inches);

(m) be free from any damage or defect, other than the defect referred to in paragraph (l), that affects the appearance of the upper half of a rutabaga;

(n) be free from external damage that affects more than 25% of the surface area of the lower half of a rutabaga; and

(o) be free from any other damage, defect or combination of damage and defects that

(i) materially affects the appearance, edibility or shipping quality of the rutabagas, or

(ii) cannot be removed without the loss of more than 5% of the weight of a rutabaga.

General Tolerances

4. In the grading of rutabagas, the requirements set out in section 3 are considered to be met if up to

(a) 10%, by count, of the rutabagas in the lot have less than the minimum diameter and none of the rutabagas have a diameter that is more than 13 mm ($\frac{1}{2}$ inch) less than the minimum diameter as set out in paragraph 3(h);

(b) 10%, by count, of the rutabagas in the lot exceed the maximum diameter and none of the rutabagas exceed the maximum diameter by more than 13 mm ($\frac{1}{2}$ inch) as set out in paragraph 3(h);

(c) in the case of a lot of rutabagas inspected at the time of shipping or repackaging, 10%, by weight, of the rutabagas in the lot have defects other than those referred to in paragraphs (a) and (b), including not more than 5% that are affected by decay; and

(d) in the case of a lot of rutabagas inspected at a time other than at the time of shipping or repackaging, 10%, by weight, of the rutabagas in the lot have permanent defects other than those referred to in paragraphs (a) and (b).

5. Condition defects apply against the grade of a lot of rutabagas only when the lot is inspected at the time of shipping or repackaging.

Grades and Requirements for Field Tomatoes

Application

1. (1) The grades and requirements set out in sections 2 to 5 apply to tomato varieties grown from *Lycopersicum esculentum* that are not grown in artificial conditions under glass or other protective covering, except during the initial stages of growth.

(2) The grades and requirements referred to in subsection (1) do not apply to cherry tomatoes.

Grades and Grade Names

2. The grades and grade names for field tomatoes are Canada No. 1 and Canada No. 2.

Requirements for All Grades

3. (1) The following definitions apply in this section.

"firm-ripe" means

- (a) a tomato has at least 75% of its surface area of a pink or red colour; and
- (b) if tomatoes are prepackaged, that
 - (i) not less than 90%, by count, of the tomatoes in a lot are firm-ripe, and
 - (ii) not more than 10%, by count, of the tomatoes in a lot are semi-ripe. (*fermes et mûres*)

"mature" means

- (a) that a tomato is fully developed, well filled out, gives a feeling of springiness and pliability when pressure is applied, is bright and waxy in appearance, has seeds that are well developed and seed cavities of a jelly-like consistency and has an external colour that shows at least a definite break from a green to a straw ground colour; and
- (b) if tomatoes are prepackaged, that
 - (i) in the case of tomatoes grown in British Columbia or Manitoba,
 - (A) not less than 75%, by count, of the tomatoes in a lot are mature, and
 - (B) not more than 25%, by count, of the tomatoes in a lot are turning, and
 - (ii) in the case of tomatoes grown other than in British Columbia or Manitoba,
 - (A) not less than 90%, by count, of the tomatoes in a lot are mature, and
 - (B) not more than 10%, by count, of the tomatoes in a lot are turning. (*parvenues à maturité*)

"semi-ripe" means

- (a) a tomato has not less than 25% and not more than 75% of its surface area of a pink or red colour; and
- (b) if tomatoes are prepackaged, that
 - (i) not less than 90%, by count, of the tomatoes in a lot are semi-ripe, and

(ii) not more than 10%, by count, of the tomatoes in a lot are firm-ripe or turning. (*demi-mûres*)

"turning" means

(a) a tomato has not more than 25% of its surface area of a pink or red colour; and

(b) if tomatoes are prepackaged, that

(i) not less than 90%, by count, of the tomatoes in a lot have the colour described in paragraph (a), and

(ii) not more than 10%, by count, of the tomatoes in a lot are mature or semi-ripe. (*mûrissantes*)

(2) In addition to the requirements for each grade and subject to the general tolerances set out in section 6, field tomatoes of all grades must

(a) be properly packaged;

(b) have similar varietal characteristics;

(c) if prepackaged, have reached one of the following stages of development, namely, "mature", "turning", "semi-ripe", or "firm-ripe";

(d) in the case of pear and plum type tomatoes, have a minimum diameter of 32 mm (1 ¼ inches);

(e) be sound; and

(f) be free from water blisters or open wet cracks.

Canada No. 1 Grade Requirements

4. (1) In this section, "clean" means a tomato is not contaminated and is free from dirt, dust, spray residue, wax marks or other foreign material. (*propres*)

(2) In addition to meeting the requirements for all grades set out in section 3, field tomatoes graded Canada No. 1 must

(a) be clean;

(b) be not noticeably ridged, angular or indented;

(c) be free from puffiness that causes a tomato to be distinctly light in weight;

(d) in the case of tomatoes other than the pear and plum types, have

(i) a minimum diameter of 51 mm (2 inches) and if prepackaged in a closed package, with the exception of packages with only one tomato, have a maximum variation in diameter of 25 mm (1 inch), or

(ii) a minimum diameter of 38 mm (1 ½ inches) and a maximum diameter of 51 mm (2 inches), where prepackaged in a package on which is optionally labelled the size designation "Small" or "38 mm to 51 mm" or "1 ½ inches to 2 inches";

(e) be free from disease, scald, bruises or soft areas;

(f) be free from growth cracks that are

(i) not well healed, or

(ii) well healed, but exceed in aggregate length

(A) 19 mm ($\frac{3}{4}$ inch) if the cracks are radial from the stem end, and

(B) the circumference of a circle 32 mm ($1\frac{1}{4}$ inches) in diameter if the cracks are concentric around the stem end;

(g) be free from blossom-end scars that are not reasonably smooth or that are greater in diameter than one-quarter of the diameter of the tomato;

(h) be free from plant or stem rub that affects an aggregate area per tomato exceeding 13 mm ($\frac{1}{2}$ inch) in diameter;

(i) be free from insect damage that

(i) is not well healed, or

(ii) is well healed but exceeds two such defects per tomato; and

(j) be free from any other damage, defect or combination of damage and defects that materially affects the appearance, edibility or shipping quality of the tomatoes.

Canada No. 2 Grade Requirements

5. (1) In this section, "reasonably clean" means a tomato is not contaminated and is reasonably free from dirt, dust, spray residue, wax marks or other foreign material. (*raisonnablement propres*)

(2) In addition to meeting the requirements for all grades set out in section 3, field tomatoes graded Canada No. 2 must

(a) be reasonably clean;

(b) be not so misshapen or deformed as to seriously affect their appearance;

(c) in the case of tomatoes other than the pear and plum types, have a minimum diameter of 44 mm ($1\frac{3}{4}$ inches);

(d) be free from blossom-end scars that

(i) are rough or indented, or

(ii) exceed 5% of the surface area of a tomato; and

(e) be free from any other damage, defect or combination of damage and defects that seriously affects the appearance, edibility or shipping quality of the tomatoes.

General Tolerances

6. (1) In the grading of field tomatoes, the requirements set out in sections 4 and 5, as applicable, are considered to be met if

(a) not more than 10%, by count, of the field tomatoes in a lot inspected at the time of shipping or repackaging have defects, including not more than

(i) 3% that are affected by soft areas, water blisters, open wet cracks or decay, and

- (ii) 5% that have the same permanent defect other than a defect referred to in subparagraphs (c) (i) to (iii);

(b) not more than 10%, by count, of the field tomatoes in a lot inspected at a time other than at the time of shipping or repackaging have permanent defects other than those referred to in subparagraphs (c) (i) to (iii), including not more than 5% that have the same permanent defect; and

(c) in either of the cases referred to in paragraphs (a) and (b), not more than

- (i) 5%, by count, of the tomatoes in the lot have less than the minimum diameter,
- (ii) 5%, by count, of the tomatoes in the lot exceed the maximum diameter,
- (iii) 10% of the packages in the lot contain tomatoes that exceed the maximum diameter variation set out in subparagraph 4(2)(d)(i),
- (iv) in the case of tomatoes grown in British Columbia or Manitoba, 25%, by count, of the tomatoes in the lot vary in maturity by not more than one degree of maturity, and
- (v) in the case of tomatoes grown other than in British Columbia or Manitoba, 10%, by count, of the tomatoes in the lot vary in maturity by not more than one degree of maturity.

(2) Condition defects apply against the grade of a lot of field tomatoes only when the lot is inspected at the time of shipping or repackaging.

Grades and Requirements for Greenhouse Tomatoes

Application

1. (1) The grades and requirements set out in sections 2 to 6 apply to tomato varieties grown from *Lycopersicum esculentum* that are grown in artificial conditions under glass or other protective covering.

(2) The definitions set out in Grades and Requirements for Field Tomatoes sections 3 and 4 also apply to greenhouse tomatoes.

Grades and Grade Names

2. The grades and grade names for greenhouse tomatoes are Canada No. 1, Canada Commercial and Canada No. 2.

Requirements for All Grades

3. In addition to the requirements for each grade and subject to the general tolerances set out in section 7, greenhouse tomatoes of all grades must

- (a) be properly packaged;
- (b) have similar varietal characteristics;
- (c) be clean and sound;
- (d) be free from growth cracks that are not well healed; and
- (e) if prepackaged, have reached one of the following stages of development, namely, "mature", "turning", "semi-ripe", or "firm-ripe".

Canada No. 1 Grade Requirements

4. In addition to meeting the requirements for all grades set out in section 3, greenhouse tomatoes graded Canada No. 1 must

- (a) be uniformly coloured and free from blotchy ripening;
- (b) be not more than slightly kidney-shaped, lopsided, elongated or angular;
- (c) be not sharply creased or conspicuously ridged or rough;
- (d) if prepackaged, with the exception of packages with only one tomato, have a maximum variation in diameter of 25 mm (1 inch) in the case of tomatoes having a minimum diameter of 51 mm (2 inches), and a maximum variation in diameter of 13 mm (½ inch) in all other cases;
- (e) have a minimum diameter of
 - (i) 38 mm (1 ½ inches), or
 - (ii) 73 mm (2 ⅞ inches) if they are optionally labelled with the size designation "Extra Large";
- (f) be free from disease;
- (g) be free from growth cracks that are well healed but that exceed in aggregate length one-quarter of the diameter of a tomato, with the exception of growth cracks occurring entirely within 6 mm (¼ inch) of the stem scar; and
- (h) be free from any other damage, defect or combination of damage and defects that materially affects the appearance, edibility or shipping quality of the tomatoes.

Canada Commercial Grade Requirements

5. In addition to meeting the requirements for all grades set out in section 3, greenhouse tomatoes graded Canada Commercial must

- (a) if kidney-shaped, be not so creased, ridged or rough as to affect their shipping quality or to seriously affect their saleability;
- (b) have a minimum diameter of 63 mm (2 ½ inches); and
- (c) in all other respects, meet the requirements of Canada No. 1 grade.

Canada No. 2 Grade Requirements

6. In addition to meeting the requirements for all grades set out in section 3, greenhouse tomatoes graded Canada No. 2 must

- (a) be free from blotchy ripening that affects more than
 - (i) 15% of the surface area of a tomato, or
 - (ii) 15%, by count, of the tomatoes in a lot.
- (b) be not badly misshapen;
- (c) have a minimum diameter of 38 mm (1 ½ inches);
- (d) be free from growth cracks that are well healed but that

- (i) extend beyond the shoulder of a tomato, or
 - (ii) exceed in aggregate length one-half the diameter of a tomato; and
- (e) be free from any other damage, defect or combination of damage and defects that seriously affects the appearance, edibility or shipping quality of the tomatoes.

General Tolerances

7. (1) In the grading of greenhouse tomatoes, the requirements set out in sections 4 to 6, as applicable, are considered to be met if

- (a) not more than 5%, by count, of the greenhouse tomatoes in a lot inspected at the time of shipping or repackaging have defects, including not more than 1% that are affected by decay;
- (b) not more than 5%, by count, of the greenhouse tomatoes in a lot inspected at a time other than at the time of shipping or repackaging have permanent defects; and
- (c) in either of the cases referred to in paragraphs (a) and (b), not more than
 - (i) 5%, by count, of the tomatoes in the lot have less than the minimum diameter,
 - (ii) 10%, by count, of the packages in the lot contain tomatoes that exceed the maximum diameter variation set out in paragraph 4(d), and
 - (iii) 10%, by count, of the packages in a lot of greenhouse tomatoes graded Canada Commercial contains greenhouse tomatoes that do not meet the requirements for shape of the Canada Commercial grade.

(2) Condition defects apply against the grade of a lot of greenhouse tomatoes only when the lot is inspected at the time of shipping or repackaging.