

**WAC 16-403-160 Green or yellow varieties—Washington extra fancy.** Washington extra fancy consists of apples of one variety (except when more than one variety or commodity is printed on the container) which are mature but not overripe, clean, fairly well formed; free from decay, internal browning, internal breakdown, scald, scab, freezing injury, visible watercore, broken skins and bruises except those which are slight and incident to proper handling and packing. The apples are also free from slightly rough or rough russeting, provided, russeting other than rough or bark-like russeting materially affecting the appearance of the apple shall be permitted in the stem cavity or calyx basin if it cannot be seen when the apple is placed stem end or calyx end down on a flat surface. The apples are also free from injury caused by smooth net-like russeting, smooth solid russeting, sunburn or sprayburn, limb rubs, hail, drought spots, scars, disease, insects, stem or calyx cracks, or other means; and free from damage by Jonathan spot, bitter pit and by invisible watercore after January 31st of the year following the year of production.

[Statutory Authority: RCW 15.17.030 and chapter 34.05 RCW. WSR 18-11-116, § 16-403-160, filed 5/22/18, effective 6/22/18. Statutory Authority: Chapters 15.17 and 34.05 RCW. WSR 06-12-117, § 16-403-160, filed 6/7/06, effective 7/8/06. Statutory Authority: Chapter 15.17 RCW. WSR 92-15-056, § 16-403-160, filed 7/13/92, effective 8/13/92; WSR 86-14-026 (Order 1892), § 16-403-160, filed 6/25/86; Order 1374, § 16-403-160, filed 7/26/74, effective 9/1/74.]