

DEPARTMENT OF FOOD AND AGRICULTURE

FINAL REGULATION TEXT

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CALIFORNIA CODE OF REGULATIONS
TITLE 3. FOOD AND AGRICULTURE
DIVISION 3. ECONOMICS
CHAPTER 1. FRUIT AND VEGETABLE STANDARDIZATION
SUBCHAPTER 4. FRESH FRUITS, NUTS AND VEGETABLES
ARTICLE 11. AVOCADOS

§1408.6 Avocados, Maturity.

Avocados shall be mature at time of picking and at all times thereafter. Mature means that the percent dry matter of the edible portion of an avocado sample is not less than the percent established below for the respective varieties, as applicable on the date of testing.

The percentages in the following table shall be effective until modified by order of the Director in accordance with Section 1408.6.2. Interested persons should contact the Department's Avocado Inspection Program for current standards.

Minimum Maturity Standard

Varieties

17.7 Bacon

19.0 Fuerte

20.8 Hass

24.2 Gwen

21.6 Pinkerton

18.7 Zutano

18.7 Reed

19.3 Jim

20.4 Rincon

18.4 Susan

22.8 Lamb Hass

22.8 Gem

18.7 Clifton, Covacado, Duke, Henry Select, Jalna, Leucadia, Santana, Teague, other fall/winter varieties

20.8 Anaheim, Benik, Bonita, Carlsbad, Dickinson, Edranol, Elsie, Ryan, Itzamna, MacArthur, Nabal, Queen, Thille, other spring/summer varieties

Authority cited: Sections 14, 407, 42684 and 44988, Food and Agricultural Code.
Reference: Sections 42941 and 44973, Food and Agricultural Code.