

Serial Number **1954/243**

**THE NEW ZEALAND GROWN FRUIT REGULATIONS 1952,
AMENDMENT NO. 1**

C. W. M. NORRIE, Governor-General

ORDER IN COUNCIL

At the Government House at Wellington this 22nd day of December 1954

Present:

HIS EXCELLENCY THE GOVERNOR-GENERAL IN COUNCIL

PURSUANT to the Orchard and Garden Diseases Act 1928, His Excellency the Governor-General, acting by and with the advice and consent of the Executive Council, hereby makes the following regulations.

REGULATIONS

1. These regulations may be cited as the New Zealand Grown Fruit Regulations 1952, Amendment No. 1, and shall be read together with and deemed part of the New Zealand Grown Fruit Regulations 1952* (hereinafter referred to as the principal regulations).

2. Regulation 3 of the principal regulations is hereby amended as follows:

- (a) By inserting, after the words "Part VIII—Grading Standards for Lemons. (Regulations 54 to 64)", the words "Part VIIIA—Grading Standards for Sweet Oranges. (Regulations 64A to 64R)":
- (b) By adding, after the words "Grading Standards for Marmalade Grapefruit", the words "and Marmalade Oranges":
- (c) By omitting the words "Regulations 65 to 76", and substituting the words "Regulations 65 to 76F".

3. Regulation 4 of the principal regulations is hereby amended as follows:

- (a) By revoking the definitions of the terms "coloured", "discoloration," "green", "immature", "marmalade grapefruit", "silver", "slightly misshapen", "slightly rough", and "tree ripened", and substituting the following definitions:

"Coloured", in relation to lemons other than Meyer lemons, means mature and handpicked when yellow or partially yellow in appearance or of a colour corresponding approximately to H.C.C. 601 (primrose yellow), H.C.C. 1 (sulphur yellow), or H.C.C. 3 (aureolin), and, in the case of Meyer lemons, also of a colour corresponding approximately to H.C.C. 6 (Indian yellow) or H.C.C. 7 (saffron yellow):

* Statutory Regulations 1952, Serial number 1952/47, page 142.

“Discoloration”, in respect of citrus fruit, means any smooth surface light discoloration not appreciably detracting from the appearance of the fruit:

“Green”, in relation to lemons, means mature and hand-picked when the whole or substantially the whole of the surface of the fruit is green in appearance or of a colour corresponding approximately to H.C.C. 860 (Scheeles green) or H.C.C. 861 (lettuce green):

“Lemons” means all standard varieties of lemons, and includes Meyer lemons:

“Marmalade”, in relation to grapefruit and oranges, means any grapefruit or oranges having a degree of maturity suitable for marmalade purposes:

“Rough”, in relation to citrus fruits, means having a skin which is not of smooth texture but which is creased or wrinkled:

“Silver”, in relation to lemons, means mature and hand-picked when silver green in appearance or of a colour corresponding approximately to H.C.C. 62 (sap. green) or H.C.C. 663 (Chartreuse green):

“Tree ripened”, in relation to any variety of citrus fruit, means ripened on the tree and hand-picked when fully coloured in appearance, and in the case of lemons other than Meyer lemons of a colour corresponding approximately to H.C.C. 4 (lemon yellow), and, in the case of Meyer lemons, of a colour corresponding approximately to H.C.C. 8 (cadmium orange):

- (b) By omitting from the definition of the term “firm” the words “dessert or marmalade grapefruit”, and substituting the words “citrus fruit”:
- (c) By inserting in the definition of the term “sound”, after the word “corky-pit”, the word “crinkle”:
- (d) By omitting from the definition of the term “uniform” the words “in diameter”.

4. Regulation 8 of the principal regulations is hereby amended by adding to the proviso the words “and may, by a like notice, vary the depth of packages of the types numbered 1 or 2 in the said Schedule when any such packages are authorized to be constructed of a material other than wood”.

5. Regulation 12 of the principal regulations is hereby amended by omitting the words “for a period exceeding two years from the date on which the application was made for authority to use the packages”, and substituting the words “for a period extending beyond the 30th day of November 1956”.

6. (1) The principal regulations are hereby amended by revoking regulation 16, and substituting the following regulation:

“16. (1) For the purposes of this regulation and of regulation 27 hereof “producer” means a person engaged in the business of producing fruit for sale and who is the occupier of land used for the growing of not less than 120 fruit trees.

“(2) Every producer who sells fruit in standard packages shall make application to the Director for the allocation of a registered mark.

“(3) The Director shall from time to time allot a distinctive registered mark to every producer and to any other person who proposes to undertake the sale of fruit in standard packages, and makes application to the Director for the allocation of a mark.”

(2) Any mark allotted by the Director under Part III of the principal regulations prior to the commencement of these regulations and subsisting on the coming into force of these regulations shall be deemed to have been allotted under regulation 16 of the principal regulations as substituted by subclause (1) of this regulation.

7. Regulation 27 of the principal regulations is hereby amended as follows:

(a) By revoking paragraph (a), and substituting the following paragraphs:

“(a) In the case of a producer, the registered mark of that producer:

“(aa) In the case of any person other than a producer, the registered mark of the owner of the fruit allotted pursuant to these regulations or the name and address of the owner of the fruit:”:

(b) By revoking paragraph (b), and substituting the following paragraph:

“(b) In the case of apples, pears, sweet oranges, and lemons of the Meyer variety, the full name of the variety of the fruit:

“Provided that the Director may, by notice in the *Gazette*, authorize the full name of any variety of apples or pears to be branded on a package to be abbreviated in such form as may be specified in the notice:

“Provided also that if the full name of the variety of apples or pears is unknown to the owner of the fruit, the words ‘variety unknown’ shall be branded on the package:”:

(c) By inserting, after the word “lemons” where it occurs in paragraphs (c) and (d), the words “sweet oranges, marmalade oranges”.

8. Regulation 32 of the principal regulations is hereby amended by omitting the words “ $\frac{5}{8}$ in. block type”, and substituting the words “ $\frac{3}{8}$ in. block type”.

9. The principal regulations are hereby amended by inserting, after regulation 35, the following regulations:

“35A. No person shall use for the packing of fruit any package which has previously been used by any other person as a package for fruit unless and until he removes or obliterates, or causes to be removed or obliterated, all particulars borne on the package which identify the package and its contents or are calculated to identify the package and its contents with the name of that other person, except in so far as those particulars include the name of the fruit to be packed into the package.”

10. Regulation 36 of the principal regulations is hereby amended by inserting, after the words “the name of the variety”, the words “(if branded)”.

11. Regulation 39 of the principal regulations is hereby amended as follows:

- (a) By inserting, after paragraph (c), the following paragraph:
“(cc) For sweet oranges—Fancy, Commercial, Domestic:”:
- (b) By inserting in paragraph (e), after the words “For marmalade grapefruit”, the words “and marmalade oranges”.

12. Regulation 40 of the principal regulations is hereby amended as follows:

- (a) By inserting, after the word “lemons”, the words “sweet oranges”:
- (b) By inserting, after the words “dessert grapefruit”, the words “marmalade oranges”.

13. Regulation 41 of the principal regulations is hereby amended as follows:

- (a) By inserting, after the word “lemons”, the words “sweet oranges”:
- (b) By inserting, after the words “dessert grapefruit”, the words “marmalade oranges”.

14. The principal regulations are hereby amended by revoking regulations 54 to 64, and substituting the following regulations:

“54. The standards by which the several grades of lemons shall be determined shall be the respective standards prescribed by this Part of these regulations.

“55. Lemons shall be properly packed and no lemons smaller in size than a count of 312 to the standard package numbered 2 in the First Schedule hereto shall be included in the package.

“56. Lemons in any package shall be reasonably the same in maturity and colour.

“57. Lemons shall have a minimum juice content of not less than 20 per cent by volume. For the purposes of this regulation the juice content of lemons by volume shall be determined as follows:

“The fruit volume of a representative sample of not less than twelve lemons shall be measured by water displacement. The quantity of juice contained in the lemons shall then be extracted by reaming or by rotating the halves of a freshly divided lemon upon a conical lemon squeezer under hand pressure or other approved means, and thereafter straining the expressed juice through a strainer of not less than 30 meshes to the linear inch or through cheesecloth, and its volume measured. The percentage of juice by volume shall be ascertained by dividing the measure of the juice volume by the measure of the fruit volume and multiplying the result by 100.

“Fancy Grade

“58. Fancy grade lemons shall include only handpicked (clipped), sound, mature, clean, firm, green, silver, or coloured, fairly thin skinned, well formed fruit of similar varietal characteristics, uniform and of normal shape and appearance. All such lemons shall be free from disease, insect pests, bruises, unhealed growth cracks, unhealed broken skins, cuts, sunburn, frost damage, internal breakdown, unhealed insect injury, limb rub, leaf mark, thorn scratches, scars, and other defects which may cause lemons to decay or are likely to make them unattractive to purchasers.

“59. Lemons of the following descriptions shall not be eligible for Fancy grade:

“Lemons with abnormally long necks; rough, coarse, puffy, spongy, or misshapen lemons; lemons damaged by sunburn or frost; lemons more than slightly scarred or soft, more than slightly damaged by hail, or with more than slightly hollow core; tree ripened lemons; dark green lemons; lemons which cut dry for any reason; and shrivelled or aged lemons.

“Commercial Grade

“60. Commercial grade lemons shall include only handpicked (clipped), sound, mature, clean, reasonably firm, green, silver, or coloured lemons, not more than slightly rough lemons of similar varietal characteristics, uniform and of normal shape and appearance. All such lemons shall be free from disease, insect pests, bruises, unhealed growth cracks, unhealed broken skins, cuts, internal breakdown, unhealed insect injury, limb rub, leaf mark, thorn scratches, scars, and other defects which may cause lemons to decay or are likely to make them unattractive to purchasers.

“61. Lemons of the following description shall not be eligible for inclusion in Commercial grade:

“Lemons with abnormally long necks; puffy lemons; lemons more than slightly rough, coarse, scarred, spongy, misshapen, or soft; lemons more than slightly damaged by sunburn, frost, or hail, or with more than slightly hollow core; tree ripened lemons; dark green lemons; lemons which cut dry for any reason; and shrivelled or aged lemons.

“Domestic Grade

“62. Domestic grade lemons shall include only handpicked (clipped), sound, mature, reasonably clean, fairly firm lemons of similar varietal characteristics. All such lemons shall be free from disease, insect pests, bruises, unhealed growth cracks, unhealed broken skins, cuts, internal breakdown, unhealed insect injury, heavy limb rub, severe leaf mark, deep thorn scratches, deep scars, and other defects which may cause lemons to decay.

“63. Lemons of the following descriptions shall not be eligible for Domestic grade:

“Lemons more than moderately rough, coarse, scarred, soft, spongy, or puffy; badly misshapen lemons; lemons more than slightly damaged by sunburn, frost, or hail; lemons with excessively hollow core; dark green lemons; lemons which cut dry for any reason; and shrivelled or aged lemons.

“64. (1) Notwithstanding the provisions of regulations 58, 60, and 62 hereof, lemons affected with the defects described in the tables set out in this regulation may be included in the appropriate grades:

“Provided that no lemon so affected shall be included in those grades if the aggregate area of the fruit affected with the same defect exceeds the maximum aggregate area set out in the second column of the appropriate table opposite the description of that defect:

“Provided also that no lemon affected with two or more of any such permitted defects shall be included in those grades if the total affected area of the fruit exceeds the greatest of the maximum aggregate areas set out in the said second column opposite the descriptions of those two or more defects.

“(2) Notwithstanding anything to the contrary in subclause (1) of this regulation, where lemons are included in the respective grades by virtue of this regulation the maximum percentage of fruit affected with the same permitted defect that may be packed in any one package shall not exceed the percentage set out in the third column of the said table opposite the description of that defect.

“LEMONS: FANCY GRADE

Description of Defect	Maximum Extent of Defect Allowed	
	Aggregate Area on Individual Fruit	On Number of Fruit in Package
<i>Blemish</i> : If slight and not deforming the fruit or likely to affect its keeping quality The tolerance for blemish shall be reduced by the areas of bruises, hail marks, and oleocellosis which occur within the following limits:	10 per cent	100
<i>Bruises</i> : Showing no brown discoloration beneath the rind of the fruit	Slight	100
<i>Oleocellosis (Oil Spot) and Hail Mark</i> : If indentations are slight:		
On fruit of a size not less than 2 $\frac{3}{8}$ in. (count 165)	$\frac{3}{8}$ in.	100
On fruit of a size less than 2 $\frac{3}{8}$ in. (count 165)	$\frac{1}{4}$ in.	100
<i>Discoloration</i> : Light type	10 per cent	100
<i>Russet</i> : Smooth	25 per cent	100

“LEMONS: COMMERCIAL GRADE

Description of Defect	Maximum Extent of Defect Allowed	
	Aggregate Area on Individual Fruit	On Number of Fruit in Package
<i>Blemish</i> : If slight and not deforming the fruit or likely to affect its keeping quality The tolerance for blemish shall be reduced by the areas of bruises, hail marks, and oleocellosis which occur within the following limits:	20 per cent	100
<i>Bruises</i> : Showing no brown discoloration beneath the rind of the fruit	Slight	100
<i>Oleocellosis (Oil Spot) and Hail Mark</i> : If the indentations are slight:		
On fruit of a size not less than 2 $\frac{3}{8}$ in. (count 165)	$\frac{1}{2}$ in.	100
On fruit of a size less than 2 $\frac{3}{8}$ in. (count 165)	$\frac{3}{8}$ in.	100
<i>Discoloration</i> : Light type	20 per cent	100
<i>Russet</i> : Smooth	50 per cent	100

“ LEMONS: DOMESTIC GRADE

Description of Defect	Maximum Extent of Defect Allowed	
	Aggregate Area on Individual Fruit	On Number of Fruit in Package
		Per Cent
<i>Blemish</i> : If slight and not deforming the fruit or likely to affect its keeping quality	30 per cent	100
The tolerance for blemish shall be reduced by the areas of verrucosis, bruises, hail marks, and oleocellosis which occur within the following limits:		
<i>Verrucosis</i> : The infections to be free from more than moderately raised wart-like distortion:		
On fruit of a size not less than 2 $\frac{3}{8}$ in. (count 165) ..	$\frac{3}{4}$ in.	100
On fruit of a size less than 2 $\frac{3}{8}$ in. (count 165) ..	$\frac{1}{2}$ in.	100
<i>Bruises</i> : Showing no brown discoloration beneath the rind of the fruit	Slight	100
<i>Oleocellosis (Oil Spot) and Hail Mark</i> : If the indentations are slight:		
On fruit of a size not less than 2 $\frac{3}{8}$ in. (count 165) ..	1 $\frac{1}{2}$ in.	100
On fruit of a size less than 2 $\frac{3}{8}$ in. (count 165) ..	1 in.	100
<i>Discoloration</i> : Light type	50 per cent	100
<i>Russet</i> : Smooth	100 per cent	100 ”

15. The principal regulations are hereby amended by inserting, after regulation 64, the following heading and regulations:

“ PART VIII A—GRADING STANDARDS FOR SWEET ORANGES

“ 64A. The standards by which the several grades of sweet oranges shall be determined shall be the respective standards prescribed by this Part of these regulations.

“ 64B. Sweet oranges in any package shall be uniform in maturity, of reasonably uniform good colour for the variety, and of good edible quality and flavour.

“ *Fancy Grade*

“ 64C. Fancy grade sweet oranges shall include only handpicked (clipped), sound, mature, clean, firm, tree ripened, reasonably thin skinned, well formed fruit of one variety, uniform, and of characteristic normal shape and appearance. All such oranges shall be free from disease, insect pests, bruises, unhealed growth cracks, unhealed broken skins, cuts, sunburn, frost damage, internal breakdown, unhealed insect injury, limb rub, leaf mark, thorn scratches, scars, and other defects which may cause oranges to decay or are likely to make them unattractive to purchasers.

"64D. Sweet oranges of the following descriptions shall not be eligible for inclusion in Fancy grade:

"Rough, coarse, puffy, spongy, or misshapen oranges; oranges damaged by sunburn or frost; oranges more than slightly scarred or soft or more than slightly damaged by hail; oranges green or pale in colour for the particular variety; oranges deficient in juice or which cut dry for any reason; oranges insipid in flavour; and navel oranges which have split, rough, wide, or protruding navels.

"64E. Fancy grade sweet oranges shall be properly packed and shall include no oranges smaller in size than a count of 252 (approximately $2\frac{1}{4}$ in. in diameter) to the standard package numbered 1 in the First Schedule hereto.

"64F. Sweet oranges of Fancy grade shall have a minimum juice content of not less than 30 per cent by volume, which shall be determined in the same manner as that prescribed for lemons by regulation 57 hereof.

"64G. Sweet oranges of Fancy grade shall have developed an orange flavour in the juice and be in such condition that not more than 26 c.c. of N 10 caustic soda solution is required to neutralize 10 c.c. of the expressed juice of not less than five fruit taken at random from any packages containing fruit belonging to the same owner.

"Commercial Grade

"64H. Commercial grade sweet oranges shall include only hand-picked (clipped), sound, mature, clean, reasonably firm, tree ripened, reasonably thin skinned, not more than slightly rough oranges of one variety, uniform and of characteristic normal shape and appearance. All such sweet oranges shall be free from disease, insect pests, bruises, unhealed growth cracks, unhealed broken skins, cuts, internal breakdown, unhealed insect injury, limb rub, leaf mark, thorn scratches, scars, and other defects which may cause oranges to decay or are likely to make them unattractive to purchasers.

"64I. Sweet oranges of the following descriptions shall not be eligible for inclusion in Commercial grade:

"Puffy oranges; oranges more than slightly rough, coarse, scarred, spongy, misshapen, or soft; oranges more than slightly damaged by sunburn, frost, or hail; oranges green or pale in colour for the particular variety; oranges deficient in juice or which cut dry for any reason and oranges insipid in flavour; navel oranges which have split, more than slightly rough, wide, or protruding navels.

"64J. Commercial grade sweet oranges shall be properly packed and shall include no oranges smaller in size than a count of 270 (approximately $2\frac{1}{2}$ in. in diameter) to the standard package numbered 1 in the First Schedule hereto.

"64K. Sweet oranges of Commercial grade shall have a minimum juice content of not less than 25 per cent by volume, which shall be determined in the same manner as that prescribed for lemons by regulation 57 hereof.

“64L. Sweet oranges of Commercial grade shall have developed an orange flavour in the juice and be in such condition that not more than 26 c.c. of N 10 caustic soda solution is required to neutralize 10 c.c. of the expressed juice of not less than five fruit taken at random from any packages containing fruit belonging to the same owner.

“ Domestic Grade

“64M. Domestic grade sweet oranges shall include only handpicked (clipped), mature, sound, reasonably clean, fairly firm, tree ripened, reasonably thin skinned fruit of one variety, uniform and of reasonably normal shape and appearance. All such oranges shall be free from disease, insect pests, bruises, unhealed growth cracks, unhealed broken skins, cuts, internal breakdown, unhealed insect injury, heavy limb rub, severe leaf mark, deep thorn scratches, deep scars, and other defects which may cause oranges to decay.

“64N. Sweet oranges of the following description shall not be eligible for inclusion in Domestic grade:

“Oranges more than moderately rough, coarse, scarred, soft, spongy, or puffy; badly misshapen oranges; oranges more than slightly damaged by sunburn, frost, or hail; oranges deficient in juice or which cut dry for any reason; oranges insipid in flavour; and navel oranges which have split or excessively rough, wide, or protruding navels.

“64O. Domestic grade sweet oranges shall be properly packed and shall include no oranges smaller in size than a count of 288 (approximately 2 in. in diameter) to the standard package numbered 1 in the First Schedule hereto.

“64P. Sweet oranges of Domestic grade shall have a minimum juice content of not less than 20 per cent by volume, which shall be determined in the same manner as that prescribed for lemons by regulation 57 hereof.

“64Q. Sweet oranges of Domestic grade shall have developed an orange flavour in the juice and be in such condition that not more than 26 c.c. of N 10 caustic soda solution is required to neutralise 10 c.c. of the expressed juice of not less than five fruit taken at random from any packages containing fruit belonging to the same owner.

“64R. (1) Notwithstanding the provisions of regulations 64C, 64H, and 64M hereof, sweet oranges affected with the defects described in the tables set out in this Part of these regulations may be included in the respective grades:

“Provided that no sweet orange so affected shall be included in those grades if the aggregate area of the fruit affected with the same defect exceeds the maximum aggregate area set out in the second column of the said tables opposite the description of that defect:

“Provided also that no sweet orange affected with two or more permitted defects shall be included in that grade if the total affected area of the fruit exceeds the greatest of the maximum aggregate areas set out in the said second column opposite the descriptions of those two or more defects.

“(2) Notwithstanding anything to the contrary in subclause (1) of this regulation, where sweet oranges are included in the respective grades by virtue of this Part of these regulations, the maximum percent-

age of fruit affected with the same permitted defect that may be packed in any one package shall not exceed the percentage set out in the third column of the said table opposite the description of that defect.

" SWEET ORANGES: FANCY GRADE

Description of Defect	Maximum Extent of Defect Allowed	
	Aggregate Area on Individual Fruit	On Number of Fruit in Package
		Per Cent
<i>Blemish</i> : If slight and not deforming the fruit or likely to affect its keeping quality	10 per cent	100
The tolerance for blemish shall be reduced by the areas of bruises, hail marks, and oleocellosis which occur within the following limits:		
<i>Bruises</i> : Showing no brown discoloration beneath the rind of the fruit	Slight	100
<i>Oleocellosis (Oil Spot) and Hail Mark</i> : If the indentations are slight:		
On fruit of a size not less than $2\frac{5}{8}$ in. (count 163) ..	$\frac{1}{8}$ in.	100
On fruit of a size less than $2\frac{5}{8}$ in. (count 163) ..	$\frac{1}{4}$ in.	100
<i>Discoloration</i> : Light type	10 per cent	100
<i>Russet</i> : Smooth	25 per cent	100

" SWEET ORANGES: COMMERCIAL GRADE

Description of Defect	Maximum Extent of Defect Allowed	
	Aggregate Area on Individual Fruit	On Number of Fruit in Package
		Per Cent
<i>Blemish</i> : If slight and not deforming the fruit or likely to affect its keeping quality	20 per cent	100
The tolerance for blemish shall be reduced by the areas of bruises, hail marks, and oleocellosis which occur within the following limits:		
<i>Bruises</i> : Showing no brown discoloration beneath the rind of the fruit	Slight	100
<i>Oleocellosis (Oil Spot) and Hail Mark</i> : If the indentations are slight:		
On fruit of a size not less than $2\frac{5}{8}$ in. (count 163) ..	$\frac{3}{8}$ in.	100
On fruit of a size less than $2\frac{5}{8}$ in. (count 163) ..	$\frac{1}{2}$ in.	100
<i>Discoloration</i> : Light type	20 per cent	100
<i>Russet</i> : Smooth	50 per cent	100

“ SWEET ORANGES: DOMESTIC GRADE

Description of Defect	Maximum Extent of Defect Allowed	
	Aggregate Area on Individual Fruit	On Number of Fruit in Package
		Per Cent
<i>Blemish</i> : If slight and not more than slightly deforming the fruit or likely to affect its keeping quality	30 per cent	100
The tolerance for blemish shall be reduced by the areas of bruises, hail marks, and oleocellosis which occur within the following limits:		
<i>Bruises</i> : Showing no brown discoloration beneath the rind of the fruit	Slight	100
<i>Oleocellosis (Oil Spot) and Hail Mark</i> : If the indentations are slight:		
On fruit of a size not less than $2\frac{3}{8}$ in. (count 163) ..	$1\frac{1}{4}$ in.	100
On fruit of a size less than $2\frac{3}{8}$ in. (count 163) ..	1 in.	100
<i>Discoloration</i> : Light type	50 per cent	100
<i>Russet</i> : Smooth	100 per cent	100”

16. The principal regulations are hereby amended by revoking regulations 65 to 76, and substituting the following regulations:

“ 65. The standards by which the several grades of dessert grapefruit shall be determined shall be the respective standards prescribed by this Part of these regulations.

“ 66. Dessert grapefruit in any package shall be uniform in maturity, of reasonably uniform good colour for the variety, and of good edible quality and flavour.

“ *Fancy Grade*

“ 67. Fancy grade dessert grapefruit shall include only handpicked (clipped), sound, mature, clean, firm, tree ripened, reasonably thin skinned, well formed fruit of one variety, uniform and of characteristic normal shape and appearance. All such grapefruit shall be free from disease, insect pests, bruises, unhealed growth cracks, unhealed broken skins, cuts, sunburn, frost damage, internal breakdown, unhealed insect injury, limb rub, leaf mark, thorn scratches, scars, and other defects which may cause grapefruit to decay or are likely to make them unattractive to purchasers.

“ 68. Dessert grapefruit of the following descriptions shall not be eligible for inclusion in Fancy grade:

“ Rough, coarse, puffy, spongy, or misshapen grapefruit; grapefruit damaged by sunburn or frost; grapefruit more than slightly scarred or soft or more than slightly damaged by hail; grapefruit green or pale in colour for the particular variety; grapefruit deficient in juice or which cut dry for any reason; grapefruit insipid in flavour.

“69. Fancy grade dessert grapefruit shall be properly packed and shall include no grapefruit smaller in size than a count of 180 to the standard package numbered 1 in the First Schedule hereto.

“70. Dessert grapefruit of Fancy grade shall have a minimum juice content of not less than 30 per cent by volume, which shall be determined in the same manner as that prescribed for lemons by regulation 57 hereof.

“71. Dessert grapefruit of Fancy grade shall have developed a palatable flavour in the juice and the ratio of soluble solids to acid in the juice by test shall be not below 5 to 1. The test to be made with the expressed juice of not less than five grapefruit taken at random from any packages containing fruit belonging to the same owner and which has been passed through a strainer of not less than 30 meshes to a linear inch or through cheese cloth. The ratio to be determined by comparing the percentage of soluble solids with the percentage of anhydrous citric acid in the juice. The percentage of soluble solids to be obtained from the specific gravity determined by means of a hydrometer. The acidity to be measured volumetrically and the titre calculated in terms of percentage of anhydrous citric acid in the juice.

“Commercial Grade

“72. Commercial grade dessert grapefruit shall include only hand-picked (clipped), sound, mature, clean, reasonably firm, tree ripened, reasonably thin skinned, not more than slightly rough grapefruit of one variety, uniform and of characteristic normal shape and appearance. All such grapefruit shall be free from disease, insect pests, bruises, unhealed growth cracks, unhealed broken skins, cuts, internal breakdown, unhealed insect injury, limb rub, leaf mark, thorn scratches, scars, and other defects which may cause grapefruit to decay or are likely to make them unattractive to purchasers.

“73. Dessert grapefruit of the following descriptions shall not be eligible for inclusion in Commercial grade:

“Puffy grapefruit; grapefruit more than slightly rough, coarse, scarred, spongy, misshapen, or soft; grapefruit more than slightly damaged by sunburn, frost, or hail; grapefruit green or pale in colour for the particular variety; grapefruit deficient in juice or which cut dry for any reason; grapefruit insipid in flavour.

“74. Commercial grade dessert grapefruit shall be properly packed and shall include no grapefruit smaller in size than a count of 180 to the standard package numbered 1 in the First Schedule hereto.

“75. Dessert grapefruit of Commercial grade shall have a minimum juice content of not less than 30 per cent by volume, which shall be determined in the same manner as that prescribed for lemons by regulation 57 hereof.

“76. Dessert grapefruit of Commercial grade shall have developed a palatable flavour in the juice and the ratio of soluble solids to acid in the juice by test shall be not below 5 to 1. The test to be the same as that prescribed for dessert grapefruit Fancy grade in regulation 71 hereof.

“ Domestic Grade

“76A. Domestic grade dessert grapefruit shall include only hand-picked (clipped), sound, mature, reasonably clean, fairly firm, tree ripened, reasonably thin skinned fruit of one variety, uniform and of reasonably normal shape and appearance. All such grapefruit shall be free from disease, insect pests, bruises, unhealed growth cracks, unhealed broken skins, cuts, internal breakdown, unhealed insect injury, heavy limb rub, severe leaf mark, deep thorn scratches, deep scars, and other defects which may cause grapefruit to decay.

“76B. Dessert grapefruit of the following descriptions shall not be eligible for inclusion in Domestic grade:

“Grapefruit more than moderately rough, coarse, scarred, soft, spongy, or puffy; badly misshapen grapefruit; grapefruit more than slightly damaged by sunburn, frost, or hail; grapefruit deficient in juice or which cut dry for any reason; grapefruit insipid in flavour.

“76C. Domestic grade dessert grapefruit shall be properly packed and shall include no grapefruit smaller in size than a count of 252 to the standard package numbered 1 in the First Schedule hereto.

“76D. Dessert grapefruit of Domestic grade shall have a minimum juice content of not less than 25 per cent by volume, which shall be determined in the same manner as that prescribed for lemons by regulation 57 hereof.

“76E. Dessert grapefruit of Domestic grade shall have developed a palatable flavour in the juice and the ratio of soluble solids to acid in the juice by test shall be not below 5 to 1. The test to be the same as that described for dessert grapefruit Fancy grade in regulation 71 hereof.

“76F. (1) Notwithstanding the provisions of regulations 67, 72, and 76A hereof, dessert grapefruit affected with the defects described in the tables set out in this Part of these regulations may be included in the respective grades:

“Provided that no dessert grapefruit so affected shall be included in those grades if the aggregate area of the fruit affected with the same defect exceeds the maximum aggregate area set out in the second column of the said tables opposite the description of that defect:

“Provided also that no dessert grapefruit affected with two or more permitted defects shall be included in that grade if the total affected area of the fruit exceeds the greatest of the maximum aggregate areas set out in the said second column opposite the descriptions of those two or more defects.

“(2) Notwithstanding anything to the contrary in subclause (1) of this regulation, where dessert grapefruit are included in the respective grades by virtue of this Part of these regulations, the maximum percentage of fruit affected with the same permitted defect that may

be packed in any one package shall not exceed the percentage set out in the third column of the said table opposite the description of that defect.

"DESSERT GRAPEFRUIT: FANCY GRADE

Description of Defect	Maximum Extent of Defect Allowed	
	Aggregate Area on Individual Fruit	On Number of Fruit in Package
<i>Blemish</i> : If slight and not deforming the fruit or likely to affect its keeping quality	10 per cent	Per Cent 100
The tolerance for blemish shall be reduced by the areas of bruises, hail marks, and oleocellosis which occur within the following limits:		
<i>Bruises</i> : Showing no brown discoloration beneath the rind of the fruit	Slight	100
<i>Oleocellosis (Oil Spot) and Hail Mark</i> : If the indentations are slight:		
On fruit of a size not less than $2\frac{5}{8}$ in. (count 163) ..	$\frac{1}{8}$ in.	100
On fruit of a size less than $2\frac{5}{8}$ in. (count 163) ..	$\frac{3}{8}$ in.	100
<i>Discoloration</i> : Light type	10 per cent	100
<i>Russet</i> : Smooth	25 per cent	100

"DESSERT GRAPEFRUIT: COMMERCIAL GRADE

Description of Defect	Maximum Extent of Defect Allowed	
	Aggregate Area on Individual Fruit	On Number of Fruit in Package
<i>Blemish</i> : If slight and not deforming the fruit or likely to affect its keeping quality	20 per cent	Per Cent 100
The tolerance for blemish shall be reduced by the areas of bruises, hail marks, and oleocellosis which occur within the following limits:		
<i>Bruises</i> : Showing no brown discoloration beneath the rind of the fruit	Slight	100
<i>Oleocellosis (Oil Spot) and Hail Mark</i> : If the indentations are slight:		
On fruit of a size not less than $2\frac{3}{8}$ in. (count 163) ..	$\frac{3}{8}$ in.	100
On fruit of a size less than $2\frac{3}{8}$ in. (count 163) ..	$\frac{1}{2}$ in.	100
<i>Discoloration</i> : Light type	20 per cent	100
<i>Russet</i> : Smooth	50 per cent	100

“DESSERT GRAPEFRUIT: DOMESTIC GRADE

Description of Defect	Maximum Extent of Defect Allowed	
	Aggregate Area on Individual Fruit	On Number of Fruit in Package
<i>Blemish</i> : If slight and not deforming the fruit or likely to affect its keeping quality	30 per cent	100
The tolerance for blemish shall be reduced by the areas of verrucosis, bruises, hail marks, and oleocellosis which occur within the following limits:		
<i>Verrucosis</i> : The infections to be free from more than moderately raised wart-like distortion		
On fruit of a size not less than 2 $\frac{5}{8}$ in. (count 163) ..	$\frac{3}{8}$ in.	100
On fruit of a size less than 2 $\frac{5}{8}$ in. (count 163)	$\frac{1}{2}$ in.	100
<i>Bruises</i> : Showing no brown discoloration beneath the rind of the fruit	Slight	100
<i>Oleocellosis (Oil Spot) and Hail Mark</i> : If the indentations are slight:		
On fruit of a size not less than 2 $\frac{5}{8}$ in. (count 163) ..	1 $\frac{1}{4}$ in.	100
On fruit of a size less than 2 $\frac{5}{8}$ in. (count 163)	1 in.	100
<i>Discoloration</i> : Light type	50 per cent	100
<i>Russet</i> : Smooth	100 per cent	100 ”

17. The principal regulations are hereby amended by revoking regulations 77 and 78 and the heading thereto, and substituting the following heading and regulations:

“PART X—GRADING STANDARDS FOR MARMALADE GRAPEFRUIT AND MARMALADE ORANGES

“77. The standard by which the several grades of marmalade grapefruit and marmalade oranges shall be determined shall be the respective standards prescribed by this Part of these regulations.

“78. The grading standards for marmalade grapefruit and marmalade oranges shall be the same as those prescribed in Part IX and Part VIII A hereof for dessert grapefruit and sweet oranges respectively in every respect except that of maturity, colour, juice content, and minimum size as set out in the following table:

“MARMALADE GRAPEFRUIT AND MARMALADE ORANGE GRADES

—	Fancy	Commercial	Domestic
Colour	Colour showing	Colour showing	Colour showing
Juice content (by volume)	25 per cent	25 per cent	20 per cent
Maturity, fit for marmalade	Uniform	Uniform	Reasonably uniform
Minimum size by count (to standard package No. 1)—			
(a) Grapefruit	210	210	252
(b) Oranges	270	270	288 ”

18. Regulation 79 of the principal regulations is hereby amended as follows:

- (a) By inserting in subclause (1), after the word "lemons", the words "sweet oranges, marmalade oranges":
- (b) By revoking subclause (2), and substituting the following subclause:
 "(2) All fruit packed in a package shall be sized and packed in accordance with this Part of these regulations."

19. Regulation 83 of the principal regulations is hereby amended as follows:

- (a) By inserting, after the words "type numbered 1", the words "or 2":
- (b) By inserting in the proviso, after the words "in respect of the bulge on", the words "either the top or the bottom of".

20. Regulation 84 of the principal regulations is hereby revoked.

21. Regulation 85 of the principal regulations is hereby amended by inserting, after the word "pears", the words "sweet oranges".

22. Subclause (1) of regulation 88 of the principal regulations is hereby amended by inserting, after the word "apples", the words "sweet oranges".

23. Regulation 89 of the principal regulations is hereby amended by inserting, after the word "pears", the words "sweet oranges".

24. Regulation 91 of the principal regulations is hereby amended by revoking subclause (2), and substituting the following subclause:

"(2) For the purposes of this regulation the term 'fruit' means all whole unprocessed fruit as defined by the Act, other than fruit which is included in the term 'vegetables' as defined by the New Zealand Grown Vegetables Regulations 1952.*

25. Regulation 92 of the principal regulations is hereby amended by inserting, after the word "lemons", the words "sweet oranges, marmalade oranges".

26. Regulation 101 of the principal regulations is hereby amended by inserting, after the word "clean", the word "new".

27. Regulation 102 of the principal regulations is hereby amended by adding to subclause (b) the following proviso:

"Provided that citrus fruit in respect of which no standard grades are prescribed may be sold if not infected with verrucosis to a greater extent than that allowed for inclusion in Domestic grade lemons."

28. The principal regulations are hereby amended by revoking the First Schedule, and substituting the First Schedule set out in the First Schedule to these regulations.

29. The Second Schedule to the principal regulations is hereby amended as follows:

- (a) By inserting, after the words "Cox's Orange Pippin", the words "and Cox's Early Export":
- (b) By omitting the word "Sturmer (C)", and substituting the word "Sturmer".

* Statutory Regulations 1952, Serial number 1952/66, page 258.

30. The Fourth and Fifth Schedules to the principal regulations are hereby amended by inserting, after the words "Packing Chart for Apples", the words "and Sweet Oranges".

31. The Tenth Schedule to the principal regulations is hereby amended as follows:

- (a) By omitting the words "and Lemons", and substituting the words "and Sweet Oranges";
- (b) By inserting, after the words "Size of Apples", the words "and Sweet Oranges";
- (c) By omitting the words "or Lemons (Standard Lemon Package No. 2)".

32. The Eleventh Schedule to the principal regulations is hereby amended as follows:

- (a) By inserting, after the words "Wrapping Paper for Pears", the words "and Lemons".
- (b) By inserting, after the words "Size of Pears", the words "or Lemons".

33. The regulations specified in the Second Schedule hereto are hereby revoked.

SCHEDULES

Reg. 28

"FIRST SCHEDULE

"SPECIFICATION OF STANDARD PACKAGES FOR FRUIT

Package Number	Type of Package							Apples	Pears	Quinces	Lemons	Other Citrus	Peaches	Nectarines	Apricots	Plums	Cherries
	Dimensions (Inside Measurements, in Inches)			Thickness of Timber (in Inches)													
	Depth	Width	Length	Ends	Sides	Tops	Bottoms										
1	10½	11½	18	¾	⅝	⅝	⅝	*	*	*	*	*	*	*	*	*	*
2	8½	11½	18	¾	⅝	⅝	⅝	*	*	*	*	*	*	*	*	*	*
3	3½	5¾	14	¾	⅝	⅝	⅝	*	*	*	*	*	*	*	*	*	*
4	2½-3½	11½	18	¾	⅝	⅝	⅝	*	*	*	*	*	*	*	*	*	*
5	3½	11½	14	¾	⅝	⅝	⅝	*	*	*	*	*	*	*	*	*	*
6	7	7	18	¾	⅝	⅝	⅝	*	*	*	*	*	*	*	*	*	*
7	6	9	11	¾	⅝	⅝	⅝	*	*	*	*	*	*	*	*	*	*
8	4½	7	18	¾	⅝	⅝	⅝	*	*	*	*	*	*	*	*	*	*

* Indicates the kind of fruit which may be packed separately in the respective types of packages.

"Every package must be so constructed that the opening for the purpose of packing fruit therein shall be on its greatest width (regulation 9)."

Reg. 33

SECOND SCHEDULE

REGULATIONS REVOKED

Title	Published in <i>Gazette</i>	
Regulations as to Fair Packing of Fruit and Vegetables ..	1927, Vol. I, page 137	
	Published in Statutory Regulations	
	Serial Number	Page
The Orchard Registration Regulations 1937	1937/209	777
The Orchard Registration Regulations 1937, Amendment No. 1	1949/88	369
The Orchard Registration Regulations 1937, Amendment No. 2	1951/263	1029

T. J. SHERRARD,
Clerk of the Executive Council.

EXPLANATORY NOTE

[This note is not part of the regulations, but is intended to indicate their general effect.]

These regulations make minor amendments relating to the packing of fruit and the types of packages in which fruit are to be packed.

The regulations also require an owner of 120 fruit trees or more who sells fruit to apply for a registered mark and to brand his packages with that mark. Any mark already allotted under Part III of the principal regulations will enure for the purposes of these regulations.

The regulations prescribe standard grades for sweet oranges and marmalade oranges and amend the present standard grades for lemons, dessert grapefruit, and marmalade grapefruit.

The regulations also make provision for the fair packing of fruit.

The Orchard Registration Regulations are revoked.

Issued under the authority of the Regulations Act 1936.

Date of notification in *Gazette*: 22 December 1954.

These regulations are administered in the Department of Agriculture.

(Notice No. Ag. 5810.)