

**DEPARTMENT OF AGRICULTURE**

**FOOD AND DAIRY DIVISION**

**REGULATION NO. 537. CUCUMBERS FOR PICKLING**

(By authority conferred on the commission of agriculture by section 2 of Act No. 91 of the Public Acts of 1915, being S285.32 of the Michigan Compiled Laws)

**R 285.537.1 Application of rules.**

Rule 1. (1) These rules are the basis for determining quality and size of cucumbers for pickling as they are received from or delivered by the grower to a brining plant, packing plant, processing plant or loading station.

(2) These rules do not apply to the sale of cucumbers for pickling when the sale is made by the grower direct to the consumer.

(3) These rules do not prohibit the purchase of, or contracting for pickling cucumbers on a field-run basis, by the hundred-weight. If the value of field-run cucumbers to the grower is established by sizing or grading, grades no. 1 through no. 4 shall apply.

(4) The grower shall receive compensation for all cucumbers for pickling used in any manner by the processor for or in the preparation of human food.

(5) All cucumbers for pickling shall be purchased according to the standards and grades prescribed by these rules.

History: 1979 AC.

**R 285.537.2 Quality standards.**

Rule 2. Cucumbers for pickling shall consist of cucumbers which show characteristic color and which are fairly well formed, fresh and firm, but are not full grown or ripe; which are free from decay and from damage caused by dirt, freezing, sunburn, mosaic, or other disease, insects, mechanical, or other means.

History: 1979 AC.

**R 285.537.3 Grades.**

Rule 3. Cucumbers shall be graded as follows:

(a) No. 1 grade cucumbers shall be not over 1 1/16 inches in diameter.

(b) No. 2 grade cucumbers shall be over 1 1/16 inches but not over 1 1/2 inches in diameter.

(c) No. 3 grade cucumbers shall be over 1 1/2 inches but not over 2 inches in diameter.

(d) No. 4 grade cucumbers shall not meet the requirements of grades 1, 2, and 3 but have an economic value and be fit for use in the preparation of human food products.

History: 1979 AC.

**R 285.537.4 Measurement of size.**

Rule 4. The standard of measure for determining size shall be any gauge or machine or other device which furnishes an opening between 2 parallel sides through which will pass cucumbers of 1 1/16 inches, regardless of length, for the no. 1 grade; of 1 1/2 inches, regardless of length, for the no. 2 grade; and of 2 inches, regardless of length, for the no. 3 grade.

History: 1979 AC.

**R 285.537.5 Definitions.**

Rule 5. As used in these rules:

(a) "Characteristic color" means that the color is typical of cucumbers for pickling. Cucumbers that show whitish or yellowish-green areas due to shading by the vines or other causes shall not be considered as lacking characteristic color, unless the appearance is seriously injured.

(b) "Damage" means any injury or defect which materially affects the pickling quality.

(c) "Diameter" means the minimum dimension at right angle to the longitudinal axis of the cucumber, exclusive of warts.

(d) "Fairly well formed" means that the cucumber is not materially curved, materially tapered more than normal at 1 or both ends, or otherwise materially misshapen for pickling purposes.

(e) "Fresh" means that the cucumber is bright, not wilted, or old.

(f) "Full grown" means that the cucumber has a dull appearance, is fairly smooth, and warts when present, are not prominent.

(g) "Person" means individual, partnership, trust, association, corporation, and any other business unit, or a receiver, trustee or assignee thereof.

History: 1979 AC.

**R 285.537.6 Effective date.**

Rule 6. These rules shall take effect on December 1, 1965.

History: 1979 AC.