

DEPARTMENT OF AGRICULTURE

FOOD AND DAIRY DIVISION

REGULATION NO. 545. MUSHROOMS FOR SALE UNDER SEAL OF QUALITY

(By authority conferred on the commission of agriculture by sections 5 and 14 of Act No. 70 of the Public Acts of 1961, and sections 9 and 177 of Act No. 380 of the Public Acts of 1965, being SS289.635, 289.644, 16.109, and 16.277 of the Michigan Compiled Laws)

R 285.545.1 Definitions.

Rule 1. As used in these rules:

(a) "Mature" means that a mushroom is firm and well developed; the veil area may be stretched but not broken.

(b) "Well shaped" means that a mushroom cap is not flattened, scalloped, indented, or otherwise deformed.

(c) "Well trimmed" means that a stem is smoothly cut, free from rough fleshy butts, the flared portion of the butt is removed and the remaining portion of the stem does not exceed the depth of the cap.

(d) "Open veils" means that the cap has expanded to the extent that the protective covering or veil joining the margin of the cap to the stem has broken and exposed the gills or underside of the cap.

(e) "Spots" means pitted or discolored areas.

(f) "Damage" means any specific defect described in these rules or an equally objectionable variation of any 1 of these defects, any other defect, or any combination of defects which materially detracts from the appearance or the edible or marketing quality of the individual mushroom or of the mushrooms in the lot. The following specific defects are considered as damage:

(i) Discoloration when the color of the cap or stem materially affects the appearance or marketing quality of the mushrooms.

(ii) Dirt when any amount is embedded in the cap or stem.

(g) "Length of stem" means the greatest distance as measured from the point of attachment of the veil on the stem to the butt.

History: 1979 AC.

R 285.545.2 Source.

Rule 2. Only mushrooms produced, packed, and processed within the state may be identified with the Michigan seal of quality.

History: 1979 AC.

R 285.545.3 Grade.

Rule 3. Each lot of mushrooms identified as Michigan seal of quality shall be graded in accordance with the standards in these rules.

History: 1979 AC.

R 285.545.4 Seals.

Rule 4. The Michigan seal of quality label, tag, or other device bearing the official emblem shall be obtained only at sources approved by the Michigan department of agriculture and at a cost as set forth in the established schedule of fees. The Michigan seal of quality is available for use in marketing mushrooms to any person, firm, or corporation who complies with these rules and any instructions issued therewith.

History: 1979 AC.

R 285.545.5 Agreements and permits.

Rule 5. No person, firm, or corporation shall use the Michigan seal of quality in connection with the grading and labeling of mushrooms unless there is in force an official written agreement between the applicant and the Michigan department of agriculture. The director shall issue a permit to make an imprint on tags, labels, and other devices of the Michigan seal of quality emblem for mushrooms to manufacturers who sign an official agreement with the Michigan department of agriculture. Agreements and permits shall expire 1 year after date of issuance. Agreements and permits shall be renewed annually upon request prior to date of expiration and shall be in effect unless the holders are otherwise notified by the director.

History: 1979 AC.

R 285.545.6 Penalties.

Rule 6. A violation of any of the applicable laws and rules is a ground for revocation of the permit to use the Michigan seal of quality and subjects the violator to other penalties prescribed by law.

History: 1979 AC.

## FRESH MUSHROOMS

R 285.545.7 Standards of quality.

Rule 7. Michigan seal of quality grade shall consist of fresh mushrooms which are:

- (a) Mature.
- (b) Well shaped.
- (c) Well trimmed.
- (d) Free from open veils, disease, spots, insect injury, and decay, and from damage by any cause.

History: 1979 AC.

R 285.545.8 Size.

Rule 8. Mushrooms packed in pint capacity containers shall be packed 5 to 14 count per container. Mushrooms packed in quart capacity containers shall be packed 8 to 19 count per container.

History: 1979 AC.

R 285.545.9 Tolerances by weight.

Rule 9. Mushrooms identified by the Michigan seal of quality shall meet the following requirements:

- (a) At shipping point: Not more than 5% of the mushrooms by weight in any lot may fail to meet the requirements of the grade, but not more than 1/5 of this amount or 1% shall be allowed for mushrooms affected by disease, spots, or decay.
- (b) En route or at destination: 10% for mushrooms in any lot which have open veils, 5% for mushrooms in any lot which fail to meet the remaining requirements of this grade but not more than 1/5 of this latter amount or 1% shall be allowed for mushrooms affected by disease, spots, or decay.

History: 1979 AC.

R 285.545.10 Tolerances for packages in a lot.

Rule 10. The contents of individual packages in a lot, based on sample inspection, are subject to the following limitations:

(a) For a tolerance of 10% or more, individual packages in a lot shall have not more than 1 1/2 times the tolerance specified, if the average for the entire lot is within the tolerance specified for the grade.

(b) For a tolerance of less than 10%, individual packages in a lot shall have not more than double the tolerance specified, except that at least 1 defective and 1 off-size specimen may be permitted in any package, and the average for the entire lot shall be within the tolerance specified for the grade.

History: 1979 AC.

## CANNED MUSHROOMS

R 285.545.11 Canned mushrooms; product description.

Rule 11. "Canned mushrooms" means the product prepared from the sound, succulent, fresh mushroom by proper trimming, washing, and sorting. This product is packed with the addition of water in hermetically sealed containers and sufficiently processed by heat to assure preservation. Salt may be added in a quantity sufficient to season the product.

History: 1979 AC.

R 285.545.12 Canned mushrooms; standards of quality.

Rule 12. Michigan seal of quality grade of canned mushrooms shall consist of mushrooms known to the industry as white or cream type.

History: 1979 AC.

R 285.545.13 Canned mushrooms; stems and pieces.

Rule 13. Stems and pieces are predominantly cut or broken portions of the caps and stems and may contain units of any of the other styles of canned mushrooms.

History: 1979 AC.

R 285.545.14 Canned mushrooms; color.

Rule 14. The color of the surface of the individual caps of canned mushrooms may be dark cream, which color may possess a gray or brown cast that does not seriously affect the overall color appearance of the product. With respect to the style of stems and pieces, the color of the gills of the sliced units shall not be darker than tarnish gray.

History: 1979 AC.

R 285.545.15 Canned mushrooms; defects.

Rule 15. (1) The product shall be fairly free from defects which means the product does not exceed 10% by weight damage, including 2% by weight of serious damage. Defect refers to the degree of freedom of canned mushrooms from units which are damaged or seriously damaged.

(2) "Damaged" means damaged by discoloration, pathological injury, mechanical injury, or damaged by other means to such extent that the appearance or eating quality of the unit is materially affected.

(3) "Seriously damaged" means damaged to such extent that the appearance or eating quality of the unit is seriously affected.

History: 1979 AC.

R 285.545.16 Canned mushrooms; character.

Rule 16. Character refers to the tenderness and texture of canned mushrooms. The product shall have fairly good character which means the units are reasonably tender, may be slightly soft, and are reasonably free from fibrous or rubbery units.

History: 1979 AC.

R 285.545.17 Canned mushrooms; drained weight.

Rule 17. The drained weight of canned mushrooms shall meet good commercial practices.

History: 1979 AC.