

**CURRENT CONTROLLED ATMOSPHERE RULES AND REGULATIONS SUMMARY**

ARTICLE 12-A. SECTION 156-dd

Apples cannot be offered, transported, advertised, exposed, exchanged or sold as being "Controlled Atmosphere" unless the product has been kept in a room or storage with less than 5% oxygen for a minimum period of 90 days for Regular CA or 60 days for Rapid CA. This restriction also applies to similar terminology that might be utilized.

PART 187-RULES AND REGULATIONS

Storage operators must register C.A. Storage with the Commissioner yearly. The registration period will extend from August 1 through July 31 and the storages must be registered prior to August 1 of the harvest year.

Approved storage operators, packers, repackers will be assigned a storage registration number. The number will be preceded by the letters "NYCA". This number is to be marked on all containers coming under the provisions of the law.

STORAGE REQUIREMENTS:

In addition to the fact that the apples must be kept in a room for 90 days for Regular CA or 60 days for Rapid CA at less than 5% oxygen, the following requirements must also be met:

REGULAR C.A.

**OXYGEN REDUCTION TIME:** The percentage of oxygen in the room must be reduced to 5% or below within 20 days after sealing the room.

**TIME PERIOD FOR SEALING OF McINTOSH ROOMS:** All rooms containing McIntosh apples must be filled and sealed within 14 days after filling begins.

RAPID C.A.

**VARIETIES:** Only McIntosh, Cortland, Empire and Jonamac varieties are eligible.

**TIME PERIOD FOR SEALING OF ROOMS AND OXYGEN REDUCTION:** All rooms must be filled, sealed and reduced to an oxygen level of 5%, or below, within 7 days from the date filling begins.

RECORDS:

(1) A record shall be maintained for each room. This record, which must be made available upon request of a Department representative, shall include:

- |   |                                       |
|---|---------------------------------------|
| 1. Owner and/or operator's name and address | 5. Capacity in bushels,               |
| 2. Room number,                             | 6. Lot identification,                |
| 3. Date of sealing,                         | 7. Number of bushels within each lot. |
| 4. Date of opening,                         |                                       |

In addition to the above information, DAILY air component readings shall be made and the record for each room must also indicate the following air analysis information:

- |                          |   |
|--------------------------|---|
| 1. Date of test,         | 5. Other pertinent information, such as: facts concerning |
| 2. Time of test,         | opening rooms because of mechanical failures.             |
| 3. Percentage of oxygen, |   |
| 4. Temperatures,         |   |

(2) A separate report, in writing, for each room showing room number, date of sealing, and number of bushels in each room must be submitted to the Department within 29 days of sealing.

INVOICES:

An invoice must be furnished on each lot of apples that are offered, transported or sold. The invoice must include the C.A. registration number of the storage facility in which the apples were stored. The invoice shall also carry the C.A. number that is required to be marked on each container within each lot or lots. For example, a repackers invoice must not only show his number, but, the registration number of the storage under which that particular lot of apples were stored. If both regular or controlled atmosphere apples are included on an invoice, the facts must be clearly stated.

SEALING OF ROOMS:

Rooms shall be sealed with a Department seal. If the atmosphere is interrupted (room opened) for whatever reason, the room must be resealed by a Department representative.

INTERRUPTION OF ATMOSPHERE FOR MECHANICAL REPAIRS OR REMOVAL OF FRUIT:

If fruit is to be removed, a Department representative must be notified 24 hours before entry. No apples can be added to the room while open. Temperature during removal period should not exceed 42 degrees for rooms containing soft varieties and 36 degrees for rooms containing hard varieties. Rooms can only be opened ONCE during a 60 or 90 day period. In case of mechanical repairs, the Department must be notified within 48 hours. Oxygen in the above described rooms must be reduced to 5% or below within 6 days (144 hours) after room is opened. The total amount of time that the room exceeds the 5% oxygen level shall be added to the original 60 or 90 day period.