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## Connecticut Quality Seal Program

### Sec. 22-33-C1. Use of quality seal

The Connecticut Quality Seal may be used on agricultural commodities that are produced in Connecticut.

(a) The Connecticut Department of Agriculture approves the use of the Connecticut Grown map symbol as an official emblem for identifying Connecticut produced agricultural commodities. The Connecticut Quality Seal is an oval shaped seal with the Connecticut Grown logo, which consists of an outline, located in the center of the oval, of the borders of the state of Connecticut with a farm scene imprinted within the center of the outline of the borders of Connecticut, and the words Connecticut Grown and Quality Seal written on the perimeters of the oval.

(b) Any person, firm, partnership, corporation, cooperative or association wishing to employ the Connecticut Quality Seal in marketing Connecticut agricultural commodities shall make application to the Connecticut Department of Agriculture. The application shall be made in writing on a form provided by the department for this purpose. The application shall reveal such information as is deemed necessary for the administration of the Connecticut Quality Seal program. Information requested will include the following: Name and Address, Trade Name, Commodity, Partnership or Corporation, Place of Business, Type of Container Used.

(Effective April 25, 1988)

### Sec. 22-33-C2. Containers

Any person, firm, partnership, corporation or cooperative wishing to supply containers bearing the Connecticut Quality Seal to licensed registrants shall make application to the Connecticut Department of Agriculture. The application supply containers shall be made in writing on a form provided by the department.

(Effective April 25, 1988)

### Sec. 22-33-C3. Rejection of applications

The commissioner may reject applications on the basis of the following: Failure of the applicant's product to conform with the grade standards for that commodity; the applicant's history of compliance with the conditions of any prior approval for use of the Connecticut Quality Seal; the applicant's commodity is not produced in Connecticut. Approved applications shall be valid for a period of one (1) year commencing July 1 of each year. Interim license and registration number may be granted to the applicant for a period of less than one (1) year. Application shall be submitted at least thirty (30) days prior to the effective date requested. The commissioner shall approve or deny the application in writing within thirty (30) days of receipt. If an application is denied, the applicant within thirty (30) days from the date of mailing of the notice of denial, may appeal to the commissioner for an opportunity to be heard. A notice of hearing will be given to the applicant within thirty (30) days after receipt by the commissioner of the applicant's notice of appeal, and at least ten (10) days prior to the hearing. Notice to the applicant of such a hearing will be given by hand delivering the notice to the applicant or by mailing it to the applicant. Any person who violates any of the provisions of Section 22-33 of the Connecticut General Statutes shall be subject to the penalties prescribed by Section 22-30 of the Connecticut General Statutes and to the revocation of approval.

(Effective April 25, 1988)

### Sec. 22-33-C4. Quality seal promotional material

(a) Approved users may purchase Connecticut Quality Seal labels in increments of 1,000. The charge for Connecticut Quality Seal labels and for Connecticut Quality

Seal closing tape shall be equal to the cost to the Department of Agriculture for the same. Checks are to be made payable to the Connecticut Department of Agriculture.

(b) Advertisement material employing the Seal may be obtained from the Department of Agriculture.

(c) Materials bearing the seal may not be transferred except in connection with the transfer of agricultural products meeting the grade standard for the commodity contained therein.

(d) Each approved user shall submit by June 1 of the year of approval a report on forms supplied by the department.

Information required will include:

1. An inventory of approved Connecticut Quality Seal Program logo imprinted materials;

2. Numbers of Connecticut Quality Seal Program materials used.

Failure to supply the above in a timely manner may be cause for rejection of application for the following year and revocation of any existing applications.

(Effective April 25, 1988)

**Sec. 22-33-C5. Agricultural commodities intended to be marketed under the Connecticut quality seal program**

All agricultural commodities marketed under the Connecticut Quality Seal program shall be produced and packed in Connecticut.

(Effective April 25, 1988)

**Sec. 22-33-C6. Commodity grades, packing requirements, packer identification and containers**

(a) All agricultural products bearing the Connecticut Quality Seal shall meet the Connecticut Quality Seal grade standards established by regulation for that commodity.

(b) Each closed container bearing the Connecticut Quality Seal shall either have the name and address of the approved user or, in the case of a cooperative packing, the registration number of approved user. All labeling, packaging and sales of commodities shall be in accordance with the provisions of regulations of Connecticut State Agencies, Section 42-115j-1 through 22-115j-8. All containers shall be new.

(Effective April 25, 1988)

**Sec. 22-33-C7. Point-of-purchase requirements**

The Connecticut Quality Seal shall be advertised or displayed only in association with commodities produced and packed under the Quality Seal Program.

(Effective April 25, 1988)

**Sec. 22-33-C8. Quality seal grade standards for apples**

(a) Each apple shall be of a diameter not less than 2<sup>1</sup>/<sub>2</sub> inches.

(b) Apples shall be of one or more of the following varieties:

Macintosh

Standard Red Delicious

Red Sport Delicious

Partially Red Varieties

Idared

Empire

Opalescent

Macoun

Cortland

Yellow Varieties  
Green Varieties  
Early Red Varieties

(c) Each apple shall display no more than the following defects:

Scab:	none
Cedar rust:	none
Rough russetting:	up to $\frac{1}{2}$ " in diameter, not including russetting inside stem and calyx ends, except no excessively rough or bark-like russetting shall be permitted.
Smooth net-like russetting:	up to 10% of surface, except for Golden Delicious which can be up to 15% of surface.
Smooth solid russetting:	up to 5% of surface, except for Russet varieties which allows any amount.
Hail Damage:	none
Limb rub:	up to $\frac{1}{4}$ " in diameter.
Stem punctures:	none
Cracks:	none
Insect stings:	up to $\frac{1}{8}$ "
Sooty Blotch or Fly Speck:	none
Spray Burn:	if spray burn blends into normal color and there are no blisters or cracks.
Watercore:	none allowed after January 31.
Bruises:	Firm, flat, shallow bruises only, not over $\frac{1}{8}$ " to deepest point; one bruise less than $\frac{1}{2}$ " in diameter, <i>or</i> several bruises each less than $\frac{1}{2}$ " in diameter, and total area of which does not exceed $\frac{3}{4}$ " in diameter.
Ripeness:	apples shall pressure test at least 12 lbs.
Shape:	must be fairly well formed and typical of the variety.
Color:	Macintosh—75% red Red Sport Delicious—100% red Standard Red Delicious—100% red Partially red varieties—75% red Idared—75% red Empire—75% red Opalescent—75% red Macoun—75% red Cortland—75% red Yellow varieties—75% yellow characteristic for the variety. Green varieties—Characteristic for the variety Early red varieties—75% red

(Effective April 25, 1988)

### Sec. 22-33-C9. Quality seal grade standards for apple cider

(a) Cider products marketed under the Connecticut Quality Seal shall meet the requirements of the general regulations pertaining to the Connecticut Quality Seal Program and the additional regulations as set forth in this section.

#### (b) Product Quality and Processing

(1) Apples should be free of dirt, dust, decay, spray residue, insect infestation and other foreign material.

(2) Cider shall be free of foreign flavors or odors.

(3) Cider shall be free from coarse particles of apple pomace or seeds.

(4) No adulteration of any kind is permitted in apple cider marketed under Connecticut Quality Seal regulations. However, this subsection shall not be meant to preclude the addition of preservatives provided that the cider products is so labeled.

(5) Pasteurization is not allowed.

**(c) Processing Area and Equipment**

(1) The cider processing area must be an enclosed building. The floors must be kept clean and provide adequate drainage. Wall and ceiling surfaces must be washable. If gasoline or diesel motors are used for powering equipment, the motors must be placed outside of the cider building.

(2) All machinery and equipment shall be in proper operating condition and be capable of being washed and cleaned. All surfaces coming in contact with pulp or cider must be made of wood, plastic, stainless steel or glass. Copper, tin, and other materials which might alter the flavor of the cider must not come in contact with the apples or cider during processing and storage.

(3) Hot water for sterilization of machinery and equipment that come in contact with the cider shall be available in the cider making area or adjacent to it.

(4) Cider storage containers must be covered. Cider shall be cooled promptly after it is made. Cider must be cooled below 40°F.

(5) Press cloths, racks, and forms are to be made of materials that can be easily cleaned.

(6) As the cider is processed, it shall be filtered prior to bulk storage or bottling.

**(d) Cleanliness and Sanitation**

(1) All machinery, equipment and fluid lines must be washed prior to each use and on a daily basis during periods of continuous use. All surfaces that come in contact with apple pulp or cider must be washed.

(2) Floors, walls, and ceilings in the area of the grinding machine and pulp disposal shall be kept clean.

(3) Press cloths shall be rinsed and washed; racks and forms shall be scrubbed and cleaned, so as to keep each of these items clean during use.

(4) Cider containers and caps must be new and stored in a clean area prior to use.

(5) Pomace and reject apples are to be removed from pressing area daily.

(Effective May 19, 1989)

**Sec. 22-33-C10.**

Repealed, February 6, 1991.

**Sec. 22-33-C10a. Quality seal grade standards for honey**

(a) Honey products marketed under the Connecticut Quality Seal shall meet the requirements of the general regulations pertaining to the Connecticut Quality Seal Program and the additional regulations as set forth in this section.

**(b) Definitions.**

(1) Extracted honey. Honey that has been physically removed from the comb.

(2) Crystallized honey. Honey that is or has begun the natural process of granulation.

(3) Creamed honey. Processed honey that is granulated, fine-grained, opaque and in a spreadable form, the only ingredient being honey.

(4) Comb. A structure of thin walled cells constructed from beeswax to hold honey.

(5) Combed honey. Honey that is in the comb.

(6) Capped honeycomb. Cells filled with honey that are totally sealed with a layer of wax.

(7) Chunk honey. A package containing cut comb honey which has been submerged in extracted honey.

(c) All honey products shall not be crystallized unless labeled to indicate crystallized honey. Each container of crystallized or crystallizing honey shall bear such a label.

(d) All honey products shall be free from dirt or objectionable materials, such as beeps or wax.

(e) All off-tasting honey such as honey dew, fermented or burnt tasting honey shall not be permitted to bear the Quality Seal.

(f) All extracted honey products shall have a moisture content equal to or less than 18%.

(g) All extracted honey products shall be 100% pure unadulterated honey, must not contain beeps or wax.

(h) All forms of comb honey shall be at least 90% capped. All forms of comb honey shall have a minimal amount of bruised, broken or irregular comb.

(i) Creamed honey shall be completely crystallized and fine-grained.

(j) Chunk honey shall be at least 90% capped with a minimal amount of bruised, broken or irregular comb.

(k) All storage and consumer containers shall be clean and sanitized.

(l) The facility and equipment in which honey products are processed shall be kept clean and sanitary.

(Effective February 6, 1991)

### **Sec. 22-33-C11. Quality seal grade standards for maple syrup**

(a) Maple products marketed under the Connecticut Quality Seal shall meet the requirements of the general regulations pertaining to the Connecticut Quality Seal Program and the additional regulations as set forth in this section.

#### **(b) Grades**

(1) The following grades of maple syrup are eligible to bear the Quality Seal: U.S. grade A light amber, U.S. grade A medium amber, and U.S. grade A dark amber.

(2) Such syrup shall be equal to or above the minimum limits of color and flavor established for the specified grade by the United States Department of Agriculture, Federal Regulation Title 7 CFR 52.5961 to 52.5967, inclusive.

#### **(c) Filtering**

(1) The only maple syrup upon which the Quality Seal may be affixed shall consist of 100 percent pure maple syrup which has been filtered at the time of packing and is free of any material other than pure, clear, clean, liquid maple syrup in sanitary condition.

#### **(d) Packing**

All maple syrup marketed under the Connecticut Quality Seal shall be packed at a temperature of 180°F or higher.

#### **(e) Maple Products Other Than Syrup**

(1) The only maple products upon which the Quality Seal may be affixed shall be made of pure maple syrup.

(2) Products made from such syrup shall contain no sugars, except pure maple sugar and contain no other ingredients except that cream, nuts, and butter may be ingredients of maple fudge.

**(f) Packing Facilities**

(1) The facilities in which Quality Seal maple products are packed shall be kept neat, clean, and sanitary and shall contain such equipment as is necessary to pack maple products.

(Effective May 19, 1989)

**Sec. 22-33-C12. Quality seal grade standards for mushrooms**

(a) Mushroom products marketed under the Connecticut Quality Seal shall meet all of the requirements of the general regulations pertaining to the Quality Seal program and the additional regulations as set forth in this section.

(b) Processing and packing rooms must be kept clean and sanitary in accordance with Food and Drug Administration standards.

(c) Mushrooms shall be processed and packed to insure freshness.

(d) Mushrooms shall be mature, well trimmed, clean, and free from disease or damage by any cause.

(e) Mushrooms shall be kept under refrigeration at between 35°F–40°F from when they are picked to the time of delivery to the retail outlet.

(f) Mushrooms are to be picked and packed the same day and stored in the same container that they are to be sold in.

(Effective May 19, 1989)