

# HOUSE BILL REPORT

## EHB 2561

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As Passed House  
February 4, 1994

**Title:** An act relating to controlled atmosphere storage.

**Brief Description:** Modifying regulations for controlled atmosphere storage of fruit.

**Sponsors:** Representatives Rayburn and Roland.

**Brief History:**

Reported by House Committee on:

Agriculture & Rural Development, January 26, 1994, DPA;  
Passed House, February 4, 1994, 91-0.

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### HOUSE COMMITTEE ON AGRICULTURE & RURAL DEVELOPMENT

**Majority Report:** Do pass as amended. Signed by 9 members: Representatives Rayburn, Chair; Kremen, Vice Chair; Chandler, Ranking Minority Member; Schoesler, Assistant Ranking Minority Member; Chappell; Karahalios; Lisk; McMorris and Roland.

**Staff:** Kenneth Hirst (786-7105).

**Background:** To be classified as having been stored in controlled atmosphere storage, fruits or vegetables must be stored under conditions which satisfy standards set by the director of the Department of Agriculture for the oxygen content of the sealed atmosphere, temperature, and duration of exposure to such atmosphere and temperature. For apples, certain of these standards are set by statute.

**Summary of Bill:** Gala and Jonagold apples must be stored in a controlled atmosphere for not less than 45 days, rather than not less than 90 days, to be classified as having been stored in a controlled atmosphere.

**Fiscal Note:** Not requested.

**Effective Date:** Ninety days after adjournment of session in which bill is passed.

**Testimony For:** (1) Gala and Jonagold apples can lose flavor if they are stored in a controlled atmosphere for 90 days. The 90-day period was set before the development of these

varieties of apples. (2) When the current oxygen standard was set, 5 percent was the lowest level that could be maintained practically. The technology has improved since then.

**Testimony Against:** None.

**Witnesses:** Frank DeLong, Washington Horticulture Association (in favor).