

# FINAL BILL REPORT

## HB 2181

---

---

C 70 L 99

Synopsis as Enacted

**Brief Description:** Storing fruits or vegetables in controlled atmosphere storage.

**Sponsors:** Representatives Clements and G. Chandler.

**House Committee on Agriculture & Ecology**

**Senate Committee on Agriculture & Rural Economic Development**

**Background:**

To be classified as having been stored in controlled atmosphere (CA) storage, fruits or vegetables must be stored under conditions that 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, minimums for these standards are set by statute.

The minimum length of time that Gala and Jonagold apples must be retained in CA storage is 45 days; the minimum length of time for all other apples is 90 days.

**Summary:**

For apples other than Gala and Jonagold, the length of time is reduced during which apples must be retained in CA storage to be classified as having been stored in CA storage. That length of time is reduced to 60 days.

**Votes on Final Passage:**

House 96 0

Senate 43 0

**Effective:** July 25, 1999