

# ***ANALYSIS OF HB 2181***

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***House Agriculture & Ecology Committee  
1999***

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<p>Reduces the minimum length of time certain apples must be stored in controlled atmosphere (CA) storage to be classified as having been stored in CA storage.</p>
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**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. (RCW 15.30.060.)

**SUMMARY:**

The minimum length of time is reduced during which apples other than Gala and Jonagold apples must be retained in CA storage to be classified as having been stored in controlled atmosphere storage. That length of time is reduced to 60 days (from 90 days).

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