DEPARTMENT OF AGRICULTURE

STD No. C-2

AGRICULTURAL PRODUCT STANDARDS ACT, 1990 (ACT No. 119 OF 1990)

STANDARDS AND REQUIREMENTS REGARDING CONTROL OF THE EXPORT OF FRUIT, EXCLUDING CITRUS AND CERTAIN DECIDUOUS FRUIT

The Executive Officer: Agricultural Product Standards stipulated under section 4(3)(a)(ii) of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990), these standards regarding the quality of fruit, excluding citrus fruit and certain deciduous fruit and the requirements regarding the packing, marking and labelling thereof.

STD. No. C-2

STANDARDS AND REQUIREMENTS REGARDING CONTROL OF EXPORT OF FRUIT, EXCLUDING CITRUS AND CERTAIN DECIDUOUS FRUIT AS STIPULATED BY GOVERNMENT NOTICE NO. R. 1983 OF 23 AUGUST 1991

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CONTENTS

Page numbers

Page numbers

Page numbers

Page numbers

PART 1: GENERAL STANDARDS AND REQUIREMENTS FOR FRUIT: EXCLUDING CITRUS AND CERTAIN DECIDUOUS FRUIT

Definitions

1. In these standards and requirements, unless inconsistent with the context or unless otherwise stipulated in Part 2, a word or expression to which a meaning has been assigned in the Act, shall have a corresponding meaning, and --

"Arthropoda" means any stage in the life cycle of an invertebrate member of an animal kingdom that is bilaterally symmetrical with a segmented body, with jointed limbs that are paired and a chitinous external skeleton;

"blemishes" means any external skin defect on the surface of the fruit which detrimentally affects the appearance of the fruit;

"bruise" means any bruise which shows an indentation or results in discoloration directly under the skin;

"consignment" means --

(a) a quantity of fruit of the same cultivar, belonging to the same owner and delivered at the same time under cover of the same delivery note, consignment note or receipt note, or delivered by the same vehicle; or

(b) in the case of a quantity of fruit that is divided into different cultivars, classes, counts, pallet loads, trade marks or types of packaging, every quantity of each of the different cultivars, classes, counts, pallet loads, trade marks or types of packaging;

"container" means the immediate container in which fruit are packed directly, the outer container in which prepacked units are packed, excluding prepacked units and shipping containers in which pallet loads are shipped;

"count" means the number of fruit packed in a container;

"decay" means a state of decomposition, fungal development, internal insect infestation, or internal insect damage with signs of tissue collapse or insect excrement which detrimentally affects the quality of the fruit;

"diameter" means the largest diameter measured at right angles to the longitudinal axis of the fruit;

"dirty fruit" means fruit that are visibly soiled or marked with foreign matter excluding chemical residues;

"food safety" means assurance that a food product is acceptable for human consumption according to its intended use;

"foreign matter" means any material not normally present in, on or between the fruit;

"fruit excluding citrus and certain deciduous fruit" means cactus pears, papayas, blackberries, blueberries, gooseberries, pomegranates, fresh figs, granadillas, persimmons, raspberries and other unspecified fruit;

"hazard" means a biological, chemical or physical agent in, or condition of, a food product with the potential to cause an adverse health effect;

"injury" means any wound which pierced the skin of the fruit and exposes the flesh with the exception of such wounds which have become completely callused;

"inspector" means the Executive Officer or an officer under his or her control, or an Assignee or a qualified employee of an Assignee;

"internal breakdown" means a state of physiological deterioration affecting the internal quality of the fruit detrimentally;

"overmature" means the physiological stage of the fruit, where it has passed the optimal eating quality;

"prepacked unit" means any single packing unit for presentation as such to the consumer which are fully closed or sealed, consisting of fruit and the packaging unit which the fruit were put before being offered for sale;

"suitable" means to be suitable according to the opinion of the Executive Officer;

"sunburn" means a discolouration on the surface of the skin of a fruit which is yellow, light brown, dark brown, or black caused by excessive exposure to the sun;

"the Act" means the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990); and

"well-formed" means that the fruit have a shape which is typical of the cultivar concerned.

Scope

2. These standards and requirements shall relate to fruit in respect of which an approval for the export thereof is required in terms of section 4 of the Act.

Requirements for approval

3. (1) An approval referred to in section 4 of the Act may be issued in respect of a consignment of fruit if:

(a) The fruit in that consignment comply with the quality and food safety standards prescribed in items 4; Part 1 and Part 2.

(b) The fruit are packed in containers which comply with the requirements prescribed in item 5.

(c) The fruit comply with the packing requirements set out in item 6 - 9.

(d) The containers concerned are marked according to the requirements set out in item 10.

(e) The samples for inspection are taken and inspected in accordance with the requirements set out in item 12 - 15.

(f) That consignment has been presented for inspection in accordance with the Regulations Regarding Control of Export of Fruit, excluding Citrus and Certain Deciduous Fruit.

(g) An inspector has, after an inspection in terms of the said regulations, found that the provisions of these standards and requirements have been complied with in respect of the consignment concerned.

(h) The Food Business Operator complies with the requirements as stipulated in R707 of 31 May 2005

(2) The Executive Officer may deviate from the stipulated standards and requirements and issue the approval in respect of a quantity of a product that --

(a) is to be exported as an experiment or under such other special circumstances as may be approved by the Executive Officer; and

(b) complies with the requirements for such product in force in the country to which it is to be exported.

QUALITY AND FOOD SAFETY STANDARDS

Classes

4. (1) There are four different classes of fruit, excluding citrus and certain deciduous fruit, namely "Extra Class", "Class 1" and "Class 2" and “For Processing Purposes Only”.

Standards for classes

(2) (a) A consignment of fruits shall be classified as Extra class if it --

(i) is of excellent quality;

(ii) is characteristics of the cultivar and/or commercial type;

(iii) is of a cultivar specified in Part 2;

(iv) complies with the quality standards for Class 1 as set out in Part 2; and

(v) does not exceed the maximum permissible deviations by number for Class 1 as set out in Part 2

(b) A consignment of fruits shall be classified as Class 1 if it --

(i) is of good quality;

(ii) is characteristics of the cultivar and/or commercial type;

(iii) is of a cultivar specified in Part 2;

(iv) complies with the quality standards for Class 1 as set out in Part 2; and

(v) does not exceed the maximum permissible deviations by number for Class 1 as set out in Part 2.

(c) A consignment of fruits shall be classified as Class 2 if it --

(i) is of a cultivar specified in Part 2;

(ii) complies with the quality standards for Class 2 as set out in

Part 2; and

(iii) does not exceed the maximum permissible deviations by number for Class 2 as set out in Part 2.

(d) A consignment of fruit that is classified as fruit “For Processing Purposes Only” shall comply with the specific standards and requirements “For Processing Purposes Only” as determined in Part 2.

(3) No consignment of fruits classified as "Extra Class", "Class 1", "Class 2" or “For Processing Purposes Only” shall contain --

(a) plant injurious organisms of phytosanitary importance as specified by the Directorate: Plant Health;

(b) any organisms which may be a source of danger to the human being; and

(c) Arthropoda infestation including the organisms which according to paragraph (a) do not form part of plant injurious organisms, excluding organisms which may be a source of danger to the human being, on more than 3% of the fruits or three free running Arthropoda per pallet load or part thereof in the consignment: Provided that it does not exceed a maximum of one Arthropoda per container;

Deviations

(4) The classes mentioned in subitem (1) may deviate from the quality and food safety standards to the extent set out in Part 2 for a specific type of fruit.

Physical hazards

(5) No consignment of fruits classified as "Extra Class", "Class 1" or "Class 2", or “For Processing Purposes Only” shall contain:

(a) any foreign matter in excess of the tolerance as set out in Part 2 for a specific type of fruit;

(b) any organisms which may be a source of danger to the human health in excess of the tolerance as set out in Part 2 for a specific type of fruit.

Chemical treatment

(7) (i) Any person intending to export fruits during any particular season shall, before submitting the first consignment during that season for inspection, on request furnish the Executive Officer within 24 hours with a certificate certifying --

(a) which chemical remedies have been used during the spray program on fruit trees or plants;

(b) which chemical remedies will be used on the fruits as a post-harvest treatment; and

(c) that the provisions of paragraph (ii) have been complied with.

(ii) Chemical residues shall not exceed the prescribed maximum residue limits.

CONTAINERS

General

5. Containers in which fruits are packed shall --

(i) be clean, dry, undamaged and suitable;

(ii) not impart a foreign taste or odour to the fruits;

(iii) be free from any visible signs of fungus growth;

(iv) be free from Arthropoda infestation; and

(v) be strong and rigid enough to ensure that the original shape be retained and not bulge out, dent in, break or tear, to the extent that the fruits are damaged or at risk of being damaged, during normal storage, handling or transport.

PACKING REQUIREMENTS

General

6. (a) Only fruits of the same quality, cultivar, ripeness and size (if sized) shall be packed together in the same container.

(b) Each container shall be packed firmly and to capacity.

(c) Fruits shall be packed in a suitable pattern where applicable.

(d) Fruits shall be packed in single layers where appropriate.

(e) If the fruits are packed in prepacked units, such units shall be packed in a suitable manner in an outer container: Provided that the prepacked units are new, clean, dry, undamaged and suitable.

Packing material

7. If packing material is used inside the containers, such packing material shall be new, clean, dry, odourless and of a quality such as to avoid causing any external or internal damage to the fruits.

Stacking of containers on pallets

8. If containers containing fruits are palletised --

(a) the pallet shall be clean, undamaged and suitable ;

(b) the pallets shall comply with ISPM 15 requirements, with no visual sign of infestation and the stamp shall be legible, permanent and registered;

(c) the pallet shall be free from any visible signs of fungus growth;

(d) the pallet shall be free from Arthropod infestation;

(e) the containers shall be stacked firmly and square with each other and the pallet;

(f) only containers of the same dimensions shall be stacked in the same layer on the pallet; and

(g) the containers shall not be stacked upside-down on the pallet.

Strapping of pallet loads

9. (a) A pallet load of containers shall be strapped in a suitable manner (except in the case of air freight).

(b) If containers without lids are being used, a suitable covering shall be

placed on top of the pallet load of containers before the pallet load is strapped.

MARKING REQUIREMENTS

General

10. (1) Each container containing fruits shall be marked clearly, indelibly, legibly and not untidy, upside-down or askew, in block letters and numerals on any visible short or long side of the lid or container, where lids are not used, by printing, stamping or by means of specially designed labels with the following particulars: Provided that all particulars shall be grouped on the same side:

(a) The kind of fruit: Provided that if the contents are visible from the outside, this expression does not have to be indicated on the container.

(b) The appropriate cultivar (optional), unless otherwise required in part 2 of this standard.

(c) If packed according to a size code/group, the minimum fruit mass or size code/group.

(d) The expression "Extra Class", "Class 1", "Cat 1", "Category 1", "Class I", "Cat I", "Category I", "Class 2", "Cat 2", "Category 2", "Class II", "Cat II", "Category II' or “For Processing Purposes Only”, as the case may be.

(e) The number of fruit (count) in each container (optional).

(f) The country of origin: Provided that no abbreviations or the expression "South Africa" on it’s own shall be used.

(g) The name and local physical address of the producer, exporter or owner of the container.

(h) The producer's code (PUC) or packhouse code (PHC), which is registered with the Executive Officer by the producer, exporter or packhouse as the case may be: Provided that --

(aa) if a producer has more than one farm, each farm shall be registered separately; and

(bb) such code shall be preceded by the expression "Producer", "Packhouse", "Packer", "PUC", "PHC", as the case may be, or any other suitable term having a similar meaning.

(j) The applicable packing date on at least 90 per cent of the containers: Provided that if the packing date is expressed in a code, it shall be registered with the Executive Officer.

(2) (a) Subject to the provisions of subitem (1), each outer container containing prepacked units shall be marked with an indication of the total number of prepacked units per outer container: Provided that if the total number of prepacked units are visible from the outside, it does not have to be indicated on the outer container.

(b) If an indication highlighting a special grading, presentation or size is indicated on the same side as the particulars in paragraph (a), it shall not be used in coherence with the fruit kind, the cultivar name or the class indication.

(c) If the country to which the fruits are exported, prescribes requirements with regard to the marking of containers which differ from the aforesaid requirements, the containers containing such fruits may, notwithstanding the provisions of these standards and requirements, be marked in a manner so prescribed and approved by the Executive Officer.

Prohibition of false or misleading description for products

11. No person shall use any name, word, expression, reference, particulars or indication in any manner, either by itself or in conjunction with any other verbal, written, printed, illustrated or visual material, in connection with the sale of a product in a manner that conveys or creates or is likely to convey or create a false or misleading impression as to the nature, substance, quality or other properties, or the class or grade, origin, identity, or manner or place of production, of that product.

SAMPLING PROCEDURES

Obtaining a sample of the consignment

12. For the purpose of inspection, grading and sampling for quality control, an inspector shall take such sample of a product, material, substance or other article in question as he or she may deem necessary.

Obtaining an inspection sample

13. An inspection sample shall --

(i) in the case of containers be drawn from each container obtained in accordance with item 12 and shall, in the case of --

(a) containers with 50 fruits or less, consist of the entire contents of the container; or

(b) containers with more than 50 fruits, consist of 50 fruits drawn at random from the container.

Deviating sample

14. If an inspector should notice during the process of drawing the random sample or during the inspection, that some of the containers derived from any part of the pallet load, truck load or consignment, contain fruits which are noticeably inferior to or differ from the contents of containers which represent the remainder of the pallet load, truck load or consignment, the inspection result shall only be based on the containers derived from the deviating portion of the pallet load, truck load or consignment, and further samples required for inspection shall be drawn from this deviating portion.

Verification of chemical treatment and biological and chemical contamination compliance

15. An inspector shall verify compliance to the levels of biological and chemical contamination by sampling and submitting samples for analysis of only certain consignments according to a risk based plan to prescribed laboratories.

PART 2: SPECIFIC STANDARDS AND REQUIREMENTS FOR FRUITS

A. CACTUS PEARS

The standards and requirements for Cactus pears excluding Cactus pears for "Processing Purposes Only" are as follows:

Definitions

(1) "Cactus pears" means the fruit of the cultivars which are grown from the species *Cactus opuntia*; and

(2) "thornless" means that the thorns of the Cactus pears are removed.

QUALITY AND FOOD SAFETY STANDARDS

Classes

(3) There are two classes of Cactus pears, namely "Class 1" and "Class 2".

Specifications

(4) The classes mentioned in subitem (2) shall comply with --

(i) permissible cultivars in Table 1;

(ii) quality and food safety standards in Table 2;

(iii) maximum permissible deviations by number in Table 3;

(iv) size groups and minimum fruit mass in Table 4.

METHODS OF INSPECTION

Determination of a minimum and maximum ripeness

(5) Take as working sample the cactus pears which noticeably appear to be the ripest or unripest from the inspection sample obtained in accordance with item 13.

(6) Bisect each fruit on the longitudinal axis.

(7) Pips must be well developed with jelly and not soft and flaccid.

(8) Determine the number of cactus pears which exceed or do not exceed the optimum ripeness stage and calculate it as a percentage of the total number of cactus pears obtained in the inspection sample according to item 13.

Determination of the minimum fruit mass in grams

(9) The minimum fruit mass shall be determined as follows:

(i) Take as working sample the cactus pears which noticeably appear to be the smallest from the inspection sample obtained in accordance with item 12

(ii) Determine the mass of the cactus pears obtained in subitem (1) with the help of a suitable apparatus.

(iii) Calculate the total cactus pears thus found to be too small as a percentage of the total number of cactus pears in the inspection sample.

(iv) Calculate the average percentage of all the inspection samples obtained according to item 12.

Determination of skin thickness

(10) (i) Cut the cactus pears longitudinally and measure the thickness of the skin on the equatorial diameter in the middle.

TABLE 1
PERMISSIBLE CULTIVARS (ALL CLASSES)

Cultivars
Algerian
American giant
Blue motto
Direkteur
Fusicaulis
Gymno Carpo
Malta
Mexican
Meyers
Morado
Nudosa

Roedtan Santa rosa Skinners court Turpin Van As Zastron Any suitable cultivar

TABLE 2
QUALITY STANDARDS

Quality factor		Class 1	Class 2
1.	General appearance	Intact, sound, attractive, fresh and with the thorns removed where possible, provided that long white thorns shall not occur	Intact, sound, attractive, fresh and with the thorns removed where possible, provided that long white thorns shall not occur
2.	Shape	Well formed and typical for the cultivar concerned	Well formed and typical for the cultivar concerned
3.	Minimum or maximum maturity	As determined in item 5	As determined in item 5
4.	Fruit pedicels (Length is measured by bisecting the fruit on the longitudinal axis)	Not more than 1/3 of the total length of the fruit: Provided that a portion of an attached leave on the pedicel shall not be more than 30 mm in length and not more than 10 mm in width	Not more than 1/3 of the total length of the fruit: Provided that a portion of an attached leave on the pedicel shall not be more than 30 mm in length and not more than 10 mm in width
5.	Skin thickness	Not more than 10 mm thick	Not more than 10 mm thick
6.	Prevention of dessication	May be treated with a suitable wax	May be treated with a suitable wax
7.	Healed or callused wounds or punctures	As set out for blemishes provided the depth shall not exceed 2 mm	As set out for blemishes provided the depth shall not exceed 3 mm

8. Sunburn	Visibly free of external signs of sunburn	Visibly free of external signs of sunburn
9. Bruises	May not exceed a total surface area of 100 mm²	May not exceed a total surface area of 100 mm²
10. Cochenille stains	Stains of which the total surface area does not exceed 100 mm² is allo-wable: Provided that the stains do not detrimentally affect the appearance of the fruit	Stains of which the total surface area does not exceed 225 mm² is allowable: Provided that the stains do not not detrimen-tally affect the appearance of the fruit
11. Cochenille damage	May not exceed a surface are larger than 30 mm²	May not exceed a surface area larger than 50 mm²
12. Cochenille-reste	May not occur	May not occur
13. Hail marks		
(a) Depth	May not exceed 2 mm	May not exceed 3 mm
(b) Surface area	May not exceed 150mm² in surface area	May not exceed 200 mm² in surface area
14. Blemishes	May not exceed a total surface area of 150 mm²: Provided that it does not detrimentally affect the appearance of the fruit	May not exceed a total surface area of 225 mm²: Provided that it does not detrimentally affect the appearance of the fruit
15. Foreign matter	Shall not occur	Shall not occur
16. Uniformity in the same container		
(a) Colour	Reasonably uniform	Fairly uniform
17. Unspecified internal quality defects not mentioned above	May deviate to the extent as set out in Table 3	May deviate to the extent as set out in Table 3

18.	Unspecified appearance defects not mentioned above	May deviate to the extent as set out in Table -3	May deviate to the extent as set out in Table 3

TABLE 3
MAXIMUM PERMISSIBLE DEVIATIONS BY NUMBER

Quality factor		Class 1	Class 2
1.	Decay	0%	0%
2.	Injuries	3%	3%
3.	Bruises	5%	5%
4.	Maturity: immature or over-mature	5%	5%
5.	Cold damage	5%	5%
6.	Blemishes	10%	15%
7.	(a) Visible chemical residue (b) dirty fruit	1% 10%	3% 10%
8.	Long pedicels	10%	15%
9.	Minimum fruit mass deviation	10%	15%
10.	All deviations including unspecified defects, combined: Provided that such deviations are individually within the limits as specified in items 1, 2, 3, 5, 6, 7, and 8	15%	20%

TABLE 4
SIZE GROUPS AND MINIMUM FRUIT MASS (ALL CLASSES)

Size Group	Minimum Fruit Mass
Small	100 g
Medium	120 g
Large	145 g
Extra Large	180 g

B. PAPAYAS

The standards and requirements for papayas excluding papayas for "Processing Purposes Only" are as follows:

Definitions

(1) "papayas" means the fruit of the cultivars which are grown from the species *Carica papaya*.

QUALITY AND FOOD SAFETY STANDARDS

Classes

(2) There are two classes of papayas, namely "Class 1" and "Class 2".

Specifications

(3) The classes mentioned in subitem (2) shall comply with --

(i) permissible cultivars in Table 1;

(ii) quality and food safety standards in Table 2;

(iii) maximum permissible deviation by number in Table 3; and

(iv) size code and minimum fruit mass in Table 4.

ANNEXURE 1

TABLE 1
PERMISSIBLE CULTIVARS (ALL CLASSES)

Cultivars
Red Exotic (e.g. Tainung No. 1 and No. 2; Red lady)
Solo (e.g. Sunrise; Selection 42)
Any other suitable cultivar not mentioned above

TABLE 2
QUALITY AND FOOD SAFETY STANDARDS

Quality factor	Class 1	Class 2
1	2	3
1. General appearance	Sound, fresh, intact and true to cultivar	Sound, fresh, intact and true to cultivar
2. Colour	Good and typical for the cultivar concerned as depicted in Annexure 2	Good and typical for the cultivar concerned as depicted in Annexure 2
3. Shape	Colour print 1-3: Characteristic for the cultivar concerned: Provided that sutures deeper than 3 mm shall not be allowed	Colour print 4-6: Characteristic for the cultivar concerned: Provided that sutures deeper than 3 mm shall not be allowed
4. Texture	Firm without any signs of softening, and no wilted or shrinked fruit shall be allowed	Firm without any signs of softening, and no wilted or shrinked fruit shall be allowed

5. Maturity (colour) (a) Air transport (b) Surface transport	 A minimum color print 3 A minimum color print 2	 A minimum color print 3 A minimum color print 2
6. Minimum and Maximum mass	300 g to 1100g	300 g to 1100g
7. Uniformity of size in the same container	Uniform: Provided that the mass of the largest fruit shall not exceed the mass of the smallest fruit by more than 100 g	Uniform: Provided that the mass of the largest fruit shall not exceed the mass of the smallest fruit by more than 100 g
8. Fruit petdicels:	Shall be cut off cleanly and shall not exceed a length of 10 mm	Shall be cut off cleanly and shall not exceed a length of 10 mm
9. Cracks	Shall be dry and callused	Shall be dry and callused
10. Sunburn	Shall not occur	Shall not occur
11. Blemishes, excluding Blackspot and Winter Freckle	The combined area of the blemishes shall not exceed 10% of the total fruit surface	The combined area of the blemishes shall not exceed 15% of the total fruit surface
12. "Winter Freckle" (a) Early winter Freckle (b) Late winter Freckle	 Colour print 1-4 as depicted in Annexure 2 Colour print 1-2 as depcited in Annexure 2	 Colour print 5-7 as depicted in Annexure 2 Colour print 1-2 as depicted in Annexure 2
13. Blackspot (dry or moist)	Shall not occur	Shall not occur
14. Foreign matter (a) Visible chemical residues	 (i) No conspicuous drop marks; or	 (i) No conspicuous drop marks; or

		(ii) other continuous; or (iii) localised deposits shall be allowed	(ii) other continuous; or (iii) localised deposits shall be allowed
(b)	Other	Shall not occur	Shall not occur
15.	Carpelloid Fruit	Shall not occur	Shall not occur
16.	Unspecified internal or external quality defects not mentioned above	May deviate to the extent as set out in Table 3	May deviate to the extent as set out in Table 3

TABLE 3
MAXIMUM PERMISSIBLE DEVIATIONS BY NUMBER

	Quality factor	**Class 1**	**Class 2**
1		3	4
1.	Decay		
(a)	Air transport	2%	2%
(b)	Surface transport	1%	1%
2.	Injuries, bruises or insect damage, individually	3%	3%
3.	Shape, excluding fruit with sutures deeper than 3 mm	10%	10%
4.	Fruit with sutures deeper than 3 mm	5%	10%
5.	Wilted, shrivelled fruit individually	1%	2%

6.	Blemishes	10%	10%
7.	Dirty fruit, dust deposits, cracks, appearance, texture, colour, lying marks, individually	10%	10%
8.	Fruit pedicels:		
(a)	Absent	-	-
(b)	Torn out	1%	1%
(c)	Too long	10%	10%
9.	Internal collapse	1%	1%
10.	Sunburn	3%	3%
11.	Unripe fruit		
(a)	Air transport	5%	5%
(b)	Surface transport	10%	10%
12.	Overripe fruit		
(a)	Air transport	10%	10%
(b)	Surface transport	5%	5%
13.	Minimum mass	10%	10%
14.	Uniformity of size in the same container	20%	20%
15.	Deviations from requirements for containers and packing requirements prescribed in items 6, 7, 9 and 10	One container per pallet	One container per pallet

16.	Deviations from marking require-ments as prescribed in item 11	Two containers per pallet	Two containers per pallet
17.	Deviations specified in items 1, 2, 7 and 8 of this table, inclu-ding unspecified defects, collectively: Provided that such deviations shall be individually within the specified limits	10%	10%

NOTE:
- No specification

TABLE 4
SIZE CODE AND MASS RANGE

Size code	Mass range in grammes
A	300 - 400
B	401-500
C	501 - 600
D	601 - 700
E	701 - 1100

C. GRANADILLAS

The standards and requirements for granadillas excluding granadillas for "Processing Purposes Only" are as follows:

Definitions

1. "granadilla" means the fruit of the cultivars which are grown from the species *Passiflora edulis*, or *Passiflora* var. Flavicorpa and their hybrids;

"suberised indentation" means any suberation or discolouration on the surface of the granadilla that is visible from the outside with suberised underlying tissue that detrimentally affects the appearance of the granadilla.

QUALITY AND FOOD SAFETY STANDARDS

Classes

2. There are two classes of granadillas, namely Class 1 and Class 2.

Standards for the class

(1) Consignment of granadillas shall be classified as Class 1 and Class 2 if it --

(a) is of good quality;

(b) is characteristic of the cultivar and/or commercial type;

(c) is of a cultivar specified in Table 1;

(d) complies with the quality standards for Class 1 and Class 2 as set out in Table 2; and

(e) does not exceed the maximum permissible deviations by number for Class 1 as set out in Table 3.

METHODS OF INSPECTION

Determination of the minimum and maximum size

3. The minimum and maximum size shall be determined as follows:

(a) Take as working sample granadillas that are noticeably the smallest and/or largest in diameter from the inspection sample obtained in

accordance with item 13.

(b) Determine the diameter (Equatorial) of the granadillas mentioned in paragraph (a) with a suitable apparatus.

(c) Calculate the number of granadillas thus found to be too small and/or too large as a percentage of the total number granadillas in the inspection sample.

(d) Determine the average percentage of all the inspection samples taken in accordance with item 13.

Determination of ripeness

4. (1) For the determination of ripeness and maturity of granadillas, a calibrated refractometer shall be used to determine the total soluble solids (TSS) as follows:

(a) Place an equal number of drops (1 to 2) of juice onto the prism plate of the refractometer.

(b) Note the reading on the prism scale to one decimal place.

(c) Repeat the steps in paragraphs (a) and (b), after the prism plate was cleaned with distilled water and wiped dry.

(d) Determine the average of the two readings.

(e) The minimum total soluble solids (TSS) content of granadillas shall be 12%.

(2) The fruit must be naturally ripe and firm with:

(a) a maximum of 10% green external colour; and

(b) soft orange coloured flesh and crunchy dark coloured seeds.

(3) No shrivelling is allowed.

TABLE 1
PERMISSIBLE CULTIVARS

Cultivars
Ester
Edulis
Any suitable cultivar

TABLE 2
QUALITY AND FOOD SAFETY STANDARDS

	Quality factor	Class 1 and Class 2
1.	General appearance	Fresh, sound, intact and attractive
2.	Colour	Good and typical of the cultivar concerned
3	Shape	Well formed and typical of the cultivar concerned
4.	Minimum diameter	Ester: 40 mm Edulis: 35 mm Other cultivars: 40 mm
5	Uniformity of size in the same container	Uniform: Provided that individual granadillas may not differ more than 10 mm in diameter from one another between the smallest and largest granadilla in the same container
6.	Foreign matter	
(a)	Chemical residues	May deviate to the extent set out in Table 4
(b)	Visible chemical residues	(i) No conspicuous drop marks; or (ii) other continuous; or (iii) localised deposits shall be allowed

(c)	Dust deposit	Shall not occur
(d)	Unattached stems (in containers)	Shall not occur
(e)	Other	Shall not occur
7.	Ripeness	As determined in item 4
8.	Blemishes	Blemishes of which the total area does not exceed 10% of the fruit surface is allowable (20% for Class 2)
9.	Torn-out stems	If the stem is removed, the skin in the cavity may not be removed

TABLE 3
MAXIMUM PERMISSIBLE DEVIATIONS BY NUMBER

Quality factor		Class 1 (Class 2)
1.	Decay	1%
2.	Injuries (including torn-out stems) or insect puncture marks	5%
3.	Visible chemical residues	1%
4.	Internal defects	2%
5.	Blemishes, sunburn, suberised indentations and cold damage collectively	10% (15%)
6.	Malformation	5% (10%)
7.	Unripe	6%
8.	Shrivelling	3%

9.	Deviations from packing require-ments prescribed in item 6	10%
10.	(a) Lack of uniformity in size in the container (b) (Minimum diameter)	10% 10%
11.	Lack of uniformity in color in the same container	15%
12.	Deviations in items 1,2, 3, and 4 of this table collectively: Provided that such deviations are individually within the specified limits	5%
13.	Deviations in items 1, 2, 3, 4, 5, 6, 7, and 8 of this table including unspecified defects, collectively: Provided that such deviations are individually within the specified limits	10% (15%)

Note:
- No specification

(NB: For all berries, deviating tolerances will be calculated by nett mass of the container)

D. BLACKBERRIES

The standards and requirements for blackberries excluding blackberries for "Processing Purposes Only" are as follows:

Definitions

(1) "blackberries" means the fruit of the cultivars which are grown from the species *Rubus spp*.

“Bleeding” means an indication of over maturity or excessive softness with the presence of juice.

QUALITY AND FOOD SAFETY STANDARDS

Classes

(2) There are two classes of blackberries, namely "Class 1" and "Class 2".

Specifications

(3) The classes mentioned in subitem (2) shall comply with --

(a) Permissible cultivars in Table 1;

(b) quality and food safety standards in Table 2; and

(c) maximum permissible deviation by number in Table 3.

TABLE 1
PERMISSIBLE CULTIVARS

CULTIVARS
Carmel Any suitable cultivar

TABLE 2
QUALITY AND FOOD SAFETY STANDARDS

Quality factor		Class 1 and Class 2
1.	General appearance	Fresh, sound, intact and attractive
2.	Colour	Must be uniform and no green is allowed at the stem end of the blackberry
3	Shape	Well formed and typical of the cultivar concerned
4.	Foreign matter	
(a)	visible chemical residues	Shall not occur
(b)	Dust deposit	Shall not occur
5.	Blemishes	Blemishes of which the total area does not exceed 10% (15%) of the fruit surface is allowable
6.	Bleeding	Shall not occur

TABLE 3
MAXIMUM PERMISSIBLE DEVIATIONS BY NUMBER

Quality factor		Class 1 and Class 2
1.	Decay	1%
2.	Injuries	3% (5%)
3.	Visible chemical residues	1%
4.	Blemishes, sunburn, and cold damage collectively	10% (15%)
5.	Malformation	5%

6.	Unripe	6%
7.	Deviations from packing require-ments prescribed in item 6	10%
8.	Deviations in items 1,2, and 3 of this table collectively: Provided that such deviations are individually within the specified limits	5%
9.	Deviations in items 1,2,3, 4, 5, and 6 of this table including unspecified defects, collectively: Provided that such deviations are individually within the specified limits	10% (15%)

Note:
- No specification

E. BLUEBERRIES

The standards and requirements for blueberries excluding blueberries for "Processing Purposes Only" are as follows:

Definitions

(1) "blueberries" means the fruit of the cultivars which are grown from the species *Vaccinium corymbosum L., Vaccinium australe Small, Vaccinium angusti folium Ait.* and their hybrids.

QUALITY AND FOOD SAFETY STANDARDS

Classes

(2) There are two classes of blueberries, namely "Class 1" and "Class 2".

Specifications

(3) The classes mentioned in subitem (2) shall comply with –

(a) minimum Brix (^{o}B) of 8;

(b) Permissible cultivars in Table 1;

(c) quality and food safety standards in Table 2; and

(d) maximum permissible deviation by number in Table 3.

Marking requirements

4. All outer containers of blueberries shall be marked with the variety name as indicated under Annexure A.

Determination of the total soluble solids (TSS)

5. The total soluble solids (TSS) of blueberries in a consignment shall be determined with a calibrated refractometer, with an automatic temperature correction, as follows:

(a) Place an equal number of drops (1 or 2) from the drained juice obtained in item 6 onto the refractometer prism plate.

(b) Note the reading on the prism scale to one decimal place.

(c) Repeat the steps in paragraphs (a) and (b), after the prism plate was cleaned with distilled water and wiped dry.

(d) Determine the average of the two readings.

Obtaining the juice of blueberries

6. The juice in a working sample of blueberries is extracted as follows:

(a) Remove 10 berries from the selected container and squeeze out all the juice from the berries with a suitable juice press or liquidiser.

(b) Drain the juice so obtained through a double layer of muslin in a suitable receptacle.

(c) Apply slight pressure by hand on the muslin to speed up the straining of the thick juice and pulp.

(d) Stop pressure as soon as the liquid becomes thick and turbid.

TABLE 1
PERMISSIBLE CULTIVARS

CULTIVARS
Permissible cultivars as published under Annexure A

TABLE 2
QUALITY AND FOOD SAFETY STANDARDS

Quality factor	Class 1 and Class 2
1. General appearance	Fresh, sound, intact and attractive
2. Colour	Good and typical of the cultivar concerned (a) 85% full color for class 1 (b) 80% full color for class 2 No more than 10% green or white (or other) colour
3 Shape	Well formed and typical of the cultivar concerned
4. Foreign matter	Shall not occur
5. Blemishes	Blemishes of which the total area does not exceed 10% for class 1 and 15% for class 2 of the fruit surface is allowable
6. Picking tears	Picking tears of which the total length does not exceed 4mm for Class 1 and 6mm for Class 2 on the fruit
7. Size	Minimum diameter 11.5 mm for Class 1 and 9mm for Class 2

TABLE 3
MAXIMUM PERMISSIBLE DEVIATIONS BY NUMBER

Quality factor	Class 1 and Class 2
1. Decay/Rots/Moulds	1%
2. Collapsed/bleeding berries	1%
3. Wet Injuries /Skin cracks	3%
4. Visible chemical residues	1%

5.	Blemishes, (including windmarks, thrip damage, rubmarks, hail damage etc) collectively	5% (10%)
6.	Picking tear marks	5% (10%)
7.	Stalks	10% (15%)
8.	Flowers in calyx	10% (15%)
9.	Unripe (100% green)	5%
10.	Major shrivelling (full berry shriveled)	2%
11.	Undersize	10%
12.	Deviations in items 1,2,3, and 4, of this table collectively: Provided that such deviations are individually within the specified limits	3%
13.	Deviations in items, 5, 6, 7, 8, 9, 10, and 11 of this table including unspecified defects, collectively: Provided that such deviations are individually within the specified limits	10% (15%)

Note:

- No specification

F. GOOSEBERRIES

The standards and requirements for gooseberries excluding gooseberries for "Processing Purposes Only" are as follows:

Definitions

(1) "gooseberries" means the fruit of the cultivars which are grown from the species *Ribes uva-cripsa L. (R. grossularia)*.

QUALITY AND FOOD SAFETY STANDARDS

Classes

(2) There are two classes of gooseberries, namely "Class 1" and "Class 2".

Specifications

(3) The classes mentioned in subitem (2) shall comply with --

(a) Permissible cultivars in Table 1;

(b) quality and food safety standards in Table 2; and

(c) maximum permissible deviation by number in Table 3.

TABLE 1
PERMISSIBLE CULTIVARS

CULTIVARS
Any suitable cultivar

TABLE 2
QUALITY AND FOOD SAFETY STANDARDS

Quality factor		Class 1 and Class 2
1.	General appearance	Fresh, sound, intact and attractive
2.	Colour	Must be yellow and not green
3.	Shape	Well formed and typical of the cultivar concerned
4.	Maturity	The covering around the gooseberry must be exposed or loose and not intact
5.	Foreign matter	
(a)	Visible chemical residues	Shall not occur
(b)	Dust deposit	Shall not occur
(c)	Unattached stems	Shall not occur
(d)	Other	Shall not occur
6.	Blemishes	Blemishes of which the total area does not exceed 10% (20%) of the fruit surface is allowable

TABLE 3
MAXIMUM PERMISSIBLE DEVIATIONS BY NUMBER

Quality factor		Class 1 and Class 2
1.	Decay	1%
2.	Injuries (including torn-out stems) or insect puncture marks	3% (5%)
3.	Visible chemical residues	1%

4.	Internal defects	2%
5.	Blemishes, sunburn, and cold damage collectively	10%
6.	Malformation	5%
7.	Unripe	6%
8.	Deviations from packing require-ments prescribed in item 6	10%
9.	Lack of uniformity of colour in the same container	10%
10.	Deviations in items 1,2,3, and 4, of this table collectively: Provided that such deviations are individually within the specified limits	5%
11.	Deviations in items 1,2, 3, 4, 5, 6, 7, of this table including unspecified defects, collectively: Provided that such deviations are individually within the specified limits	10%

G. RASPBERRIES

The standards and requirements for raspberries excluding raspberries for "Processing Purposes Only" are as follows:

Definitions

(1) "raspberries" means the fruit of the cultivars which are grown from the species *Rubus idaeus L., Rubus occidentalis L.*

(2) “Bleeding” means an indication of over maturity or excessive softness with the presence of juice.

QUALITY AND FOOD SAFETY STANDARDS

Classes

(3) There are two classes of raspberries, namely "Class 1" and "Class 2".

Specifications

(4) The classes mentioned in subitem (2) shall comply with --

(a) Permissible cultivars in Table 1;

(b) quality and food safety standards in Table 2; and

(c) maximum permissible deviation by number in Table 3.

TABLE 1
PERMISSIBLE CULTIVARS

CULTIVARS
Any suitable cultivar

TABLE 2
QUALITY AND FOOD SAFETY STANDARDS

Quality factor		Class 1 and Class 2
1.	General appearance	Fresh, sound, intact and attractive
2.	Colour	No green allowed at the stem end
3	Shape	Well formed and typical of the cultivar concerned
4.	Foreign matter	
(a)	Visible chemical residues and dust deposit	Shall not occur
(b)	Other	Shall not occur
5.	Blemishes	Blemishes of which the total area does not exceed 10% (20%)of the fruit surface is allowable
6.	Bleeding	Shall not occur

TABLE 3
MAXIMUM PERMISSIBLE DEVIATIONS BY NUMBER

Quality factor		Class 1 and Class 2
1.	Decay	1%
2.	Injuries	3% (5%)
3.	Bleeding	5%
4.	Visible chemical residues	1%
5.	Blemishes, sunburn, and cold damage collectively	10% (20%)

6.	Malformation	5%
7.	Unripe	6%
8.	Shrivelling	3%
9.	Deviations from packing requirements prescribed in item 6	10%
10.	Deviations in items 1,2,3, and 4, of this table collectively: Provided that such deviations are individually within the specified limits	5%
11.	Deviations in items 1,2, 3, 4, 5, 6, 7 and 8 of this table including unspecified defects, collectively: Provided that such deviations are individually within the specified limits	10% (15%)

H. POMEGRANATE

The standards and requirements for Pomegranate are as follows:

Definitions

1. "Pomegranate" means the fruit of the cultivars which are grown from the species *Punica granatum*

QUALITY AND FOOD SAFETY STANDARDS

Classes

2. (i) There are three classes of Pomegranate, namely "Class 1", "Class 2" and "Processing Purposes Only".

(ii) If no class is indicated on the carton, the pomegranate shall comply with the minimum standards for “Class 1”.

Specifications

3 The classes mentioned in subitem (2) shall comply with --

(i) permissible cultivars in Table 1;

(ii) quality and food safety standards in Table 2 and 5;

(iii) maximum permissible deviation by number in Table 3 and 6; and

(iv) ripeness standard in Table 4.

METHODS OF INSPECTION

Determination of internal breakdown, aril colour and other internal quality defects

4. Internal breakdown, aril colour and other internal quality defects of Pomegranate shall be determined as follows:

(i) Take as working sample the ten Pomegranate which are, in the opinion of the inspector, the most likely to have been affected by internal breakdown, aril colour and other internal quality defects from the inspection sample obtained in accordance with item 13.

(ii) Cut each of the ten Pomegranate.

(iii) Calculate the number of Pomegranate thus found to be affected by internal breakdown, aril colour and other internal quality defects as a percentage of the total number of Pomegranate in the inspection sample.

Determination of uniformity by weight

5. The uniformity in size of Pomegranate in the same container shall be determined as follows if --

(a) packed in layers:

(i) Take as working sample the ten Pomegranate which noticeably appear to have the greatest difference in weight drawn in accordance with item 13.

(ii) Tabulate the diameter/weight of the ten Pomegranate in one gram grading.

(iii) Determine the number of Pomegranate, which do not comply with the variation in weight, set out in Table 2, as an average of all the inspection samples taken in accordance with item 13.

(b) jumble packed:

(i) Take as working sample the entire contents of the inspection sample taken in accordance with subitem 5(b)(i).

(ii) Tabulate the weight of all the Pomegranate in one gram grading.

(iii) Determine the number of Pomegranate which do not comply with the variation in weight, set out in Table 2, as an average of all the inspection samples taken in accordance with item 13.

Determination of minimum weight

6. (a) The minimum weight shall be determined as follows:

(i) Take as working sample the Pomegranate which noticeably appears to be the smallest in weight from the inspection sample obtained in accordance with item 13.

(ii) Determine the weight of the Pomegranate obtained in paragraph (i) with a suitable scale.

(iii) Calculate the number of Pomegranate thus found to be too light as

(iv) a percentage of the total number of Pomegranate in the inspection sample.

(iv) Determine the average percentage of the minimum weight of all the inspection sample.

Determination of ripeness

7. (1) For the determination of ripeness of Pomegranate, a calibrated refractometer shall be used and the following procedure shall be followed by selecting 10 which appear to be unripe:

(a) Remove at least five arils from each fruit and press the arils to extract juice.

(b) Place an equal number of drops (2 or more) of juice onto the prism plate of the refractometer.

(c) Note the reading on the prisma scale to one decimal place.

(d) Repeat the steps in paragraph (a) and (b), after the prism plate was cleaned with distilled water and wiped dry.

(e) Determine the average of the two readings.

(f) The pomegranate shall be considered to be ripe if they conform to the ripeness standard as set out in Table 4.

TABLE 1
PERMISSIBLE CULTIVARS (ALL CLASSES)

Cultivars
Wonderful
Acco
Kessari
Herskovitz
Mollar de Elche
Shani
Ruby
Ganesh
Angel Red
Camel
Emek
Shir
Arakta

Baghwa Rosy Kingdom Any other suitable cultivar

TABLE 2
QUALITY STANDARDS FOR CLASS 1 AND CLASS 2

Quality factor	Class 1	Class 2
1. General appearance	Sound and intact	Sound and intact
2. External colour	Good and typical of the cultivar as per colour chart photo 1 to 6 **(Annexure 1)**. The best part of the fruit to be equivalent to Photo 6, or better, and no green colour is visible	Good and typical of the cultivar concerned and no green colour visible.
3. Shape	Characteristic of the cultivar concerned: Provided that a slight defect in shape that does not affect the general appearance of the pomegranate, is allowed	Characteristic of the cultivar concerned: Provided that a slight defect in shape that does not affect the general appearance of the pomegranate, is allowed
Bruising	Bruising may occur with a combined surface area of not more than 160 mm² or 5% of total surface area of fruit	Bruising may occur with a combined surface area of not more than 200 mm² or 10% of total surface area of fruit
5. Stems	Not longer than 3—mm protruding from the surface of the fruit	Not longer than 3 mm protruding from the surface of the fruit

Quality factor	Class 1	Class 2
6. Cracks	Shall not occur	Limited to one surface crack of less than 15 mm length, 1mm depth and 1mm width allowed and arils must not be visible
7. Blemishes	Dark in colour and contrasting with the natural colour of the fruit background, up to a combined surface area of not more than 20% of the fruit surface allowed	Dark in colour and contrasting with the natural colour of the fruit background, up to a combined surface area of not more than 25% of the fruit surface allowed
8. Sunburn	Light brown in colour and a combined surface area of not more than 20% of the fruit allowed. As per example of photos 1 to 3 in **Annexure 2**	Light brown in colour and a combined surface area of not more than 20% of fruit allowed. As per example of photos 1 to 3 in **Annexure 2**
9. Minimum weight	160g provided that the average fruit weight in a carton is not less than 200g	160g provided that the average fruit weight in a carton is not less than 200g
10. Foreign matter (a) Visible chemical residues	(i) No conspicuous drop marks; or (ii) Other continuous; or (iii) Localised deposits shall be allowed (iv) Less conspicuous deposits which are limited to the deepest half of the calyx-end cavities, shall be allowed	(i) No conspicuous drop marks; or (ii) Other continuous; or (iii) Localised deposits shall be allowed (iv) Less conspicuous deposits which are limited to the deepest half of the calyx-end cavities, shall be allowed
(b) Dust deposits	Free from external signs: Provided that dust deposits may be allowed only in the deepest half of the calyx-end cavities	Free from external signs: Provided that dust deposits may be allowed only in the deepest half of the calyx-end cavities

Quality factor	Class 1	Class 2
(c) Other	Shall not occur	Shall not occur
11. Ripeness	As determined in item 7	As determined in item 7
12. Cork/suberin	Cork around pedicel area permitted area of up to 10% of fruit surface	Cork around pedicel area permitted area of up to 15% of fruit surface
13. Decay	Shall not occur	Shall not occur
14. Injuries	Shall not occur	Shall not occur Limited to one stem puncture where arils are not visible
15. Unspecified internal quality defects not mentioned above	May deviate to the extent set out in Table 3	May deviate to the extent set out in Table 3
16. Unspecified appearance defects not mentioned above	May deviate to the extent set out in Table 3	May deviate to the extent set out in Table 3

TABLE 3
MAXIMUM PERMISSIBLE DEVIATIONS BY NUMBER FOR CLASS 1 AND CLASS 2

Quality Factor	Class 1	Class 2
1. Decay	0%	0%
2. Injuries	5%	5%
3. Superficial fungus growth	6%	6%
4. Serious cold damage	6%	6%
5. Injuries, insect damage, puncture marks, shrivelled or wilted, individually	6%	6%
6. Deviations in items 1,2, 3, and 4 of this table collectively: Provided that such deviations shall individually be within the specified limits	10%	10%
7. Visible chemical residues	6%	6%
8. Long Stems	10%	10%
9. Unripe and/or overripe	10%	10%
10. Appearance, bruises, blemishes, windmarks, hail marks, sunburn, skin cracks, dust deposits, or unspe-cified appearance defects, individually	10%	10%
11. Minimum weight	10%	10%

	Quality Factor	Class 1	Class 2
12.	Lack of uniformity in size in the same container	Smallest or largest fruit shall not deviate more than 10% from average fruit size in carton	Smallest or largest fruit shall not deviate more than 10% from average fruit size in carton
13.	Malformation	10%	10%
14.	Deviations in items 6, 7, 8, 9 and 12 of this table including unspecified defects, collectively: Provided that such deviations are individually within specified limits	10%	10%

NOTE:
- No specification

TABLE 4

RIPENESS STANDARDS (ALL CLASSES)

Minimum Brix reading for all other varieties	13
Minimum Brix reading for Herskovits and Rosy	14
Minimum Brix reading for Wonderful and Kingdom	15

TABLE 5

QUALITY STANDARDS APPLICABLE TO POMEGRANATES INTENDED FOR PROCESSING PURPOSES ONLY

Quality factor	Requirements
1. General appearance	Sound and intact
2. Shape	Characteristics of the cultivar concerned: Provided that a slight defect in shape that does not affect the general appearance of the pomegranate is allowed
3. Bruises	Brusing may occur with a combined surface area of not more than 300 mm^2
4. Stems	Not longer than 3 mm protruding from the surface of the fruit
5. Cracks	Surface cracks no longer then 30 mm and no deeper than 1mm allowed and arils must not be visible
6. Sunburn	Sunburn allowed as per photo 1 to 6 **in Annexure 2** No dark brown and/ or black sunburn allowed
7. Minimum weight	160 g provided that the average fruit weight in a carton is not less than 180g
8. Foreign matter	
(a) Visible chemical residues	(i) No conspicuous drop marks; or (ii) Other continuous; or (iii) Localised deposits shall be allowed (iv) Less conspicuous deposits which are limited to the deepest half of the calyx-end cavities shall be allowed
(b) Dust deposits	Free from external signs; Provided that dust deposits may be allowed only in the deepest

Quality factor	Requirements
(c) Other	half of the calyx end cavities Shall not occur
9. Unspecified defects not mentioned above	May deviate to the extent set out in Table 6

TABLE 6

MAXIMUM PERMISSIBLE DEVIATION FOR PROCESSING PURPOSES ONLY

Quality factor	Permissible deviation by number
1. Decay	5%
2. Superficial fungus growth	6%
3. Cold damage	6%
4. Deviations in item 1, 2, and 3 of this table collectively: Provided that such deviations shall individually be within the specified limits	10%
5. Visible chemical residues	6%
6. Sunburn	10%
7. Long stems	10%
8. Unripe and/or overripe	10%
9. Minimum weight	10%
10. Malformation	15%
11. Deviations in items 5-10 of this table collectively: Provided that such deviations are individually within specified limits	15%

I. PERSIMMONS

The standards and requirements for Persimmons excluding Persimmons for "Processing Purposes Only" are as follows:

Definitions

1. “long stems" means stems that protrude more than five millimetres beyond the stem button or beyond the shoulder of the fruit by more than 5 millimetres; and according to type of packing can injure other fruit;

"mature seeds" means seed of which one or more cotyledons have completely swollen, as well as any seed longer than six millimetres: Provided that wrinkled, shrivelled, flat, dull seeds which have not swollen and which do not affect the edibility of the persimmons shall be excluded;

"persimmons" means the fruit of the cultivars which are grown from the species *Diospyros kaki*.;

"suberised indentation" means any suberation on the surface of the persimmon that is visible from the outside with suberised underlying tissue that detrimentally affects the appearance of persimmons;

QUALITY AND FOOD SAFETY STANDARDS

Classes

2. There are two classes of Persimmons, namely "Class 1" and "Class 2".

Specifications

3. The classes mentioned in subitem (2) shall comply with --

(i) permissible cultivars in Table 1;

(ii) quality and food safety standards in Table 2;

(iii) maximum permissible deviation by number in Table 3; and

(iv) Ripeness standard in Table 4.

METHODS OF INSPECTION

Determination of internal breakdown and other internal quality defects

4. Internal breakdown and other internal quality defects of persimmons shall be determined as follows:

(i) Take as working sample the ten persimmons which are, in the opinion of the inspector, the most likely to have been affected by internal breakdown and other internal quality defects, from the inspection sample obtained.

(ii) Cut each of the ten persimmons equatorially.

(iii) Calculate the number of persimmons thus found to be affected by internal breakdown and other internal quality defects, as a percentage of the total number of persimmons in the inspection sample.

Determination of uniformity in size

5. The uniformity in size of persimmons in the same container shall be determined as follows if --

(a) packed in layers:

(i) Take as working sample the ten persimmons which noticeably appear to have the greatest difference in diameter or weight (Sharon fruit) drawn in accordance with item 5(b)(i).

(ii) Tabulate the diameter/weight of the ten persimmons in one millimetre/grams grading.

(iii) Determine the number of persimmons, which do not comply with the variation in diameter, set out in Table 3, as an average of all the inspection samples taken in accordance with subitem 5(b)(i) [diameter/weight ranges to be finalized]

(b) jumble packed:

(i) Take as working sample the entire contents of the inspection sample taken in accordance with subitem 5(b)(i).

(ii) Tabulate the diameter/weight of all the persimmons in one millimetre/grams grading.

(iii) Determine the number of persimmons, which do not comply with the variation in diameter/weight, set out in Table 3 as an average of all the inspection samples taken in accordance with item 5(b)(ii).

Determination of minimum weight

6. (a) The minimum and maximum weight shall be determined as follows:

(i) Take as working sample the persimmons which noticeably appear to be the smallest in weight from the inspection sample obtained in accordance with item 5.

(ii) Determine the weight of the persimmons obtained in paragraph (1) with a suitable scale.

(iii) Calculate the number of persimmons thus found to be too light and as a percentage of the total number of persimmons in the inspection sample.

(vi) Determine the average percentage of the minimum of the entire inspection sample.

Determination of ripeness

7. (1) For the determination of ripeness of persimmons, 10 fruit which appear to be unripe must be selected from the working sample and the following apparatus shall be used:

(a) A calibrated refractometer.

(b) A handheld penetrometer or a penetrometer mounted on a drill stand with a plunger of 11,2 millimetre in diameter.

(2) If the calibrated refractometer is used to determine the total soluble solids (TSS), the following procedure shall be followed:

(a) Place an equal number of drops (2 or more) of juice onto the prism plate of the refractometer.

(b) Note the reading on the prisma scale to one decimal place.

(c) Repeat the steps in paragraph (a) and (b), after the prism plate was cleaned with distilled water and wiped dry.

(d) Determine the average of the two readings.

(e) The persimmon shall be considered to be ripe if they conform to the ripeness standard as set out in Table 4.

(3) If a handheld penetrometer or a penetrometer mounted on a drill stand is used, the following procedure shall be followed:

(a) Remove a thin slice of peel from opposite sides on the centre of each persimmon, in such a manner that the suture of the persimmon is avoided.

(b) Hold the persimmon fruit firm with one hand: Provided that if a handheld penetrometer is used, your hand should rest on a rigid surface.

(c) Zero the penetrometer and place the plunger head of 11,2 millimetre in diameter on the spot where the skin was removed.

(d) Aim at the centre of the fruit and apply steady downward pressure on the penetrometer until the plunger has penetrated the flesh of the persimmon fruit up to the depth of the plunger.

(e) Remove the plunger and note the reading on the penetrometer, to one decimal.

(f) Repeat the process on the opposite side of the same persimmon after zeroing the penetrometer.

(g) Calculate the average of the two pressure readings for each persimmon.

Determination of the number of seeds per fruit

8. (a) The number of seeds per fruit in a consignment of persimmon, shall be determined as follows:

(i) Take as working sample the persimmon fruit which are, in the opinion of the inspector, the most likely to have seeds, from the inspection sample obtained in accordance with item 18.

(ii) Bisect each of the persimmon fruit with a knife through their equatorial axes.

(iii) Wring the two halves of each persimmons on opposite directions to expose the seeds.

(iv) Calculate the number of persimmons thus found to have seeds, as a percentage of the total number of persimmons in the inspection sample.

(v) Determine the average percentage of all the inspection samples taken in accordance with item 5.

TABLE 1
PERMISSIBLE CULTIVARS (ALL CLASSES)

Cultivars
Triumph (Sharon fruit™) Izu Ichikikei Jiro Matsumoto Wase Fuyu Fuyu Suruga Rojo Briiante Aizumushrazo – B Tomatero Anheco Any other suitable cultivar

™ Indicates a trademark

TABLE 2
QUALITY STANDARDS

	Quality factor	Class 1	Class 2
1.	General appearance	Sound and intact	Sound and intact
2.	Colour	Good and typical of the cultivar concerned	Good and typical of the cultivar concerned

3.	Shape	Characteristic of the cultivar concerned: Provided that a slight defect in shape that does not affect the general appearance of the persimmon, is allowable	Characteristic of the cultivar concerned: Provided that a defect in shape that does not seriously affect the general appearance of the persimmon, is allowable
4.	Hail marks (all cultivars)	Shall not occur	Shall not occur
5	Bruises (superficial)	Light bruising may occur with a combined surface area of not more than 100 mm²	Three light bruises may occur with a combined surface area of not more than 300 mm²
6.	Stems	Not longer than 5 mm	Not longer than 5 mm
7.	Dry marks	Dry marks may occur with a combined surface area of not more than 100 mm²	Dry marks may occur with a combined surface area of not more than 200 mm²
8.	Blemishes	A combined surface area of not more than 200 mm²	A combined surface area of not more than 250 mm²
9.	Windmarks	A combined surface area of not more than 200 mm²	A combined surface area of not more than 300 mm²
10.	Sunburn	A combined surface area of not more than 200 mm²	A combined surface area of not more than 200 mm²
11	Minimum weight	60 g	60 g
12.	Minimum colour	Colour with a minimum index of 6 as depicted in the Persimmon Colour Chart	Colour with a minimum index of 6 as depicted in the Persimmon Colour Chart
13. (a)	Foreign matter Visible chemical residues	(i) No conspicuous drop marks; or (ii) other continuous; or (iii) localized deposits shall be allowed (iv) Less conspicuous	(i) No conspicuous drop marks; or (ii) other continuous; or (iii) localized deposits shall be allowed (iv) Less conspicuous

		deposits which are limited to the deepest half of the calyx-end cavities, shall be allowed	deposits which are limited to the deepest half of the calyx-end cavities, shall be allowed
(b)	Dust deposits	Free from external signs: Provided that dust deposits may be allowed only in the deepest half of the calyx-end cavities	Free from external signs: Provided that dust deposits may be allowed only in the deepest half of the calyx-end cavities
(c)	Other	Shall not occur	Shall not occur
14.	Ripeness	As determined in item 10	As determined in item 10
15.	Cavities in the flesh around the calyx	A cavity in the flesh around the calex that is visible from the outside is not allowable	A cavity in the flesh around the calex that is visible from the outside is not allowable
16.	Suberised indenta-tions, excluding sunburn	All cultivars: A maximum depth of 2 mm per fruit: Provided that it does not detract from appearance of the fruit and the total surface area of the spots does not exceed 25 mm²	All cultivars: A maximum depth of 2 mm per fruit: Provided that it does not detract from appearance of the fruit and the total surface area of the spots does not exceed 36 mm²
17	Unspecified internal quality defects not mentioned above	May deviate to the extent set out in Table 3	May deviate to the extent set out in Table 3
18.	Unspecified appear-ance defects not mentioned above	May deviate to the extent set out in Table 3	May deviate to the extent set out in Table 3

TABLE 3
MAXIMUM PERMISSIBLE DEVIATIONS BY NUMBER

	Quality Factor	Class 1	Class 2
1.	Decay		
(a)	Decomposition or fungus development	0%	1%
(b)	Internal insect infestation or internal insect damage	2%	3%
(c)	Deviations in paragraphs (a) and (b) collectively: Provided that such deviations shall individually be within the specified limits	2%	3%
2.	Superficial fungus growth	2%	2%
3.	Serious cold damage	0%	1%
4.	Injuries, insect puncture marks, shrivelled or wilted, individually	6%	6%
5.	Deviations in items 1,2, 3, and 4, of this table collectively: Provided that such deviations shall individually be within the specified limits	10%	10%
6.	Visible chemical residues	3%	3%
7.	Long Stems	10%	10%
8.	Unripe and/or overripe	10%	10%
9.	Appearance, bruises, blemishes, windmarks, hail marks, sunburn, skin cracks, dust deposits or unspecified appearance defects, individually	10%	10%
10.	Minimum colour	10%	10%

11	Minimum weight	10%: Provided that there shall not be deviated with more than 5 mm from the prescribed minimum diameter	10%: Provided that there shall not be deviated with more than 5 mm from the prescribed minimum diameter
12.	Fruit with mature seeds allowed	3 fruit per pallet or 6%	3 fruit per pallet or 6%
13.	Lack of uniformity in size in the same container	10%: Provided that persimmons will not differ more than 10 g in the same container	10%: Provided that persimmons will not differ more than 5 g in the same container
14.	Absence and damage of stem	-	-
15.	Malformation (Double fruits)	10%	10%
16.	Calyx separation	6%	6%
17.	Deviations in items 6-16 of this table including unspecified defects, collectively: Provided that such deviations are individually within specified limits	10%	10%

NOTE:
- No specification

TABLE 4
RIPENESS STANDARDS (ALL CLASSES)

Minimum Brix reading	14
Minimum ripeness	5 kg
Maximum ripeness	14 kg with 11.2 point

J. FIGS

The standards and requirements for Figs excluding Figs for "Processing Purposes Only" are as follows:

Definitions

1. "decay" means a state of decomposition, fungus development, internal insect infestation or internal insect damage with signs of tissue collapse or insect excrement, which detrimentally affects the quality of the Figs, excluding the black colour associated with calyx separation

"long stems" means stems that protrude more than five millimetres beyond the stem button or beyond the shoulder of the fruit by more than 5 millimetres; and according to type of packing can injure other fruit;

"Figs" means the fruit of the cultivars which are grown from the species *Diospyros kaki*..

QUALITY AND FOOD SAFETY STANDARDS

Classes

2. There are two classes of Figs, namely "Class 1" and "Class 2".

Specifications

3 The classes mentioned in subitem (2) shall comply with --

(i) permissible cultivars in Table 1;

(ii) quality and food safety standards in Table 2;

(iii) maximum permissible deviation by number in Table 3; and

(iv) Ripeness standard in Table 4.

METHODS OF INSPECTION

Determination of internal breakdown and other internal quality defects

4. Internal breakdown and other internal quality defects of Figs shall be determined as follows:

(i) Take as working sample the ten Figs which are, in the opinion of the inspector, the most likely to have been affected by internal breakdown and other internal quality defects, from the inspection sample obtained in accordance with item 5.

(ii) Cut each of the ten Figs longitudinal.

(iii) Calculate the number of Figs thus found to be affected by internal breakdown and other internal quality defects, as a percentage of the total number of Figs in the inspection sample.

Determination of uniformity in size

5. The uniformity in size of Figs in the same container shall be determined as follows if --

(a) packed in layers:

(i) Take as working sample the ten Figs which noticeably appear to have the greatest difference in diameter drawn in accordance with item 5(b)(i).

(ii) Tabulate the diameter of the ten Figs in one millimetre/grams grading.

(iii) Determine the number of Figs, which do not comply with the variation in diameter, set out in Table 3, as an average of all the inspection samples taken in accordance with subitem 5(b)(i).

(b) jumble packed:

(i) Take as working sample the entire contents of the inspection sample taken in accordance with subitem 5(b)(i).

(ii) Tabulate the diameter/weight of all the figs in one millimetre/grams grading.

(iii) Determine the number of figs, which do not comply with the variation in diameter/weight, set out in Table 2, as an average of all the inspection samples taken in accordance with item 5(b)(ii).

Determination of minimum weight

6. (a) The minimum weight shall be determined as follows:

(i) Take as working sample the Figs which noticeably appear to be the smallest in weight from the inspection sample obtained in accordance with item 5.

(ii) Determine the weight of the Figs obtained in paragraph (1) with a suitable scale.

(iii) Calculate the number of Figs thus found to be too light as a percentage of the total number of Figs in the inspection sample.

(vi) Determine the average percentage of the minimum weight all the inspection sample.

TABLE 1
PERMISSIBLE CULTIVARS (ALL CLASSES)

Cultivars
Evita
King
Southern Black
Ronde de Bordeaux
Parisian
Tangier
Dauphine
Any other suitable cultivar

TABLE 2
QUALITY STANDARDS

	Quality factor	Class 1	Class 2
1.	General appearance	Sound and intact	Sound and intact
2.	Colour	Good and typical of the cultivar concerned	Good and typical of the cultivar concerned
3.	Shape	Characteristic of the cultivar concerned: Provided that a slight defect in shape which does not affect the general appearance of the figs, is allowable	Characteristic of the cultivar concerned: Provided that a defect in shape which does not seriously affect the general appearance of the figs, is allowable
4.	Hail marks (all cultivars)	Shall not occur	Shall not occur
5.	Stems	Not longer than 5mm -from joint	Not longer than 5mm from joint
6.	Dry marks	Dry marks may occur with a combined surface area of not more than 100 mm²	Dry marks may occur with a combined surface area of not more than 200 mm²
7.	Blemishes	Permissible with a combined surface area of not more than 400 mm²	Permissible with a combined surface area of not more than 900 mm²
8.	Windmarks	Permissible with a combined surface area of not more than 400 mm²	Permissible with a combined surface area of not more than 400 mm²
9.	Sunburn	Permissible with a combined surface area of not more than 200 mm²	Permissible with a combined surface area of not more than 200 mm²
10.	Minimum weight	10 g	10 g

11.	Minimum colour and ripeness	The fig's skin must be a light purple to green in color provided seeds are fully developed	The fig's skin must be a light purple to green in color provided seeds are fully developed
12.	Foreign matter		
(a)	Visible chemical residues	(i) No conspicuous drop marks; or (ii) other continuous; or (iii) localized deposits shall be allowed (iv) Less conspicuous deposits which are limited to the deepest half of the ostiole cavities, shall be allowed	(i) No conspicuous drop marks; or (ii) other continuous; or (iii) localized deposits shall be allowed (iv) Less conspicuous deposits which are limited to the deepest half of the ostiole cavities, shall be allowed
(b)	Dust deposits	Free from external signs: Provided that dust deposits may be allowed only in the deepest half of the ostiole-end cavities	Free from external signs: Provided that dust deposits may be allowed only in the deepest half of the ostiole-end cavities
(c)	Other	Shall not occur	Shall not occur
13.	Maximum ostiole (calyx) opening	The ostiole may be closed to open, but the opening may not exceed a diameter of 10mm, may not be cracked, torn or leaking	The ostiole may be closed to open, but the opening may not exceed a diameter of 10mm, may not be cracked, torn or leaking
14.	Maximum Cracks	None	Shallow surface cracks are permissible, providing that a width not more than 2mm and total number of cracks may not exceed 15% of total fruit surface.

15.	Unspecified internal quality defects not mentioned above	May deviate to the extent set out in Table 3	May deviate to the extent set out in Table 3
16.	Unspecified appearance defects not mentioned above	May deviate to the extent set out in Table 3	May deviate to the extent set out in Table 3

NOTE:
- No specification

TABLE 3
MAXIMUM PERMISSIBLE DEVIATIONS BY PERCENTAGE

Quality Factor		Class 1	Class 2
1.	Decay		
(a)	Decomposition or fungus development	0%	1%
(b)	Internal insect infestation or internal insect damage on total shipment / container	2 %	3 %
(c)	Deviations in paragraphs (a) and (b) collectively: Provided that such deviations shall individually be within the specified limits	2%	3%
2	Serious cold damage	0%	1%
3.	Visible chemical residues	1%	1%

4.	Injuries, insect puncture marks, shri-velled or wilted, individually	5%	10%
5.	Long Stems	10%	10%
6.	Unripe and/or overripe	10%	10%
7.	Deviations in items 1(a), 2,3 4, 5, 8 and 12 of this table collectively: Provided that such deviations shall individually be within the specified limits	6%	6%
8.	Appearance, bruises, blemishes, wind-marks, hail marks, sunburn, skin cracks, dust deposits or unspecified appearance defects, individually	10%	10%
9.	Minimum colour	10%	10%
10.	Minimum weight	10%	10%
11.	Lack of uniformity in size in the same con-tainer	10%: Provided that figs will not differ more than 5 mm in the same container	10%: Provided that figs will not differ more than 5 mm in the same container
12.	Malformation (Double fruits)	10%	10%

13.	Deviations in items 1(a), 2,3, 4, 5, 8 and 12 of this table including unspecified defects, collectively: Provided that such deviations are individually within specified limits	10%	10%

NOTE:
- No specification

K. OTHER UNSPECIFIED FRUIT

The standards and requirements for other unspecified fruit excluding fruit for "Processing Purposes Only" are as follows:

Definitions

(1) "other unspecified fruit" means all fruit not mentioned under part 2 of this standard.

QUALITY AND FOOD SAFETY STANDARDS

Classes

(2) There are two classes of other unspecified fruit, namely "Class 1" and "Class 2".

Specifications

(3) The classes mentioned in subitem (2) shall comply with --

(a) Permissible cultivars in Table 1;

(b) quality and food safety standards in Table 2; and

(c) maximum permissible deviation by number in Table 3.

TABLE 1
PERMISSIBLE CULTIVARS

CULTIVARS
Any suitable cultivar

TABLE 2
QUALITY AND FOOD SAFETY STANDARDS

Quality factor	Class 1 and Class 2 (tolerances for class 2 indicated in brackets where it differs from class 1)
1. General appearance	Fresh, sound, intact and attractive
2. Shape	Well formed and typical of the cultivar concerned
3. Foreign matter	
(a) visible chemical residues	Shall not occur
(b) Dust deposit	Shall not occur
4. Blemishes	Blemishes of which the total area does not exceed 10% (15%) of the fruit surface is allowable
5. Bleeding	Shall not occur

TABLE 3
MAXIMUM PERMISSIBLE DEVIATIONS BY NUMBER

Quality factor	Class 1 and Class 2 (tolerances for class 2 indicated in brackets where it differs from class 1)
1. Decay	1%
2. Injuries	3% (5%)
3. Visible chemical residues	1%
4. Blemishes, sunburn, and cold damage collectively	10% (15%)
5. Malformation	5%
6. Unripe	6%

7.	Deviations from packing requirements prescribed in item 6	10%
8.	Lack of uniformity of colour in the container	10%
9.	Deviations in items 1 to 6 of this table collectively: Provided that such deviations are individually within the specified limits	10% (15%)

Note:
- No specification