



# MARKETING STANDARDS

## ANNONAS (*Annonas spp. L.*)



<b>PRODUCT: ANNONAS (<i>Annonas spp. L.</i>)</b> <b>CHERIMOYA (<i>A. cherimoya</i> Mill.), SUGAR APPLE (<i>A. squasoma</i> L.), ATEMOYA hybrid (<i>A. cherimoya</i> L. and <i>A. squasoma</i> L.), SOURSOP (<i>A. muricata</i> L.).</b> <b>VARIETIES: Several</b>	<b>FILE NUMBER: 1</b> <b>VERSION: 1</b> <b>SOURCE: OECDE-UN/ECE</b>
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<b>0. REFERENCE</b>	UNECE STANDARD FFV-47
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<b>1. DEFINITION</b>	This standard applies to fruits, classified as “Annonas”, for supply fresh to the consumer. Fruits for industrial use are excluded.
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<b>2. MINIMUM REQUIREMENTS</b>
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Intact, sound, clean, practically free from pests and their damages, free of damage caused by low temperatures, free of sunburn, free of abnormal external moisture, free of any foreign smell and/or taste. Peduncle must be cut near the fruit.

<b>3. DEVELOPMENT AND MATURITY REQUIREMENTS</b>
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Development and degree of maturity must be such as to enable them to withstand transport and handling, and to arrive in satisfactory condition at destination.

**Maturity requirements at harvest time:**

- Cherimoya: skin colour begins to turn to pale green. Not pronounced ribs of carpellary joints and loss of concave appearance of carpellary walls.
- Sugar Apple: pronounced carpellary segments. Groove-like area between carpellary segments must turn pale green to yellow.
- Atemoya: area separating carpellary segments must turn pale green to yellow.
- Soursop: skin colour turns from dark green to pale green. Slightly fleshy spines and the distance between them should be about 15 mm.

<b>4. CLASSIFICATION</b>
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**‘Extra’ Class:** Superior quality. Characteristic of the species and the variety in shape, development, size and colouring. Only very slight superficial defects allowed, provided these do not affect appearance, quality, postharvest life or presentation.

Soursop’s spines may have slight cracks.

**Tolerance:** 5% by number or weight out of standards, but within Class I standards or, exceptionally, coming within the tolerances of that class.

**Class I:** Good quality. Characteristic of the species and the variety in shape, development, size and colouring. Defects admitted, if they do not affect appearance, quality, postharvest life or presentation:

- slight defects in shape, development and/or in colouring,
- slight alteration of the skin and of the spines (Soursop) due to rubbing and/or other causes ( $\leq 5\%$  of total surface area).

**Tolerance:** 10% by number or weight out of standards, but within Class II standards or, exceptionally, coming within the tolerances of that class.

**Class II:** Defects admitted, provided they retain their essential characteristics of quality, keeping quality and presentation:

- defects in shape, development and/or in colouring,
- alteration of the skin and of the spines (for Soursop) due to rubbing and/or other causes ( $\leq 15\%$  of total surface area).

**Tolerance:** 10% by number or weight out of standards, with the exception of produce affected by deterioration affecting consumption (e.g. rotting, marked bruised, etc.).

<b>5. SIZING</b> By weight  Compulsory	<b>By weight:</b>									
	<b>Cherimoyas, Sugar Apples and Atemoyas</b>					<b>Minimum weight: 100 g</b>				
	<b>Weight range</b>		100 – 225 g		225 – 425 g		425 – 825 g		> 825 g	
	<b>Max. variation in the package</b>		75 g		100 g		200 g		300 g	
	<b>Soursops</b>					<b>Minimum weight: 200 g</b>				
6. PRESENTATION	<b>Weight</b>		981 – 1200 g	801 – 980 g	651 – 800 g	541 – 650 g	441 – 540 g	351 – 440 g	271 – 350 g	200 – 270 g
	<b>Size Code</b>		4	5	6	7	9	11	14	20
<b>Size tolerance:</b> 10% by number or weight out of specifications, but coming within the size immediately below and/or above. For fruits classified in the smallest size, the minimum allowed is 80 g (for Cherimoyas, S. apples Atemoyas) and 160 g (for Soursoup).										

**Uniformity:** in origin, variety, quality and size.  
The visible part must be representative of the entire contents.

**Packaging:** Produce must be packed in such a way to assure its protection.  
Materials must be new, clean and of a proper quality. Non-toxic inks or glues.  
Packages free of all foreign matter.

**Presentation:** (a) in a single layer with each fruit wrapped in protecting material (isolating from the others),  
(b) in small packages.

**7. MARKING**  
-legibly and indelibly marked,  
- grouped on the same side,  
- visible from the outside.

**Identification:** Name and address or code mark (officially issued or accepted) of packer and/or dispatcher. The latter should be accompanied by the words “ packer and/or dispatcher (or equivalent abbreviations)”. (Explicit declaration of name and address is required by national legislation of a number of countries).

**Nature of the produce:**  
- ‘Cherimoyas’, ‘Sugar Apples’, ‘Atemoyas’ or ‘Soursops’, if not visible from the outside,  
- name of the variety (opt).

**Origin:** Country (comp) and district or local name (opt)

**Commercial specifications:** Class; size expressed as minimum and maximum weight; code number of the size scale, where appropriate; number of fruits (opt).

**Official control mark:** (opt)

Package units of produce pre-packed for direct sale to consumer shall not be subject to these marking provisions but shall conform to national requirements. However, these marking provisions shall in any event be shown on the transport packaging containing such package units.