

 	<h1>MARKETING STANDARDS</h1> <h2>BANANAS (<i>Musa spp.</i>)</h2>	
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PRODUCT: BANANAS (<i>Musa (AAA) spp., Cavendish & Gros Michael subgrps</i>) VARIETIES: Several	FILE NUMBER: 7 VERSION: 2 SOURCE: EU
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0. REFERENCE	Regulation 2257/94 of 16 September 1994 Amended by: Regulation 1135/96 of 24/06/1996; Regulation 386/ 97 of 28/02/1997 and Regulation 228/2006 of 09/02/2006
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1. DEFINITION	This standard applies to varieties (cultivars) for supply fresh to the consumer. Plantains, fig bananas and bananas for industrial use are excluded. Bananas can be presented as hands or parts of hands or as single fingers.
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2. MINIMUM REQUIREMENTS Green and unripened, intact, firm, sound, clean, practically free from pests and their damages, with the stalk intact (without bending, fungal damage or desiccation), with pistils removed, free from malformation or abnormal curvature of the fingers, practically free from bruises and from damage due to low temperatures, free of abnormal external moisture, free of any foreign smell and/or taste. Hands and clusters must include a sufficient portion of crown (normal colour, sound and free from pests), cleanly cut, not bevelled or torn, with not stalk fragments.
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3. DEVELOPMENT AND CONDITION The physical development and ripeness must be such as to enable the bananas to withstand transport and handling, and to arrive in satisfactory condition at destination in order to attain an appropriate degree of maturity after ripening.

4. CLASSIFICATION 'Extra' Class: Superior quality. Characteristic of the variety and/or commercial type. Only very slight superficial blemishes (total surface per finger $\leq 1 \text{ cm}^2$) allowed, provided these do not affect the general appearance of the hand or cluster, its quality, postharvest life or presentation. Tolerance: 5% by number or weight out of standards, but within Class I standards. Class I: Good quality. Typical characteristic of the variety and/or commercial type. Perfectly sound flesh. Defects of the fingers admitted, if they do not affect appearance of each hand or cluster, its quality, postharvest life or presentation: - slight defects in shape, - slight skin defects due to rubbing and other slight superficial blemishes covering $\leq 2 \text{ cm}^2$ of the finger's surface. 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: Perfectly sound flesh. Defects admitted, provided they retain their essential characteristics of quality, keeping quality and presentation: - defects of shape, - skin defects due to scraping, rubbing or other causes, covering $\leq 4 \text{ cm}^2$ of the finger's surface. Tolerance: 10% by number or weight out of standards, with the exception of produce affected by deterioration affecting consumption (e.g. rotting).

	Sizing	Measurement	Minimum permitted ^(*)
5. SIZING By length & grade	By length (cm)	The length, along the convex face, from the blossom end to the point where the peduncle joins the crown	14 cm
	By grade (mm)	The thickness of a transverse section of the fruit between the lateral faces and the middle, perpendicularly to the longitudinal axis.	27 mm
Measurement reference fruit is: -the median finger on the outer row of the finger, -the finger next to the cut sectioning the hand, on the outer row of the cluster. ^(*) Bananas produced in Madeira, the Azores, the Algarve, Crete, Lakonia and Cyprus which are <14 cm in length may be marketed in the Community but must be classified in Class II. Size tolerance: 10% by number of bananas out of specifications, up to a limit of 1 cm for the minimum length of 14 cm.			

6. PRESENTATION	Uniformity: in origin, variety and/or commercial type, and quality. The visible part must be representative of the entire contents.
	Packaging: The produce must be packed in such a way to assure its protection. Materials must be new, clean and of a proper quality. Non-toxic ink or glue. Packages must be free of all foreign matter.
	Presentation: - in hands or clusters (parts of hands) of at least 4 fingers. - 2 missing fingers in a cluster are allowed, provided the stalk is not torn but cleanly cut (no damage to neighbouring fingers) - not more than 1 cluster of 3 fingers with the same characteristics as the other fruit in the package may be present per row. - in the producing regions, bananas may be marketed by the stem.

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)".	
	Nature of the produce: -'Bananas', where not visible from outside, - name of the variety or commercial type.	Origin: Country (comp) and in the case of Community produce: production area, and district or local name (opt)
	Commercial specifications: Class; Net weight; Size, expressed as min. length and, optionally, as max. length.	Official control mark: (opt)

8. CONTAMINANTS			
Heavy metals	Maximum level	Commission Regulation	Sampling & Analysis methods
Lead (Pb)	0,1 mg/kg wet weight	466/2001	Directive 2001/22/EC
Cadmium (Cd)	0,05 mg/kg wet weight	466/2001	Directive 2001/22/EC

MARKETING STANDARDS
BANANAS (*Musa spp.*)



9. APPENDIX

List of the main groups, sub-groups and cultivars of dessert bananas marketed in the Community

Group	Sub-group	Main cultivars (non-exhaustive list)
AA	Sweet fig	Sweet fig, Pisang Mas, Amas Datil, Bocadillo
AB	Ney-Poovan	Ney Poovan, SafetVelchi
AAA	Cavendish	Dwarf Cavendish Giant Cavendish Lacatan Poyo (Robusta) Williams Americani Valery Arvis
	Gros Michel	Gros Michel ('Big Mike') Highgate
	Hybrids	Flhorban 920
	Pink fig	Figue Rose Figue Rose Verte
	Ibota	
AAB	Fig apple	Fig apple, Silk
	Pome (Prata)	Pacovan Prata Ana
	Mysore	Mysore, Pisang Ceylan, Gorolo