



MARKETING STANDARDS

GRAPEFRUITS

(*Citrus paradisi Macfad.*)



PRODUCT: GRAPEFRUITS (<i>Citrus paradisi Macfad.</i>)	FILE NUMBER: 7
VARIETIES: Several	VERSION: 1
	SOURCE: CA
0. REFERENCE	Codex standard 219-1999
1. DEFINITION	This standard applies to grapefruits for supply fresh to the consumer. Grapefruits for industrial use are excluded.
2. MINIMUM REQUIREMENTS	
Whole, firm, sound, clean, practically free of bruising, practically free from pests and their damages, free of damage caused by low and/or high temperature or frost, free of abnormal external moisture, free of any foreign smell and/or taste.	
<ul style="list-style-type: none"> • Minimum Juice Content: 35% (calculated in relation to total weight of the fruit). • Colouring: Typical of the variety. Greenish colour is allowed, provided minimum requirements compilation. Red-pulp varieties may have reddish patches on the rind. “Degreening” treatment permitted if it does not modify other organoleptic characteristics. 	
3. DEVELOPMENT AND CONDITION	
Carefully picked grapefruits, which have reached an appropriate degree of development and ripeness (according to variety and/or commercial type, and growing area). Development and condition must be such as to enable them to withstand transport and handling, and to arrive in satisfactory condition at destination.	
4. CLASSIFICATION	
‘Extra’ Class: Superior quality. Characteristic of the variety and/or commercial type. Only very slight superficial defects allowed, provided these do not affect appearance, quality, postharvest life or presentation.	
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 variety and/or commercial type. Defects admitted, if they do not affect appearance, quality, postharvest life or presentation; and, in no case, affect the pulp of the fruit:	
<ul style="list-style-type: none"> - slight defects in shape and/or colouring, - slight skin defect inherent in the formation of the fruit, - slight healed skin defects due to mechanical causes, - slight skin discolouration due to rust mite, melanoses, and other blemishes $\leq 1/5$ of the fruit 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: Defects admitted, provided they retain their essential characteristics of quality and presentation, and, in no case, affect the pulp:	
<ul style="list-style-type: none"> - defects in shape and/or colouring, - healed skin defects due to mechanical causes, - slight skin discolouration due to rust mite, melanoses, and other blemishes $\leq 2/5$ of the fruit surface, - rough skin. 	
Tolerance: 10% by number or weight out of standards, with the exception of produce affected by deterioration affecting consumption (e.g. rotting). Within this tolerance, 5% by number or weight may show slight superficial unhealed damage, dry cuts or soft and shrivelled fruit.	
<i>To be developed</i>	
5. SIZING	Size tolerance: 10% by number or weight of grapefruits out of specifications. For bulk consignment, this tolerance only applies to fruit with a diameter ≥ 70 mm.
6. PRESENTATION	Uniformity: in origin, variety and/or commercial type, quality, size and colour. 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. Grapefruits shall be packed in each container in compliance with the Recommended International Code of Practice for Packaging and Transport of Tropical Fresh Fruit and Vegetables (CAC/RCP 44-1995). Containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the grapefruits. Packages must be free of all foreign matter and smell.
	Presentation: (a) aligned in regular layers, according to size ranges, in closed or open packaging. Mandatory for ‘Extra’ Class and optional for Classes I and II. (b) non-aligned in closed or open packaging according to size ranges. Only allowed for Classes I & II. (c) in bulk, by one means of transport or in one transport compartment, without further requirement than minimum size. Only allowed for Class II. (d) individual consumer packages of ≤ 5 kg., made up: <ul style="list-style-type: none"> - by number of fruits (mandatory size scale for all classes), or, - by weight (no compulsory size scale but, maximum difference between grapefruits \leq sum of 3 consecutive sizes in size scale).
7. MARKING	Consumer packages: In addition to the requirements of the Codex General Standard for the Labelling of Pre-packaged Foods (Codex Stan 1-1985):
	Nature of the produce: if not visible from the outside, name of produce and optionally name of variety and/or commercial type.
	Non-retail containers: Information: legible and indelibly marked, grouped on the same side, visible from outside, or in documents accompanying the shipment. For produce transported in bulk, these particulars appear on a document going with the goods.
	Identification: name and address of exporter, packer and/or dispatcher. Identification code (opt).



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	Nature of the produce: - name of the produce, if not visible from the outside, - name of variety and/or commercial type, - “pink” or “red”, where appropriate.	Origin: Country (comp) and district or local name (opt)
	Commercial specifications: Class; Size (code or minimum - maximum diameter); Net weight (opt).	Official control mark: (opt)
8. CONTAMINANTS		
Heavy metals	Grapefruits shall comply with those maximum levels for heavy metals established by CAC for this commodity.	
Pesticide residues	Grapefruits shall comply with those MRLs established by CAC for this commodity.	
9. HYGIENE	Preparation and handling: in accordance with the appropriate section of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.	Microbiological criteria: the produce shall comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).