



# MARKETING STANDARDS

## LIMES (*Citrus latifolia*)



<p>PRODUCT: <b>LIMES (<i>Citrus latifolia</i> Tanaka<sup>(*)</sup>)</b>  <sup>(*)</sup> Depending upon the country, also called: <b>Bearss, Persian, Tahiti.</b>          VARIETIES: <b>Several</b></p>	<p>FILE NUMBER: <b>9</b>          VERSION: <b>1</b>          SOURCE: <b>CA</b></p>	
<b>0. REFERENCE</b> Codex standard 213-1999. Amended in 2001.		
<b>1. DEFINITION</b> This standard applies to limes for supply fresh to the consumer. Limes for industrial use are excluded.		
<b>2. MINIMUM REQUIREMENTS</b>		
Whole, firm, sound, clean, fresh in appearance, practically free of bruising, practically free from pests and their damages, free of damage caused by low temperature, free of abnormal external moisture, free of any foreign smell and/or taste, pipless.		
- <b>Minimum Juice Content:</b> 42% (calculated in relation to the total weight of the fruit).		
- <b>Colouring:</b> typical of the variety on $\geq 2/3$ of the surface. Green but may show discolouring (yellow patches) $\leq 30\%$ of its surface.		
<b>3. DEVELOPMENT AND CONDITION</b>		
Carefully picked limes, which have reached an appropriate degree of development and ripeness (according to variety 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.		
<b>4. CLASSIFICATION</b>		
<b>'Extra' Class:</b> Superior quality. Characteristic of the variety. Clean and well shaped. Only very slight superficial defects allowed, provided these do not affect appearance, quality, postharvest life or presentation.		
<b>Tolerance:</b> 5% by number or weight out of standards, but within Class I standards or, exceptionally, coming within the tolerances of that class.		
<b>Class I:</b> Good quality. Characteristic of the variety. Defects admitted, if they do not affect appearance, quality, postharvest life or presentation; and, in no case, affect the pulp of the fruit:		
- slight defects in shape and/or colouring,		
- slight skin defects ( $\leq 1,0 \text{ cm}^2$ ).		
<b>Tolerance:</b> 10% by number or weight out of standards, but within Class II standards or, exceptionally, coming within the tolerances of that class.		
<b>Class II:</b> Defects admitted, provided they retain their essential characteristics of quality and presentation; and, in no case, affect the pulp:		
- defects in shape and/or colouring ,		
- slight skin defects ( $\leq 2,0 \text{ cm}^2$ ).		
<b>Tolerance:</b> 10% by number or weight out of standards, with the exception of produce affected by deterioration affecting consumption (e.g. rotting).		
<b>5. SIZING</b>	<b>By diameter:</b> (maximum diameter of the equatorial section) <i>To be developed.</i>	
	<b>Size tolerance:</b> 10% by number or weight of limes out of specifications, but within the size immediately above and/or below. In no case the diameter can be $< 40 \text{ mm}$ .	
<b>6. PRESENTATION</b>	<b>Uniformity:</b> in origin, variety, quality and size. For 'Extra' Class, also uniformity in colour. The visible part must be representative of the entire contents.	
	<b>Packaging:</b> 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. Limes 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 limes. Packages must be free of all foreign matter and smell.	
	<b>Consumer packages:</b> In addition to the requirements of the Codex General Standard for the Labelling of Pre-packaged Foods (Codex Stan 1-1985): <b>Nature of the produce:</b> if not visible from the outside, name of produce and optionally name of variety.	
<b>7. MARKING</b>	<b>Non-retail containers:</b> Information: legible and indelibly marked, grouped on same side, visible from the outside, or in documents accompanying the shipment.	
	<b>Identification:</b> name and address of exporter, packer and/or dispatcher. Identification code (opt).	
	<b>Nature of the produce:</b> - name of the produce, if not visible from the outside, - name of variety (opt).	<b>Origin:</b> Country (comp) and district or local name (opt)
	<b>Commercial specifications:</b> Class; Size (code o minimum - maximum diameter); Net weight (opt).	<b>Official control mark:</b> (opt)
<b>8. CONTAMINANTS</b>		
<b>Heavy metals</b>	Limes shall comply with those maximum levels for heavy metals established by CAC for this commodity.	
<b>Pesticide residues</b>	Limes shall comply with those MRLs established by CAC for this commodity.	
<b>9. HYGIENE</b>	<b>Preparation and handling:</b> 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.	<b>Microbiological criteria:</b> 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).