



MARKETING STANDARDS

MANGOES (*Mangifera indica* L.)



PRODUCT: MANGOES (<i>Mangifera indica</i> L.)	FILE NUMBER: 12			
VARIETIES: Several	VERSION: 1			
	SOURCE: CA			
0. REFERENCE	Codex standard 184-1993			
1. DEFINITION	This standard applies to mangoes for supply fresh to the consumer. Mangoes for industrial use are excluded.			
2. MINIMUM REQUIREMENTS				
Whole, firm, fresh in appearance, sound, clean, practically free from pests and their damages. Free of black necrotic stains or trails, marked bruising, free of damage caused by low temperature, abnormal external moisture, and free of any foreign smell and/or taste. Peduncle, if present, ≤ 1,0 cm.				
3. DEVELOPMENT AND CONDITION				
The development and condition must be such as to enable mangoes to ensure a continuation of the maturation process until they reach appropriate degree maturity (corresponding to varietal characteristics); to withstand transport and handling, and to arrive in satisfactory condition at destination. Colour may vary according to variety, in relation to maturing evolution.				
4. CLASSIFICATION				
'Extra' Class:	Superior quality. Characteristic of the variety. Only very slight superficial defects allowed, provided they 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. Defects admitted, if they do not affect appearance, quality, postharvest life or presentation: <ul style="list-style-type: none"> - slight defects in shape, - slight skin defects due to rubbing or sunburn, suberized stains due to resin exudation (elongated trails included) and healed bruises (≤ 3; 4; 5 cm² for size groups A, B, C respectively). 			
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: <ul style="list-style-type: none"> - defects in shape, - skin defects due to rubbing or sunburn, suberized stains due to resin exudation (elongated trails included) and healed bruises (≤ 5; 6; 7 cm² for size groups A, B, C respectively). 			
Tolerance:	10% by number or weight out of standards, with the exception of produce affected by deterioration affecting consumption (e.g. rotting)			
In Classes I and II, scattered suberized rusty lenticels, as well as yellowing of green varieties due to exposure to direct sunlight, ≤ 40% of surface, and not showing any sign of necrosis, are allowed.				
5. SIZING By weight	By weight:			
	Size Code	A	B	C
	Weight	200 – 350 g	351 – 550 g	551 – 800 g
	Difference between fruit in the same package	75 g	100 g	125 g
	Permissible size range (≤ 10% of fruit/package exceeding normal size range)	180 – 425 g	251 – 650 g	426 – 925 g
	Max. permissible difference between fruit in each package	112,5 g	150	187,5
	Size tolerance: 10% by number or weight out of specifications, but within the permissible size range and maximum permissible difference between fruit in each package.			
6. PRESENTATION	Uniformity: in origin, variety, quality and size. 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. Mangoes 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 mangoes. Packages must be free of all foreign matter.			
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.			
	Non-retail containers: Information: legible and indelibly marked, grouped on same side, visible from the outside, or in documents accompanying the shipment. For produce transported in bulk, these particulars appear on a document accompanying with the goods.			
	Identification: name and address of exporter, packer and/or dispatcher. Identification code (opt).			
	Nature of the produce: - name of the produce, if not visible from the outside, - name of variety and/or commercial type (opt)			Origin: Country (comp) and district or local name (opt)
	Commercial specifications: Class; Size (code or weight range); Number of units (opt); Net weight (opt).			Official control mark: (opt)
8. CONTAMINANTS				
Heavy metals	Mangoes shall comply with those maximum levels for heavy metals established by CAC for this commodity.			
Pesticide residues	Mangoes shall comply with those MRLs established by CAC for this commodity.			



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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).