



MARKETING STANDARDS

PUMMELOS (*Citrus grandis* (L.) Osbeck)



PRODUCT: PUMMELOS (<i>Citrus grandis</i> (L.) Osbeck) (syn. <i>C. maxima</i> Merr.) VARIETIES: Several		FILE NUMBER: 20 VERSION: 1 SOURCE: CA
0. REFERENCE	Codex standard 214-1999	
1. DEFINITION	This standard applies to pummelos for supply fresh to the consumer. Pummelos for industrial use are excluded.	
2. MINIMUM REQUIREMENTS		
Whole, firm, sound, clean, free of damage caused by pests and by low temperature, free of abnormal external moisture, free of any foreign smell and/or taste.		
3. DEVELOPMENT AND MATURITY REQUIREMENTS		
Carefully picked pummelos, 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.		
<ul style="list-style-type: none"> - Maturity requirements: TSS \geq 8%. - Colouring: typical of the variety and/or commercial type on \geq 2/3 of the surface (also taking into account the time of picking). 		
4. CLASSIFICATION		
'Extra' Class:	Superior quality. Characteristic of the variety and/or commercial type. Clean and well shaped. 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 these do not affect appearance, quality, postharvest life or presentation; and in no case affect the pulp (total area affected \leq 10%):	
	<ul style="list-style-type: none"> - slight defects in shape and/or colouring, - slight skin defects (inherent in fruit formation) and slight skin healed defects (due to mechanical causes). 	
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 (total area affected \leq 15%):	
	<ul style="list-style-type: none"> - defects in shape and/or colouring, - skin healed defects due to mechanical causes. 	
Tolerance: 10% by number or weight out of standards, with the exception of produce affected by deterioration affecting consumption (e.g. rotting).		
5. SIZING By weight or diameter	By weight or diameter: (maximum diameter of the equatorial section).	
	Minimum weight: 700 g	Minimum diameter: 12 mm
	<i>Table to be developed.</i>	
	Size tolerance: 10% by number or weight of pummelos out of specifications, but within the size immediately above and/or below that indicated on the package.	
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. Pummelos 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 pummelos. Packages must be free of all foreign matter and smell.	
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 going 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 minimum - maximum weight or diameter); Net weight (opt).	Official control mark: (opt)
8. CONTAMINANTS		
Heavy metals	Pummelos shall comply with those maximum levels for heavy metals established by CAC for this commodity.	
Pesticide residues	Pummelos 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).	