

COMPARISON STANDARD OF PINEAPPLE

<p align="center">CODEX STANDARD FOR PINEAPPLES (CODEX STAN 182-1993)</p>	<p align="center">ASEAN STANDARD FOR PINEAPPLE</p>	<p align="center">UNECE STANDARD FFV-49 concerning the marketing and commercial quality control of PINEAPPLES</p>
<p>1. DEFINITION OF PRODUCE</p> <p>This Standard applies to commercial varieties of pineapples grown from <i>Ananas comosus</i> (L.) Merr., of the <i>Bromeliaceae</i> family, to be supplied fresh to the consumer, after preparation and packaging. Pineapples for industrial processing are excluded.</p>	<p>1. DEFINITION OF PRODUCE</p> <p>This Standard applies to commercial varieties of pineapples grown from <i>Ananas comosus</i> (L.) Merr., of the <i>Bromeliaceae</i> family, to be supplied fresh to the consumer, after preparation and packaging. Pineapples for industrial processing are excluded.</p>	<p>I. Definition of produce</p> <p>This standard applies to pineapples of varieties (cultivars) grown from <i>Ananas comosus</i> (L.) Merr., to be supplied fresh to the consumer. Pineapples for ornamental use or industrial processing are excluded.</p>
<p>2. PROVISIONS CONCERNING QUALITY</p> <p>2.1 MINIMUM REQUIREMENTS</p> <p>In all classes, subject to the special provisions for each class and the tolerances allowed, the pineapples must be:</p> <ul style="list-style-type: none"> - whole, with or without the crown; 	<p>2. PROVISIONS CONCERNING QUALITY</p> <p>2.1 MINIMUM REQUIREMENTS</p> <p>In all classes, subject to the special provisions for each class and the tolerances allowed, the pineapples must be:</p> <ul style="list-style-type: none"> - whole, with or without the crown, and with or 	<p>II. Provisions concerning quality</p> <p>The purpose of the standard is to define the quality requirements of pineapples at the export control stage, after preparation and packaging.</p> <p>A. Minimum requirements</p> <p>In all classes, subject to the special provisions for each class and the tolerances allowed, the pineapples must be:</p> <ul style="list-style-type: none"> - intact, complete with the crown, which may be

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<ul style="list-style-type: none"> - fresh in appearance, including the crown, when present, which should be free of dead or dried leaves; - sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded; - clean, practically free of any visible foreign matter; - free of internal browning; - practically free of pests affecting the general appearance of the produce; - practically free of damage caused by pests; - free of pronounced blemishes. - free of damage caused by low and/or high 	<p>without the stem;</p> <ul style="list-style-type: none"> - fresh in appearance, including the crown, when present, which should be free of dead or dried leaves; - sound, produce affected by rotting or deterioration such as to make it unfit for is excluded; - clean, practically free of any visible foreign matter; - free of internal browning; - practically free of pests affecting the general appearance of the produce; - practically free of damage caused by pests; - free of pronounced blemishes. - free of damage caused by low and/or high 	<p>reduced¹ and/or trimmed²;</p> <ul style="list-style-type: none"> - fresh in appearance, including the crown, which should be free of wilted, dry, loose or damaged leaves; - sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded; - clean, practically free of any visible foreign matter; - free of internal browning; - practically free of pests; - practically free of damage caused by pests; - free of pronounced blemishes, in particular unhealed cuts, bruising, scorching, holes, cracks (healed or not); - free of damage caused by chilling or by high

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<p>temperatures;</p> <p>- free of abnormal external moisture, excluding condensation following removal from cold storage;</p> <p>- free of any foreign smell and/or taste;</p> <p>When a peduncle is present, it shall be no longer than 2.0 cm, and the cut must be transversal, straight and clean. The fruit must be physiologically ripe, i.e., without evidence of unripeness (opaque, flavourless, exceedingly porous¹ flesh) or overripeness (exceedingly translucent or fermented flesh).</p> <p><u>Footnote:</u>¹ Except in certain varieties such as those of the Queen Group.</p>	<p>temperatures;</p> <p>- free of abnormal external moisture, excluding condensation following removal from cold storage;</p> <p>- free of any foreign smell and/or taste;</p>	<p>temperature;</p> <p>- free of abnormal external moisture;</p> <p>- free of any foreign smell and/or taste.</p> <p>When a peduncle (stem) is present, it shall be no longer than 2.0 cm long³ and the cut must be transversal, straight and clean.</p> <p><u>Footnote:</u></p> <p>¹ “Reducing” of the crown refers to the mechanical destruction of the apical growing point in the heart of the crown during the growth period at about two months from harvest by means of a gouge or similar instrument. Done correctly, this leaves no visible scar at harvest and requires no special subsequent treatment.</p> <p>² “Trimming” is defined as the removal after harvest of dead, wilted or damaged leaves, either by hand or with a sharp blade. Only when explicitly so specified by a particular market outlet should the crowns be removed in</p>

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		<p>their entirety.</p> <p>³ Pineapples exported with the stem intact in response to a special market demand are excluded from this requirement.</p>
<p>2.1.1 The pineapples have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and/or commercial type and the area in which they are grown.</p> <p>The development and condition of the pineapples must be such as to enable them:</p> <ul style="list-style-type: none"> - to withstand transport and handling; and - to arrive in satisfactory condition at the place of destination. 	<p>2.1.1 The pineapples have been carefully picked and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and/or commercial type and the area in which they are grown.</p> <p>The development and condition of the pineapples must be such as to enable them:</p> <ul style="list-style-type: none"> - to withstand transport and handling, and - to arrive in satisfactory condition at the place of destination. 	<p>The development and condition of the pineapples must be such as to enable them:</p> <ul style="list-style-type: none"> - to withstand transport and handling, and - to arrive in satisfactory condition at the place of destination.
<p>2.1.2 Maturity Requirements</p>	<p>2.2 Maturity Requirements</p>	<p>B. Maturity requirements</p> <p>The fruit must be physiologically ripe, i.e. without evidence of unripeness (opaque, flavourless, exceedingly porous⁴ flesh) or over-ripeness</p>

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<p>The total soluble solids content in the fruit flesh should be at least 12°Brix (twelve Brix degrees). For the determination of Brix degrees a representative sample of the juice of all the fruit shall be taken.</p>	<p>The total soluble solids content in the fruit flesh should be at least 12°Brix (twelve Brix degrees). For the determination of Brix degrees a representative sample of the juice of all the fruit shall be taken.</p>	<p>(exceedingly translucent or fermented flesh).</p> <p>A transverse section of the fruit must not reveal flesh that is excessively fibrous⁴ or lacking in aroma.</p> <p>The “eyes” should be well-filled, according to the characteristics of the variety.</p> <p>The pineapples must have been carefully picked and have reached an appropriate degree of maturity and ripeness in accordance with criteria proper to the variety and/or commercial type and to the area in which they are grown.</p> <p>The total soluble solids content of the fruit flesh should be at least 12° Brix. For the determination of Brix degrees, a sample of the juice representative of all the fruit shall be taken.</p> <p>Footnote: ⁴ Varieties such as “Queen Victoria” may have more porous flesh.</p>
<p>2.2 CLASSIFICATION Pineapples are classified in three classes defined</p>	<p>2.3 CLASSIFICATION Pineapples are classified in three classes defined</p>	<p>C. Classification Pineapples are classified in three classes defined</p>

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<p>below:</p> <p>2.2.1 “Extra” Class</p> <p>Pineapples in this class must be of superior quality. They must be characteristic of the variety and/or commercial type.</p> <p>They must be free of defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.</p> <p>The crown, if present, shall be simple and straight with no sprouts, and shall be between 50 and 150% of the length of the fruit for pineapples with untrimmed² crowns.</p> <p><u>Footnote:</u></p> <p>² Trimming consists in tearing some leaves off the top of</p>	<p>below:</p> <p>2.3.1 “Extra” Class</p> <p>Pineapples in this class must be of superior quality. They must be characteristic of the variety and/or commercial type.</p> <p>They must be free of defects, with the exception of very slight superficial defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.</p> <p>The crown, if present, shall be simple and straight with no sprouts</p>	<p>below:</p> <p>(i) “Extra” Class</p> <p>Pineapples in this class must be of superior quality. They must be characteristic of the variety and/or commercial type.</p> <p>They must be fresh in appearance and firm, with well-developed eyes.</p> <p>They must be free from defects, with the exception of very slight superficial defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.</p> <p>The crown must be simple and straight with no side-shoots and should not exceed 150 per cent of the length of the fruit.</p>

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the crown.		
<p>2.2.2 Class I</p> <p>Pineapples in this class must be of good quality. They must be characteristic of the variety and/or commercial type.</p> <p>The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:</p> <ul style="list-style-type: none"> - slight defects in shape; - slight defects in colouring, including sun spots; - slight skin defects (i.e., scratches, scars, scrapes and blemishes) not exceeding 4% of the total surface area. <p>The defects must not, in any case, affect the pulp of the fruit.</p>	<p>2.3.2 Class I</p> <p>Pineapples in this class must be of good quality. They must be characteristic of the variety and/or commercial type.</p> <p>The following slight defects, however, may be allowed, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:</p> <ul style="list-style-type: none"> - slight defects in shape; - slight defects in colouring, including sun spots; - slight skin defects (i.e., scratches, scars, scrapes and blemishes) not exceeding 4% of the total surface area of the fruit. <p>The defects must not, in any case, affect the pulp of the fruit.</p>	<p>(ii) Class I</p> <p>Pineapples in this class must be of good quality. They must be characteristic of the variety and/or commercial type.</p> <p style="background-color: yellow;">They must be fresh in appearance and firm, with well-developed eyes.</p> <p>The following slight defects may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:</p> <ul style="list-style-type: none"> - slight defects in shape; - slight defects in colouring, including sun-scorch; - slight skin defects (i.e. scratches, scars, scrapes and blemishes) not exceeding 4 per cent of the total surface area. <p>The defects must not, in any case, affect the pulp of the fruit.</p>

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<p>The crown, if present, shall be simple and straight or slightly curved with no sprouts, and shall be between 50 and 150% of the length of the fruit for pineapples with trimmed or untrimmed³ crowns.</p> <p>Footnote: ³ such as Victoria and Queen.</p>	<p>The crown, if present, shall be simple and straight or slightly curved with no sprouts.</p>	<p>The crown may be simple or double and straight or slightly curved, with no side-shoots and should not exceed 150 per cent of the length of the fruit. The maximum inclination of the crown should not exceed 300 from the longitudinal axis of the fruit.</p>
<p>2.2.3 Class II</p> <p>This class includes pineapples which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above.</p> <p>The following defects, however, may be allowed, provided the pineapples retain their essential characteristics as regards the quality, the keeping quality and presentation:</p> <ul style="list-style-type: none"> - defects in shape; - defects in colouring, including sun spots; 	<p>2.3.3 Class II</p> <p>This class includes pineapples which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above.</p> <p>The following defects, may be allowed, provided the pineapples retain their essential characteristics as regards the quality, the keeping quality and presentation:</p> <ul style="list-style-type: none"> - defects in shape; - defects in colouring, including sun spots; 	<p>(iii) Class II</p> <p>This class includes pineapples that do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified above.</p> <p>The following defects may be allowed, provided the pineapples retain their essential characteristics as regards the quality, the keeping quality and presentation:</p> <ul style="list-style-type: none"> - defects in shape; - defects in colouring, including sun-scorch;

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<p>- skin defects (i.e., scratches, scars, scrapes, bruises and blemishes), not exceeding 8% of the total surface area.</p> <p>The defects must not, in any case, affect the pulp of the fruit.</p> <p>The crown, if present, shall be simple or double and straight or slightly curved, with no sprouts.</p>	<p>- skin defects (i.e., scratches, scars, scrapes, bruises and blemishes), not exceeding 8% of the total surface area.</p> <p>The defects must not, in any case, affect the pulp of the fruit.</p> <p>The crown, if present, shall be simple or double and straight or slightly curved, with no sprouts.</p>	<p>- skin defects (i.e. scratches, scars, scrapes, bruises and blemishes) not exceeding 8 per cent of the total surface area.</p> <p>The defects must not, in any case, affect the pulp of the fruit.</p> <p>The crown may be simple or double and straight or curved, with no side-shoots.</p>
		<p><i>(iv) Classification by exterior colouring</i></p> <p>Colour criteria of the fruit are as follows:</p> <ul style="list-style-type: none"> - C0: totally green exterior, - C1: beginning to turn yellow/orange on ¼ of the fruit surface, - C2: yellow/orange on ½ of the fruit surface, - C3: yellow/orange on 2/3 of the fruit surface, - C4: totally yellow/orange fruit.

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<p>3. PROVISIONS CONCERNING SIZING</p> <p>Size is determined by the average weight of the fruit with a minimum weight of 700 g, except for small size varieties³, which can have a minimum weight of 250 g, in accordance with the following table:</p> <p><i>CODEX STAN 182 Page 3 of 6</i></p> <table border="1" data-bbox="107 712 726 1365"> <thead> <tr> <th rowspan="2">Size Code</th> <th colspan="2">Average Weight (+/-12%) (in grams)</th> </tr> <tr> <th>with crown</th> <th>without crown</th> </tr> </thead> <tbody> <tr><td>A</td><td>2750</td><td>2280</td></tr> <tr><td>B</td><td>2300</td><td>1910</td></tr> <tr><td>C</td><td>1900</td><td>1580</td></tr> <tr><td>D</td><td>1600</td><td>1330</td></tr> <tr><td>E</td><td>1400</td><td>1160</td></tr> <tr><td>F</td><td>1200</td><td>1000</td></tr> <tr><td>G</td><td>1000</td><td>830</td></tr> <tr><td>H</td><td>800</td><td>660</td></tr> </tbody> </table>	Size Code	Average Weight (+/-12%) (in grams)		with crown	without crown	A	2750	2280	B	2300	1910	C	1900	1580	D	1600	1330	E	1400	1160	F	1200	1000	G	1000	830	H	800	660	<p>3. PROVISIONS CONCERNING SIZING</p> <p>Size is determined by the average weight of the fruit with a minimum weight of 250 g with crown, in accordance with the following table:</p> <p><i>CODEX STAN 182 Page 3 of 6</i></p> <table border="1" data-bbox="756 594 1375 1403"> <thead> <tr> <th rowspan="2">Size Code</th> <th colspan="2">Average Weight (+/-12%) (in grams)</th> </tr> <tr> <th>with crown</th> <th>without crown</th> </tr> </thead> <tbody> <tr><td>A</td><td><400</td><td><330</td></tr> <tr><td>B</td><td>400</td><td>330</td></tr> <tr><td>C</td><td>600</td><td>500</td></tr> <tr><td>D</td><td>800</td><td>660</td></tr> <tr><td>E</td><td>1000</td><td>830</td></tr> <tr><td>F</td><td>1200</td><td>1000</td></tr> <tr><td>G</td><td>1400</td><td>1160</td></tr> <tr><td>H</td><td>1600</td><td>1330</td></tr> <tr><td>I</td><td>1900</td><td>1580</td></tr> <tr><td>J</td><td>2300</td><td>1910</td></tr> <tr><td>K</td><td>2750</td><td>2280</td></tr> </tbody> </table>	Size Code	Average Weight (+/-12%) (in grams)		with crown	without crown	A	<400	<330	B	400	330	C	600	500	D	800	660	E	1000	830	F	1200	1000	G	1400	1160	H	1600	1330	I	1900	1580	J	2300	1910	K	2750	2280	<p>III. Provisions concerning sizing</p> <p>Size is determined by weight.</p> <p>The minimum weight per individual fruit is 700 grams⁵.</p> <p>Pineapples within a package may vary in weight by not more than 10 per cent above or below the average individual fruit weight for the package.</p> <p><u>Footnote:</u></p> <p>⁵ Except "Queen Victoria" variety, which may be 250 grams minimum weight.</p>
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<p>Significant volumes of pineapples in international trade are packaged and sold by count per box. Boxes are packed to minimum weight expectations e.g. 10 kg, 20 lbs, 40 lbs, appropriate for the various markets. Fruit are segregated for packaging by weights which approximate the above size codes, but may not consistently fall within a single size code, but would retain the uniformity required by the code.</p>		
<p>4. PROVISIONS CONCERNING TOLERANCES</p> <p>Tolerances in respect of quality and size shall be allowed in each inspection lot for produce not satisfying the requirements of the class indicated.</p> <p>4.1 QUALITY TOLERANCES</p> <p>4.1.1 “Extra” Class</p> <p>Five percent by number or weight of pineapples not satisfying the requirements of the class, but</p>	<p>4. PROVISIONS CONCERNING TOLERANCES</p> <p>Tolerances in respect of quality and size shall be allowed in each lot for produce present in bulk for produce not satisfying the requirements of the class indicated.</p> <p>4.1 QUALITY TOLERANCES</p> <p>4.1.1 “Extra” Class</p> <p>Five percent by number or weight of pineapples not satisfying the requirements of the class, but</p>	<p>IV. Provisions concerning tolerances</p> <p>Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements for the class indicated.</p> <p>A. Quality tolerances</p> <p>(i) “Extra Class”</p> <p>5 per cent by number or weight of pineapples not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming</p>

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meeting those of Class I or, exceptionally, coming within the tolerances of that class.	meeting those of Class I or, exceptionally, coming within the tolerances of that class.	within the tolerances of that class.
<p>4.1.2 Class I</p> <p>Ten percent by number or weight of pineapples not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.</p>	<p>4.1.2 Class I</p> <p>Ten percent by number or weight of pineapples not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.</p>	<p>(ii) Class I</p> <p>10 per cent by number or weight of pineapples not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.</p>
<p>4.1.3 Class II</p> <p>Ten percent by number or weight of pineapples satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.</p>	<p>4.1.3 Class II</p> <p>Ten percent by number or weight of pineapples satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.</p>	<p>(iii) Class II</p> <p>10 per cent by number or weight of pineapples satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.</p>
<p>4.2 SIZE TOLERANCES</p> <p>For all classes, 10% by number or weight of pineapples corresponding to the size immediately above or below that indicated on the package.</p>	<p>4.2 SIZE TOLERANCES</p> <p>For all classes, 10% by number or weight of pineapples corresponding to the size immediately above and/or below that indicated on the package.</p>	<p>B. Size tolerances</p> <p>For all classes, not more than 10 per cent by number or weight of pineapples not satisfying the requirements as regards sizing but meeting the size immediately above and/or below that indicated on the package.</p>

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<p>5. PROVISIONS CONCERNING PRESENTATION</p> <p>5.1 UNIFORMITY</p> <p>The contents of each package must be uniform and contain only pineapples of the same origin, variety and/or commercial type, quality and size. For “Extra” Class, colour and ripeness should be uniform.</p> <p>The visible part of the contents of the package must be representative of the entire contents.</p>	<p>5. PROVISIONS CONCERNING PRESENTATION</p> <p>5.1 UNIFORMITY</p> <p>The contents of each package must be uniform and contain only pineapples of the same origin, variety and/or commercial type, quality and size. For “Extra” Class, colour and ripeness should be uniform.</p> <p>The visible part of the contents of the package must be representative of the entire contents.</p>	<p>V. Provisions concerning presentation</p> <p>A. Uniformity</p> <p>The contents of each package must be uniform and contain only pineapples of the same origin, variety or commercial type, quality and size.</p> <p>In addition, for the “Extra” Class, uniformity in colouring and maturity is required.</p> <p>The visible part of the contents of the package must be representative of the entire contents.</p>
<p>5.2 PACKAGING</p> <p>Pineapples must be packed in such a way as to protect the produce properly.</p> <p>The materials used inside the package must be new⁴, clean, and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications is allowed, provided the printing or labelling has been done with non-toxic ink or glue.</p>	<p>5.2 PACKAGING</p> <p>Pineapples must be packed in such a way as to protect the produce properly.</p> <p>The materials used inside the package must be clean, and of a quality such as to avoid causing any external or internal damage to the produce.</p> <p>The use of materials, particularly of paper or stamps bearing trade specifications, is allowed provided the printing or labelling has been done with non-toxic ink or glue.</p>	<p>B. Packaging</p> <p>Pineapples must be packed in such a way as to protect the produce properly.</p> <p>The material used inside the package must be new, clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications is allowed, provided the printing or labelling has</p>

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<p>Pineapples shall be packed in each container in compliance with the Recommended International Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995).</p> <p><u>Footnote:</u></p> <p>⁴ For the purposes of this Standard, this includes recycled material of food-grade quality.</p>	<p>Pineapples shall be packed in each container in compliance with the Recommended International Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995).</p>	<p>been done with non-toxic ink or glue.</p> <p>Stickers individually affixed on the produce shall be such that, when removed, neither leave visible traces of glue, nor lead to skin defects.</p> <p>Packages must be free of all foreign matter.</p>
		<p>C. Presentation</p> <p>The pineapples may be presented:</p> <ul style="list-style-type: none"> - laid down horizontally in the package, - stood up vertically in the package with the crowns uppermost.
<p>5.2.1 Description of Containers</p> <p>The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the pineapples. Packages must be free of all foreign matter and smell.</p>	<p>5.2.1 Description of Containers</p> <p>The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the pineapples. Packages must be free of all foreign matter and smell.</p>	

CODEX STANDARD FOR PINEAPPLES (CODEX STAN 182-1993)	ASEAN STANDARD FOR PINEAPPLE	UNECE STANDARD FFV-49 concerning the marketing and commercial quality control of PINEAPPLES
<p>6. MARKING OR LABELLING</p> <p>6.1 CONSUMER PACKAGES</p> <p>In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985) specific provisions apply:</p> <p>6.1.1 Nature of Produce</p> <p>If the produce is not visible from the outside, each package should be labelled as to the name of the produce and may be labelled as to name of the variety and/or commercial type. The absence of the crown should be indicated.</p>	<p>6. MARKING OR LABELLING</p> <p>6.1 CONSUMER PACKAGES</p> <p>In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985) specific provisions apply:</p> <p>6.1.1 Nature of Produce</p> <p>If the produce is not visible from the outside, each package should be labelled as to the name of the produce and may be labelled as to name of the variety and/or commercial type. The absence of the crown should be indicated.</p>	<p>VI. PROVISIONS CONCERNING MARKING</p> <p>Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked and visible from the outside.</p> <p>A. Identification</p> <p>Packer) Name and address or and/or) officially issued or Dispatcher) accepted code mark.⁶</p> <p>B. Nature of produce</p> <p>- Pineapples if the contents are not visible from the outside.</p>
<p>6.2 NON-RETAIL CONTAINERS</p> <p>Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside, or in the documents accompanying the shipment.</p>	<p>6.2 NON-RETAIL CONTAINERS</p> <p>Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside, or in the documents accompanying the shipment.</p>	<p>- Name of variety and/or commercial type (optional).</p> <p>- If the crown is absent, this must be clearly indicated. indicated.</p> <p>C. Origin of produce</p>

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<p>6.2.1 Identification</p> <p>Name and address of exporter, packer and/or dispatcher. Identification code (optional)⁵.</p> <p>6.2.2 Nature of Produce</p> <p>Name of the produce if the contents are not visible from the outside. Name of the variety or commercial type (optional). The absence of the crown should be indicated.</p> <p>6.2.3 Origin of Produce</p> <p>Country of origin and, optionally, district where grown or national, regional or local place name.</p> <p>6.2.4 Commercial Identification</p> <ul style="list-style-type: none"> - Class; - Size (size code or average weight in grams); - Number of units (optional); - Net weight (optional). <p>6.2.5 Official Inspection Mark (optional)</p>	<p>6.2.1 Identification</p> <p>Name and address of exporter, packer and/or dispatcher. Identification code (optional).</p> <p>6.2.2 Nature of Produce</p> <p>Name of the produce if the contents are not visible from the outside. Name of the variety and/or commercial type (optional). The absence of the crown should be indicated.</p> <p>6.2.3 Origin of Produce</p> <p>Country of origin and, optionally, district where grown or national, regional or local place name.</p> <p>6.2.4 Commercial Identification</p> <ul style="list-style-type: none"> - Class; - Size (size code or average weight in grams); - Number of units (optional); - Net weight (optional). <p>6.2.5 Official Inspection Mark (optional)</p>	<ul style="list-style-type: none"> - Country of origin and, optionally, district where grown, or national, regional or local place name. <p>D. Commercial specifications</p> <ul style="list-style-type: none"> - Class; - Number of fruit; - Weight range or recognised size code⁷ (optional); - Coloration code (optional); - Tare weight (optional); - Net weight (optional) - The indication "To be stored at 80 C" (optional) <p>E. Official control mark (optional)</p> <p><u>Footnote:</u></p> <p>⁶ The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close</p>

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<p><u>Footnote:</u></p> <p>⁵ The national legislation of a number of countries requires the explicit declaration of the name and address.</p> <p>However, in the case where a code mark is used, the reference “packer and/or dispatcher (or equivalent abbreviations)” has to be indicated in close connection with the code mark.</p>		<p>connection with the code mark.</p> <p>¹ The following is an example of a “ recognized size code” that is in current commercial use.</p> <p>A5: - fruit of 2,101 – 2,400 grams</p> <p>A6: - fruit of 1,801 – 2,100 grams</p> <p>A8: - fruit of 1,502 – 1,800 grams</p> <p>B9: - fruit of 1,301 – 1,500 grams</p> <p>B10: - fruit of 1,101 – 1,300 grams</p> <p>C12: - fruit of 901 – 1,100 grams</p> <p>D14: - fruit of 701 - 900 grams</p>
<p>8. HYGIENE</p> <p>8.1 It is recommended that the produce covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice-General Principles of Food Hygiene (CAC/RCP 1-1969), Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003),</p>	<p>8. HYGIENE</p> <p>8.1 It is recommended that the produce covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice-General Principles of Food Hygiene (CAC/RCP 1-1969, Rev.3-1997), and other relevant Codex texts such as Codes of Hygienic</p>	

CODEX STANDARD FOR PINEAPPLES (CODEX STAN 182-1993)	ASEAN STANDARD FOR PINEAPPLE	UNECE STANDARD FFV-49 concerning the marketing and commercial quality control of PINEAPPLES
<p>and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.</p> <p>8.2 The produce should 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).</p>	<p>Practice and Codes of Practice.</p> <p>8.2 The produce should 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).</p>	
	<p>9 METHOD OF ANALYSIS AND SAMPLE</p> <p>Analytical and sampling methods to be used for ascertaining conformance to the requirements of this specification shall be in accordance with relevant text in Codex Method of Analysis and Sampling, Volume 13.</p>	