

COMPARISON STANDARD OF MANGOES

CODEX STANDARD FOR MANGOES (CODEX STAN 184-1993)	ASEAN STANDARD FOR MONGOES	UNECE standard FFV-45 concerning the marketing and commercial quality control of mangoes
<p>1. DEFINITION OF PRODUCE</p> <p>This Standard applies to commercial varieties of mangoes grown from <i>Mangifera indica</i> L., of the <i>Anacardiaceae</i> family, to be supplied fresh to the consumer, after preparation and packaging. Mangoes for industrial processing are excluded.</p>	<p>1. DEFINITION OF PRODUCE</p> <p>This Standard applies to commercial varieties of mangoes grown from <i>Mangifera indica</i> L., of the <i>Anacardiaceae</i> family, to be supplied fresh to the consumer, after preparation and packaging. Mangoes for industrial processing are excluded.</p>	<p>I. Definition of produce</p> <p>This standard applies to mangoes of varieties (cultivars) grown from <i>Mangifera indica</i> L. to be supplied fresh to the consumer, mangoes for industrial processing being excluded.</p>
<p>2. PROVISIONS CONCERNING QUALITY</p>	<p>2. PROVISIONS CONCERNING QUALITY</p>	<p>II. Provisions concerning quality</p> <p>The purpose of the standard is to define the quality requirements for mangoes at the export-control stage after preparation and packaging.</p> <p>However, if applied at stages following export, products may show in relation to the requirements of the standard:</p> <ul style="list-style-type: none"> • a slight lack of freshness and turgidity • for products graded in classes other than the “Extra” Class, a slight deterioration due to their development and their tendency to perish. <p>The holder/seller of products may not display such</p>

CODEX STANDARD FOR MANGOES (CODEX STAN 184-1993)	ASEAN STANDARD FOR MANGOES	UNECE standard FFV-45 concerning the marketing and commercial quality control of mangoes
<p>2.1 MINIMUM REQUIREMENTS</p> <p>In all classes, subject to the special provisions for each class and the tolerances allowed, the mangoes must be:</p> <ul style="list-style-type: none"> - whole; - firm; - 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; - fresh in appearance; - practically free of damage caused by pests; 	<p>2.1 MINIMUM REQUIREMENTS</p> <p>In all classes, subject to the special provisions for each class and the tolerances allowed, the mangoes must be:</p> <ul style="list-style-type: none"> - whole; - firm; - 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; - fresh in appearance; - practically free of damage caused by pests; 	<p>products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder/seller shall be responsible for observing such conformity.</p> <p>A Minimum requirements</p> <p>In all classes, subject to the special provisions for each class and the tolerances allowed, the mangoes must be:</p> <ul style="list-style-type: none"> • intact • 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 • fresh in appearance • practically free from pests • free from damage caused by pests affecting the flesh

CODEX STANDARD FOR MANGOES (CODEX STAN 184-1993)	ASEAN STANDARD FOR MANGOES	UNECE standard FFV-45 concerning the marketing and commercial quality control of mangoes
<ul style="list-style-type: none"> - free of abnormal external moisture, excluding condensation following removal from cold storage; - free of any foreign smell and/or taste; - free of damage caused by low temperatures; - free of marked bruising; - free of black necrotic stains or trails; <p>- sufficiently developed and display satisfactory ripeness.</p> <p>When a peduncle is present, it shall be no longer than 1.0 cm.</p>	<ul style="list-style-type: none"> - free of abnormal external moisture, excluding condensation following removal from cold storage; - free of any foreign smell and/or taste; - free of marked bruising <p>- sufficiently developed and display satisfactory ripeness.</p> <p>When a peduncle is present, it shall be no longer than 1.0 cm.</p>	<ul style="list-style-type: none"> • free of abnormal external moisture • free of any foreign smell and/or taste. • free from damage caused by low temperature • free from marked bruising • free from black stains or trails which extend under the skin
<p>2.1.1 The development and condition of the mangoes must be such as to enable them:</p> <ul style="list-style-type: none"> - to ensure a continuation of the maturation process until they reach the appropriate degree of maturity corresponding to the varietal characteristics; 	<p>2.1.1 The development and condition of the mangoes must be such as to enable them:</p> <ul style="list-style-type: none"> - to ensure a continuation of the maturation process until they reach the appropriate degree of maturity corresponding to the varietal characteristics; 	<p>The development and condition of the mangoes must be such as to enable them:</p> <ul style="list-style-type: none"> • to withstand transportation and handling • to arrive in satisfactory condition at the place of destination. <p>B. Maturity requirements</p>

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<p>- to withstand transport and handling; and</p> <p>- to arrive in satisfactory condition at the place of destination.</p> <p>In relation to the evolution of maturing, the colour may vary according to variety.</p>	<p>- to withstand transport and handling; and</p> <p>- to arrive in satisfactory condition at the place of destination.</p> <p>In relation to the evolution of maturing, the colour may vary according to variety.</p>	<p>The development and the state of maturity of the mangoes must be such as to enable them to continue the ripening process and to reach a satisfactory degree of ripeness.</p> <p>In relation to the evolution of maturing, the colour and firmness may vary according to variety.</p>
<p>2.2 CLASSIFICATION</p> <p>Mangoes are classified in three classes defined below:</p> <p>2.2.1 "Extra" Class</p> <p>Mangoes in this class must be of superior quality. They must be characteristic of the variety.</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>2.2 CLASSIFICATION</p> <p>Mangoes are classified in three classes defined below:</p> <p>2.2.1 "Extra" Class</p> <p>Mangoes in this class must be of superior quality. They must be characteristic of the variety. 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>C. Classification</p> <p>Mangoes are classified in three classes, as defined below:</p> <p>(i) "Extra" Class</p> <p>Mangoes in this class must be of superior quality. They must be characteristic of the variety.</p> <p>They must be free from 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>2.2.2 Class I</p> <p>Mangoes in this class must be of good quality. They must be characteristic of the variety.</p>	<p>2.2.2 Class I</p> <p>Mangoes in this class must be of good quality. They must be characteristic of the variety. The</p>	<p>(ii) Class I</p> <p>Mangoes in this class must be of good quality. They must be characteristic of the variety.</p>

CODEX STANDARD FOR MANGOES (CODEX STAN 184-1993)	ASEAN STANDARD FOR MANGOES	UNECE standard FFV-45 concerning the marketing and commercial quality control of mangoes
<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 skin defects due to rubbing or sunburn, suberized stains due to resin exudation (elongated trails included) and healed bruises not exceeding 3, 4, 5 cm² for size groups A, B, C respectively. 	<p>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 skin defects due to rubbing or sunburn, suberized stains due to resin exudation (elongated trails included) and healed bruises not exceeding 2 cm² for size groups A and B, 3 cm² for size group C, 4 cm² for size group D, and 5 cm² for size group E. 	<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"> • a slight defect in shape • slight skin defects due to rubbing or sunburn, suberized stains due to resin exudation (elongated trails included) and healed bruises not exceeding 3, 4, 5, 6 cm² for size groups A, B, C, D respectively • scattered rusty, black or white lenticels • a yellowing of green varieties due to exposure to direct sunlight, not exceeding 40% of the surface of the fruit, excluding necrotic stains.
<p>2.2.3 Class II</p> <p>This class includes mangoes which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. The following defects, however, may be</p>	<p>2.2.3 Class II</p> <p>This class includes mangoes which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. The following defects, however, may be</p>	<p>iii) Class II</p> <p>This class includes mangoes 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</p>

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<p>allowed, provided the mangoes retain their essential characteristics as regards the quality, the keeping quality and presentation:</p> <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 not exceeding 5, 6, 7 cm² for size groups A, B, C respectively. <p>In Classes I and II, scattered suberized rusty lenticels, as well as yellowing of green varieties due to exposure to direct sunlight, not exceeding 40% of the surface and not showing any signs of necrosis are allowed.</p>	<p>allowed, provided the mangoes retain their essential characteristics as regards the quality, the keeping quality and presentation:</p> <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 not exceeding 4 cm² for size groups A and B, 5 cm² for size group C, 6 cm² for size group D, and 7 cm² for size group E. <p>In Classes I and II, scattered suberized rusty lenticels, as well as yellowing of green varieties due to exposure to direct sunlight, not exceeding 40% of the surface and not showing any signs of necrosis are allowed.</p>	<p>the mangoes retain their essential characteristics as regards the quality, the keeping quality and presentation:</p> <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 not exceeding 5, 6, 7, 8 cm² for size groups A, B, C, D respectively • scattered rusty, black or white lenticels • a yellowing of green varieties due to exposure to direct sunlight, not exceeding 40% of the surface of the fruit, excluding necrotic stains. 												
<p>3. PROVISIONS CONCERNING SIZING</p> <p>Size is determined by the weight of the fruit, in accordance with the following table:</p> <table border="1" data-bbox="115 1209 714 1383"> <thead> <tr> <th>Size Code</th> <th>Weight (in grams)</th> </tr> </thead> <tbody> <tr> <td>A</td> <td>200 - 350</td> </tr> <tr> <td>B</td> <td>351 - 550</td> </tr> </tbody> </table>	Size Code	Weight (in grams)	A	200 - 350	B	351 - 550	<p>3. PROVISIONS CONCERNING SIZING</p> <p>Size is determined by the weight of the fruit, in accordance with the following table:</p> <table border="1" data-bbox="760 1209 1354 1383"> <thead> <tr> <th>Size Code</th> <th>Weight (in grams)</th> </tr> </thead> <tbody> <tr> <td>A</td> <td><150</td> </tr> <tr> <td>B</td> <td>151-250</td> </tr> </tbody> </table>	Size Code	Weight (in grams)	A	<150	B	151-250	<p>III. Provisions concerning sizing</p> <p>Size is determined by the weight of the fruit¹ or by count.</p> <p>The minimum weight of mangoes shall be 150 g.</p> <p>To ensure uniformity in size, the following provisions must be respected:</p>
Size Code	Weight (in grams)													
A	200 - 350													
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<table border="1" data-bbox="115 277 716 334"> <tr> <td>C</td> <td>551 - 800</td> </tr> </table> <p>The maximum permissible difference between fruit in the same package belonging to one of the above mentioned size groups shall be 75, 100 and 125 g respectively. The minimum weight of mangoes must not be less than 200 g.</p>	C	551 - 800	<table border="1" data-bbox="760 277 1360 456"> <tr> <td>C</td> <td>251-350</td> </tr> <tr> <td>D</td> <td>351-450</td> </tr> <tr> <td>E</td> <td>>450</td> </tr> </table> <p>The maximum permissible difference between fruit in the same package belonging to one of the above mentioned size groups shall be 50 g for all classes except E which 100 g. The minimum weight of mangoes must not be less than 100 g.</p>	C	251-350	D	351-450	E	>450	<table border="1" data-bbox="1409 407 2026 781"> <thead> <tr> <th>Size code</th> <th>Weight in grams</th> <th>Maximum permissible difference between fruit within the package in grams</th> </tr> </thead> <tbody> <tr> <td>A</td> <td>150 - 350</td> <td>75</td> </tr> <tr> <td>B</td> <td>351 - 550</td> <td>100</td> </tr> <tr> <td>C</td> <td>551 - 800</td> <td>125</td> </tr> <tr> <td>D</td> <td>above 801</td> <td>150</td> </tr> </tbody> </table> <p>For mangoes sized by count, the difference in size in the package should be consistent with the above table.</p> <p><u>Footnote</u></p> <p>¹ Australia at present determines size of mangoes on the basis of diameter and has placed its reservation on this point <i>ad referendum</i>.</p>	Size code	Weight in grams	Maximum permissible difference between fruit within the package in grams	A	150 - 350	75	B	351 - 550	100	C	551 - 800	125	D	above 801	150
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<p>4. PROVISIONS CONCERNING TOLERANCES</p> <p>Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.</p> <p>4.1 QUALITY TOLERANCES</p>	<p>4. PROVISIONS CONCERNING TOLERANCES</p> <p>Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.</p> <p>4.1 QUALITY TOLERANCES</p>	<p>IV. Provisions concerning tolerances</p> <p>At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated.</p> <p>A. Quality tolerances</p>																							

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<p>4.1.1 “Extra” Class</p> <p>Five percent by number or weight of mangoes not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.</p>	<p>4.1.1 “Extra” Class</p> <p>Five percent by number or weight of mangoes not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.</p>	<p>(i) "Extra Class"</p> <p>A total tolerance of 5 per cent, by number or weight, of mangoes not satisfying the requirements of the class but meeting those of Class I is allowed. Within this tolerance not more than 0.5 per cent in total may consist of produce satisfying the requirements of Class II quality.</p>
<p>4.1.2 Class I</p> <p>Ten percent by number or weight of mangoes 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 mangoes 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>A total tolerance of 10 per cent, by number or weight, of mangoes not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 1 per cent in total may consist of produce satisfying neither the requirements of Class II quality nor the minimum requirements, or of produce affected by decay.</p>
<p>4.1.3 Class II</p> <p>Ten percent by number or weight of mangoes satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting, marked bruising or any other</p>	<p>4.1.3 Class II</p> <p>Ten percent by number or weight of mangoes satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting, marked bruising or any other</p>	<p>(iii) Class II</p> <p>A total tolerance of 10 per cent, by number or weight, of mangoes satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 2 per cent in total may consist of</p>

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<p>4.2 SIZE TOLERANCES</p> <p>For all classes, 10% by number or weight of mangoes in each package are permitted to be outside (above or below) the group size range by 50% of the maximum permissible difference for the group. In the smallest size range, mangoes must not be less than 180 g and for those in the largest size range a maximum of 925 g applies, as follows:</p>	<p>4.2 SIZE TOLERANCES</p> <p>For all classes, 10% by number or weight of mangoes in each package are permitted to be outside (above or below) the group size range as follows:</p>	<p>B. Size tolerances</p> <p>For all classes: a total tolerance of 10 per cent, by number or weight, of mangoes not satisfying the requirements as regards sizing is allowed.</p>																																				
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	E	>450	>600	150	
<p>5. PROVISIONS CONCERNING PRESENTATION</p> <p>5.1 UNIFORMITY</p> <p>The contents of each package must be uniform and contain only mangoes of the same origin, variety, quality and size.</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 mangoes of the same origin, variety, quality and size.</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 mangoes of the same origin, variety, quality and size.</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>Mangoes must be packed in such a way as to protect the produce properly. The materials used inside the package must be new¹, 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</p>	<p>5.2 PACKAGING</p> <p>Mangoes must be packed in such a way as to protect the produce properly. 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. The use of materials, particularly of paper or stamps bearing trade specifications is allowed, provided the printing or labeling has been done with non-toxic</p>				<p>B. Packaging</p> <p>Mangoes 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. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed, provided the printing or labelling has been done</p>

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<p>ink or glue.</p> <p>Mangoes 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>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 mangoes. Packages (or lot for produce presented in bulk) must be free of all foreign material and smell.</p>	<p>ink or glue.</p> <p>Mangoes 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>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 mangoes. Packages (or lot for produce presented in bulk) must be free of all foreign material and smell.</p>	<p>with non-toxic ink or glue.</p> <p>Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue nor lead to skin defects.</p> <p>Packages must be free of all foreign matter.</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), the following specific provisions apply:</p> <p>6.1.1 Nature of Produce</p> <p>If the produce is not visible from the outside, each</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, Rev. 2-1999); the following specific provisions apply:</p> <p>6.1.1 Nature of Produce</p> <p>If the produce is not visible from the outside, each</p>	<p>VI. Provisions concerning marking</p> <p>Each package² 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 and/or dispatcher/shipper:</p> <p>Name and physical address (e.g. street/city/region/postal code and, if different from</p>

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<p>package shall be labelled as to the name of the produce and may be labelled as to name of the variety.</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. For produce transported in bulk these particulars must appear on a document accompanying the goods.</p> <p>6.2.1 Identification</p> <p>Name and address of exporter, packer and/or dispatcher. Identification code (optional)².</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).</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>package shall be labeled as to the name of the produce and may be labeled as to name of the variety.</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. For produce transported in bulk these particulars must appear on a document accompanying the goods.</p> <p>6.2.1 Identification</p> <p>Name and address of exporter, packer and/or dispatcher. Identification code (optional)².</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).</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>the country of origin, the country) or a code mark officially recognized by the national authority³.</p> <p>B. Nature of the produce</p> <ul style="list-style-type: none"> • "Mangoes" if the contents are not visible from the outside • Name of the variety. <p>C. Origin of the produce</p> <ul style="list-style-type: none"> • Country of origin⁴ and, optionally, district where grown, or national, regional or local place name. <p>D. Commercial specifications</p> <ul style="list-style-type: none"> • Class • Size expressed as minimum and maximum weight • Size code (optional) • Number of fruit. <p>E. Official control mark (optional)</p> <p><u>Footnote</u></p> <p>² These marking provisions do not apply to sales packages presented in packages.</p>

CODEX STANDARD FOR MANGOES (CODEX STAN 184-1993)	ASEAN STANDARD FOR MANGOES	UNECE standard FFV-45 concerning the marketing and commercial quality control of mangoes
<p>6.2.4 Commercial Identification</p> <ul style="list-style-type: none"> - Class; - Size (size code or weight range in grams); - Number of units (optional); - Net weight (optional). <p>6.2.5 Official Inspection Mark (optional)</p>	<p>6.2.4 Commercial Identification</p> <ul style="list-style-type: none"> - Class; - Size (size code or weight range in grams); - Number of units (optional); - Net weight (optional). <p>6.2.5 Official Inspection Mark (optional)</p>	<p>³ 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 connection with the code mark, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.</p> <p>⁴ The full or a commonly used name should be indicated.</p>
<p>7. CONTAMINANTS</p> <p>7.1 The produce covered by this Standard shall comply with the maximum levels of the Codex General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).</p> <p>7.2 The produce covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.</p>	<p>7. CONTAMINANTS</p> <p>7.1 HEAVY METALS</p> <p>Mangoes shall comply with those maximum levels for heavy metals established by the Codex Alimentarius and/or by authority for the commodity</p> <p>7.2 PESTICIDE RESIDUES</p> <p>Mangoes shall comply with those maximum residue limits established by the Codex Alimentarius Commission and/or by authority for this commodity.</p>	
<p>8. HYGIENE</p> <p>8.1 It is recommended that the produce covered</p>	<p>8. HYGIENE</p> <p>8.1 It is recommended that the produce covered</p>	

CODEX STANDARD FOR MANGOES (CODEX STAN 184-1993)	ASEAN STANDARD FOR MANGOES	UNECE standard FFV-45 concerning the marketing and commercial quality control of mangoes
<p>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), 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>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 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 SAMPLING</p> <p>Analytical and sampling methods to be used for ascertaining conformance to the requirement of this specification shall be in accordance with relevant text in Codex Method of Analysis and Sampling, Volume 13.</p>	

