



MARKETING STANDARDS

PINEAPPLE (*Ananas comosus* L.)



PRODUCT: PINEAPPLE (<i>Ananas comosus</i> L.)	FILE NUMBER: 17																														
VARIETIES: Several	VERSION: 1																														
	SOURCE: CA																														
0. REFERENCE	Codex standard 182-1993 (Rev. 1-1999)																														
1. DEFINITION	This standard applies to pineapples for supply fresh to the consumer. Pineapples for industrial use are excluded.																														
2. MINIMUM REQUIREMENTS																															
Whole (with or without crown), fresh in appearance (crown, if present, free of dead or dried leaves), sound, free of internal browning, clean, practically free from pests and their damages, free of pronounced blemishes, free of damage caused by low temperature, free of abnormal external moisture, free of any foreign smell and/or taste. Peduncle, if present: ≤ 2.0 cm longer and transversal, straight and clean cut. Physiologically ripe fruit, i.e. without evidence of unripeness (opaque, flavourless, exceedingly porous ^(*) flesh) or overripeness (exceedingly translucent or fermented flesh). (*) except in certain varieties such as those of the Queen group.																															
3. DEVELOPMENT AND MATURITY REQUIREMENTS																															
Carefully picked pineapple, 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. - Maturity requirements: TSS ≥ 12° Brix. (representative sample of the juice of all the fruit shall be taken).																															
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. Crown, if present: simple and straight with no sprouts; and between 50-150% of the length of the fruit for pineapples with untrimmed crowns.																														
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: - slight defects in shape and/or in colouring (including sun spots), - slight skin defects (i.e. scratches, scars, scrapes and blemishes) ≤ 4% of total surface area. Crown, if present: simple and straight or slightly curved with no sprouts; and between 50-150% of the length of the fruit for pineapples with trimmed or untrimmed crowns.																														
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: - defects in shape and/or in colouring (including sun spots), - slight skin defects (i.e. scratches, scars, scrapes and blemishes) ≤ 8% of total surface area. Crown, if present: simple or double and straight or slightly curved with no sprouts.																														
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	By average weight: (minimum weight of 700g, except for small size varieties (e.g. Victoria and Queen) which it may be of 250 g)																														
	<table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th colspan="2" style="text-align: center;">Size Code</th> <th>A</th> <th>B</th> <th>C</th> <th>D</th> <th>E</th> <th>F</th> <th>G</th> <th>H</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">Average weight</td> <td style="text-align: center;">With crown</td> <td style="text-align: center;">2750 g</td> <td style="text-align: center;">2300 g</td> <td style="text-align: center;">1900 g</td> <td style="text-align: center;">1600 g</td> <td style="text-align: center;">1400 g</td> <td style="text-align: center;">1200 g</td> <td style="text-align: center;">1000 g</td> <td style="text-align: center;">800 g</td> </tr> <tr> <td style="text-align: center;">(+/-12%)</td> <td style="text-align: center;">Without crown</td> <td style="text-align: center;">2280 g</td> <td style="text-align: center;">1910 g</td> <td style="text-align: center;">1580 g</td> <td style="text-align: center;">1330 g</td> <td style="text-align: center;">1160 g</td> <td style="text-align: center;">1000 g</td> <td style="text-align: center;">830 g</td> <td style="text-align: center;">660 g</td> </tr> </tbody> </table>	Size Code		A	B	C	D	E	F	G	H	Average weight	With crown	2750 g	2300 g	1900 g	1600 g	1400 g	1200 g	1000 g	800 g	(+/-12%)	Without crown	2280 g	1910 g	1580 g	1330 g	1160 g	1000 g	830 g	660 g
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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. Size tolerance: 10% by number or weight of pineapple out of specifications.																															
6. PRESENTATION	Uniformity: in origin, variety and/or commercial type, quality and size. For 'Extra' Class, also uniformity in colour and ripeness. 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. Pineapples 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 pineapple. 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 and/or commercial type.																														
	Non-retail containers: Information: legible and indelibly marked, grouped on same side, visible from outside, or in documents accompanying the shipment. Identification: name and address of exporter, packer and/or dispatcher. Identification code (opt).																														



MARKETING STANDARDS

PINEAPPLE (*Ananas comosus* L.)



	Nature of the produce: - name of the produce, if not visible from the outside, - name of variety and/or commercial type (opt). - indication of absence of crown, where appropriate.	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	Pineapples shall comply with those maximum levels for heavy metals established by CAC for this commodity.	
Pesticide residues	Pineapples 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).