

## STANDARD FOR POMEGRANATE

### (CODEX STAN 310-2013)

#### 1. DEFINITION OF PRODUCE

This Standard applies to fruits of commercial varieties of pomegranates grown from *Punica granatum* L., of the *Punicaceae* family, to be supplied fresh to the consumer after preparation and packaging. Pomegranates for industrial processing are excluded.

#### 2. PROVISIONS CONCERNING QUALITY

##### 2.1 MINIMUM REQUIREMENTS

In all classes, subject to the special provisions for each class and the tolerances allowed, the pomegranates must be:

- whole;
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, free of any visible foreign matter;
- free of pests and damage caused by them affecting the general appearance of the produce;
- 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 frost;
- free of damage caused by low and/or high temperatures;
- free of sunburns affecting the arils of the fruit.

2.1.1 The pomegranates must have reached an appropriate degree of development and ripeness in accordance with criteria proper to the varieties and to the area in which they are grown.

The development and condition of the pomegranates must be such as to enable them:

- to withstand transport and handling; and
- to arrive in satisfactory condition at the place of destination.

##### 2.2 CLASSIFICATION

Pomegranates are classified in three classes as defined below:

###### 2.2.1 "Extra" Class

Pomegranates 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.

### 2.2.2 Class I

Pomegranates in this class must be of good quality. They must be characteristic of the variety. 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:

- slight defects in shape;
- slight defects in coloring;
- slight skin defects including cracking.

The defects must not, in any case, affect the arils of the fruit.

### 2.2.3 Class II

This class includes pomegranates 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 allowed, provided the pomegranates retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape;
- defects in coloring;
- skin defects including cracking.

The defects must not, in any case, affect the arils of the fruit.

## 3. PROVISIONS CONCERNING SIZING

Pomegranate may be sized by count, diameter or weight in accordance with existing commercial trading practices. When such is the case, the package must be labelled accordingly.

- A. When sized by count, size is determined by the number of individual fruit per package.
- B. Pomegranate may be sized by diameter (the maximum diameter of the equatorial section of each fruit).

The following table is a guide and may be used on an optional basis.

**Table A - Diameter**

Size Code		Diameter (mm)
1	A	≥81
2	B	71 – 80
3	C	61 -70
4	D	51 – 60
5	E	40 – 50

- C. Pomegranate may be sized by weight (the individual weight of each fruit).

The following table is a guide and may be used on an optional basis.

**Table B - Weight**

Size Code		Weight (g)
1	A	≥ 501
2	B	401 - 500
3	C	301 - 400
4	D	201 - 300
5	E	125 - 200

#### 4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.

##### 4.1 QUALITY TOLERANCES

###### 4.1.1 "Extra" Class

Five percent by number or weight of pomegranates not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

###### 4.1.2 Class I

Ten percent by number or weight of pomegranates not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

###### 4.1.3 Class II

Ten percent by number or weight of pomegranates 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.

##### 4.2 SIZE TOLERANCES

For all classes, 10% by number or weight of pomegranates corresponding to the size immediately above and/or below that indicated on the package.

#### 5. PROVISIONS CONCERNING PRESENTATION

##### 5.1 UNIFORMITY

The contents of each package must be uniform and contain only pomegranates of the same origin, variety, quality and size (if sized). Sales packages may contain mixtures of varieties of different colors and sizes provided they are uniform in quality and for each variety concerned, its origin.

The visible part of the contents of the package must be representative of the entire contents.

## 5.2 PACKAGING

Pomegranates must be packed in such a way as to protect the produce properly. The materials used inside the package must be new<sup>1</sup>, 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.

Pomegranates shall be packed in each container in compliance with the *Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables* (CAC/RCP 44-1995).

### 5.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the pomegranates. Packages must be free of all foreign matter and smell.

## 6. MARKING OR LABELLING

### 6.1 CONSUMER PACKAGES

In addition to the requirements of the *General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985), the following specific provisions apply:

#### 6.1.1 Nature of Produce

If the produce is not visible from the outside, each package shall be labelled as to the name of the produce and may be labelled as to name of the variety, class, size (if sized) expressed in accordance with any one of the following methods: count, size code and range, size range.

### 6.2 NON-RETAIL CONTAINERS

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.

#### 6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)<sup>2</sup>.

#### 6.2.2 Nature of Produce

Name of the produce if the contents are not visible from the outside. Name of the variety (where appropriate).

#### 6.2.3 Origin of Produce

Country of origin and, optionally, district where grown or national, regional or local place name.

#### 6.2.4 Commercial Identification

- Class;
- Size (if sized) expressed in accordance with any one of the following methods:

<sup>1</sup> For the purposes of this Standard, this includes recycled material of food-grade quality.

<sup>2</sup> 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.

- Count,
  - Size code and range,
  - Size range.
- Net weight (optional).

#### 6.2.5 Official Inspection Mark (optional)

### 7. CONTAMINANTS

7.1 The produce covered by this Standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

7.2 The produce covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

### 8. HYGIENE

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 *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.

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).