

هيئة التقييس لدول مجلس التعاون لدول الخليج العربية
GCC STANDARDIZATION ORGANIZATION (GSO)

Draft: Final

GSO 05/ FDS/2013

الخضار والفواكه ومنتجاتهما - اللفت

Vegetables and fruit and their products - Turnip brassica rapa

Prepared by

The Gulf Technical committee for Standards of Food and Agriculture products

ICS: 67.080.20

This document is a draft GSO Standard circulated for comments. It is, therefore, subject to alteration and modification and may not be referred to as a GSO Standard until approved by GSO.

Foreword

GCC Standardization Organization (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulations through specialized technical committees (TCs).

GSO through the technical program of committee TC No 5 " Technical committee for Standards of Food and Agriculture products" has prepared this Standard. The Draft has been prepared by (Republic of Yemen).

The draft has been prepared in both Arabic and English language based on relevant ADMO, International and National foreign Standards and references.

This standard has been approved as a Gulf Standard by GSO Board of Directors in its meeting No.(),held on// H , // G.

Vegetables and fruit and their products - Turnip brassica rapa

1 Scope and field of application

This GSO standard applies of specific requirements Turnip brassica rapa and include packaging, Labeling and methods of test.

2 Normative references

- 2.1 GSO 9, Labeling of prepackaged food stuffs.
- 2.2 GSO 382, Maximum allowable limits of pesticides residue in agricultural and food products – Part 1.
- 2.3 GSO 839, Food packages – Part 1: General requirements.
- 2.4 GSO 125, Methods of sampling fresh fruits and vegetables.
- 2.5 GSO 244, Methods of test for vegetables, fruits and their products – Part 1: Organoleptic examination, determination of net weight and drained weight, determination of approve viscosity, determination of head space, determination of extraneous matter, defective fruits.
- 2.6 GSO 123, General Requirements For Fresh Fruits And Vegetables.
- 2.7 GSO 124, General Requirements For Fresh Fruits And Vegetables Boxes.
- 2.8 Standard which organization shall be approved concerned with " Contaminants & toxins in food".

3 Definitions

Turnip is a crop vegetative which is cultivated from brassica rapa, which is used its roots bloated in pickling, and may use crop and promoted in this case taking off plants is very small and before they get too large.

4 Requirements

The following requirements shall be met in fresh Turnip:

- 4.1 Uprooting fruit shall be identical with the minimum conditions for the harvest of fresh trading.
- 4.2 The fruits of the package shall be homogeneous in terms of size, maturity and quality.
- 4.3 The fresh fruits shall be clear, sound, fleshy.
- 4.4 The fruits shell be free from extraneous taste and smell.
- 4.5 The fruits shell be free of insect injury disease and its implications.
- 4.6 The pesticide residues shall be in the permissible limits according to the standard mentioned in item (2.2).
- 4.7 It shall be free from heavy metals except the permitted percentages according to the standard mentioned in item (2.8)

- 4.8 Roots access to the appropriate size for the degree of maturity.
- 4.9 Complete on coloration of the upper part of the root red, violet and white basal part.
- 4.10 The vegetative part is completely light green.
- 4.11 Cohesion (Solidity) fleshy root.
- 4.12 Quality grade: Turnip fruits graduating in terms of quality to the following degrees;
- 4.12.1 First – second; Accordance to the allowable defects ratios in each grade, tolerances in requirements according to general following limits;

Defected tolerances (maximum weight)	Quality grade	
	First	Second
Wounds and cracked root	5%	10%
Surface wrinkling (curling) as a result of the presence of secondary roots	5%	10%
Hollow root	5%	10%
Total percentages of excesses (tolerance) in the defects and general requirements (maximum limits weight)	15%	25%
The percentage of in cadence of rot and insects insightful	2%	Less than 5%

- 4.12.2 Gradient size:

Gradient size	Fruits diameter
Big size	> 7 cm
Medium size	5 – 7 cm
Small size	Less than 5 cm

5 Packaging

- 5.1 Turnip fruits may package in any suitable containers.
- 5.2 Without prejudice to what has been mentioned in the standards mentioned in items (2.3, 2.7).
- 5.2.1 The container shall protect the pocked fruits in enough and do not cause any damage to the fruits and help trading and marketing be easier.
- 5.2.2 The container may allow the enough ventilation for fruits and its dimensions.
- 5.2.3 The container design and its dimensions allow.

6 Sampling

Samples are taken according to the standard mentioned in item (2.4).

7 Methods test

Test are experienced according to the standard mentioned in item (2.5).

8 Labelling

Without prejudice to what has been mentioned in standard mentioned in item (2.1) the following information shall be written clearly in Arabic and may be written in other foreign languages in addition to Arabic.

- 8.1 Name of the product.
- 8.2 Name of and address of the packer and the production area and trademark, if any.
- 8.3 Quality grade.
- 8.4 Class volumetric.
- 8.5 Net weight by international units.
- 8.6 Packing date.