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الفاكهة والخضر ومنتجاتهما – البامية الطازجة
Fruit and vegetables and their products – Fresh Okra

Prepared by
The Gulf Technical committee for Standards of Food and Agriculture products

ICS: 67.080.10

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 (TC5).

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

This standard has been approved as a Gulf (Standard / Technical Regulation) without any technical modifications / with technical modifications (*to be stated*) by GSO Board of Directors in its meeting No.(),held on / / H , / / G.

Fruit and vegetables and their products – Fresh Okra

1 Scope

This Gulf standard is concerned with the requirements of (*Hibiscus esculentus*.L) Okra from different varieties which as being fresh consumed or Directly consumed, and okra for industrial processing are excluded.

2 Complementary references

- 2.1 GSO 9, Labelling of Prepackaged food stuffs
- 2.2 GSO 124, General requirements for fresh fruits of vegetables Boxes.
- 2.3 GSO 382, Maximum limits of Pesticide residues in agricultural and food products – Part 1.
- 2.4 GSO 383, Maximum limits of pesticide residues in agricultural and food products – Part 2.
- 2.5 GSO 988, Limits of radioactivity levels permitted in food stuffs – Part 1.
- 2.6 GSO 1016, Microbiological criteria for foodstuffs – Part1.
- 2.7 GSO , Maximum limits of metal contaminants in food products.

3 Quality Requirements

The fruits shall met the following requirement:

- 3.1 Complying to the characteristics of the variety.
- 3.2 Sound, free from infections of fungi, insects, mechanical injury damage which make it unfit for consumption.
- 3.3 Fresh with its distinctive colour, style, size.
- 3.4 Clean, free from any abnormal foreign matter.
- 3.5 Free from abnormal moisture and foreign taste and odor.
- 3.6 It should have along fresh green neck, length shall not exceed 3m.
- 3.7 Free from the effects of internal bulge seeds.
- 3.8 Straight with it's distinctive normal shape.
- 3.9 Tender and not woody or stiff.
- 3.10 Contaminating metallic elements content shall not exceed to what mentioned in Gulf standard stated in item (2.7).
- 3.11 Pesticide residues in the product shall not exceed the allowable limits according to Gulf standard stated in items (2.3, 2.4).
- 3.12 Microbiological criteria of the product shall not exceed what mentioned in Gulf standard stated in item (2.6).
- 3.13 The radioactivity contaminant limits for the product shall comply with Gulf standard stated in item (2.5).

4 Classification

Okra is classified into three classes defined bellow;

4.1 Extra class (E):

The fruits of this class shall be of extra quality, complying to the variety from which style, size and colour in addition to the following:

- 4.1.1 Very tender.
- 4.1.2 With very small seeds.
- 4.1.3 With its distinctive green colour.
- 4.1.4 Free from any defects.
- 4.2 Class (I):
The fruits of this class shall be of good quality, tender with small seeds.
- 4.3 Class (II):
This class includes okra which do not qualify for inclusion in extra class and class (I) but satisfy the minimum requirements. The fruits of this class shall not be very big. The following defects, however, may be allowed, provided the fruits retain their essential characteristics as regards the quality:
 - 4.3.1 Some slight defects.
 - 4.3.2 Defect in colouring.
 - 4.3.3 Defect in shape.

5 Provisions Concerning sizing

- 5.1 Very small fruits: length shall not exceed 20 – 25 mm.
- 5.2 Small fruits: length shall not exceed 26 – 34 mm.
- 5.3 Medium fruits: length shall not exceed 35 – 45 mm.
- 5.4 In varieties with bigger size, the fruits shall be tender in an maturity gardener stage and wuitable for consumption and comply with the requirements mentioned in item (3).

6 Provisions concerning tolerances

- 6.1 Quality tolerances:
 - 6.1.1 Extra class
5 percent of weight of okra not satisfying the requirements of extra class, but meeting those of class (I) or, exceptionally, coming within the tolerances of extra class.
 - 6.1.2 First class (I)
10 percent by weight of package okra not satisfying the requirements of first class or, exceptionally, coming within the tolerances of first class.
 - 6.1.3 Second class (II)
10 percent by weight of okra not satisfying the requirements of second class nor the minimum requirements, with the exception of produce effected by rotting or deterioration rendering it unfit for consumption.
- 6.2 Sizing tolerances;
For small fruits okra allows all grades to exceed 10% the weight of the fruit in one package don't match the minimum and maximum size.

7 Provisions concerning presentation and handling

- 7.1 Uniformity
The okra fruits shall be uniform in each packageand contain only fruits from same variety, quality. The visible part of the contents of the package must be presentative of the entire contents.
- 7.2 Packaging

Okra fruits shall be packed in suitable containers with properly to protect the product from all damaged during handling. The weight of the package comply with importer order and comply with the standard stated in item (2.2).

The materials which used inside the package must be new and of a quality such as to avoid causing any external or internal damages to the fruits.

The use of materials, particularly of paper or stamps bearing trade specification is allowed provided the printing or labeling has been done with non toxic ink or glue, undeletable.

8 Labeling

Without prejudice to what is mentioned in the Gulf standard stated in item (2.1), each package shall have all commercial data on the same side, shall be clear and can be watched from the outer side, and the following details shall be written on every package:

- 8.1 The name of the product (okra).
- 8.2 Country of origin.
- 8.3 (Optional). Production area place.
- 8.4 The name of the address of exporter and trade mark.
- 8.5 Net weight for each package.
- 8.6 Name and address of the organization responsible for supervision.
- 8.7 Characteristic of the variety.
- 8.8 Method of keeping.
- 8.9 Packaging date.