

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

مشروع نهائي

GSO 05/ FDS / 2131: 2014

الفاكهة والخضر الطازجة - الأفوكادو
Fresh fruits and vegetables - Avocado

إعداد

اللجنة الفنية الخليجية لمواصفات الغذائية والزراعية

هذه الوثيقة مشروع لمواصفة قياسية خليجية تم توزيعها لإبداء الرأي والملاحظات بشأنها، لذلك فإنها عرضة للتغيير والتبديل، ولا يجوز الرجوع إليها كمواصفة قياسية خليجية إلا بعد اعتمادها من مجلس إدارة الهيئة.

رقم التصنيف الدولي: 67.060.00

Fresh fruits and vegetables -
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الفاكهة والخضر الطازجة - الأفوكادو

Date of approval: تاريخ الاعتماد:

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تقديم

هيئة التقييس لدول مجلس التعاون لدول الخليج العربية هيئة إقليمية تضم في عضويتها الأجهزة الوطنية للمواصفات والمقاييس في دول الخليج العربية ، ومن مهام الهيئة إعداد المواصفات القياسية الخليجية بواسطة لجان فنية متخصصة .

وقد قامت هيئة التقييس لدول مجلس التعاون لدول الخليج العربية ضمن برنامج عمل اللجنة الفنية رقم 5 "اللجنة الفنية الخليجية لمواصفات الغذائية والزراعية بتحديث المواصفة القياسية الخليجية رقم GSO 2131/2011" الفاكهة والخضر الطازجة - الأفوكادو . وقامت (مملكة البحرين) بإعداد مشروع هذه المواصفة.

وقد اعتمدت هذه المواصفة كلائحة فنية خليجية في اجتماع مجلس إدارة الهيئة رقم () ، الذي عقد بتاريخ / / هـ ، الموافق / / م . على أن تلغي المواصفة رقم (GSO 2131/2011) وتحل محلها .

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 regulation through specialized technical committees (TCs).

GSO through the technical program of committee TC No. 5: " *Gulf Technical Committee For Food & Agricultural standards* " has updated the GSO Standard No. 2131/2011" *Fresh fruits and vegetables - Avocado*. The Final Draft Standard has been prepared by (Kingdom of Bahrain)

This standard has been approved as Gulf (Standard / Technical Regulation) by GSO Board of Directors in its meeting No..../....held on / / H , / The approved standard will replace and supersede the GSO standard NO. (GSO 2131/2011)

Fresh fruits and vegetables – Avocado

1. SCOPE

This Standard applies to commercial varieties (cultivars) of avocados grown from *Persea americana* Mill., of the *Lauraceae* family, to be supplied fresh to the consumer, after preparation and packaging. Parthenocarpic fruit and avocados for industrial processing are excluded.

2. COMPLEMENTARY STANDARDS

- 2.1 GSO 9 "Labeling of prepackaged foodstuffs".
- 2.2 GSO 150-1 "Expiration dates for food products – Part 1: Mandatory expiration dates".
- 2.3 GSO 1694 "General principles of food hygiene".
- 2.4 GSO/CAC 193 "general standard for toxins and contaminants".
- 2.5 GSO 21 "Hygienic regulations in food plants and their personnel".
- 2.6 GSO 1016 "Microbiological criteria for food stuffs – Part 1".
- 2.7 GSO 382 "Maximum allowable limits of pesticides residue in agricultural and food products– Part 1".

3. PROVISIONS CONCERNING QUALITY

3.1 MINIMUM REQUIREMENTS

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

- whole;
- 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;
- practically 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 low temperatures;
- having a stalk not more than 10 mm in length which must be cut off cleanly. However, its absence is not considered a defect provided the place of the stalk attachment is dry and whole.

- 3.1.1** The avocados must have reached a stage of physiological development which will ensure the completion of the ripening process, in accordance with criteria proper to the variety and to the area in which they are grown. The mature fruit should be free of bitterness.

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

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

3.1.2 Maturity requirements

The fruit should have a minimum dry matter content¹

¹ at the harvest, according to the variety, to be measured by drying to constant weight:

- 21% for the variety Hass⁴
- 20 % for the varieties Torres, Fuerte, Pinkerton, Edranol and Reed.

Other varieties including Antillean/West Indian/Guatemalan may show a lower dry matter content.

3.2 CLASSIFICATION

Avocados are classified in three classes defined below:

3.2.1 “Extra” Class

Avocados in this class must be of superior quality. In shape and colouring 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. If present, the stalk must be intact.

3.2.2 Class I

Avocados in this class must be of good quality and show the typical colour and shape 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 and colouring;
- slight skin defects (corkiness, healed lenticels) and sunburn; the maximum total area should not exceed 4 cm².

¹This requirement applies to a fruit lot and not to individual fruits .

- The defects must not, in any case, affect the flesh of the fruit.
- The stalk, if present, may be slightly damaged.

3.2.3 Class II

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

- defects in shape and colouring;
- skin defects (corkiness, healed lenticels) and sunburn; the maximum total area should not exceed 6 cm².
- The defects must not, in any case, affect the flesh of the fruit.
- The stalk, if present, may be damaged.

4. PROVISIONS CONCERNING SIZING

Avocados can be sized through one of the following options:

- a) By weight of the fruit, in accordance with the following table:

Size Code	Weight(in grams)
2	> 1220
4	781 – 1220
6	780 – 576
8	576 – 456
10	462 – 364
12	371 – 300
14	313 – 258
16	274 – 227
18	243 – 203
20	217 – 184

Size Code	Weight(in grams)
22	196 – 165
24	175 – 151
26	157 – 144
28	147 – 134
30	137 – 123
32	80 – 123 (only Hass type)

The minimum weight for avocados of Antillean/West Indian/Guatemalan and other not defined varieties is 170 g.

- b) By count: To ensure uniformity in size between produce in the same package when they are sized by count, the weight of the smallest fruit shall be not less than 75% of the weight of the largest fruit in the same package.

5. 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.

5.1 QUALITY TOLERANCES

5.1.1 “Extra” Class

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

5.1.2 Class I

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

5.1.3 Class II

Ten percent by number or weight of avocados satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting, marked bruising or any other deterioration rendering it unfit for consumption.

5.2 SIZE TOLERANCES

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

6. PROVISIONS CONCERNING PRESENTATION**6.1 UNIFORMITY**

The contents of each package must be uniform and contain only avocados of the same origin, variety, quality and size. The visible part of the contents of the package must be representative of the entire contents.

6.2 PACKAGING

Avocados must be packed in such a way as to protect the produce properly. The materials used inside the package must be new², 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.

Avocados shall be packed in each container in compliance with the Recommended International Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables.

6.2.1 Description of Containers

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

7. LABELLING**7.1 CONSUMER PACKAGES**

Without prejudice to what has been mentioned in the Gulf standard in item (2.1), the following specific provisions apply:

7.1.1 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.

7.2 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

²For the purposes of this Standard, this includes recycled material of food-grade quality

documents accompanying the shipment. For produce transported in bulk, these particulars must appear on a document accompanying the goods.

7.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)³.

7.2.2 Nature of Produce

Name of the produce if the contents are not visible from the outside. Name of the variety or commercial type (optional).

7.2.3 Origin of Produce

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

7.2.4 Commercial Identification

- Class;
- Size expressed in minimum and maximum weight in grams;
- Net weight (optional).

7.2.5 Official Inspection Mark (optional)

8. CONTAMINANTS

8.1 The produce covered by this Standard shall comply with the maximum levels of the Gulf Standard for Contaminants and Toxins in Food and Feed (mentioned in item 2.4).

8.2 The produce covered by this Standard shall comply with the maximum residue limits of the Gulf Standard for pesticides (mentioned in item 2.7).

9. HYGIENE

9.1 The products covered by the provisions of this standard shall be prepared and handled in accordance with the appropriate sections of the Gulf standard mentioned in item 2.3, and other relevant Gulf texts such as Gulf Standard

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.

mentioned in item 2.5.

- 9.2 The products should comply with microbiological criteria for food stuffs mentioned in item 2.6.