
Fresh aubergines — Specification



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Fresh aubergines — Specification

1 Scope

This Draft African standard applies to aubergines of varieties (cultivars) grown from *Solanum melongena* L. var. *esculentum*, *insanum* and *ovigerum*, to be supplied fresh to the consumer, aubergines for industrial processing being excluded.

According to their shape a distinction is made between:

- a) elongated aubergines (including club shaped, cylindrical, ellipsoid and pear shaped), and
- b) globus aubergines/ round aubergines (including oval shaped)

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

CAC/GL 21, *Principles for the Establishment and Application of Microbiological Criteria for Foods*

CAC/RCP 1, *Recommended International Code of Practice — General Principles of Food Hygiene*

CAC/RCP 44, *Recommended International Code of Practice for the Packaging and Transport of Tropical Fresh Fruit and Vegetables*

CAC/RCP 53, *Code of Hygienic Practice for Fresh Fruits and Vegetables*

ARS 53, *General principles of food hygiene — Code of practice*

ARS 56, *Prepackaged foods — Labelling*

3 Terms and definitions

For the purposes of this standard, the following terms and definitions apply

3.1 well coloured

the eggplant has a uniform good colour characteristic for the variety over practically the entire surface

3.2 firm

the eggplant is not soft, flabby or shrivelled

3.3 clean

the eggplant is practically free from dirt or other foreign matter

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3.4 well shaped

the eggplant has the normal shape characteristic of the variety, except that the shape may be slightly irregular, provided the appearance of the eggplant is not more than slightly affected

3.5 Injury

any defect which more than slightly affects the appearance, or the edible or shipping quality of the eggplant. The following defect, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as injury:

Scars when they are slightly rough or when they are fairly smooth and more than slightly affect the appearance, shape or colour of the eggplant.

3.6 fairly well coloured

the eggplant has a fairly good colour characteristic for the variety, except that streaks of green colour which do not materially affect the appearance shall be permitted

3.7 fairly well shaped

the eggplant may be slightly abnormal in shape but not to an extent that the appearance is materially affected

3.8 damage

any defect which materially affects the appearance, or the edible or shipping quality of the eggplant. The following defect, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

Scars when they are rough or materially cracked, or when they materially affect the appearance, shape or colour of the eggplant.

3.9 serious damage

any defect which seriously affects the appearance, or the edible or shipping quality of the eggplant

3.10 diameter

the greatest dimension of the eggplant measured at right angles to the longitudinal axis

4 Provisions concerning quality

4.1 Minimum requirements

4.1.1 In all classes, subject to the special provisions for each class and the tolerances allowed, the aubergines shall be:

- a) intact;

- b) with calyx and peduncle which may be slightly damaged;
- c) firm;
- d) fresh in appearance;
- e) sound, produce affected by rotting or deterioration such as to make it unfit for consumption is
- f) excluded;
- g) clean, practically free of any visible foreign matter;
- h) free of bruising or extensive healed over-cuts;
- i) practically free of pests;
- j) practically free of damage caused by pests;
- k) free of abnormal external moisture, excluding condensation following removal from cold storage;
- l) free of any foreign smell and/or taste; and
- m) free of damage caused by low temperature or high temperature.

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

- a) to withstand transportation and handling; and
- b) to arrive in satisfactory condition at the place of destination.

4.1.2 Maturity requirements

The aubergines must be sufficiently developed without the flesh being fibrous or woody and without hard seeds.

4.2 Classification

Aubergines are classified in three classes defined below:

4.2.1 “Extra” Class

Aubergines in this class must be of superior quality. They shall be characteristic of the variety and/or commercial type. They shall be firm. The stalk shall be intact and the flesh must be perfectly sound. They shall be free from 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.

4.2.2 Class I

Aubergines in this class shall be of good quality. They shall be characteristic of the variety and/or commercial type.

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:

- a) a slight defect in shape and development;
- b) slight discoloration depending upon the variety;

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- c) slight superficial defe

4.2.3 Class II

This class includes aubergines which do not qualify for inclusion in Class I, but satisfy the minimum requirements specified above.

The following defects may be allowed provided the aubergines retain their essential characteristics as regards the quality, the keeping quality and presentation:

- a) defects in shape and development;
- b) discoloration depending upon variety;
- c) slight bruising and/or slight healed cracks or sun-scorched;
- d) slight dry skin defect provided they do not affect the flesh of the fruit

5 Sizing

Aubergines may be sized by diameter (i.e maximum diameter of the equatorial section on the longitudinal axis), count, length or weight or in accordance with existing trading practices. When sized in accordance with existing trade practices the package must be labelled with the size and method used.

To ensure uniformity in size, the size range between produce in the same package shall not exceed:

- a) For sizing by diameter:
 - i. 20 mm for elongated aubergines;
 - ii. 25 mm for globus/round and oval aubergines.
- b) For sizing by weight:
 - i. 10 g for aubergines between 20-50 g;
 - ii. 20 g for aubergines between >50-100 g;
 - iii. 75 g for aubergines between >100-300 g;
 - iv. 100 g for aubergines between >300-500 g;
 - v. 250 g for aubergines above 500 g.

Uniformity in size range is compulsory only for Extra Class, but not for the aubergines with a diameter equal or below 30mm

6 Tolerances

Tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated. Produce that fail conformity assessment, may be allowed to be resorted and brought into conformity in accordance with the relevant provisions in the Guidelines for Food Import Control Systems (CXG 47-2003).

6.1 Quality tolerances

6.1.1 “Extra” Class

Five per cent by number or weight, of aubergine not satisfying the requirements of the Class but meeting those of Class I is allowed. Included therein, is 1% tolerance for decay, soft rot and/or internal breakdown.

6.1.2 Class I

Ten percent by number or weight, of aubergines not satisfying the requirements of the Class I but meeting those of Class II is allowed. Included therein, is 1% tolerance for decay, soft rot and/or internal breakdown.

6.1.3 Class II

Ten per cent by number or weight, of aubergines neither satisfying the requirements of the Class II nor the minimum requirement is allowed. Included therein, is 2% tolerance for decay, soft rot and/or internal breakdown.

6.2 Size tolerances

For all classes (if sized), 10% by number or weight of aubergines not satisfying the requirements as regards sizing is allowed.

7 Presentation

7.1 Uniformity

The contents of each package must be uniform and contain aubergines of the same origin, variety or commercial type, quality, colour and size (if sized). The visible part of the contents of the package must be representative of the entire contents.

However, a mixture of aubergines of distinctly different commercial types may be packed together in a package, provided they are uniform in quality and for each commercial type concerned, in origin.

7.2 Packaging

7.2.1 Aubergines must be packed in such a way as to protect the produce properly. The materials used inside the package must be of food-grade quality, 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. Aubergines 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).

7.2.2 Description of containers

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

8 Contaminants

8.1 Heavy metals

Aubergines shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity. (CODEX STAN 193).

8.2 Pesticide residues

Aubergines shall comply with those maximum pesticide residue limits established by the Codex Alimentarius Commission for this commodity.

9 Hygiene

It is recommended that the produce covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of ARS 53, CAC/RCP 53, and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice

10 Labelling

10.1 Consumer packages

In addition to the requirements of ARS 56, the following specific provisions apply:

10.1.1 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 the name of the variety and/or commercial type.

10.2 Non-retail containers

Each package¹ shall bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

10.2.1 Identification

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

10.2.2 Nature of produce

- a) Aubergines" if the contents are not visible from the outside; and
- b) Name of variety (optional).

¹ Package units of produce prepacked for direct sale to the consumer shall not be subject to these marking provisions but shall conform to the national requirements. However, the markings referred to shall in any event be shown on the transport packaging containing such package units.

² 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.

10.2.3 Origin of produce

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

10.2.4 Commercial specifications

- a) Class
- b) Size (if sized) expressed:
 - c) either by maximum and minimum diameters when sizing is by diameter
 - d) or by maximum and minimum weight when sizing is by weight.
- e) Mini aubergines, baby aubergines, or other appropriate term for miniature produce. Where several types of miniature produce are mixed in the same package, all products and their respective origins shall be mentioned.

10.2.5 Official control mark (optional)

11 Methods of sampling

Sampling shall be done in accordance with ISO 874.

Bibliography

1. Standard for aubergines CXS 330-2018 adopted in 2018.
2. UNECE standard ffv-05 concerning the marketing and commercial quality control of aubergines 2017 edition

