
Fresh papaya — Specification



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This Second edition cancels and replaces the first edition (ARS 889:2018), which has been technically revised.

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1 Scope

This Draft Standard applies to fruits of commercial varieties of papayas grown from *Carica papaya* L., of the *Caricaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Papayas for industrial processing are excluded.

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.

CODEX STAN 183:1993 (Rev. 2005), *Standard for Papaya*

CODEX STAN 193:1995 (Rev.5:2009), *General Standard for Contaminants and Toxins in Foods*

CODEX STAN 228:2001 (Rev.1:2004), *General methods of analysis for contaminants*

CODEX STAN 230:2001 (Rev.1:2003), *Maximum levels for lead*

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*

CXS 193:1995 (Rev.5:2009), *General Standard for Contaminants and Toxins in Foods*

ISO 874, *Fresh fruits, and vegetables — Sampling*

CAC/GL 47-2003, *Guidelines for food import control systems*

3 Terms and definitions

For the purpose of this standard the following definitions apply.

3.1

disease

any unhealthy condition caused by any organism such as fungus, bacteria, virus, or insect.

3.2

package

any kind of legal or acceptable material that can hold a product and carry it safely to its destination

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 papayas shall be:

- a) whole;
- b) sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- c) clean, practically free of any visible foreign matter;
- d) practically free of damage caused by pests;
- e) practically free of pests affecting the general appearance of the produce;
- f) free of abnormal external moisture, excluding condensation following removal from cold storage;
- g) free of any foreign smell and/or taste¹;
- h) firm;
- i) fresh in appearance; and
- j) free of damage caused by low and/or high temperatures.

The peduncle, if present, should not exceed a length of 1 cm.

4.1.2 The papayas shall have been carefully picked and have reached an appropriate degree of development and ripeness, account being taken of the characteristics of the variety and/or commercial type and the area in which they are grown.

The development and condition of the papayas shall be such as to enable them:

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

4.2 Classification

Papayas are classified in three classes defined below:

4.2.1 “Extra” Class

Papayas in this class shall be of superior quality. They shall be characteristic of the variety and/or commercial type. They shall be free of defects, except for 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.

¹ This provision allows for smell caused by conservation agents used in compliance with corresponding regulations.

4.2.2 Class I

Papayas 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) slight defects in shape.
- b) slight skin defects (i.e., mechanical bruising, sunspots and/or latex burns). The total area affected shall not exceed 10% of the total surface.

The defects shall not, in any case, affect the pulp of the fruit

4.2.3 Class II

This class includes papayas which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in 4.1 above. The following defects, however, may be allowed, provided the papayas retain their essential characteristics as regards the quality, the keeping quality and presentation:

- a) defects in shape;
- b) defects in colouring;
- c) skin defects (i.e., mechanical bruising, sunspots, and latex burns). The total area affected should not exceed 15% of the total surface; and
- d) slight marks caused by pests.

The defects shall not, in any case, affect the pulp of the fruit.

5 Sizing

Size is determined by the weight of the fruit with a minimum weight of 200 g, in accordance with the following table:

Size Code	Weight (in grams)
A	200 – 300
B	301 – 400
C	401 – 500
D	501 – 600
E	601 – 700
F	701 – 800
G	801 – 1100
H	1101 – 1500
I	1501 – 2000
J	> 2001

6 Tolerances

Tolerances in respect of quality and size shall be allowed in each package (or in each lot for produce presented in bulk) for produce not satisfying the requirements of the class indicated.

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6.1 Quality tolerances

6.1.1 “Extra” Class

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

6.1.2 Class I

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

6.1.3 Class II

Ten percent by number or weight of papayas satisfying neither the requirements of the class nor the minimum requirements, except for produce affected by rotting or any other deterioration rendering it unfit for consumption.

6.2 Size tolerances

For all classes, 10% by number or weight of papayas corresponding to the size immediately above and/or below that indicated on the package, with a minimum of 190 g for those papayas packed in the smallest size range.

7 Presentation

7.1 Uniformity

The contents of each package (or lot for produce presented in bulk) shall be uniform and contain only papayas of the same origin, variety and/or commercial type, quality, and size. For "Extra" Class, colour and ripeness should be uniform. The visible part of the contents of the package (or lot for produce presented in bulk) shall be representative of the entire contents.

7.2 Packaging

Papayas shall be packed in such a way as to protect the produce properly. The materials used inside the package shall 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.

Papayas shall be packed in each container in compliance with CAC/RCP 44.

7.2.1 Description of containers

The containers shall meet the quality, hygiene, ventilation, and resistance characteristics to ensure suitable handling, shipping, and preserving of the papayas. Packages (or lot for produce presented in bulk) shall be free of all foreign matter and smell.

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

8 Contaminants

8.1 Heavy metals

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

8.2 Pesticide residues

Papaya 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 name of the variety and/or commercial type.

10.2 Non-retail containers

Each package shall 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. For produce transported in bulk, these particulars shall appear on a document accompanying the goods.

10.2.1 Identification

The exporter, packer and/or dispatcher shall be identified by name and physical address (e.g., street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority.³

10.2.2 Nature of produce

Name of the produce if the contents are not visible from the outside. Name of the variety and/or commercial type.

10.2.3 Origin of produce

Country of origin

10.2.4 Commercial Identification

³ The national legislation of a few 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)" should be indicated in close connection with the code mark, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

- a) class;
- b) Size (size code or average weight in grams);
- c) Number of units (optional); and
- d) Net weight (optional).

10.2.5 Official Inspection Mark (optional)

11 Methods of sampling

Sampling shall be done in accordance with ISO 874.

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

Bibliography

CXS 183-1993, *Standard for papaya* Adopted in 1993. Revised in 2001. Amended in 2005, 2011.

