

E	53 and above
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B. SIZE TOLERANCES:

For all classes, 10 % by number or weight of limes corresponding to the size immediately below and/or above that mentioned on the packages. In any case, the tolerance of 10 % applies only to fruit not smaller than the minimum of 33 mm.

**SCHEDULE- XXXVII
GRADE DESIGNATION AND QUALITY OF LEMONS**

1. Lemons shall be the fruits obtained from varieties (cultivars) of *Citrus Limon* (L). *Burm f.* and its hybrid of the *Rutaceae* family.

2. MINIMUM REQUIREMENTS:

A. Quality requirements

(i) Lemons shall be:-

- (a) Whole;
- (b) firm;
- (c) intact;
- (d) fresh in appearance;
- (e) sound with characteristics shape of the variety;
- (f) clean, free from any visible foreign matter;
- (g) free from bruising and/or extensive healed over cuts;
- (h) free from damage caused by pest or diseases;
- (i) free from abnormal external moisture, excluding condensation following removal from cold storage;
- (j) free from any foreign smell and/or taste;
- (k) free from signs of internal shriveling;
- (l) free from damage caused by low temperature and/or high temperature or frost.

(ii) They shall comply with the residue levels of heavy metals, Pesticides and other food safety parameters as laid down by the Codex Alimentarius Commission for exports.

(iii) Lemons shall have minimum diameter of 45 mm.

B. Maturity requirements:

I. Colouring:

Colouring must be typical of the variety. No lemon fruit shall be entirely dark green. The fruit should be light green and shining.

II. Minimum Juice content:

The juice content is calculated in relation to the total weight of the fruit.

Minimum Juice Content : 25 %

3. CRITERIA FOR GRADE DESIGNATION:

Grade designations	Grade requirements	Grade tolerances
1	2	3
Extra Class	Lemons shall be of superior quality. They shall be characteristic of the variety and/or commercial type in shape, external appearance, development and colouring. 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. Lemons must be uniform in colouring.	5 % by number or weight of lemons not satisfying the requirements of the grade, but meeting those of Class I grade or, exceptionally, coming within the tolerances of that grade.
Class I	Lemons shall be of good quality. They shall be characteristic of the variety and/or commercial type. Following slight defects may be there, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package. Lemons may have the following defects. - slight defects in shape, - slight defects in colouring, - slight skin defects not exceeding 1sq. cm. The defects must not, in any case, affect the pulp of the fruit.	10 % by number or weight of lemons not satisfying the requirements of the grade, but meeting those of Class II or, exceptionally, coming within the tolerances of that grade.
Class II	This grade includes lemons which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements. Following defects may be there, provided the lemons retain their essential characteristics as regards the quality, the keeping quality and presentation in the package; - defects in shape, - defects in colouring, - Skin defects not exceeding 2 sq.cm. The defects shall not, in any case, affect the pulp of the fruit.	10 % by number or weight of lemons not satisfying the requirements of the grade, but meeting the minimum requirements.

4. OTHER REQUIREMENTS:

- (i) The lemons shall have been carefully picked and have reached an appropriate degree of development and display satisfactory ripeness in accordance with criteria proper to the variety and to the area in which they are grown. The development and condition of the lemons must be such as to enable them;
- to withstand transport and handling, and
 - to arrive in satisfactory condition at the place of destination.

- (ii) The content of each package shall be uniform and contain only lemons of the same origin, variety, quality, size code, same degree of ripeness and development.
- (iii) The use of any substance tending to modify the natural characteristics of the lemons, especially its taste or smell is prohibited.
- (iv) The lemons shall be presented :
 - (a) Arranged in regular layers in packages. It is mandatory for "Extra Class" and optional for Class I and II.
 - (b) Not arranged in regular layers in packages or in bulk bins. This presentation is only allowed for Classes I and II.

5. PROVISION CONCERNING SIZING:

(A). Size is determined by the maximum diameter of the equatorial section of the fruit in accordance with the following table.

Size code	Diameter (mm.)
A	45-50
B	51-56
C	57-62
D	63-68
E	69-74
F	75 and above

(B). SIZE TOLERANCES:

For all classes, 10 % by number or weight of lemons corresponding to the size immediately below and/or above that mentioned on the packages. In any case, the tolerance of 10 % applies only to fruit not smaller than the minimum of 45 mm.

SCHEDULE- XXXVIII
GRADE DESIGNATION AND QUALITY OF GRAPEFRUITS

1. Grapefruits shall be the fruits obtained from varieties (cultivars) of *Citrus paradisi Macfad* of the *Rutaceae* family.

2. MINIMUM REQUIREMENTS:

A. Quality requirements:

- (i) Grapefruits shall be:-
 - (a) intact;
 - (b) firm;
 - (c) fresh in appearance;
 - (d) sound, with characteristic shape of the variety;