
TOP

SCHEDULE - V

GRADE DESIGNATION AND QUALITY OF POMEGRANATE

1. Pomegranates shall be fruits obtained from Varieties (cultivars) of plant *Punica granatum* L. of Puniaceae family;

2. **MINIMUM REQUIREMENTS:**

(i) Pomegranates shall be :

(a) fresh in appearance;

(b) mature and solid in feel;

(c) clean, free from any visible foreign matter;

(d) free from pests affecting the general appearance of the produce;

(e) free of damage caused by pests;

(f) free of cracking of skin, mechanical injury/rubbing, staining;

(g) free of abnormal external moisture excluding condensation following removal from cold storage;

(h) free of any foreign smell or taste;

(i) free of any pronounced blemishes;

(ii) Pomegranates should not be affected by rotting or deterioration such as to make it unfit for consumption.

(iii) Pomegranates 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.

3. CRITERIA FOR GRADE DESIGNATION:

Grade designation	Grade Requirements	Grade tolerances
1	2	3
Extra class	Pomegranates must be of	5% by number or weight

	superior quality. They must have the shape, development and colouring that are typical of the variety and/or commercial type. 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.	of pomegranate not satisfying the requirements for the grade, but meeting those of Class I grade or exceptionally coming within the tolerances of that grade.
Class I	Pomegranates must be of good quality. They must be characteristics of the variety and/or commercial type. The following slight defects 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 - slight defects in colouring; - slight skin defects (i.e. scratches, scars, scraps and blemishes) provided these do not exceed 5% of the total surface area.	10% by number or weight of Pomegranate 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 Pomegranates which do not qualify for inclusion in the higher grades, but satisfy the minimum requirements. Following defects may be there provided the Pomegranates retain their essential characteristics as regards the quality, the keeping quality and presentation. - defects in shape, - defects in colouring, - skin defects (scratches, scars, scrapes and blemishes) provided these do not exceed	10% by number or weight of Pomegranates not satisfying the requirements of the grade, but meeting the minimum requirements.

	10% of total surface area.	
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4. OTHER REQUIREMENTS

Pomegranates must be carefully picked and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the

variety and/or commercial type and to the area in which they are grown. The development and condition of the Pomegranate must be such as to enable them;

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

5. PROVISIONS CONCERNING SIZING

Size is determined by the weight or maximum diameter of the equatorial section of the fruit, in accordance with the following table:

Size code	Weight in grams (minimum)	Diameter in mm. (minimum)

A	400	90
B	350	80
C	300	70
D	250	60
E	200	50

Size tolerance:

(i) For all grades, 10% by number or weight of pomegranate corresponding to the size immediately above and/or below than indicated on the package.

(ii) The maximum size range of 8 mm. between fruit in each package is permitted.

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SCHEDULE - VI

GRADE DESIGNATION AND QUALITY OF PINEAPPLE