

1. DEFINITION OF PRODUCE

This 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.

Papaya varieties are commercially distinguished; the green papaya (i.e., unripe) has to be also mentioned because of its distinct aspect and use.

- a) Solo;
- b) Formosa; and
- c) Green papaya.

Illustration No.	Name of illustration
<u>1</u>	<i>Papaya variety Solo</i>
<u>2</u>	<i>Papaya variety Formosa</i>
<u>3</u>	<i>Green papaya</i>

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

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

- whole;

The same as intact, papayas must not have any damage or injury affecting the integrity of the produce.

Illustration No.	Name of illustration
<u>4</u>	<i>Whole or Intact</i>

- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;

Papayas must be free from disease or deterioration which appreciably affects its appearance, edibility or keeping quality. In particular, papayas affected by rotting, even if the signs are very slight, but liable to make the produce unfit for consumption upon arrival at its destination, are to be excluded.

Illustration No.	Name of illustration
<u>5</u>	<i>Sound</i>

- clean, practically free of any visible foreign matter;

Papayas must be practically free of visible soil, dust, chemical residue or other foreign matter.

Illustration No.	Name of illustration
<u>6</u>	Clean

- practically free of damage caused by pests;

Papayas must be free of damage caused by pests (ex., insect bites, mold bruises, mite scars etc). Produce affected by damage caused by pests can detract from commercial presentation and acceptance of the papayas.

Any pest damage, affecting the skin only, is allowable within the limits allowed for skin damage in the respective classes.

Illustration No.	Name of illustration
<u>7</u>	Pest damage

- practically free of pests affecting the general appearance of the produce;

Papayas must be free of pests (ex., insect, mold, mites etc). Produce with excessive pests can detract from commercial presentation and acceptance of the papayas.

- free of abnormal external moisture, excluding condensation following removal from cold storage;

This provision applies to excessive moisture, for example, free water lying inside the package, but does not include condensation on produce following release from cool storage or refrigerated vehicle.

- free of any foreign smell and/or taste¹;

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

This provision applies to papayas stored or transported under poor conditions, which have consequently resulted in their absorbing abnormal smells and/or tastes, in particular through the proximity of other produce which gives off volatile odours.

It does not refer to any smell emanating from products used in conformity with the regulations for their use to improve keeping properties.

- firm;

Papayas must be in a level of firmness that enables trading, storing and keeping acceptable eating quality, not being too hard or becoming excessively soft according to the variety.

Illustration No.	Name of illustration
<u>8</u>	Firm

- fresh in appearance;

Papayas must present a state of ripeness that allow the produce to show the characteristics of being recently harvested (i.e., colour, texture, firmness), not showing signs of unripe or overripe stages according to the variety.

Illustration No.	Name of illustration
<u>9</u>	<i>Fresh in appearance</i>

- free of damage caused by low and/or high temperatures.

Papayas must be free from damage caused by frost and/or excessive cooking temperatures which appreciably affects its appearance, edibility or keeping quality.

Illustration No.	Name of illustration
<u>10</u>	<i>Free of damage caused by low and/or high temperatures</i>

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

Papaya with peduncle longer than 1 cm is not allowed.

Illustration No.	Name of illustration
<u>11</u>	<i>Limit for peduncle length</i>

2.1.1 The papayas must 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 must be such as to enable them:

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

The state of ripeness must allow the produce to withstand transport and handling and to arrive in satisfactory condition at the place of destination.

The produce must have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and the area in which they are grown.

Illustration No.	Name of illustration
<u>12</u>	<i>Appropriate degree of development and ripeness</i>

2.2 CLASSIFICATION

Papayas are classified in three classes defined below:

2.2.1 “Extra” Class

Papayas in this class must be of superior quality. They must be characteristic 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.

Papaya skin is weak and has increased softness with maturation. Good quality fruits are well developed and without a large amount of green on the peel. On the other hand those fruits have weakened skin. Very slight superficial defects means that the surface must be unbroken and without signs of deterioration, shriveling and/or compression. Slight bruises may be present to the extent they do not affect the general appearance of the produce.

(For illustrations numbers see below)

2.2.2 Class I

Papayas in this class must be of good quality. They must 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:

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

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

(For illustrations numbers see below)

2.2.3 Class II

This class includes papayas which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. The following defects, however, may be allowed, provided the papayas retain their essential characteristics as regards the quality, the keeping quality and presentation:

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

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

<i>Illustration No.</i>	<i>Name of illustration</i>
<u>4</u>	<i>Allowances for whole or intact</i>
<u>6</u>	<i>Allowances for clean</i>
<u>8</u>	<i>Allowances for firm (green papaya)</i>
<u>9</u>	<i>Allowances for fresh</i>
<u>12</u>	<i>Allowances for ripeness</i>
<u>13</u>	<i>Allowances for shape defects</i>
<u>14</u>	<i>Allowances for latex burns</i>
<u>15</u>	<i>Allowances for total area affected by surface defects.</i>

3. PROVISIONS CONCERNING 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 - 200
J	>2001

4. PROVISIONS CONCERNING 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.

Tolerances are provided to allow for deviation in handling and for natural deterioration of fresh produce over time.

Conformity with tolerances should be determined using at least the Operating Rules for the Conformity Checks as set out in Annex II to the Council Decision Revising the OECD "Scheme" for the Application of International Standards for Fruit and Vegetables [C(2006)95].*

* <https://legalinstruments.oecd.org/api/print?id=216&lang=en>

4.1 QUALITY TOLERANCES

4.1.1 "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.

4.1.2 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.

4.1.3 Class II

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

4.2 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.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package (or lot for produce presented in bulk) must 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) must be representative of the entire contents.

Presentation should not be misleading, i.e. concealing in the lower layers of the package produce inferior in quality and size to that displayed and marked.

Illustration No.	Name of illustration
<u>16</u>	Uniform colouring and ripeness

5.2 PACKAGING

Papayas 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.

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

Packages must be of a quality, strength and characteristic to protect the produce during transport and handling.

Clean materials should be used to protect the produce from foreign matter such as leaves, sand or soil, which could cause a negative impact on the produce and its presentation. A visible lack of cleanliness in several packages could result in the goods being rejected.

Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue, nor lead to skin defects.

Illustration No.	Name of illustration
<u>17</u>	Packaging

Papayas shall be packed in each container in compliance with the Recommended International Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995).

5.2.1 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) must be free of all foreign matter and smell.

In the case of re-used packages, all previous labels must be carefully removed and/or previous indications deleted.

6. MARKING OR LABELLING

6.1 CONSUMER PACKAGES

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), the following specific provisions apply:

6.1.1 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.

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

6.2.1 Identification

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

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.

For inspection purposes, the “packer” is the person or firm responsible for the packaging of the produce (this does not mean the staff that actually carry out the work, who are responsible only to their employer). The code mark is not a trademark, but an official control system enabling the person or firm responsible for packaging to be readily identified. The dispatcher (shipper or exporter) may assume sole responsibility, in which case identification of the “packer” as defined above is optional.

6.2.2 Nature of Produce

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

The name of the produce may be replaced by a photo or a drawing of the produce.

6.2.3 Origin of Produce

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

Marking must include the country of origin, i.e. the country in which the papayas were grown (e.g., “Produce of Country A”).

The indication must be with the full name or a commonly used name. The term “full” means that abbreviations or acronyms are not allowed. On the other hand, the full name of a country is the official name of the country (e.g. Kingdom of the Netherlands). The commonly used name is e.g. the Netherlands or Holland for the Kingdom of the Netherlands. A commonly used name is USA for the United States of America. In this context “USA” is the only acronym allowed when indicating the country of origin.

Optionally, district of origin in national, regional or local terms may also be shown.

6.2.4 Commercial Identification

- Class;

Stating the class is compulsory.

- Size (size code or average weight in grams);

- Number of units (optional);

- Net weight (optional).

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 The produce covered by this Standard shall comply with the maximum levels of the Codex General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

7.2 The produce covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

8. HYGIENE

8.1 It is recommended that the produce covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969), Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

8.2 The produce should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

1

Definition of Product

Définition du produit

Papaya / Papayes - Solo

Typical of the variety / Typique de la variété



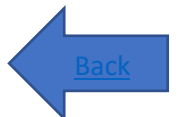
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Definition of Product

Définition du produit

Papaya / Papayes - Formosa

Typical of the variety / Typique de la variété



3

Definition of Product

Définition du produit

Papaya / Papayes – Green Papaya / Papaye verte

Typical of the varieties / Typique de les variétés



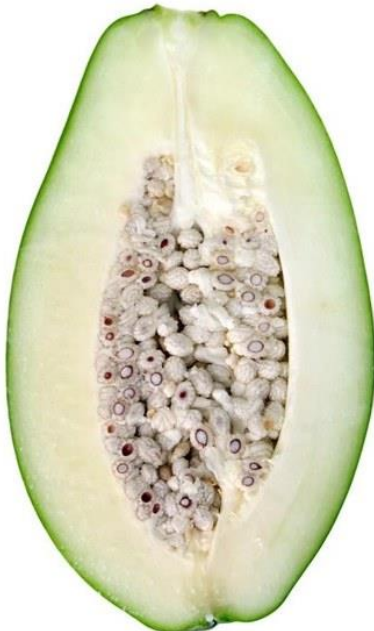
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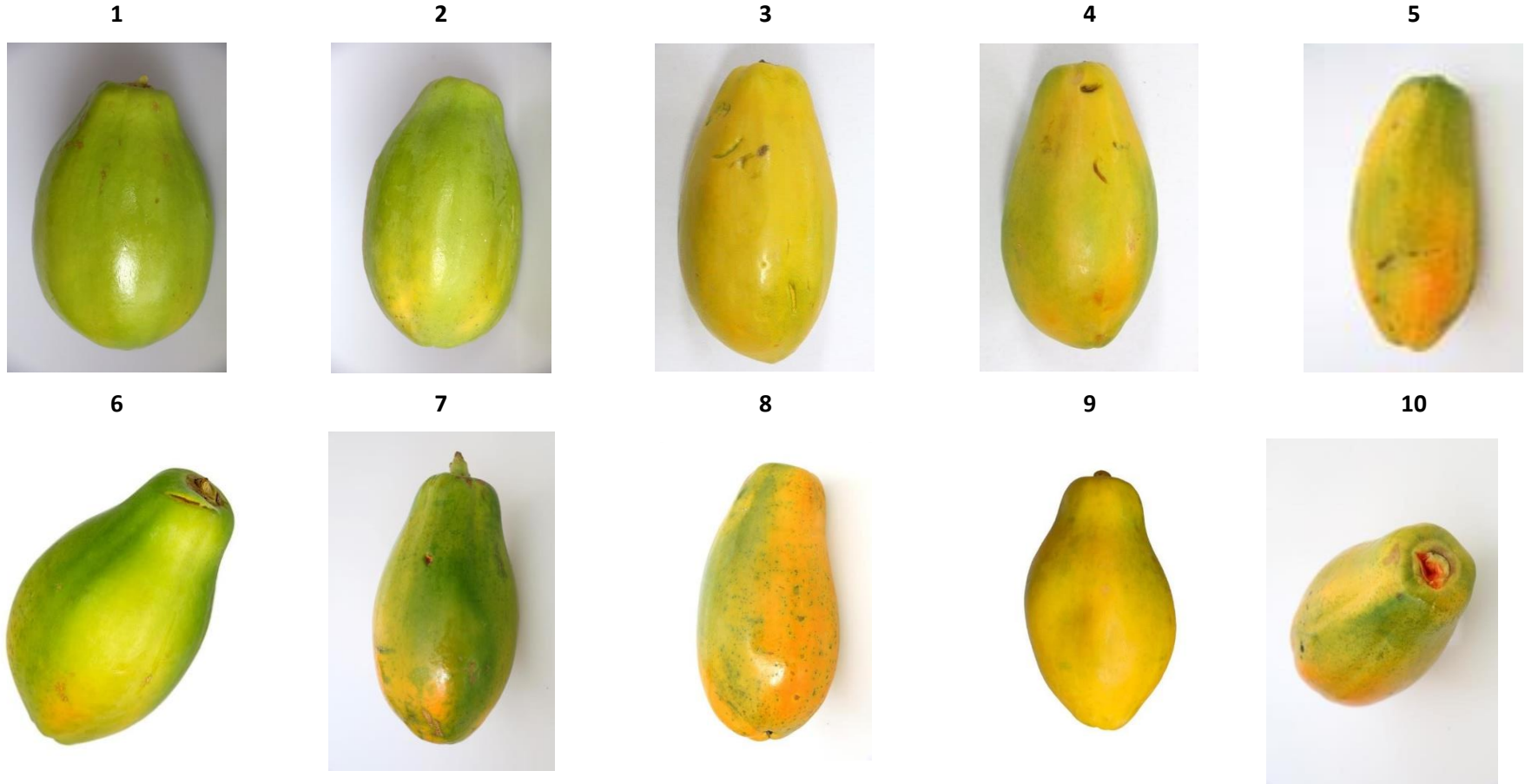


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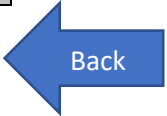


4

Intact
Entières



Papayas	Extra Class Cat. <<Extra>>	Class I Cat. I	Class II Cat II	Out of Grade Non conforme	Notes
Intact Entières	1	2	3, 4, 5, 6	7, 8, 9, 10	This illustration used for all varieties and the green papaya Illustration utilisée pour les variétés de papayes et de le papaye verte



5

Sound
Saines

1



2



3



4



5



6



Papayas	Extra Class Cat. <<Extra>>	Class I Cat. I	Class II Cat II	Out of Grade Non conforme	Notes
Sound Saines	X	1	2, 3	4, 5, 6	This illustration used for all varieties and the green papaya Illustration utilisée pour les variétés de papayes et de le papaye verte



6

Clean, practically free of any visible foreign matter
Propres et exemptes de matières étrangères visibles

1



2



3



Papayas	Extra Class Cat. <<Extra>>	Class I Cat. I	Class II Cat II	Out of Grade Non conforme	Notes
Presence of Foreign Matter Présence de matière Étrangère		1		2, 3	This illustration used for all varieties and the green papaya Illustration utilisée pour les variétés de papayes et de le papaye verte

Pest Damage
Attaques de ravageurs

1



Papayas	Extra Class Cat. <<Extra>>	Class I Cat. I	Class II Cat II	Out of Grade Non conforme	Notes
Pest damage Attaques de ravageurs		X		1	This illustration used for all varieties and the green papaya Illustration utilisée pour les variétés de papayes et de le papaye verte

Firm
Fermes

1



2



Papayas	Extra Class Cat. <<Extra>>	Class I Cat. I	Class II Cat II	Out of Grade Non conforme	Notes
Firm Fermes		X		1, 2	This illustration used for all varieties Illustration utilisée pour les variétés de papayes

Fresh in appearance
D'aspect frais

1



2



3



4



5



6



Papayas	Extra Class Cat. <<Extra>>	Class I Cat. I	Class II Cat II	Out of Grade Non conforme	Notes
Fresh in appearance D'aspect frais	1, 2, 3	4, 5		6	This illustration used for the varieties Solo and Formosa Illustration utilisée pour les variétés Solo et Formosa
Fresh in appearance D'aspect frais		6		1, 2, 3, 4, 5	This illustration used for the green papaya Illustration utilisée pour le papaye verte

Free of damage caused by low and/or high temperatures
Exemptes de dommages causés par de basses et/ou hautes températures

1



Papayas	Extra Class Cat. <<Extra>>	Class I Cat. I	Class II Cat II	Out of Grade Non conforme	Notes
Frost damage Dammages causes par le gel		X		1	This illustration used for all varieties and the green papaya Illustration utilisée pour les variétés de papayes et de le papaye verte

Peduncle Length
Longueur du pédoncule

1



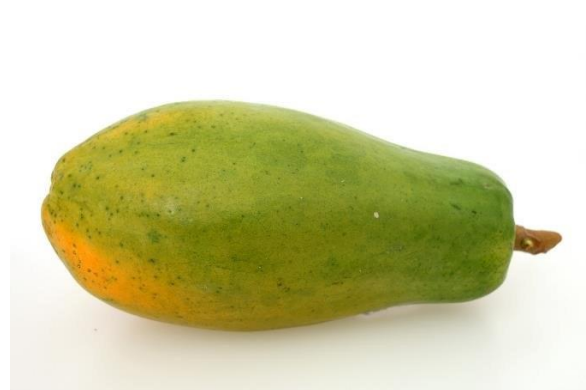
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3



4



Papayas	Extra Class Cat. <<Extra>>	Class I Cat. I	Class II Cat II	Out of Grade Non conforme	Notes
Peduncle Length Longueur du pédoncule		X		1, 2, 3, 4	This illustration used for all varieties and the green papaya Illustration utilisée pour les variétés de papayes et de le papaye verte

Appropriate degree of development and ripeness
Degré de développement et de maturité satisfaisant

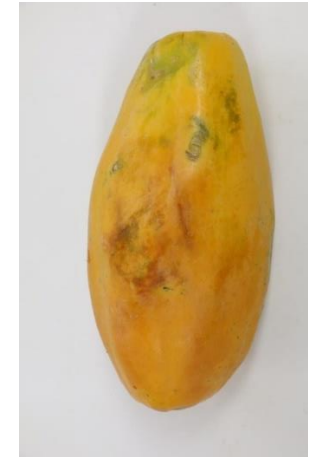
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2



3



Papayas	Extra Class Cat. <<Extra>>	Class I Cat. I	Class II Cat II	Out of Grade Non conforme	Notes
Appropriate degree of development and ripeness Degré de développement et de maturité satisfaisant		2		1, 3	This illustration used for the varieties Solo and Formosa Illustration utilisée pour les variétés Solo et Formosa
Appropriate degree of development and ripeness Degré de développement et de maturité satisfaisant		1		2, 3	This illustration used for the green papaya Illustration utilisée pour le papaye verte

Shape defects
Défauts de forme

1



2



3



4



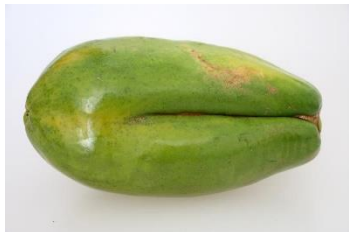
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6



7



8



Papayas	Extra Class Cat. <<Extra>>	Class I Cat. I	Class II Cat II	Out of Grade Non conforme	Notes
Shape defects Défauts de forme	1	2	3	4, 5, 6, 7, 8	This illustration used for all varieties and the green papaya Illustration utilisée pour les variétés de papayes et de le papaye verte

Latex Burns
Brûlures de latex

1



2



3



Papayas	Extra Class Cat. <<Extra>>	Class I Cat. I	Class II Cat II	Out of Grade Non conforme	Notes
Latex Burns Brûlures de latex	1	1, 2		3	This illustration used for all varieties and the green papaya Illustration utilisée pour les variétés de papayes et de le papaye verte

Surface area affected by defect
Surface totale altérée pour les défauts

10%



15%



16%



23%



Papayas	Extra Class Cat. <<Extra>>	Class I Cat. I	Class II Cat II	Out of Grade Non conforme	Notes
Peduncle Length Longueur du pédoncule	X	10%	15%	> 15% (16%, 23%)	This illustration used for all varieties and the green papaya Illustration utilisée pour les variétés de papayas et de le papaye verte

Uniform Colouring and Ripeness

Homogénéité de la couleur et le degré de maturité

1



2



3



Papayas	Extra Class Cat. <<Extra>>	Class I Cat. I	Class II Cat II	Out of Grade Non conforme	Notes
Uniform Colouring and Ripeness Homogénéité de la couleur et le degré de maturité	1,2	3		X	This illustration used for the varieties Solo and Formosa Illustration utilisée pour les variétés Solo et Formosa



Packaging
Conditionnement

1



Papayas	Extra Class Cat. <<Extra>>	Class I Cat. I	Class II Cat II	Out of Grade Non conforme	Notes
Packaging Conditionnement		1		X	This illustration used for all varieties and the green papaya Illustration utilisée pour les variétés de papayes et de le papaye verte

