

**CANNED FRUIT COCKTAIL**

28. The quality requirements for canned fruit cocktail are as follows:

**Definitions**

- (1) Where used with regard to fruit cocktail –
- (a) "broken cherry halves" means any portion of a cherry that is definitely less than an apparent half or a definitely mutilated cherry half.
- (b) "crushed/broken grape" means grape that has been –
- (i) crushed to the extent that it has lost its normal shape; or
- (ii) severed into two separate parts: Provided that the broken units of grapes that collectively equal the size of a full size unit are considered one unit in applying the permissible deviations; and
- (c) "pit/stone material" means pits and pieces of pit that are hard and sharp and which are at least 1,5 mm in any dimension.

**Kinds of fruit**

- (2) (a) The following kinds of fruit may be used in the preparation of canned fruit cocktail:
- (i) Peaches (yellow clingstone)
- (ii) Pears
- (iii) Pineapples
- (iv) Grapes (any seedless variety)
- (v) Cherries, which may be –
- (aa) any light, sweet variety; or
- (bb) artificially coloured red; or
- (cc) artificially coloured red and flavoured, whether natural or artificial: Provided that it does not stain the other ingredients.
- (b) Kinds of fruit used in the preparation of canned fruit cocktail shall consist of either fresh, frozen or previously canned fruit.
- (c) One of the ingredients, excluding the main ingredient, may be of one grade lower than the others.

**Styles permitted for the kinds of fruit**

(3) The styles permitted for the kind of fruit, which may be peeled, pitted or cored as may be applicable for the respective fruit, used in the preparation of canned fruit cocktail are as follows:

- (a) Peaches - Diced
- (b) Pears - Diced
- (c) Pineapples - Pieces, titbits, chunks or diced
- (d) Grapes - Whole
- (e) Cherries - Halves or whole (pitted)

**Forms of Pack**

- (4) Canned fruit cocktail shall be presented as one of the following forms of pack:
  - (a) Three and four fruit - fruit cocktail which shall consist of a mixture of three or four fruits of the kinds and styles described in subregulations (2)(a) and (3): Provided that -
    - (i) cherries may be omitted, except for Extra Choice Grade; or
    - (ii) grapes may be omitted.
  - (b) Five and six fruit - fruit cocktail which shall consist of a mixture of the five or six fruits of the kinds and styles described in subregulations (2)(a) and (3).

**Proportions of fruit**

(5) Canned fruit cocktail shall contain the kinds of fruit in the following proportions, based on the individual drained fruit mass in relation to the total drained mass of all the fruit:

Fruit	Style	Proportion	
		3 and 4 Fruits - Fruit Cocktail	5 and 6 Fruit - Fruit Cocktail
Peaches	Diced	30% to 50%	30% to 50%
Pears	Diced	25% to 45%	25% to 45%
Pineapples	Diced, chunks, titbits or pieces	6% to 25%	6% to 16%

Grapes	Whole	6% to 20%	6% to 20%
Cherries	Halves or whole	1% to 15%	1% to 6%

**Quality Standards**

(6) (a) There shall be five grades of canned fruit cocktail namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.

(b) The quality standards for canned fruit cocktail are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(a) Microbiological spoilage (maximum per production group)	0,25%	0,25%	0,25%	0,25%	0,25%
(b) Fill of containers shall comply to at least one of the following minima: (i) Fruit quantity (ii) Drained mass in grams	Packed to capacity 481	As for Extra Choice Grade 481	As for Extra Choice Grade 481	As for Extra Choice Grade 481	As for Extra Choice Grade 481
(c) Preparation	(i) Shall be free from defects (ii) All diced shall be cleanly cut (iii) Shall consist of fruit complying with the specifications for Extra Choice Grade, as prescribed in these regulations for the kind of fruit	(i) and (ii) as for Extra Choice Grade (iii) Shall consist of fruit complying with the specifications for Choice Grade, as prescribed in these regulations for the kind of fruit concerned, in respect	(i) and (ii) as for Extra Choice Grade (iii) Shall consist of fruit complying with the specifications for Standard Grade, as prescribed in these regulations for the kind of fruit concerned, in	As for Standard Grade	Shall be reasonably free from defects

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(d) Foreign matter	concerned in respect of colour and preparation or with specifications prescribed for Choice Grade where such requirements have not been prescribed for Extra Choice Grade	of colour and preparation: Provided that uniformity in colour and size grading are not applicable	respect of colour and preparation: Provided that uniformity in colour and size grading are not applicable		
(e) Extraneous vegetable matter	None Practically free	None Fairly free	None Reasonably free	None Reasonably free	None Reasonably free

\* Denotes no specification

**Permissible deviations**

(7) The maximum permissible deviations shall not exceed those as set out in these regulations for each kind of fruit concerned.

**Additional marking requirements**

(8) (a) Subject to the provisions of regulation 10: Part I, a complete list of ingredients shall be declared on the label indicating the kinds of fruit in a descending order.

**CANNED FRUIT SALAD**

29. The quality requirements for canned fruit salad are as follows:

**Kinds of fruit**

(1) (a) Canned fruit salad shall consist of at least three of the following kinds of fruit:

**Basic fruits**

- (i) Apricots
- (ii) Peaches (yellow clingstone)
- (iii) Pears
- (iv) Pineapples

(b) One or more of the following optional kinds of fruit may also be added to the kinds of fruit mentioned in paragraph (a):

**Optional fruits**

- (i) Apples
- (ii) Bananas
- (iii) Cape gooseberries
- (iv) Cherries, which may be –
  - (aa) any light, sweet variety; or
  - (bb) artificially coloured red; or
  - (cc) artificially coloured red and flavoured, whether natural or artificial: Provided that it does not stain the other ingredients.
- (v) Grapes (any seedless variety)
- (vi) Guavas
- (vii) Oranges
- (viii) Pawpaws
- (ix) Granadillas
- (x) Quinces

(c) Kinds of fruit used in the preparation of canned fruit salad shall consist of either fresh, frozen or previously canned fruit.

(d) One of the ingredients, excluding the main ingredient, may be one grade lower than the others.

**Styles permitted for the kinds of fruit**

(2) The styles permitted for the kinds of fruit, which may be peeled, pitted or cored as may be applicable for the respective fruit, used in the preparation of canned fruit salad are as follows:

**Basic fruits**

- (a) Apricots - Halves
- (b) Peaches (yellow clingstone) - Halves, quarters or slices

- (c) Pears - Halves, quarters, in the case of Extra Choice Grade, Choice grade and Standard grade.
- (ii) Pears - Halves, quarters, half quarters or half slices in the case of Substandard grade and Manufacturers grade.
- (d) Pineapples - Slices, titbits, chunks or pieces

**Optional fruits**

- (a) Apples - Slices or segments
- (b) Bananas - Slices or Diced
- (c) Cape gooseberries - Whole
- (d) Cherries - Halves or whole (pitted)
- (e) Grapes - Whole
- (f) Guavas - Halves, quarters or slices
- (g) Oranges - Slices or segments
- (h) Pawpaws - Pieces
- (i) Granadilla - Pulp
- (j) Quinces - Slices or segments

**Proportions of fruit**

(3) Canned fruit salad shall contain basic and optional fruit proportions: Provided that the basic fruit shall constitute the highest percentage of contents in four and five fruit salad.

	Proportion	
	Minimum %	Maximum %
5 and 6-Fruit	5	50
3 and 4-Fruit	10	50

**Quality Standards**

- (4) (a) There shall be five grades for canned fruit salad namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.
- (b) The quality standards for canned fruit salad are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(a) Microbiological spoilage (maximum per production group)	0,25%	0,25%	0,25%	0,25%	0,25%
(b) Fill of containers shall comply to at least one of the following minima:					
(i) Fruit quantity	Packed to capacity	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade
(ii) Drained mass in grams	481	481	481	481	481
(c) Preparation	(i) Shall be free from defects (ii) Shall consist of fruit complying with the specifications for Extra Choice Grade, as prescribed in these regulations for the kind of fruit concerned, in respect of colour and preparation	(i) As for Extra Choice Grade (ii) Shall consist of fruit complying with the specifications for Choice Grade, as prescribed in these regulations for the kind of fruit concerned, in respect of colour and preparation	(i) As for Extra Choice Grade (ii) Shall consist of fruit complying with the specifications for Standard Grade, as prescribed in these regulations for the kind of fruit concerned, in respect of colour and preparation	As for Standard Grade	Shall be reasonably free from defects
(d) Foreign matter	None	None	None	None	None
(e) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free	Reasonably free

**Additional marking requirements**

(5) Subject to the provisions of regulation 10: Part I, a complete list of ingredients shall be declared on the label indicating the kinds of fruit in a descending order.

**CANNED TROPICAL FRUIT SALAD**

30. The quality requirements for canned tropical fruit salad are as follows:

**Kinds of fruit**

- (1) (a) Canned tropical fruit salad shall consist of at least the following three basic kinds of fruit:

**Basic fruit**

- (i) Pineapples
- (ii) Pawpaws or mangoes (single or in combination)
- (iii) Bananas

- (b) One or more of the following optional kinds of fruit may also be added to the three basic kinds of fruit mentioned in paragraph (a);

**Optional fruit**

- (i) Apples
- (ii) Apricots
- (iii) Avocados
- (iv) Cherries, which may be –
  - (aa) light, sweet variety; or
  - (bb) artificially coloured red; or
  - (cc) artificially coloured red and flavoured, whether natural or artificial: Provided that it does not stain the other ingredients.
- (v) Citrus fruit
- (vi) Granadillas
- (vii) Grapes (any seedless variety)
- (viii) Guavas
- (ix) Litchis
- (x) Peaches (yellow clingstone)
- (xi) Pears
- (xii) Sweet melon

- (c) The kinds of fruit used in the preparation of canned tropical fruit salad shall consist of either fresh, frozen or previously canned fruit.

- (d) One of the ingredients, excluding the main ingredient, may be one grade lower than the others.

**Styles permitted for the kinds of fruit**

(2) The styles permitted for the kinds of fruit, which may be peeled, pitted or cored, as may be applicable for the respective fruit, used in the preparation of canned tropical fruit salad are as follows:

**Basic fruit**

- (a) Pineapples - Titrbits, pieces or diced
- (b) Pawpaws or mangoes - Slices or diced
- (c) Bananas - Slices or diced

**Optional fruit**

- (a) Apples - Slices or diced
- (b) Apricots - Pieces, diced or slices
- (c) Avocados - Pieces, diced or slices
- (d) Cherries - Halves or whole (pitted)
- (e) Citrus fruit - Slices or segments
- (f) Granadillas - Pulp (flesh) with or without seeds
- (g) Grapes - Whole
- (h) Guavas - Quarters, slices or diced or as purée
- (i) Litchis - Whole (pitted) or broken segments
- (j) Peaches - Slices, pieces or diced
- (k) Pears - Slices, pieces or diced
- (l) Sweet melon - Pieces or diced

**Proportion of fruit**

(3) Canned tropical fruit salad shall contain the kind of fruit in the following proportions, based on the individual drained fruit mass in relation to the total drained mass of all the fruit:

<b>Basic fruit</b>		<b>Minimum</b>	<b>Maximum</b>
(a)	Pineapples	45%	65%
(b)	Pawpaws or mangoes (single or in combination)	25%	50%
(c)	Bananas	5%	20%

Optional fruit		Minimum	Maximum
(a)	Apples	5%	20%
(b)	Apricots	5%	20%
(c)	Avocados	5%	20%
(d)	Cherries	1%	4%
(e)	Citrus fruit	3%	15%
(f)	Granadillas	1%	5%
(g)	Grapes	5%	20%
(h)	Guavas	5%	20%
(i)	Litchis	5%	20%
(j)	Peaches (yellow clingstone)	5%	20%
(k)	Pears	5%	20%
(l)	Sweet melon	5%	20%

**Quality Standards**

- (4) (a) There shall be four grades for canned tropical fruit salad namely Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.  
 (b) The quality standards for canned tropical fruit salad are as follows:

Quality factor	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(a) Microbiological spoilage (maximum per production group)	0,25%	0,25%	0,25%	0,25%

Quality factor	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(b) Fill of containers shall comply to at least one of the following minima:				
(i) Fruit quantity	Packed to capacity	As for Choice Grade	As for Choice Grade	As for Choice Grade
(ii) Drained mass in grams	481	481	481	481
(c) Preparation	(i) Shall be free from defects (ii) Shall consist of fruit complying with the specifications for Choice Grade, as prescribed in these regulations for the kind of fruit concerned, in respect of colour and preparation	(i) As for Choice Grade (ii) Shall consist of fruit complying with the specifications for Standard Grade as prescribed in these regulations for the kind of fruit concerned, in respect of colour and preparation	As for Standard Grade	(i) Shall be reasonably free from defects (ii) Shall consist of fruit complying with the specifications for Manufacturers Grade, as prescribed in these regulations for the kind of fruit concerned, in respect of preparation
(d) Foreign matter	None	None	None	None
(e) Extraneous vegetable matter	Fairly free	Reasonably free	Reasonably free	Reasonably free

**Additional marking requirements**

(5) Subject to the provisions of regulation 10: Part I, a complete list of ingredients shall be declared on the label indicating the kinds of fruit in a descending order.

**CANNED GRANADILLAS AND GRANADILLA PULP**

31. The quality requirements for canned granadillas and canned granadilla pulp are as follows:

**Types of packing media and standard for type of packing media**

- (1) (a) Canned granadillas shall be packed in water to which permitted sweeteners are added.  
 (b) Canned granadilla pulp shall consist of practically all fruit with very little free flowing liquid.

**Quality Standards**

(2) (a) There shall be five grades of canned granadillas and canned granadilla pulp, namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.

(b) The quality standards for canned granadillas and canned granadilla pulp are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(a) Microbiological spoilage (maximum per production group)	0,25%	0,25%	0,25%	0,25%	0,25%
(b) Fill of containers in the case of:					
(i) Canned granadillas	Shall contain at least 50%, according to volume, of fruit	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade
(ii) Canned granadilla pulp	Packed to capacity	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade
(c) Fruit ingredient	Shall consist of the pulp of sound, fully grown granadillas	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade
(d) Preparation	(i) Shall be free from defects (ii) Shall be free from any material which is foreign to the	(i), (ii) and (iii) as for Extra Choice Grade	(i), (ii) and (iii) as for Extra Choice Grade	As for Standard Grade	Shall be reasonably free from defects

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(e) Foreign matter	inner portion of the granadillas, apart from the added sugar and water in the case of canned granadillas (iii) Shall be of an attractive appearance (iv) Shall be free from woody pips	(iv) Shall be practically free from woody pips None Fairly free	(iv) Shall be fairly free from woody pips None Reasonably free	None Reasonably free	None Reasonably free
(f) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free	Reasonably free

**CANNED GRAPES: WITH SEEDS**

32. The quality requirements for canned grapes with seeds are as follows:

**Style**

- (1) Canned grapes with seeds shall be presented as whole grapes.

**Quality Standards**

- (2) (a) There shall be five grades of canned grapes with seeds namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.
- (b) The quality standards for canned grapes with seeds are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(a) Microbiological spoilage (maximum per production group)	0,25%	0,25%	0,25%	0,25%	0,25%
(b) Fill of containers shall comply to at least one of the following minima:					
(i) Fruit quantity	Packed to capacity	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade
(ii) Drained mass in grams	453	453	453	453	453
(iii) Ingoing mass in grams:					
(aa) Per container	510	510	510	510	510
(bb) Average per container	538	538	538	538	538
(c) Fruit ingredient	(i) Sound, washed, suitably ripe grapes which are free from stems, stalks and pedicels (ii) Shall contain only White Hanepoot (Muscat grapes)	(i) As for Extra Choice Grade (ii) *	As for Choice Grade	As for Choice Grade	Sound, washed, suitably ripe grapes which are reasonably free from stems, stalks and pedicels
(d) Preparation	Shall be free from defects	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	Shall be reasonably free from defects
(e) Minimum diameter of berries	14 mm	14 mm	14 mm	14 mm	*

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(f) Uniformity of size in any one container	After removal of 10% of the smallest berries of the total number of berries in the container, the average diameter of 10% of the largest berries in the container shall not exceed the average diameter of 10% of the smallest berries in the container by more than 3 mm	After removal of 10% of the smallest berries of the total number of berries in the container, the average diameter of 10% of the largest berries in the container shall not exceed the average diameter of 10% of the smallest berries in the container by more than 5 mm	After removal of 20% of the smallest berries of the total number of berries in the container, the average diameter of 20% of the largest berries in the container shall not exceed the average diameter of 20% of the smallest berries in the container by more than 5 mm	*	*
(g) Blemishes	Berries shall be free from discolouration and blemishes: Provided that uniform amber discolouration and minor skin blemishes shall not be deemed to be blemishes	Berries shall be reasonably free from blemishes: Provided that uniform amber discolouration and minor skin blemishes shall not be deemed to be blemishes: Provided further that the general appearance of the berries shall be attractive	Berries shall be reasonably free from skin blemishes: Provided that skin blemishes which are not conspicuous may be allowed	As for Standard Grade	Berries shall be reasonably free from serious blemishes
(h) Disintegration	Berries may not be disintegrated: Provided that cracked or broken skins shall not be deemed disintegrated if the berries	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	*

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(i) Foreign matter	have retained their normal shape None	None	None	None	None
(ii) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free	Reasonably free

\* Denotes no specification

**Permissible deviations (by number per container)**

(4) The maximum permissible deviations for canned grapes with seeds are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade
(a) Disintegration	5%	10%	20%	20%
(b) Preparation	5%	10%	20%	20%

**CANNED GRAPES: SEEDLESS (SULTANAS)**

33. The quality requirements for canned seedless grapes are as follows:

**Style**

(1) Canned seedless grapes shall be presented as whole grapes.

**Quality Standards**

(2) (a) There shall be five grades of canned seedless grapes namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.

(b) The quality standards for canned seedless grapes are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(a) Microbiological spoilage (maximum per production group)	0,25%	0,25%	0,25%	0,25%	0,25%
(b) Fill of containers shall comply to at least one of the following minima:					
(i) Fruit quantity	Packed to capacity	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade
(ii) Drained mass in grams	396	396	396	396	396
(iii) Ingoing mass in grams:					
(aa) Per container	510	510	510	510	510
(bb) Average per container	538	538	538	538	538
(c) Fruit ingredient	Sound, washed and suitably ripe sultanas which are free from stalks	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	Sound, washed, ripe sultanas which are reasonably free from stalks
(d) Preparation	(i) Shall be free from defects (ii) Shall be free from stalks	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	Shall be reasonably free from defects and stalks
(e) Minimum diameter of berries	10 mm	10 mm	10 mm	10 mm	*
(f) Uniformity of size in any one container	Berries shall be uniform in size	Berries shall be fairly uniform in size	Berries shall be reasonably uniform in size	*	*

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Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(g) Blemishes	Shall be free from blemishes and shall be of an attractive appearance: Provided that smaller skin blemishes are permissible	Shall be reasonably free from blemishes and shall be of a general attractive appearance: Provided that smaller skin blemishes are permissible	Shall be free from skin blemishes: Provided that skin blemishes which are not conspicuous are permissible	As for Standard Grade	Shall be reasonably free from major blemishes
(h) Disintegration	Shall be free from disintegration: Provided that cracked or broken skins shall not be deemed disintegrated if the berries have retained their normal shape	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	*
(i) Foreign matter	None	None	None	None	None
(j) Extraneous vegetable matter	Practically free	Fairly free	Reasonably free	Reasonably free	Reasonably free

\* Denotes no specification

**Permissible deviations (by number per container)**

(4) The maximum permissible deviations for canned seedless grapes are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade
(a) Disintegration	5%	10%	20%	20%
(b) Preparation	5%	10%	20%	20%

**CANNED GRAPEFRUIT**

34. The quality requirements for canned grapefruit are as follows:

**Definitions**

- (1) Where used with regard to canned grapefruit –
- (a) "**whole segments**" means a place or portion of section in which its length is at least 75 percent of the apparent length of the original segment. A segment which is split in one place only and is not prone to disintegrate shall be considered whole, but parts of a segment joined by "thread", or by membrane only shall not be considered "whole"; and
- (b) "**developed seed**" means a seed that measures more than 9 mm in any dimension.

**Colour types**

- (2) The colour types for canned grapefruit are as follows:
- (a) White, which is produced from white-fleshed grapefruit.
- (b) Pink, which is produced from pink or red-fleshed grapefruit.

**Styles**

- (3) Canned grapefruit shall be presented as one of the following styles:
- (i) Grapefruit segments or grapefruit sections.
- (ii) Broken grapefruit segments or broken grapefruit sections.

**Quality Standards**

- (4) There shall be five grades for canned grapefruit namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.
- (b) The quality standards for canned grapefruit are as follows:

Quality factor	Extra Choice Grade	Choice Grade	Standard Grade	Substandard Grade	Manufacturers Grade
(a) Microbiological spoilage (maximum per production group)	0,25%	0,25%	0,25%	0,25%	0,25%
(b) Fill of containers shall comply to at least one of the following minima:					
(i) Fruit quantity	Packed to capacity	As for Extra Choice Grade			
(ii) Drained mass in grams	425	425	425	425	425
(iii) Ingoing mass in grams:					
(aa) Per container	538	538	538	538	538
(bb) Average per container	552	552	552	552	552
(c) Fruit ingredient	Sound, fully grown grapefruit with similar cultivar characteristics	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	Sound and fully grown grapefruit
(d) Preparation	(i) Shall be free from defects (ii) Shall be practically free from developed seeds (iii) The segment membranes shall be removed: Provided that the segment membranes may still be attached in the case of --	As for Extra Choice Grade	As for Extra Choice Grade	As for Extra Choice Grade	Shall be reasonably free from defects, developed seeds, segment membranes and residual peel