

هيئة التقييس لدول مجلس التعاون لدول الخليج العربية
STANDARDIZATION ORGANIZATION FOR G.C.C (GSO)



GSO 123/ 1990

الاشتراطات العامة للخضروات والفاكهة الطازجة
GENERAL REQUIREMENTS
FOR FRESH FRUITS AND
VEGETABLES

ICS:67.080

GENERAL REQUIREMENTS FOR FRESH FRUITS AND VEGETABLES

Date of GSO Board of Directors' Approval : 1410(H)-11-13 (1990-06-06)
Issuing Status : Technical Regulation

GENERAL REQUIREMENTS FOR FRESH FRUITS AND VEGETABLES

1- SCOPE AND FIELD OF APPLICATION

This Gulf standard specifies the general requirements for fresh fruits and vegetables handled between the markets of the region. It specially applies to the products covered by transit trade. As for specific requirements for each type of fruits or vegetables they will be covered in the relevant standards of these products.

2- COMPLEMENTARY REFERENCES

- 2.1 GSO 125/1990 “Methods of Sampling Fresh Fruits and Vegetables”.
- 2.2 GSO 124/1990 “General Requirements of Fresh Fruits and Vegetables Boxes”.

3- DEFINITIONS

- 3.1 Consignment: Any group of containers from one kind of fruit or vegetables with the same specifications and which are registered in the same shipping document.
- 3.2 Foreign matter: Any material – in the same container – which is not from the crop variety or which differs in growth nature or plant characteristics.
- 3.3 Apparent defects: Any traces of the chemical materials or insect infections, wounds, bruises, dirt, dusts and other types of deformations.
- 3.4 Fruit length: The distance contained between the end of the neck joint and the blossom end.
- 3.5 Fruit diameter: The longest horizontal diameter of the fruit.
- 3.6 Bruises: Any soft or compact areas resulting from mechanical or manual factors.
- 3.7 Maturity: The stage at which the fruit reaches its last growing stage after which the fruit will ripen naturally even after separation from the original plant.
- 3.8 Field ripening (for banana): When banana fruits reach the firming stage and capability for natural ripening after facing the known ripening factors.
- 3.9 Diseases: Infections resulting from bacteria, moulds, nimatode, viruses, yeasts or other disease infections resulting from different atmospheric factors or from loss of food elements (physiological).
- 3.10 Ripeness: The stage at which natural and chemical changes will take place in the fruit ending with full commercial characteristics of the fruit such as taste, flavour and odour and in which the fruit becomes fit for human consumption. This stage lies between the full ripening stage and the advanced ripening stage of the fruit.

- 3.11 Eliminating factors: Factors when found in the product it will be rejected or considered unacceptable. These are contamination by moulds, entomologic or pathologic infections with, diversity of varieties – presence of dust, dirt, and foreign matter – extensive mellowness and increase in the ripening degree – damage caused by rain, frost and bad storing, provided that the percentage tolerances of these factors do not exceed those stated individually for each type of fruit or vegetables.

4- GENERAL REQUIREMENTS

- 4.1 The fruits of each package shall be homogeneous with regard to:
- 4.1.1 Variety
 - 4.1.2 Ripeness
 - 4.1.3 Size
 - 4.1.4 Colour
 - 4.1.5 Shape
- 4.2 The fruit shall be fresh, fully mature, unwithered or wet, without change in colour or characteristics or shall not be over riped.
- 4.3 The fruit shall be free from foreign matter.
- 4.4 The fruit shall be free from traces of chemical materials, and pesticides except within allowable limits in relevant Gulf standards for the product.
- 4.5 The fruit shall be free from insect infections, moulds or diseases within the allowable limits in relevant Gulf standards for the product.
- 4.6 The fruit shall be free from wounds, and bruises except within the allowable limits in relevant Gulf standards for the product.
- 4.7 The fruit shall be free from any foreign odour or taste.
- 4.8 The package shall not contain any damaged fruit.
- 4.9 The fruit shall be clean and free from dirt and dust.
- 4.10 The packages contents in each consignment shall be homogeneous for each grade.

5- GRADING

Fresh fruit and vegetables shall be graded according to their quality and specifications into three principal classes as follows:

- 5.1 Extra class
- 5.2 Class I
- 5.3 Class II

If the package contains any vegetables or fruit not complying with specifications of any of these classes, it shall be considered ungraded and therefore cannot be exported.

6- ALLOWABLE TOLERANCES

6.1 The allowable tolerance for the extra class shall not exceed requirements of the first class.

6.2 The allowable tolerance for the first class shall not exceed requirements of the second class.

7- METHOD OF SAMPLING

Sampling shall be carried out according to Gulf standard mentioned in 2.1.

8- PACKAGING

8.1 The product shall be packed in a suitable container which guarantee product quality and safety.

8.2 In case of packing the product in boxes, they shall comply with Gulf standard mentioned in 2.2.

9- TRANSPORTATION

9.1 Transport means shall be mechanically refrigerated and capable of maintaining the product temperature.

9.2 It shall be healthy and shall not be previously used for transportation of any material harmful to the characteristics of the product.

10- STORAGE

The product shall be stored at the product relevant temperature.

11- LABELLING

The following information shall be in Arabic language, indelibly and legibly written. Use of foreign language in addition to Arabic language is allowable.

11.1 Variety name.

11.2 Quality grade.

11.3 The name of exporter, his trademark and address.

11.4 Gross weight and the net weight on packing in international units, or per number of fruits.

11.5 Country of origin.

11.6 Date of packing.