

### III. Provisions concerning sizing

Size is determined by weight.

To ensure uniformity in size, the range between fruit in the same package shall not exceed:

- 100 grams for fruit less than or equal to 1000 grams
- 300 grams for fruit exceeding 1000 grams.

## IV. Provisions concerning tolerances

### A. Quality tolerances

(i) *“Extra” class*

A total tolerance of 5 per cent, by number or weight, of pineapples not satisfying the requirements of the class but meeting those of Class I is allowed. Within this tolerance not more than 0.5 per cent in total may consist of produce satisfying the requirements of Class II quality.

(ii) *Class I*

A total tolerance of 10 per cent, by number or weight, of pineapples not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 1 per cent in total may consist of produce satisfying neither the requirements of Class II quality nor the minimum requirements, or of produce affected by decay.

(iii) *Class II*

A total tolerance of 10 per cent, by number or weight, of pineapples satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 2 per cent in total may consist of produce affected by decay.

## **B. Size tolerances**

For all classes: a total tolerance of 10 percent, by number or weight, of pineapples not satisfying the requirements as regards sizing but meeting the size immediately above and/or below that indicated on the package is allowed.

## V. Provisions concerning presentation

### A. Uniformity

The contents of each package must be uniform and contain only pineapples, with or without crowns, of the same origin, variety or commercial type, quality and size.

In addition, for “Extra” Class and Class I, uniformity concerning colouring, maturity, and length of crown is required.

The visible part of the contents of the package must be representative of the entire contents.

Examples of the provisions concerning presentation are shown in **Photos 67 – 70**.



**Photo 67**  
Uniformity: MD2 Fruit not uniform in colour – not allowed in Extra Class or Class I  
Comments



**Photo 68**  
Presentation Extra Class - Smooth Cayenne  
Comments



**Photo 69**  
Presentation Class I. Queen Victoria  
Comments



**Photo 70**  
Presentation Class II. Queen Victoria – Not uniform in colouring and maturity  
Comments

Comments

Comments

## **B. Packaging**

The pineapples must be packed in such a way as to protect the produce properly.

The materials used inside the package must be 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.

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

Packages must be free of all foreign matter.

## VI. Provisions concerning marking

Each package<sup>1</sup> must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

- identification
- nature of produce
- origin of produce
- commercial specifications
- official control mark (optional).

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<sup>1</sup> These marking provisions do not apply to sales packages presented in packages.

## **A. Identification**

Packer and/or dispatcher/shipper:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority<sup>2</sup>.

## **B. Nature of produce**

- “Pineapples” If the contents are not visible from the outside
- Name of the variety and/or commercial type for “Extra” Class and Class I
- “Without crown” or equivalent denomination, where appropriate.

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<sup>2</sup> 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, and the code mark should be preceded by the ISO 3166 (alpha) country/area of the recognizing country, if not the country of origin.

**C. Origin of the produce**

- Country of origin<sup>3</sup> and, optionally, district where grown or national, regional or local place name.

**D. Commercial specifications**

- Class
- Number of fruits
- Size expressed as minimum and maximum weights
- Size code (optional)
- Colour code (optional)
- The indication “To be stored at 80 C” (optional).

Examples of the provisions concerning marking are shown in **Photo 71**.

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<sup>3</sup> The full or a commonly used name should be indicated.





**Photo 71**  
Marking - Box and label