

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade | Substandard Grade | Manufacturers Grade |
|---|--|--|---|-----------------------|---------------------|
| | (aa) grapefruit slices; and (bb) enzymatically peeled grapefruit, and the membranes shall in both cases be reasonably tender (iv) Shall be free from off-flavours due to overprocessing and from excessive rag (v) Shall be properly peeled and free from residual peel | | | | |
| (e) Uniformity of size in any one container | Shall be fairly uniform in size | Shall be reasonably uniform in size | As for Choice Grade | * | * |
| (f) Colour of units | Shall be of a good and uniform colour | Shall be of a fairly good colour throughout | Shall be of a reasonably good colour throughout | As for Standard Grade | * |
| (g) Uniformity of colour in any one container | The units in a container shall be uniform in colour and deviations from the general colour shall not be conspicuous | The units in a container shall be fairly uniform in colour | * | * | * |
| (h) Foreign matter | None | None | None | None | None |

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| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade | Substandard Grade | Manufacturers Grade |
|---------------------------------|--------------------|--------------|-----------------|-------------------|---------------------|
| (i) Extraneous vegetable matter | Practically free | Fairly free | Reasonably free | Reasonably free | Reasonably free |

* Denotes no specification

Permissible deviations (by mass per container)

(5) The maximum permissible deviations for canned grapefruit are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|----------------|-------------------------|-------------------------|-------------------------|
| (a) Shape | 20% of the drained mass | 40% of the drained mass | 60% of the drained mass |

CANNED GUAVAS

35. The quality requirements for canned guavas are as follows:

Styles and standards for styles

(1) (a) Canned guavas shall be presented as one of the following styles:

- (i) Whole guavas
- (ii) Guava halves
- (iii) Guava quarters

(b) (i) Whole guavas shall consist of peeled, whole guavas.

(ii) Guava halves shall consist of peeled guavas cut into two approximately equal parts which may have been seeded or not.

(iii) Guava quarters shall consist of peeled and pitted guavas cut into four approximately equal parts.

Quality Standards

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

(b) The quality standards for canned guavas 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 | 481 | 481 | 481 | 481 | 481 |
| (bb) Average per container | 510 | 510 | 510 | 510 | 510 |
| (c) Maximum count in the case of: | | | | | |
| (i) Wholes | 12 | 20 | 25 | 25 | * |
| (ii) Halves | 20 | 40 | 50 | 50 | * |
| (iii) Quarters | - | 40 | 55 | 55 | * |
| (d) Fruit ingredient | Guavas which are clean and sound and which have similar cultivar characteristics: Provided that marked diffe- | As for Extra Choice Grade | As for Extra Choice Grade | As for Extra Choice Grade | Guavas which are clean and sound |

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade | Substandard Grade | Manufacturers Grade |
|---|---|---|--|--|---|
| (e) Preparation | <p>ences in colour shall be deemed to be a cultivar difference</p> <p>(i) Shall be free from defects</p> <p>(ii) Shall be cleanly and neatly peeled and shall be free from residual peel</p> <p>(iii) May be slightly trimmed</p> | <p>(i) and (ii) as for Extra Choice Grade</p> <p>(iii) May be trimmed: Provided that the units do not thereby lose their normal shape</p> | As for Choice Grade | As for Choice Grade, except that the units may be trimmed: Provided that the greater proportion of the units in a container shall be recognisable as of the style described on the label | Shall be reasonably free from defects and residual peel |
| (f) Minimum percentage of outer flesh or fruit, by mass | 57% | 52% | * | * | * |
| (g) Uniformity of size in any one container in the case of: | The mass of the x largest units in a container shall not be more than y times the mass of the x smallest units where $x = 4$ and $y = 1\frac{1}{2}$ | As for Extra Choice Grade, except that $x = 6$ and $y = 1\frac{1}{2}$ | As for Extra Choice Grade, except that $x = 10$ and $y = 1\frac{1}{2}$ | * | * |
| (i) Wholes | | | | | |

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade | Substandard Grade | Manufacturers Grade |
|----------------|---|---|---|-------------------|---------------------|
| (ii) Halves | <p>The mass of the x largest units in a container shall not be more than y times the mass of the x smallest units where –</p> <p>(aa) $x = 2$ and $y = 1\frac{1}{2}$ for counts for 8 and under</p> <p>(bb) $x = 3$ and $y = 1\frac{1}{2}$ for counts of 9 to 16</p> <p>(cc) $x = 4$ and $y = 1\frac{1}{2}$ for counts above 16</p> | <p>As for Extra Choice Grade except that –</p> <p>(aa) $x = 2$ and $y = 1\frac{1}{2}$ for counts of 8 and under</p> <p>(bb) $x = 4$ and $y = 1\frac{1}{2}$ for counts of 9 to 16</p> <p>(cc) $x = 6$ and $y = 1\frac{1}{2}$ for counts above 16</p> | <p>As for Extra Choice Grade except that –</p> <p>(aa) $x = 3$ and $y = 2$ for counts of 8 and under</p> <p>(bb) $x = 6$ and $y = 2$ for counts of 9 to 16</p> <p>(cc) $x = 10$ and $y = 2$ for counts above 16</p> | * | * |
| (iii) Quarters | – | <p>The mass of the x largest units in a container shall not be more than y times the mass of x smallest units where –</p> <p>(aa) $x = 4$ and $y = 1\frac{1}{2}$ for counts up to 20</p> <p>(bb) $x = 6$ and $y = 1\frac{1}{2}$ for counts more than 20</p> | As for Choice Grade except that $y = 2$ | * | * |

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade | Substandard Grade | Manufacturers Grade |
|---|--|--|---|---------------------------|---------------------|
| (h) Texture | Shall be of a good texture | Shall be of a fairly good texture | Shall be of a reasonably good texture | As for Standard Grade | * |
| (i) Uniformity of colour in any one container | Units shall be uniformly pink in colour: Provided that uniformly light pink colour is acceptable | Units shall be of a general uniform colour | Units shall be of a fairly uniform colour | As for Standard Grade | * |
| (j) Crushing | Units shall not be crushed or broken or damaged as a result of crushing | As for Extra Choice Grade | As for Extra Choice Grade | As for Extra Choice Grade | * |
| (k) Foreign matter | None | None | None | None | None |
| (l) Extraneous vegetable matter | Practically free | Fairly free | Reasonably free | Reasonably free | Reasonably free |

* Denotes no specification

- Denotes not applicable

Permissible deviations (by number per container)

(3) The maximum permissible deviations for canned guavas are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade | Substandard Grade |
|---|--------------------|--------------|----------------|-------------------|
| (a) Uniformity of colour in any one container | 25% | 25% | 0% | 0% |
| (b) Crushing in the case of: (i) Wholes | 16,7% | 15% | 20% | 20% |

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade | Substandard Grade |
|-----------------|--------------------|--------------|----------------|-------------------|
| (ii) Halves | 10% | 10% | 10% | 10% |
| (iii) Quarters | 10% | 10% | 10% | 10% |
| (c) Preparation | 10% | 20% | 30% | 30% |

CANNED MANGOES

36. The quality requirements for canned mangoes are as follows:

Definitions

- (1) Where used with regard to canned mangoes –
 - (a) "crushed" means a unit which has been –
 - (i) crushed to the extent that it has lost its normal shape (not due to ripeness); or
 - (ii) severed into definite parts: Provided that partially disintegrated halves shall not be considered broken: Provided further that all portions that collectively equal the size of one unit are considered one unit in applying the allowance in the permissible deviations; and
 - (b) "rind" means rind that adhere to the flesh of the mango or is found loose in the container.

Styles and standards for styles

- (2) (a) Canned mangoes shall be presented as one of the following styles:
 - (i) Mango halves
 - (ii) Mango slices
 - (iii) Mango diced
 - (iv) Mango pieces, mixed pieces or irregular pieces
- (b) (i) Mango halves shall consist of peeled mangoes cut into two approximately equal parts along the suture from stem to apex.
- (ii) Mango slices shall consist of peeled mangoes cut lengthwise or crosswise into long, slender pieces.

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- (iii) Mango diced shall consist of peeled mangoes cut into approximately cube-shaped units.
- (iv) Mango pieces, mixed pieces or irregular pieces shall consist of peeled mangoes cut into irregular shaped and sized units.

Quality standards

(3) (a) There shall be four grades of canned mangoes namely Extra Choice Grade, Choice Grade, Substandard Grade and Manufacturers Grade.

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

| Quality factor | Extra Choice Grade | Choice Grade | Substandard Grade | Manufacturers Grade |
|--|---|---------------------------|---------------------------|--|
| (a) Microbiological spoilage (maximum per production group) | 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 |
| (ii) Drained mass in grams | 453 | 453 | 453 | 453 |
| (c) Fruit ingredient | Sound, well-coloured and fully grown mangoes | As for Extra Choice Grade | As for Extra Choice Grade | Sound and fully grown mangoes |
| (d) Preparation | (i) Shall be free from defects from the stone (ii) The flesh shall be sliced (iii) Shall be free from stems (iv) Shall be properly peeled and free from residual rind (v) Shall be free from raggedness | As for Extra Choice Grade | As for Extra Choice Grade | Shall be reasonably free from defects, stems and residual rind |

| Quality factor | Extra Choice Grade | Choice Grade | Substandard Grade | Manufacturers Grade |
|--|---|---|----------------------------------|---------------------|
| (e) Shape | (vi) Shall be uniform in ripeness (vii) Shall be free from odours or flavours foreign to the product | As for Extra Choice Grade | * | * |
| (f) Uniformity of size in the case of mango halves | Shall be free from marked differences in shape | 90% by count of the units in a container shall be fairly uniform in size | As for Choice Grade | * |
| (g) Colour of units | 90% by count of the units in a container shall be fairly uniform in size | Shall be of a good colour characteristic of the type or variety of mango | As for Choice Grade | * |
| (h) Uniformity of colour in any one container | Shall be of a good colour characteristic of the type or variety of mango | Units in a container shall be uniform in colour and shall be free from conspicuous deviations from the general colour | As for Choice Grade | * |
| (i) Flavour | The flavour and odour shall be characteristic of the type or variety of mango used | As for Extra Choice Grade | As for Extra Choice Grade | * |
| (j) Texture | (i) Shall be fleshy with very little fibre (ii) The tenderness may be variable but shall neither be mushy nor excessively firm | (i) Shall be fleshy with little fibre (ii) As for Extra Choice Grade | (i) and (ii) as for Choice Grade | * |
| (k) Foreign matter | None | None | None | None |

| Quality factor | Extra Choice Grade | Choice Grade | Substandard Grade | Manufacturers Grade |
|---------------------------------|--------------------|--------------|-------------------|---------------------|
| (l) Extraneous vegetable matter | Practically free | Fairly free | Reasonably free | Reasonably free |

* Denotes no specification

Permissible deviations (by number per container)

(4) The maximum permissible deviations by number, unless otherwise stipulated for canned mangoes are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Substandard Grade |
|---|--|--|--|
| (a) Uniformity of colour in any one container | 25% | 0% | 0% |
| (b) Blemishes and overtrimmed units | 20% | 30% | 30% |
| (c) Crushed/mashed units | 3% by mass | 5% by mass | 5% by mass |
| (d) Rind | Not more than 4 cm ² aggregate area per 500 g | Not more than 6 cm ² aggregate area per 500 g | Not more than 6 cm ² aggregate area per 500 g |
| (e) Pit/stone material (average) | 1/8 stone or equivalent per 500 g | 1/8 stone or equivalent per 500 g | 1/8 stone or equivalent per 500 g |
| (f) Extraneous vegetable matter | 1 piece per 500 g | 2 pieces per 500 g | 2 pieces per 500 g |
| (g) Preparation and shape of: | | | |
| (i) Light intensity | 10% | 20% | 20% |
| (ii) Serious intensity | 0% | 0% | 0% |

CANNED ORANGES

37. The quality requirements for canned oranges are as follows:

Styles and standards for s.

- (1) (a) Canned oranges shall be presented as one of the following styles:
- | | |
|-------|------------------------|
| (i) | Whole orange segments |
| (ii) | Broken orange segments |
| (iii) | Orange slices |
| (iv) | Orange pieces |
- (b) (i) Whole orange segments shall consist of peeled orange segments which are practically intact and which retain their original shape: Provided that the segments may be slightly split.
- (ii) Broken orange segments shall consist of portion of segments which retain at least 50 percent of their original apparent size, or which are large enough to remain on a sieve having 12 mm square openings formed by a wire of 2 mm diameter.
- (iii) Orange slices shall consist of peeled oranges cut transversally into slices.
- (iv) Orange pieces shall consist of portions of segments that are large enough to remain on a sieve having 8 mm square openings formed by a wire of 2 mm diameter

Size grouping in the case of whole orange segments

- (2) Canned whole orange segments shall be grouped according to size in the following manner:
- | | | |
|-----|---------|---|
| (a) | Large: | 20 or less whole orange segments per 100 gram of drained fruit. |
| (b) | Medium: | 21 to 35 whole orange segments per 100 gram of drained fruit. |
| (c) | Small: | 36 or more whole orange segments per 100 gram of drained fruit. |

Quality Standards

- (3) (a) There shall be five grades of canned oranges, namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.
- (b) The quality standards for canned oranges 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 in the case of: | | | | | |
| (aa) Orange segments | 425 | 425 | 425 | 425 | 425 |
| (bb) Orange pieces and slices | 453 | 453 | 453 | 453 | 453 |
| (c) Fruit ingredient | Clean, sound and fully grown oranges with similar cultivar characteristics | As for Extra Choice Grade | As for Extra Choice Grade | As for Extra Choice Grade | Clean, sound and fully grown oranges |
| (d) Preparation | (i) Shall be free from defects (ii) Shall be properly peeled and free from residual peel (iii) Shall be free from fibre strands originating from albedo or core | As for Extra Choice Grade | (i), (ii), (iii), (iv), (v) and (vi) as for Extra Choice Grade | As for Standard Grade | Shall be reasonably free from defects, residual peel, fibre strands, developed seeds, segment membranes (where applicable) and off-flavours |

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade | Substandard Grade | Manufacturers Grade |
|---|---|----------------------------------|----------------------------------|-------------------|---------------------|
| <p>(e) Uniformity of size in any one container in the case of whole orange segments</p> | <p>(iv) Shall be free from developed seeds (v) The segment membranes shall have been removed: Provided that the segment membranes may still be attached in the case of – (aa) orange slices; and (bb) enzymatically peeled oranges; and the membranes shall in both cases be reasonably tender (vi) Shall be free from off-flavours due to overprocessing, flavours and odours foreign to the product and from excessive rag (vii) Shall, in the case of orange slices, be free from end-slices The mass of the largest unit shall not be more than twice the mass of the smallest unit</p> | <p>As for Extra Choice Grade</p> | <p>As for Extra Choice Grade</p> | <p>*</p> | <p>*</p> |

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade | Substandard Grade | Manufacturers Grade |
|--|--|---------------------------|---------------------------|--|---------------------|
| (f) Maximum thickness in the case of orange slices | 10 mm | 10 mm | 10 mm | * | * |
| (g) Shape in the case of: | | | | | |
| (i) Whole orange segments | Shall consist of whole segments of a normal shape: Provided that a segment shall be deemed to be whole if it has retained at least 75% of its original shape | As for Extra Choice Grade | As for Extra Choice Grade | The greater proportion of the units shall be recognisable as whole units | * |
| (ii) Orange slices | Shall consist of whole units of a normal shape | As for Extra Choice Grade | As for Extra Choice Grade | The greater proportion of the units shall be recognisable as whole units | * |
| (h) Colour of units | Shall be of a rich yellow to orange colour, typical of the cultivar concerned | As for Extra Choice Grade | As for Extra Choice Grade | Shall be of a reasonably good colour | * |
| (i) Texture | Shall be reasonably firm, characteristic of the cultivar concerned and reasonably free from dry cells or fibrous portions which affect the appearance and edibility of the product | As for Extra Choice Grade | As for Extra Choice Grade | * | * |
| (j) Foreign matter | None | None | None | None | None |

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade | Substandard Grade | Manufacturers Grade |
|---------------------------------|--------------------|--------------|-----------------|-------------------|---------------------|
| (k) Extraneous vegetable matter | Practically free | Fairly free | Reasonably free | Reasonably free | Reasonably free |

* Denotes no specification

Permissible deviations (by mass per container)

(4) The maximum permissible deviations by mass per container, unless otherwise specified, for canned oranges are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|---|-----------------------------|-----------------------------|------------------------------|
| (a) Shape in the case of: | | | |
| (i) Whole segments | 30% of the drained mass | 40% of the drained mass | 60% of the drained mass |
| (ii) Orange slices | 8% of the drained mass | 10% of the drained mass | 20% of the drained mass |
| (b) Occurrence of broken segments and pieces in the case of whole orange segments | 3% | 5% | 7% |
| (c) Occurrence of pieces in the case of broken orange segments | 8% | 10% | 15% |
| (d) Occurrence in all styles of: | | | |
| (i) Seeds (per sample average) | 1 unit per 100 g | 1 unit per 100 g | 2 units per 100 g |
| (ii) Fibre strands (aggregate length based on sample average) | 40 mm per 100 g | 50 mm per 100 g | 75 mm per 100 g |
| (iii) Segment membranes, if it has been removed (based on sample average) | 5 cm ² per 100 g | 7 cm ² per 100 g | 10 cm ² per 100 g |

CANNED CITRUS SEGMENTS (GRAPEFRUIT AND ORANGE SEGMENTS EXCLUDED)

38. The quality requirements for canned citrus segments (grapefruit and orange segments excluded) shall be as follows:

Style

(1) Canned citrus segments (grapefruit and orange segments excluded) shall be presented as whole citrus segments which are practically intact and which retain their original shape: Provided that the segments may be slightly split.

Quality standards

(2) (a) There shall be five grades for canned citrus segments (grapefruit and orange segments excluded), namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.

(b) The quality standards for canned citrus segments (grapefruit and orange segments excluded) 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 | 425 | 425 | 425 | 425 | 425 |
| (iii) Ingoing mass in grams: | | | | | |
| (aa) Per container | 538 | 538 | 538 | 538 | 538 |

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade | Substandard Grade | Manufacturers Grade |
|----------------------------|---|--|---------------------------|---------------------------|---|
| (bb) Average per container | 552 | 552 | 552 | 552 | 552 |
| (c) Fruit ingredient | Clean, sound and fully grown citrus fruit (grapefruit and orange segments excluded) with similar cultivar characteristics | As for Extra Choice Grade | As for Extra Choice Grade | As for Extra Choice Grade | Clean, sound and fully grown citrus fruit (grapefruit and orange segments excluded) |
| (d) Preparation | (i) Shall be free from defects (ii) Shall be properly peeled and free from residual peel (iii) Shall be free from fibre strands originating from albedo or core (iv) The segments membranes shall have been removed: Provided that the segment membranes may still be attached in the case of enzymatically peeled citrus segments (grapefruit and orange segments excluded), in which the membranes shall be reasonably tender (v) Shall be free from off-flavours due to over-processing, flavours and odours | (i), (ii), (iii), (iv) and (v) as for Extra Choice Grade | As for Choice Grade | As for Choice Grade | Shall be reasonably free from defects, residual peel, fibre strands, developed seeds, segment membranes (where applicable) and off-flavours |

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade | Substandard Grade | Manufacturers Grade |
|---|---|---|---------------------------|-------------------|---------------------|
| (e) Uniformity of size in any one container in the case of whole citrus (grapefruit and orange segments excluded) | (vi) foreign to the product and from excessive rag Shall be free from developed seeds | (vi) Shall reasonably free from developed seeds | As for Extra Choice Grade | * | * |
| (f) Shape | The mass of the largest unit shall not be more than twice the mass of the smallest unit Shall consist of whole segments of a normal shape: Provided that a segment shall be deemed to be whole if it has retained at least 75% of its original shape | As for Extra Choice Grade | As for Extra Choice Grade | * | * |
| (g) Colour of units | Shall be of a colour typical of the cultivar concerned | As for Extra Choice Grade | As for Extra Choice Grade | * | * |
| (h) Foreign matter | None | None | None | None | None |
| (i) Extraneous vegetable matter | Practically free | Fairly free | Reasonably free | Reasonably free | Reasonably free |

* Denotes no specification

Permissible deviations (by mass per container)

(3) The maximum permissible deviations for canned citrus segments (grapefruit and orange segments excluded) are as follows:

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade |
|----------------|-------------------------|-------------------------|-------------------------|
| (a) Shape | 20% of the drained mass | 40% of the drained mass | 60% of the drained mass |

CANNED CITRUS: TWO FRUIT

Quality standards

39. (1) (a) There shall be five grades of canned citrus two fruit namely Extra Choice Grade, Choice Grade, Standard Grade, Substandard Grade and Manufacturers Grade.

(b) The quality standards for canned citrus two fruit 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 | 425 | 425 | 425 | 425 | 425 |
| (iii) Ingoing mass in grams: | | | | | |
| (aa) Per container | 538 | 538 | 538 | 538 | 538 |

| Quality factor | Extra Choice Grade | Choice Grade | Standard Grade | Substandard Grade | Manufacturers Grade |
|----------------------------|---|---------------------------|---------------------------|---------------------------|--|
| (bb) Average per container | 552 | 552 | 552 | 552 | 552 |
| (c) Maximum count | 69 | * | * | * | * |
| (d) Allowable shape | Segments | Segments | Segments | Segments | |
| (e) Fruit ingredient | Clean, sound and fully grown citrus fruit with similar cultivar characteristics | As for Extra Choice Grade | As for Extra Choice Grade | As for Extra Choice Grade | Clean, sound and fully grown citrus fruit |
| (f) Preparation | (i) Shall be free from defects (ii) Shall be properly peeled and free from residual peel (iii) Shall be free from fibre strands originating from albedo or core (iv) Shall be free from developed seeds (v) The segment membranes shall have been removed. Provided that the segment membranes may still be attached in the case of enzymatically peeled citrus fruit in which case the membranes shall be reasonably tender (vi) Shall be free from off-flavours due to | As for Extra Choice Grade | As for Extra Choice Grade | As for Extra Choice Grade | Shall be reasonably free from defects, residual peel, fibre strands, segment membranes (where applicable) and off-flavours |