



**RWANDA
STANDARD**

**DRS
206**

Second edition

2020-mm-dd

Watermelon — Specification

ICS 67.080.01

Reference number

DRS 206: 2020

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In order to match with technological development and to keep continuous progress in industries, standards are subject to periodic review. Users shall ascertain that they are in possession of the latest edition

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Foreword

Rwanda Standards are prepared by Technical Committees and approved by Rwanda Standards Board (RSB) Board of Directors in accordance with the procedures of RSB, in compliance with Annex 3 of the WTO/TBT agreement on the preparation, adoption and application of standards.

The main task of technical committees is to prepare national standards. Final Draft Rwanda Standards adopted by Technical committees are ratified by members of RSB Board of Directors for publication and gazettment as Rwanda Standards.

DRS 206 was prepared by Technical Committee RSB/TC 16 on *Fresh fruits and vegetables*.

In the preparation of this standard, reference was made to the following standard:

ES 1250: 2005, *Watermelon — Specification*

The assistance derived from the above source is hereby acknowledged with thanks.

This second edition cancels and replaces the first edition (RS 206: 2014), which has been technically revised.

Committee membership

The following organizations were represented on the Technical Committee on *Fresh fruits and vegetables* (RSB/TC 16) in the preparation of this standard.

Africa Food Supply Ltd

Enterprise Urwibutso

FRESHCO

Garden Fresh Ltd

Ministry of Agriculture and Animal Resources (MINAGRI)

National Agricultural Export Development Board (NAEB)

NORELGA Macadamia

PEBEC Ltd

Rwanda Agriculture Board (RAB)

Rwanda Nut Company

SORWATOM

University of Rwanda-College of Agriculture, Animal Science and Veterinary Medicine (UR-CAVM)

Rwanda Standards Board (RSB) – Secretariat

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Watermelon — Specification

1 Scope

This Draft Rwanda Standard specifies the requirements and sampling methods for watermelons of varieties (cultivars) grown from *Citrullus lanatus* (Thunb.) Matsum, and Nakai to be supplied fresh to the consumer.

This standard does not apply to watermelons for industrial processing.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

CAC/GL 21, *Principles for the establishment and application of microbiological criteria for foods*

RS EAS 38, *Labelling of pre-packaged foods — General requirements*

RS CODEX STAN 193, *General standard for contaminants and toxins in food and feed*

RS CAC/RCP 1, *Code of practice — general principles of food hygiene*

RS ISO 874, *Fresh fruits and vegetables — Sampling*

3 Terms and definitions

For the purposes of this standard, the following terms and definitions apply.

3.1

damage

any defect, bruise which affects the appearance, edibility or marketing quality of the watermelons fruits

3.2

firm

not shriveled or flabby

3.3

foreign matter

any material other than that originating from the watermelons fruit

3.4

intact

not having any part removed or damaged such that it makes the fruit incomplete

3.5

malformed

shape of a watermelon fruit that is not typical of the variety.

4 General requirements

4.1 in all classes, subject to the special provision for each class and the tolerances allowed, the watermelon shall be:

- a) intact;
- b) sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- c) clean, practically free of any visible foreign matter;
- d) practically free from pests;
- e) practically free from damage caused by pests;
- f) firm and sufficiently ripe; the colour and taste of the flesh shall conform to a sufficient state of ripeness;
- g) free of any abnormal external moisture; and
- h) free of any foreign smell and/or taste.

4.2 The development and condition of the watermelon shall be such as to enable them:

- a) to withstand transport and handling, and
- b) to arrive in satisfactory condition at the place of destination.

5 Classification

5.1 Class I

5.1.1 Watermelons in this class shall be of good quality. They shall be:

- a) well-formed, allowing for the characteristics of the variety
- b) free of cracks and bruises.

5.1.2 A slight defect in coloring is allowed for the paler part of the melon, which has been in contact with the ground during the period of growth. The stem of the watermelon shall not exceed 5 cm in length.

5.2 Class II

This class includes watermelons, which do not qualify for inclusion in Class I, but satisfy the minimum general requirements. The following defects may be allowed provided the watermelons retain their essential characteristics as regards the quality, the keeping quality, and presentation:

- a) slight defect in shape;
- b) slight defect in colouring of the rind; and
- c) slight bruising or superficial defects due in particular to mechanical impact or to damage by parasites or diseases.

5.3 Sizing

Size is determined by the weight per unit. The minimum weight is fixed at 1.5 kg. When watermelons are presented in packages, the difference between the lightest and the heaviest unit in the same package shall not exceed 2 kg or 3.5 kg if the lightest unit exceeds 6 kg. This relative uniformity of weight is not compulsory for watermelons presented in bulk.

5.4 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.

5.4.1 Quality tolerances

5.4.1.1 Class I

10 % by number or weight of watermelons not satisfying the requirements of the class, but meeting those of Class II.

5.4.1.2 Class II

10 % by number or weight of watermelons 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.

5.4.2 Size tolerances

For all classes: 10 % by number or weight of watermelons not conforming to the size indicated, but no more than 1 kg above or below the size range specified. The tolerance may in no case extend to fruit weight less than 1 kg.

6 Packaging

6.1 The contents of each package, or lot for produce presented in bulk, shall be uniform and contain only watermelons of the same origin, variety and quality.

6.2 In addition, in Class I, the shape and colour of the rind of the watermelons shall be uniform.

6.3 The watermelons shall be packaged in such a way as to protect the produce properly.

6.4 The materials used inside the package shall be new, 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.

6.5 Packages, or lots for produce presented in bulk, shall be free of all foreign matter. Watermelons shall be packed in each container in compliance with the code of practice for packaging and transport of tropical fresh fruits and vegetables.

6.6 Watermelons transported in bulk shall be separated from the floor and walls of the vehicles by a suitable protective material, which shall be new and clean and not liable to transfer any abnormal taste or smell to the fruit.

6.1 Presentation

The watermelons may be presented:

- a) in packages; or
- b) in bulk.

7 Labelling

7.1 In addition to the requirements of RS EAS 38, each package shall bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

- a) name and address of the producer or supplier;

- b) type of the product and class;
- c) origin of produce;
- d) size (if sized) expressed in minimum and maximum weight;
- e) net weight or number of units; and
- f) date of packing.

7.2 For watermelons transported in bulk (direct loading into a transport vehicle) the particulars specified in 7.1 shall appear on a document accompanying the goods, and attached in a visible position inside the transport vehicle:

8 Contaminants

8.1 The produce covered by this standard shall comply with the maximum levels specified in RS CODEX STAN 193.

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

9 Hygiene

9.1 It is recommended that the produce covered by the provisions of this standard be prepared and handled in accordance with RS CAC/RCP1 and RS CAC/RCP 53.

9.2 The produce should comply with any microbiological criteria established in accordance with CAC/GL 21.

10 Sampling

Sampling of watermelon shall be done in accordance with RS ISO 874.

Bibliography

[1] RS 206:2014, *Watermelon — Specification*

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