



DEAS 47: 2021

ICS 67.080

DRAFT EAST AFRICAN STANDARD

Fresh papaya (pawpaw) — Specification

EAST AFRICAN COMMUNITY

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Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in the East African Community. It is envisaged that through harmonized standardization, trade barriers that are encountered when goods and services are exchanged within the Community will be removed.

The Community has established an East African Standards Committee (EASC) mandated to develop and issue East African Standards (EAS). The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the public and private sector organizations in the community.

East African Standards are developed through Technical Committees that are representative of key stakeholders including government, academia, consumer groups, private sector and other interested parties. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the Principles and procedures for development of East African Standards.

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

The committee responsible for this document is Technical Committee EASC/TC 016 Fresh Fruits, vegetables and Tuber

This second edition cancels and replaces the first edition (EAS 47:2000), which has been technically revised.

Attention is drawn to the possibility that some of the elements of this document may be subject of patent rights. EAC shall not be held responsible for identifying any or all such patent rights.

PUBLIC REVIEW DRAFT

Fresh papaya (pawpaw) — Specification

1 Scope

This Draft East African Standard specifies the requirements for commercial varieties of papaya (pawpaw) grown from *Carica papaya* L., of the Caricaceae family, to be supplied fresh to the consumer.

This standard does not apply to papaya for industrial processing.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements 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/RCP 44, *Recommended international code of practice for packaging and transport*

CAC/RCP 53, *Code of hygienic practice for fresh fruits and vegetables*

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

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

ISO 874; *Fresh fruits and vegetables — Sampling*

3 Terms and definitions

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

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at <http://www.iso.org/obp>

3.1

disease

any unhealthy condition caused by any organism such as fungus, bacteria, virus or insect

3.2

injury

any defect which slightly affects the appearance or edible quality of the papaya

4 Requirements

4.1 Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, papaya 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 of damage caused by pests
- e) practically free of pests affecting the general appearance of the produce;
- f) free of abnormal external moisture, excluding condensation following removal from cold storage;
- g) free of any foreign smell and/or taste□.
- h) firm;
- i) fresh in appearance; and
- j) free of damage caused by low and/or high temperatures.

The peduncle, if present, should not exceed a length of 1 cm.

4.2 Maturity requirements

4.2.1 Papaya shall have been carefully picked and have reached an appropriate degree of physiological maturity and ripeness account being taken of the characteristics of the variety and/or commercial type and the area in which they are grown.

4.2.2 The development and condition of papaya shall be such as to enable them to withstand transportation and handling; and to arrive in satisfactory condition at the place of destination.

5 Classification

5.1 “Extra” class

Papaya in this class shall be of superior quality. They shall be characteristic of the variety and/or commercial type. They shall be free of defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the papaya, the quality, the keeping quality and presentation in the package.

5.2 Class I

Papaya in this class shall be of good quality. They shall be characteristic of the variety and/or commercial type.

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the papaya, the quality, the keeping quality and presentation in the package:

- a) slight defects in shape; and
- b) slight skin defects (that is, mechanical bruising, sun spots and/or latex burns). The total area affected shall not exceed 10 % of the total surface.

The defects shall not, in any case, affect the flesh of the fruit.

5.3 Class II

This class includes fresh papaya which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in 4.1. The following defects, however, may be allowed, provided the papayas retain their essential characteristics as regards the quality, the keeping quality and presentation:

- a) defects in shape;
- b) defects in colouring;
- c) skin defects (that is, mechanical bruising, sun spots and latex burns). The total area affected should not exceed 15 % of the total surface; and
- d) slight marks caused by pests.

The defects shall not, in any case, affect the flesh of the fruit.

6 Sizing

Determination of the papaya fruit size shall be done in accordance to Table 1.

Table 1 — Determination of papaya fruit size

Size code	Weight, g
A	200 – 300
B	301 – 400
C	401 – 500
D	501 – 600
E	601 – 700
F	701 – 800
G	801 – 1 100
H	1 101 – 1 500
I	1 501 – 2 000
J	> 2 001

7 Tolerances

Tolerances in respect of quality and size shall be allowed in each package (or in each lot for papaya presented in bulk) for papaya not satisfying the requirements of the class indicated.

7.1 Quality tolerances

7.1.1 “Extra” Class

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

7.1.2 Class I

A total tolerance of 10 %, by number or weight, of papaya not satisfying the requirements of the class, but meeting those of Class II is allowed. Within this tolerance, not more than 1 % in total may consist of produce satisfying the requirements of Class II quality nor the minimum requirements, or of papaya affected by decay.

7.1.3 Class II

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

7.2 Size tolerances

For all classes, 10 % by number or weight of papayas corresponding to the size immediately above and/or below that indicated on the package, with a minimum of 190 g for fresh papaya packed in the smallest size range

8 Contaminants

8.1 Heavy metals

Papaya shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission in accordance with CODEX STAN 193.

8.2 Pesticide residues

Papaya shall comply with those maximum pesticide residue limits established by the Codex Alimentarius Commission

9 Hygiene

9.1 Papaya shall be prepared and handled in accordance with CAC/RCP 53.

9.2 Papaya shall be free from parasites, microorganisms or substances originating from them in amounts which may present a hazard to human health.

10 Packaging

10.1 Papaya shall be packaged in food grade packaging material that will safeguard the hygienic, safety, nutritional, technological and organoleptic qualities of the papaya in accordance with CAC/RCP 44 to avoid causing any external or internal damage to the papaya.

10.2 The contents of each package shall be uniform and contain only papaya of the same origin, variety or commercial type, quality and size. . The visible part of the contents of the package shall be representative of the entire contents

10.3 The containers shall ensure suitable handling, shipping and preservation of the fresh papaya

11 Labelling

11.1 The following specific labelling requirements shall apply and shall be legibly and indelibly labelled in accordance with the requirements of EAS 38

- a) name of produce as " Fresh Papaya";.
- b) name and physical address of the exporter, packer and/or dispatcher;
- c) country of origin;

- d) class;
- e) size (recognised size code or average weight in grams);
- f) net weight; and
- g) packaging date.

NOTE The number of fruits, storage temperature and variety of the papaya may also be included on the labelling.

11.2 For non-retail containers, each package shall bear the particulars outlined below in letters grouped on the same side, legibly and indelibly marked, and visible from the outside, or in the documents accompanying the shipment:

12 Sampling

Sampling of fresh papaya shall be done in accordance with ISO 874

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Bibliography

- [1] US 1613:2015, *Fresh papaya — Specification*
- [2] EAS 47:2000, *Fresh papaya — Specification*

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