

DNAMS 0024: 2023

First Edition

NAMIBIAN STANDARD

Marketing and commercial quality control of Gem
squash

This Namibian standard is a home grown standard

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National foreword

This Namibian Standard (NAMS) is a homegrown and was approved for adoptions by the Namibian Standards Institution CEO.

Namibian standards are developed based on NSI Standards development procedures in accordance with the rules given in the International Organisation for Standardisation/ International Electrotechnical Commission (ISO/IEC) Directives 2 and WTO – TBT World Trade Organisation code of Good Practice (which is published as Annex 3 in the TBT Agreement)

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DNAMS FOR COMMENT

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Marketing and commercial quality control of Gem squash

1. Scope

This document applies to Gem squash of the varieties (cultivars) grown from the cucurbit family *Cucurbita pepo L*, having a hard shell and mature seeds commercially produced for fresh consumption. Gem squash for industrial processing being excluded.

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 documents. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies. Information on currently valid national and international standards are obtained from the Namibian Standards Institution (NSI)

CODEX STAN 193- 1995, Codex General Standard for Contaminants and Toxin in Food and Feed

CAC/RCP 1- 1969, Recommended International Code of Practice- General Principle of Food Hygiene

CAC/RCP 53- 2003, Code of Hygienic Practice for Fresh Fruits and Vegetables

CAC/GL 21- 1997, Principle for the Establishment and Application of Microbiological Criteria for Foods

CAC/RCP 44- 1995, Recommended International Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables

3. Terms and Definitions

For the purpose of this document, the following definitions apply.

3.1 bulk container

refers to a squash truck, any vehicle or container used for the transportation or storage of gem squash

3.2 barrier container

container in which more than one consumer packages are packed

3.3**consignment**

quantity of fresh vegetable of the same kind, belonging to the same owner and delivered at the same time; same delivery note, consignment note or receipt note, or delivered by the same vehicle; or in the case of a quantity of fresh vegetable that is divided into different cultivars,

classes, pallet loads, trademarks, counts, size groups or types of packaging, every quantity of each of the different cultivars, classes, pallet loads, trademarks, counts, size groups or types of packaging

3.4**decay**

state of decomposition or fungus development except dry stem-end rot, partly or completely affecting the quality of the gem squash detrimentally

3.5**foreign matter**

any material not normally present in, on or among gem squash with the exception of soil

4. Provisions concerning quality

This document describes the quality requirements for produce after preparation and packaging.

The holder/seller of products shall not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder/seller shall be responsible for observing such conformity.

4.1 Minimum requirements

Subject to the tolerances allowed, gem squash shall be:

- Be intact
- Well - formed
- Free from decay
- Clean and free from visible foreign matters
- Free from cold damage, insect damage, mechanical damage or damage caused by other organisms;
- Free from cracks, bruises, injuries, scars, soft and dry rot affecting flesh quality:
- Free from foreign odours
- Free from sun-scorch
- Sound and attractive in appearance and have normal characteristics of the cultivar

The development and condition of the gem squash shall be such as to enable them:

- to withstand transportation and handling
- to arrive in satisfactory condition at the place of destination.

4.2 Maturity requirements

Gem squash shall be harvested when the fruit is completely matured and post-harvest handling is not adversely affected. Features used to determine harvest maturity, including the following below:

- a) external appearance
- b) hardness of the rind
- c) stem texture
- d) brighter internal colour.

Gem squash shall be sufficiently developed and display satisfactory maturity and/or ripeness according to the species but must not be overripe.

4.3 Classification

Gem squash are classified into two (2) classes, as defined below:

4.3.1 Class I

Gem squash in this class shall be of superior quality, normal in shape and free from skin defects, mechanical damage and superficial defects affecting the general appearance. The stalk shall not exceed 40 mm.

4.3.2 Class II

Gem squash in this class shall be of good quality.

Gem squash may show slight mechanical damages provided that the vegetable is not affected and the stalk shall not exceed 40 mm.

5. Provisions concerning sizing

Class I – Minimum diameter of 60 mm

Class II – Minimum diameter of 50 mm

Baby squash – less than 40 mm

6. Provisions concerning tolerances

At all marketing stages, tolerances in respect of quality shall be allowed in each package for produce not satisfying the requirements of the class indicated.

6.1 Size tolerances

6.1.1 Class I

A total tolerance of 5 percent, by number or weight, of gem squash not satisfying the requirements of the class but meeting those of Class II is allowed.

6.1.2 Class II

A total tolerance of 10 percent, by number or weight, of gem squash not satisfying the requirements of Class II is allowed

6.2 Quality tolerance

6.2.1 Class I

A total tolerance of 5 percent, by number or weight, of gem squash not satisfying the requirements of the class 1 but meeting those of Class II is allowed

6.2.2 Class II

A total tolerance of 10 per cent, by number or weight, of gem squash not satisfying the requirements of Class II is allowed, but do not exceeding the following:

- a) decay: 5 percent soft rot, dry rot or damage
- b) injuries: 10%

7. Provisions concerning presentation

7.1 Uniformity

- a) The contents of each package (or lot for produce presented in bulk in the transport vehicle) shall be uniform and contain only of gem squash of the same origin, variety and quality
- b) Gem squash in Class I shall be uniform in ripeness
- c) The maximum difference in diameter between the smallest and largest gem squash in the same packaging shall not exceed 5 mm in the case of Class 1 and 10 mm in the case of Class II respectively
- d) However, a mixture of gem squash of distinctly different species and/or different colours of the same species may be packed together in a sale package, provided they are uniform in quality and, for each species and/or colour concerned, in origin

- e) The visible part of the contents of the package (or lot for produce presented in bulk in the transport vehicle) shall be representative of the entire contents

7.2 Packaging

- a) Gem squash shall be packed in such a way as to protect the produce properly
- b) The materials used inside the package shall be clean and of a quality such as to avoid causing any external or internal damage to the produce
- c) 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
- d) Packages shall be free of all foreign matter

8. Provisions concerning marking

- a) Each package shall bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside printed either on the package itself or on a label secured to the fastening
- b) If the labels are placed inside the packages (string bags), this shall be done in such a way that the indications concerning marking are readable from the outside
- c) Gem squash transported in bulk (direct loading into a transport vehicle) these particulars shall appear on a document accompanying the goods, and attached in a visible position inside the transport vehicle

8.1 Identification

- a) Packer and or dispatcher/ shipper name and physical address or postal address of the producer, exporter or owner of the content in the container to be provided.
- b) The producer registration code or pack-house registration code, which is registered with the competent authority by the producer, exporter or pack- house as the case may be.
- c) If the producer has, more than one establishment shall be registered separately. In cases where retailers/wholesalers and or traders may provide their preferred branded packaging material to producers for on farm packaging, that at least a sticker be placed on such a product that would identify the origin of the produce.

8.2 Nature of produce

- a) Gem squash
- b) Name of the variety (optional).
- c) Class;

8.3 Origin of produce

The country of origin shall be indicated and, optionally, district where grown, or national, regional or local place name.

8.4 Commercial specifications

Gem squash packaging shall state the Class of the berry fruit according to 4.3

8.5 Official control mark or Official Inspection Mark (optional)

A mark of an agency that conducted the quality inspection and offer certificate of conformity may be added to the berry fruit packaging.

9 Contaminants

The gem squash covered by this document should comply with the maximum residue limits for contaminant, established by the Codex STAN 193 -1995.

10 Hygiene

The gem squash covered by this document should be prepared and handled in accordance with the appropriate sections of the CAC/RCP 1-1969, CAC/RCP 53-2003, and other relevant Codex text such as Codes of Hygienic Practice and Codes of Practice.

The produce shall comply with any microbiological criteria established in accordance with CAC/GL 21-1997