

**DNAM 0025: 2023**

First Edition

## **NAMIBIAN STANDARD**

# **Marketing and commercial quality control of Melons**

This Namibian standard is a home grown standard

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37 Feld Street  
P.O. Box 26364 Windhoek, Namibia  
Tel +264-61386400, Fax +264-61-386454  
Website: [www.nsi.com.na](http://www.nsi.com.na)  
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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 and WTO – TBT World Trade Organisation code of Good Practice (which is published as Annex 3 in the TBT Agreement)

The NSI Management Technical Committee responsible for this standard is NSI TC 3, Food Safety Management Systems, Subcommittee SC3 on Horticulture products standards

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DNAMS FOR COMMENT

# Marketing and commercial quality control of Melons

## 1. Scope

This document applies to Melon varieties (cultivars) grown from *Cucumis melo L.*, to be supplied fresh to the consumer. Melons such as the *Charentais*, *Galia* and *Ogen* type of melons. Melons for industrial processing are 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)

*UNECE Standard FFV-23*, Concerning the marketing and commercial quality control of melons

*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*

*ISO 874, Fresh fruits and vegetables - Sampling*

## 3. Terms and Definitions

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

### 3.1

#### **Bulk container**

truck, any vehicle or container used for the transportation or storage of melons

**3.2****Carrier container**

container in which more than one consumer packages are packed

**3.3****Consignment**

quantity of fruits or fresh vegetable of the same kind, belonging to the same owner and delivered at the same time under cover of the same delivery note, consignment note or receipt note, or delivered by the same vehicle; or in the case of a quantity of fruit or 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 melons detrimentally

**3.5****Foreign matter**

any material not normally present in, on or among melons with the exception of soil;

**4. Provisions concerning quality**

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

However, if applied at stages following warehousing and distribution, products may show in relation to the requirements of the standard:

- a slight lack of freshness
- a slight deterioration due to their development and their tendency to perish.

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**

In all classes, subject to tolerances allowed, the melons of shall be:

- intact, whole, fresh and firm;
- clean and free from visible foreign matters;
- practically free from mechanical and or physiology damage;
- practically free pests and free from damage by pest affecting the flesh;
- fresh in appearance, have a shape, colour and taste characteristics of the variety;
- free of any foreign smell and /or taste;
- free from abnormal external moisture;
- produce affected by rotting or deterioration such as to make it unfit for consumption is

excluded.

The development and condition of the melons must 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**

Melon harvested must be sufficiently developed and display satisfactory maturity/ripeness. In order to satisfy the ripeness requirement, the refractive index (total soluble solid content) of the flesh measured at the middle point of the fruit flesh and the equatorial section must be equal to or greater than 8%.

#### **4.3 Classification**

Melons are classified in two classes, as defined below:

##### **4.3.1 Class I**

Melons in this class must be of good quality. It must be characteristic of the variety and/or commercial type.

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

- slight defects in shape
- slight defects in colouring (a pale discolouring of the rind at the point where the fruit touched the ground while is a not regarded as a defect)
- slight skin defects due to rubbing and handling
- slight defects such as blemishes. The total area affected shall not exceed 10% of the total surface.

The defects must not, in any case, affect the flesh of the fruit. The stem if present shall not exceed 2 cm.

##### **4.3.2 Class II**

This class includes melon, that do not qualify for inclusion in Class I, but satisfy the minimum requirements specified in Section 4.1.

The following defects, however, may be allowed, provided melons retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape
- slight defects in colouring (a pale discolouring of the rind at the point where the fruit touched the ground while is a not regarded as a defect)
- slight bruising
- slight skin defects due to rubbing and handling
- slight defects such as blemishes. The total area affected shall not exceed 20% of the total

surface

- slight scratches that do not affect the flesh of the fruit and are dry.

The defects must not, in any case, affect the flesh of the fruit. The stem if present shall not exceed 2 cm.

## **5. Provisions concerning sizing**

The size is determined by the weight of one unit or by the diameter of equatorial section. The minimum sizes are as follows:

Sizing by weight:

- |   |       |
|---|-------|
| - Charentais, Galia and Ogen type of melons | 250 g |
| - Other melons                              | 300 g |

Sizing by diameter:

- |   |        |
|---|--------|
| - Charentais, Galia and Ogen type of melons | 7.5 cm |
| - Other melons                              | 8.0 cm |

## **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 Quality tolerances**

#### **6.1.1 Class I**

A total tolerance of 10 %, by number or weight, of melons not satisfying the requirements of this 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 (Section 4.1), or of produce affected by decay.

#### **6.1.2 Class II**

A total tolerance of 15% by number or weight of melon not satisfying the minimum requirements of melons (Section 4.1) or that of Class I

### **6.2 Size tolerance**

For all classes, 10% by number or weight of melon not satisfying the requirements as regards sizing, but falling within the size immediately above or below those indicated in Section 5.

## **7. Provisions concerning presentation**

### **7.1 Uniformity**

- a) The contents of each package (or lot for produce presented in bulk) shall be uniform and contain only melon of the same variety, origin, quality, colour, size and the same degree of development and ripeness
- b) The visible part of the contents of the package (or lot for produce presented in bulk) shall be representative of the entire contents
- c) However, a mixture of melons of distinctly different varieties and/or commercial types may be packed together in a package provided they are uniform in quality and, for each variety or commercial type concerned, in origin
- d) In the case of those mixtures uniformity in size is not required. The visible part of the contents of the package shall be representative of the entire contents

## **7.2 Packaging**

- a) Melons shall be properly packed in such a way as to protect the produce.
- b) The materials used inside the package shall be clean and of good 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 (or lot for produce presented in bulk) shall be free of foreign matter and smell.
- e) The containers shall meet quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, transportation and preserving of the Melons.
- f) Melons shall be packed in each container in compliance with CAC/RCP 44-1995

## **8. Provisions concerning marking**

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.

### **8.1 Identification**

The following information shall be available:

- 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



- c) If the producer has, more than one establishment shall be registered separately
- d) In the case 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) Each package / lot shall be labelled as to the name of the produce and may be labelled as to the name of the variety or commercial type: e.g. "Melons", "Mixture of melons"
- b) "Mixture of melons", or equivalent denomination is used, if the case of a mixture of distinctly different varieties or commercial types of melons. If the produce is not visible from the outside, the varieties and/or commercial types and the quantity of each in the package shall be indicated

### **8.3 Origin of produce**

Country of origin and, optionally, district where grown, or national, regional or local place

In the case of a mixture of melons of distinctly different varieties and/or commercial types of melons of different origins, the indication of each origin shall appear next to the name of the variety/commercial type concerned.

### **8.4 Commercial specifications**

- Class
- Size, expressed as minimum and maximum weight or as minimum and maximum diameter
- Number of units (optional)
- Nett weight (optional)

### **8.5 Official control mark or Official Inspection Mark (optional)**

Mark of an agency that conducted the quality inspection and offer certificate of conformity

## **9. Contaminants**

The melon shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

## **10. Hygiene**

It is recommended that the produce covered by the provisions of this standard 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

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