

**STANDARD FOR GINGER
(CODEX STAN 218-1999)**

1. DEFINITION OF PRODUCE

This Standard applies to the rhizome of commercial varieties of ginger grown from *Zingiber officinale* Roscoe, of the *Zingiberaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Ginger for industrial processing is excluded.

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

In all classes, subject to the special provisions for each class and the tolerances allowed, the ginger must be:

- whole;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free of any visible foreign matter;
- practically free of damage caused by pests affecting the general appearance of the produce;
- free of abnormal external moisture, and properly dried if washed, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste;
- firm;
- free of abrasions, provided light abrasions which have been dried properly are not regarded as a defect;
- sufficiently dry for the intended use; skin, stems and cuts due to harvesting must be fully dried.

2.1.1 The development and condition of the ginger must be such as to enable it:

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

2.2 CLASSIFICATION

Ginger is classified in three classes defined below:

2.2.1 "Extra" Class

Ginger in this class must be of superior quality. It must be characteristic of the variety and/or commercial type. The roots must be cleaned, well shaped and free of defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

2.2.2 Class I

Ginger in this class must be of good quality. It must be characteristic of the variety and/or commercial type. The roots must be firm, without evidence of shrivelling or dehydration and without evidence of sprouting. The following slight 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 skin defects due to rubbing provided they are healed and dry and the total surface area affected not exceeding 10%.

2.2.3 Class II

This class includes ginger which does not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. The roots should be reasonably firm. The following defects, however, may be allowed, provided the ginger retains their essential characteristics as regards the quality, the keeping quality and presentation:

- skin defects due to rubbing, provided they are healed and dry and the total surface area affected not exceeding 15%;
- early signs of sprouting (not more than 10% by weight by unit of presentation);
- slight markings caused by pests;
- healed suberized cracks, provided they are completely dry;
- slight traces of soil;
- bruises.

3. PROVISIONS CONCERNING SIZING

Size is determined by the weight of the ginger.

| Size Code | Weight (grams) |
|-----------|----------------|
| A | 300 |
| B | 200 |
| C | 150 |

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.

4.1 QUALITY TOLERANCES

4.1.1 "Extra" Class

Five percent by number or weight of ginger not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

4.1.2 Class I

Ten percent by number or weight of ginger not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

4.1.3 Class II

Ten percent by number or weight of ginger 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.

4.2 SIZE TOLERANCES

For "Extra" Class 5%; and for Class I and Class II, 10%; by number or by weight of ginger not satisfying the requirements as regards sizing.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

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

The weight of the heaviest hand (rhizome) may not be more than twice the weight of the lightest hand (rhizome) in the same package.

5.2 PACKAGING

Ginger must be packed in such a way as to protect the produce properly. The materials used inside the package must be new¹, 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.

Ginger shall be packed in each container in compliance with the Recommended International Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995).

5.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the ginger. Packages must be free of all foreign matter and smell.

6. MARKING OR LABELLING

6.1 CONSUMER PACKAGES

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), the following specific provisions apply:

6.1.1 Nature of Produce

If the produce is not visible from the outside, each package shall be labelled as to the name of the produce and may be labelled as to name of the variety and/or commercial type.

6.2 NON-RETAIL CONTAINERS

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside, or in the documents accompanying the shipment.

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)².

6.2.2 Nature of Produce

Name of the produce if the contents are not visible from the outside. Name of the variety and/or commercial type (optional).

6.2.3 Origin of Produce

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

1 For the purposes of this Standard, this includes recycled material of food-grade quality.

2 The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference “packer and/or dispatcher (or equivalent abbreviations)” has to be indicated in close connection with the code mark.

6.2.4 Commercial Identification

- Class;
- Size (size code or minimum and maximum weight in grams);
- Number of units (optional);
- Net weight (optional).

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 The produce covered by this Standard shall comply with the maximum levels of the Codex General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

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

8. HYGIENE

8.1 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 Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969), Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

8.2 The produce should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).