

**STANDARD FOR CARAMBOLA
(CODEX STAN 187-1993)**

1. DEFINITION OF PRODUCE

This Standard applies to the fruit of commercial varieties of carambolas grown from *Averrhoa carambola* L., of the *Oxalidaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Carambolas for industrial processing are 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 carambolas 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;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste;
- firm;
- fresh in appearance;
- free of damage caused by low temperatures;
- free of pronounced blemishes;
- sufficiently developed and display satisfactory ripeness, depending on the nature of the produce.

2.1.1 The development and condition of the carambolas must be such as to enable them:

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

2.2 CLASSIFICATION

Carambolas are classified in three classes defined below:

2.2.1 "Extra" Class

Carambolas in this class must be of superior quality. They must be characteristic of the variety, well-formed and free of blemishes, with the exception of very slight superficial defects in the skin and ribs due to rubbing and bruises, 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

Carambolas in this class must be of good quality. They must be characteristic of the variety, fairly well-formed and fairly free of blemishes. Slight superficial defects in the skin and the ribs due to rubbing and bruises, 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. The total surface area affected shall not exceed 5%.

2.2.3 Class II

This class includes carambolas which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. They must be reasonably well-formed and reasonably free of blemishes. Slight defects in the skin and the ribs due to rubbing and bruises, however, may be allowed, provided the carambolas retain their essential characteristics as regards the quality, the keeping quality and presentation. The total surface area affected shall not exceed 10%.

3. PROVISIONS CONCERNING SIZING

Size is determined by the weight of the carambola, in accordance with the following table:

Size Code	Weight (in grams)
A	80 - 129
B	130 - 190
C	> 190

4. PROVISIONS CONCERNING 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.

4.1 QUALITY TOLERANCES

4.1.1 "Extra" Class

Five percent by number or weight of carambolas 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 carambolas 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 carambolas 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 or Class II, 10%; by number or weight of carambolas not satisfying the requirements as regards sizing, but falling within the class immediately above or below those indicated in Section 3.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package (or lot for produce presented in bulk) must be uniform and contain only carambolas of the same origin, variety, quality and size. For "Extra" Class, colour and ripeness should be uniform. The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents.

5.2 PACKAGING

Carambolas 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.

Carambolas 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 carambolas. Packages (or lot for produce presented in bulk) 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.

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. For produce transported in bulk, these particulars must appear on a document accompanying the goods.

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 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.

6.2.4 Commercial Identification

- Class;
- Size (Size code or weight range in grams);
- Number of units (optional);
- Net weight (optional).

6.2.5 Official Inspection Mark (optional)

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.

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).