

QUALITY STANDARD for ORANGES (Citrus sinensis)

EC Reg. No. 1799/2001 of 12/09/01

Orange(Eng.), Orange (Franc), Naranja (Esp.), Orange (Deutsch)



PROVISIONS CONCERNING MARKING

1. Name of packer and/or dispatcher.
2. The indication "ORANGES" if produce is not visible from the outside.
3. Name of the variety (always).
4. Origin of produce (country, nation, region...)
5. Classes: "Extra" Class; Class I; Class II.
6. Size code, for fruit presented in accordance with the size scale and number of fruit, in the case of fruit arranged in layers in the package.
7. When used, mention of the preserving or additive agents.
8. BNDOO code (national databank of fruit and vegetables operators).

MINIMUM REQUIREMENTS

The oranges must be : intact, sound, clean , free from damage caused by frost, bruising and/or extensive healed over cuts, any foreign smell and/or taste, all abnormal external moisture. Produce must be practically free of any visible foreign matter. However, a presentation where a short (not wooden) twig with some green leaves adheres to the fruit is allowed.

Minimum juice content

- a. Blood oranges: 30%
- b. WASHINGTON NAVEL GROUP: 33%
- c. Other varieties: 35%

Colouring must be typical of the variety. Fruits with light green colour are allowed, provided it does not exceed one fifth of the total surface of the fruit. However, oranges produced in areas with high air temperatures and high humidity can be of a green colour exceeding one fifth of the total surface area, provided they satisfy the following minimum juice content:

- Mosambi, Sathgudi and Pacitan varieties: 33%
- Other varieties : 45%

QUALITY TOLERANCES IN THE SAME PACKAGE

"Extra" Class: 5% by number or weight of oranges not satisfying the requirements of the class but meeting those of Class I.
Class I: 10% by number or weight of oranges not satisfying the requirements of the class but meeting those of Class II.
Class II: 10% by number or weight of oranges 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.

PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section of the fruit.

mm	SIZE CODE	mm	SIZE CODE
92 - 110	0	67 - 76	7
87 - 100	1	64 - 73	8
84 - 96	2	62 - 70	9
81 - 92	3	60 - 68	10
77 - 88	4	58 - 66	11
73 - 84	5	56 - 63	12
70 - 80	6	53 - 60	13

Minimum size allowed is **53 mm** for all classes.

Uniformity

For fruit arranged in regular layers in packages, the difference between the smallest and largest fruit in the same package must not exceed the following maxima:

- 11 mm for size codes from 0 to 2
- 9 mm for size codes from 3 to 6
- 7 mm for size codes from 7 to 13

PROVISIONS CONCERNING PRESENTATION

1. Arranged in regular layers in packages for the "Extra" Class.
2. In individual packages for direct sale to the consumer of a weight less than **5 kg**, either made up by number of fruit or made up by net weight of the package.
3. Some green leaves attached to a short (not wooden) twig are allowed, provided the lot has got a "plant passport" (plant health control).
4. Official control mark (optional)
5. The most common packages, in containers sized 30x50x22 cm, are as follows:

SIZE CODE	NUMBER OF FRUIT
4	72
6	90
8	108
9	120
10	160
12	180