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EAST AFRICAN STANDARD

Fresh apricots — Specification and grading

EAST AFRICAN COMMUNITY

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Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in East Africa. It is envisaged that through harmonized standardization, trade barriers which are encountered when goods and services are exchanged within the Community will be removed.

In order to meet the above objectives, the EAC Partner States have enacted an East African Standardization, Quality Assurance, Metrology and Test Act, 2006 (EAC SQMT Act, 2006) to make provisions for ensuring standardization, quality assurance, metrology and testing of products produced or originating in a third country and traded in the Community in order to facilitate industrial development and trade as well as helping to protect the health and safety of society and the environment in the Community.

East African Standards are formulated in accordance with the procedures established by the East African Standards Committee. The East African Standards Committee is established under the provisions of Article 4 of the EAC SQMT Act, 2006. The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the private sectors and consumer organizations. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the procedures of the Community.

Article 15(1) of the EAC SQMT Act, 2006 provides that "Within six months of the declaration of an East African Standard, the Partner States shall adopt, without deviation from the approved text of the standard, the East African Standard as a national standard and withdraw any existing national standard with similar scope and purpose".

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

East African Community

P O Box 1096

Arusha

Tanzania

Tel: 255 27 2504253/8

Fax: 255-27-2504481/2504255

E-Mail: eac@eachq.org

Web: www.each.int

Introduction

In the preparation of this East African Standard, the following sources were consulted extensively:

United States Standards for Grades of Apricots, Effective October 28, 1994 *(Reprinted — January 1997)*

UNECE STANDARD FFV-02:2009, *Marketing and commercial quality control of apricots*

CODEX STAN 193:1995 (Rev.5:2009), *General Standard for Contaminants and Toxins in Foods*

CODEX STAN 228:2001 (Rev.1:2004), *General methods of analysis for contaminants*

Codex Alimentarius website: http://www.codexalimentarius.net/mrls/pestdes/jsp/pest_q-e.jsp

USDA Foreign Agricultural Service website: http://www.mrldatabase.com

USDA Agricultural Marketing Service website: http://www.ams.usda.gov/AMSv1.0/Standards

USDA Plant Inspectorate Service website: http://www.aphis.usda.gov/import_export/plants

European Union: http://ec.europa.eu/sanco_pesticides/public

Assistance derived from these sources and others inadvertently not mentioned is hereby acknowledged.

This standard has been developed to take into account:

— the needs of the market for the product;

— the need to facilitate fair domestic, regional and international trade and prevent technical barriers to trade by establishing a common trading language for buyers and sellers.

— the structure of the CODEX, UNECE, USA, ISO and other internationally significant standards;

— the needs of the producers in gaining knowledge of market standards, conformity assessment, commercial cultivars and crop production process;

— the need to transport the product in a manner that ensures keeping of quality until it reaches the consumer;

— the need for the plant protection authority to certify, through a simplified form, that the product is fit for crossborder and international trade without carrying plant disease vectors;

— the need to promote good agricultural practices that will enhance wider market access, involvement of small-scale traders and hence making fruit and vegetable production a viable means of wealth creation; and

— the need to keep unsatisfactory produce from the market by allowing the removal of unsatisfactory produce from the markets and to discourage unfair trade practices e.g. trying to sell immature produce at the beginning of the season when high profits can be made. Immature produce leads to dissatisfaction of customers and influences their choices negatively, which disadvantages those traders who have waited until the produce is mature.

Contents

Fresh apricots — Specification and grading

1 Scope

This standard applies to apricots of varieties (cultivars) grown from *Prunus armeniaca L.* to be supplied fresh to the consumer, apricots for industrial processing being excluded.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

CAC/GL 21, *Principles for the Establishment and Application of Microbiological Criteria for Foods*

CAC/RCP 1, *Recommended International Code of Practice — General Principles of Food Hygiene*

CAC/RCP 44, *Recommended International Code of Practice for the Packaging and Transport of Tropical Fresh Fruit and Vegetables*

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

EAS 38, *Labelling of prepackaged foods — Specification*

CD/K/378:2010, *Horticultural industry — Code of practice*

3 Definitions

For the purpose of this standard the following definition shall apply:

3.1
mature
having reached the stage of development which will insure a proper completion of the ripening process

3.2
well formed
having the shape characteristic of the variety

3.3
damage
any specific defect defined in this section; or an equally objectionable variation of any one of these defects, any other defect, or a combination of defects, which materially detracts from the appearance, or the edible or shipping quality of the apricot. The dimensions given for these defects are based on an apricot with a diameter 4.8 cm.

Correspondingly larger or smaller dimensions are allowed on larger or smaller apricots. The following specific defects shall be considered as damage.

(a) "Growth cracks" which are unhealed or when well healed and over 9.5 mm in length.

(b) "Limbrubs" which are smooth and shallow and are more than 6.4 mm in diameter.

(c) "Russeting" which is reddish to brown in colour and exceeds 10 percent of the surface or thick, rough, and very dark and exceeds 5 percent of the surface.

(d) "Dirt" including spray residue appearing to the extent that it is readily apparent.

(e) "Scab" spots when cracked or aggregating more than 9.5 mm in diameter.

(f) "Scale" occurring as scale insects, scale marks, or similar marks which are heavily concentrated or are scattered and aggregating more than 6.4 mm in diameter.

(g) "Hail" when the skin has been broken or when not shallow and superficial or more than 9.5 mm in diameter in the aggregate.

(h) "Bruises" when:

(1) The flesh is discoloured deeper than 3.1 mm; or,

(2) Any bruise causing discoloration exceeding the area of a circle 9.5 mm in diameter; or,

(3) An aggregate of lesser bruises detracting from the appearance, edible or shipping quality of the apricot as much as paragraph (h) (1) or (2) of this section.

3.4
serious damage
any specific defect defined in this section; or an equally objectionable variation of any one of these defects, any other defect, or a combination of defects, which seriously detracts from the appearance, or the edible or shipping quality of the apricot. The dimensions given for these defects are based on an apricot with a diameter of 4.8 cm. Correspondingly larger or smaller dimensions are allowed on larger or smaller apricots. The following specific defects shall be considered as serious damage:

(a) "Growth cracks" which are unhealed or when well healed and over 12.7 mm in length.

(b) "Limbrubs" which are smooth and shallow and are more than 12.7 mm in length.

(c) "Russeting" which is reddish to brown in colour and exceeds one-third of the surface or thick, rough, and very dark and exceeds 15 percent of the surface.

(d) "Dirt" including spray residue which is readily apparent and seriously affects the appearance.

(e) "Scab" spots when cracked or when well healed and aggregating more than 2.5 cm in diameter.

(f) "Scale" occurring as scale insects, scale marks, or similar marks aggregating more than 12.7 mm in diameter.

(g) "Hail" when the skin has been broken or when more than 4.8 mm of an inch deep or more than 12.7 mm in diameter in the aggregate.

(h) "Bruises" when:

(1) The flesh is discoloured deeper than 4.8 mm; or,

(2) Any bruise causing discoloration exceeding the area of a circle 15.9 mm in diameter; or,

(3) An aggregate of lesser bruises detracting from the appearance, edible or shipping quality of the apricot as much as (h) (1) or (2) of this section.

3.5
diameter
the greatest diameter, measured through the centre of the apricot, at right angles to a line running from the stem to blossom end

4 Provisions concerning quality

4.1 General

The purpose of the standard is to define the quality requirements of apricots at the export-control stage after preparation and packaging.

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

— a slight lack of freshness and turgidity

— for products graded in classes other than the “Extra” Class, a slight deterioration due to their development and their tendency to perish.

The holder/seller of products may 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 shall be responsible for observing such conformity.

4.2 Minimum requirements

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

(a) intact: i.e. it should not have had any part removed or suffered any damage making it incomplete. Such damage is most frequently due to lack of sufficient care in picking, sorting and sizing.

(b) sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded

(c) clean, practically free of any visible foreign matter

(d) practically free from pests

(e) practically free from damage caused by pests

(f) free of abnormal external moisture

(g) free of any foreign smell and/or taste.

The apricots must have been carefully picked.

They must be sufficiently developed and display satisfactory ripeness.

4.2.2 The development and condition of the apricots must be such as to enable them

(a) to withstand transport and handling, and

(b) to arrive in satisfactory condition at the place of destination.

4.3 Maturity requirements

The development and state of maturity of the apricots must be such as to enable them to continue their ripening process and to reach a satisfactory degree of ripeness. The colour characteristic of the variety, turning from the background colour, must be present on at least 30 per cent of the least ripe fruit surface.

4.4 Classification

Apricots are classified in three classes defined below:

4.4.1 "Extra" Class

Apricots in this class must be of superior quality. They must be characteristic of the variety, allowing for the district in which the fruit is grown.

The flesh must be perfectly sound.

They must be free from 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.

4.4.2 Class I

Apricots in this class must be of good quality. They must be characteristic of the variety, allowing for the district in which the fruit is grown.

The flesh must be perfectly sound.

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:

— a slight defect in shape

— a slight defect in development

— slight pressure marks not more than 1 cm^2 of the total surface area

— slight skin defects, including slight healed cracks, which must not extend over more than

  — 1 cm in length for defects of elongated shape

  — 0.5 cm^2 of the total surface area for other defects

  — 10 per cent of the total surface area for russeting.

4.4.3 Class II

This class includes apricots that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

The flesh must be free from major defects.

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

— defects in shape

— defects in development, including split stones, provided the fruit is closed and the flesh is sound and not discoloured

— bruising not more than 1 cm^2 of the total surface area

— skin defects, including slight healed cracks, which must not extend over more than

  — 2 cm in length for defects of elongated shape

— 1 cm^2 of the total surface area for other defects

— 15 per cent of the total surface area for russeting.

5 Provisions concerning sizing

Size is determined by the maximum diameter of the equatorial section. Sizing is compulsory for Classes “Extra” and I.

Minimum size is 30 mm irrespective of the quality class with maximum permissible difference in size of the fruit in the same package limited to 5 mm for “Extra” Class and to 10 mm for Classes I and II (if sized).

6 Provisions concerning tolerances

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

6.1 Quality tolerances

6.1.1 "Extra" Class

A total tolerance of 5 per cent, by number or weight, of apricots not satisfying the requirements of the class but meeting those of Class I is allowed. Within this tolerance not more than 0.5 per cent in total may consist of produce satisfying the requirements of Class II quality.

6.1.2 Class I

A total tolerance of 10 per cent, by number or weight, of apricots not satisfying the requirements of the 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, or of produce affected by decay.

6.1.3 Class II

A total tolerance of 10 per cent, by number or weight, of apricots satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 2 per cent in total may consist of produce affected by decay. Within this tolerance, fruit split at the stalk cavity and fruit with split stones are allowed.

6.2 Size tolerances

For all classes (if sized): a total tolerance of 10 per cent, by number or weight, of apricots deviating up to 3 mm from the size indicated is allowed.

7 Provisions concerning presentation

7.1 Uniformity

The contents of each package must be uniform and contain only apricots of the same origin, variety, quality and size (if sized), and, for "Extra" Class, be uniform in colouring.

The visible part of the contents of the package must be representative of the entire contents.

7.2 Packaging

The apricots must be packed in such a way as to protect the produce properly.

The materials used inside the package must be 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.

Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue nor lead to skin defects.

Packages must be free of all foreign matter.

7.3 Presentation

The apricots may be presented:

— in small packages

— arranged in one or more layers separated from each other

— in bulk in the package, except for the "Extra" Class.

8 Labelling or marking

8.1 Consumer packages

In addition to the requirements of EAS 38, the following specific provisions apply:

8.1.1 Nature of produce

— "Apricots", if the contents are not visible from the outside

— Name of the variety for Classes "Extra" and I.

8.2 Non-retail containers

Each package[1] must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

8.2.1 Identification

The exporter, packer and/or dispatcher shall be identified by name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority.[2]

8.2.2 Nature of produce

— "Apricots", if the contents are not visible from the outside

— Name of the variety for Classes "Extra" and I.

8.2.3 Origin of produce

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

[1] Package units of produce prepacked for direct sale to the consumer shall not be subject to these marking provisions but shall conform to the national requirements. However, the markings referred to shall in any event be shown on the transport packaging containing such package units.

[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, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

8.2.4 Commercial specifications

— Class

— Size (if sized), expressed in minimum and maximum diameter.

8.2.5 Official control mark (optional)

9 Contaminants

9.1 Heavy metals

Apricots shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity. The current limits are as indicated below:

Metal	Unit of measurement	Maximum limit	Test method
Lead (Pb)	mg/kg wet weight	0.10	ISO 6633 (AAS)
Cadmium (Cd)	mg/kg wet weight	0.050	ISO 6561-1 or 6561-2

9.2 Pesticide residues

Apricots shall comply with those maximum pesticide residue limits established by the Codex Alimentarius Commission for this commodity. The limits in the table below were current at the dates indicated.

Maximum pesticide residue limits and extraneous maximum residue limits in apricots (current as at 2009-06-07)

Type	Unit symbol	Limit	Method of test	Notes
BITERTANOL	MRL (mg/kg)	1		
CARBARYL	MRL (mg/kg) T	10		1999-2003
CARBENDAZIM	MRL (mg/kg)	2		
FENBUCONAZOLE	MRL (mg/kg)	0.5		
FENHEXAMID	MRL (undef)	10		
FLUSILAZOLE	MRL (mg/kg)	0.2		
IMIDACLOPRID	MRL (mg/kg)	0.5		
PYRIMETHANIL	MRL (mg/kg)	3		

10 Hygiene

10.1 It is recommended that the produce covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of CAC/RCP 1, CAC/RCP 53, and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

10.2 The produce should comply with any microbiological criteria established in accordance with CAC/GL 21.

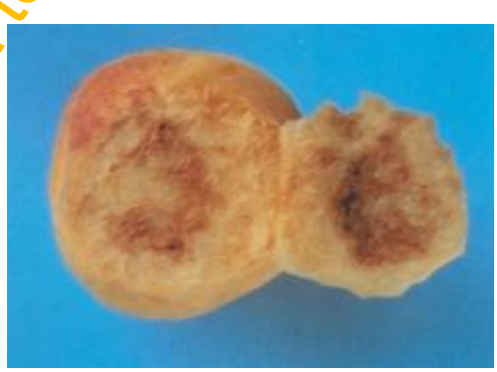
Apricots ripe on tree

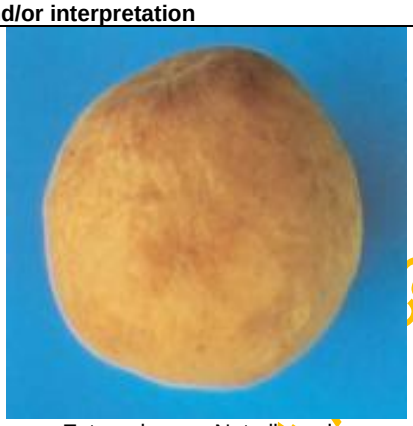
Apricots ripe on tree Fresh apricots

Annex A
(normative)

Description of defects and quality characteristics

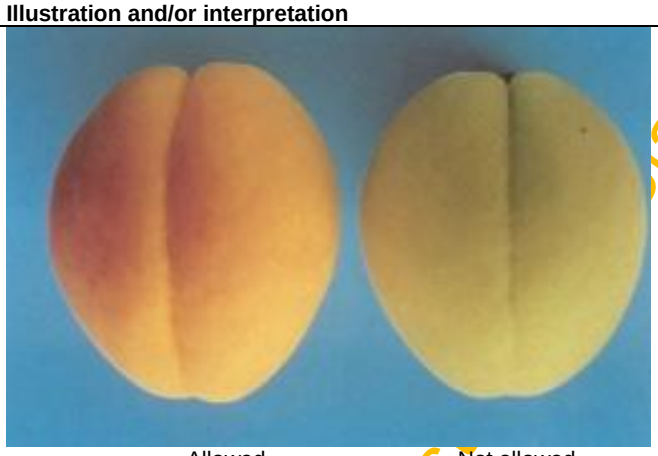
Requirement	Illustration and/or interpretation
The fruit must be intact: i.e. it should not have had any part removed or suffered any damage making it incomplete. Such damage is most frequently due to lack of sufficient care in picking, sorting and sizing.	 Not allowed
The fruit must be sound: Fruit must be free from disease or from serious defects that appreciably affect their appearance or fitness for consumption. Apricots showing the following defects are therefore excluded: a) marked bruising, with brownish patches likely to result in subsequent deterioration;	 Not allowed
b) marked damage due to hail (even when healed).	 Not allowed

Requirement	Illustration and/or interpretation
c) diseases	 Coryneum Not allowed  Sharka Not allowed  Sharka, internal Not allowed
d) traces of rot	 Not allowed

Requirement	Illustration and/or interpretation
e) damage by high temperature or frost.	 High temperature — External Not allowed  High temperature — Internal Not allowed
	 Frost damage — External — Not allowed  Frost damage — Internal — Not allowed

Requirement	Illustration and/or interpretation
The fruit must be clean: All fruit must be free from any traces of earth and/or visible foreign matter.	 Chemical residue Not allowed  Sooty mould Not allowed
The fruit must be practically free from pests: The presence of pests can detract from the commercial presentation and acceptance of the fruit.	 Not allowed
The fruit shall be practically free from damage caused by pests: Pest damage can detract from the general appearance, keeping quality and edibility of the fruit.	 Damage caused by larvae Not allowed

Requirement	Illustration and/or interpretation
	 Damage caused by insects Not allowed
The fruit shall be free of abnormal external moisture	This means that wet fruit are excluded; slight condensation due to difference of temperature on fruit is allowed.
The fruit shall be free of foreign smell and/or taste	This refers especially to fruit that has been in unsuitable storage facilities or has been carried in a badly cleaned means of transport and which, in particular, may have absorbed the odour given off by other produce on the premises or in the same means of transport. Furthermore, care must be taken to use only odour-free materials as protection in packaging.
The fruit must have been carefully picked.	This requirement, linked with the «pre-standardization» operations, is because of the fragility of the fruit and the fact that the slightest blow or an injury inevitably results in subsequent deterioration. The precautions prescribed for picking should also be taken at the other stages of preparation: carriage to the packing plant, sorting, sizing and packaging.
ix) Development and state of ripeness a) Development: The fruit must be adequately developed, account being taken of the characteristics of the variety.	 Not allowed Allowed
	 Not allowed

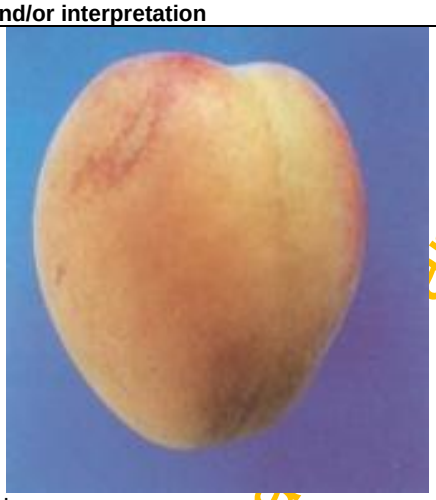
Requirement	Illustration and/or interpretation
b) **State of ripeness**: This refers to the ripeness of the apricots judged at the moment of shipment when it is of particular importance. In view of the fragility of the fruit and its potentially rapid deterioration, particular attention should be paid to this characteristic for produce that has to be sent long distances and care taken to avoid over-ripeness at the outset.	 Allowed Not allowed
	 Overripe Not allowed
Extra Class Fruit in this class must be of superior quality and particularly well presented.	**Quality requirements** This provision relates to the intrinsic quality of the fruit which is linked to the following factors: – variety – ripeness – soundness The following must, therefore, be excluded from the «Extra» Class: – under-developed fruit – over-ripe fruit – fruit which is not entirely sound and free from all damage. The apricots must have all the characteristics of the variety with regard to: **Development:** They must have reached full development (see above). **Shape:** Any malformation or deformation is excluded.

Requirement	Illustration and/or interpretation
	 Perfect shape
	 Limit allowed
Colouring: Colouring depends on the state of ripeness. It is necessary therefore to ensure that physiological development is such that the fruit will reach normal colouring for the variety at the consumer stage. In any case, fruit will not be accepted unless the coloration of at least one-third of its surface is typical of the stage of ripeness thus defined.	
Defects: The fruit must be free of defects with the exception of very slight superficial defects, provided that these do not affect the quality of the produce, the keeping quality and presentation in the package.	 Very slight superficial defects — Limit allowed
Class I	Fruit in this class must be of good quality and well presented. Although

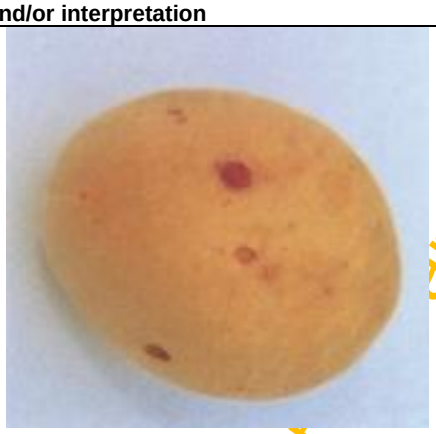
Requirement	Illustration and/or interpretation
	the quality requirements are less strict than for the «Extra» class, the fruit should nevertheless be carefully selected and must be typical of the variety, both internally and in outward appearance.
Quality requirements The fruits must have the characteristics typical of the particular variety. However, the following may be allowed: a) a slight defect in shape or development;	 Limit allowed
b) a slight defect in colouring;	 Limit allowed
c) slight rubbing: a dark brown or black mark due to rubbing against branches;	 Limit allowed

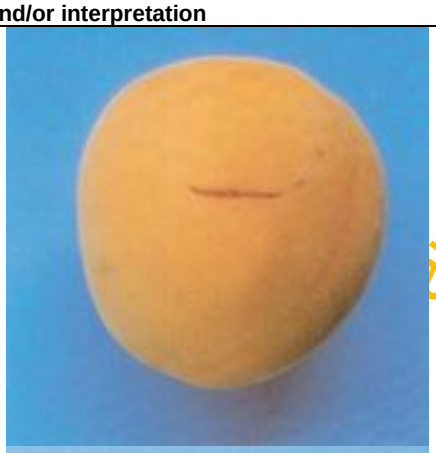
Requirement	Illustration and/or interpretation
d) slight burning by the sun or by spraying: an area distinct from the colouring or normal appearance of the fruit	 Limit allowed
Slight skin defects however may be allowed, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package. The following will therefore be allowed: a) a slight bruise: a very slight damage to the flesh which will not quickly develop;	 Limit allowed
b) a slight trace of damage by insect pests or disease, superficial and fully healed;	 Limit allowed

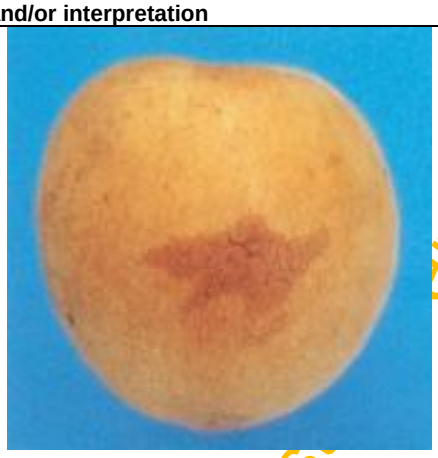
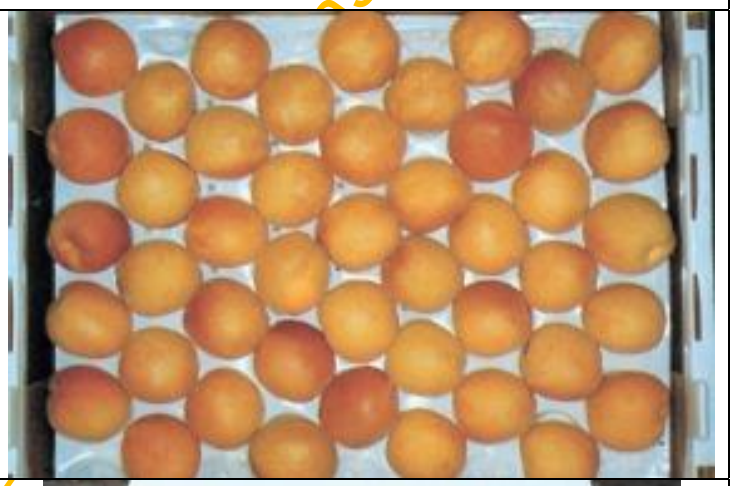
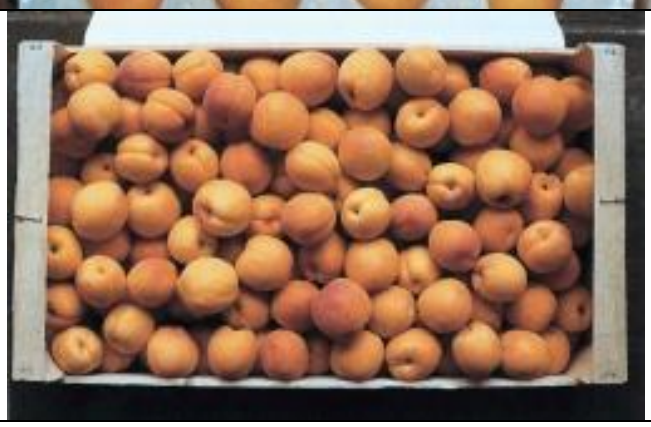
Requirement	Illustration and/or interpretation
c) a slight trace or mark due to hail damage: perfectly healed and not affecting the general colouring of the fruit;	 Limit allowed
d) a slight crack: perfectly healed.	 Limit allowed

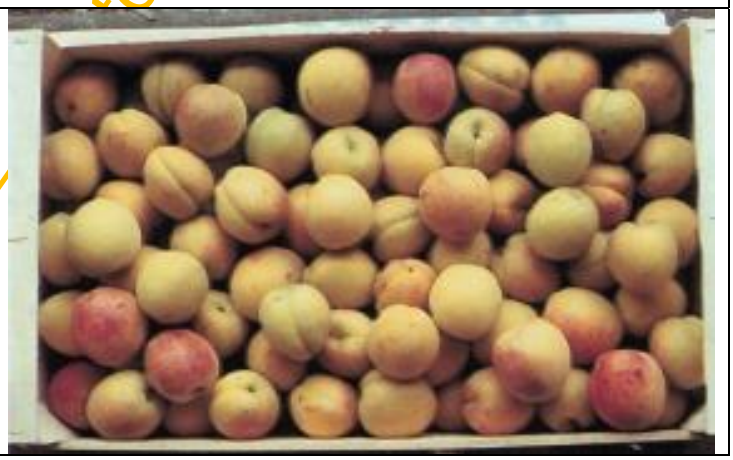
Requirement	Illustration and/or interpretation
The skin defects must not exceed: for elongated defects: 1 cm	 Limit allowed
for other defects: an area of 0.5 sq. cm.	 Limit allowed
For any given fruit, accumulation of skin defects is allowed but within the overall limit of 1 cm for elongated defect(s) and of 0.5 sq. cm. for other defect(s).	
Class II Fruit in this class must be of marketable quality and suitably presented. This grade covers fruit which does not qualify for inclusion in one of the two higher classes, but is nevertheless fit to be consumed fresh. **Quality requirements** Each fruit may have several defects (shape, development, colouring, skin) provided that it still conforms to the minimum requirements and the pulp has no major defects. Examples of defects allowed: – shape defect	 Limit allowed

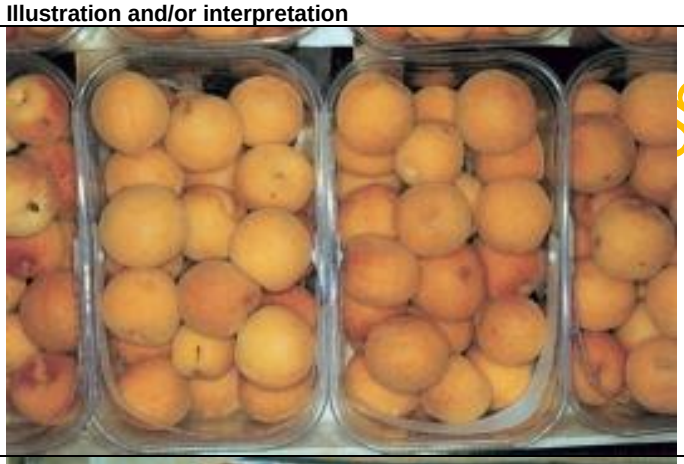
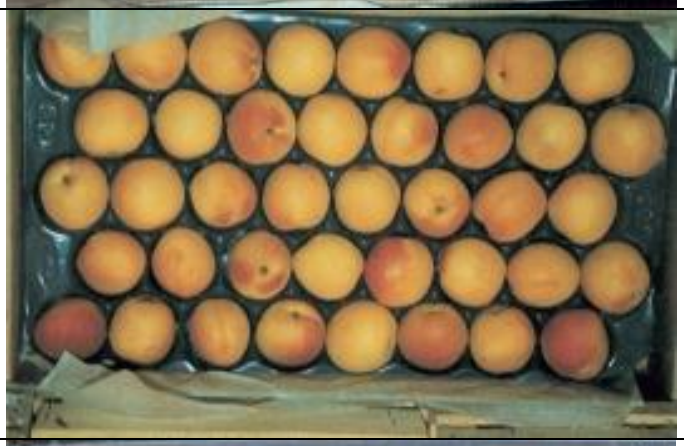
Requirement	Illustration and/or interpretation
– defective colouring	 Limit allowed
– bruising	 Limit allowed
– marks of rubbing	 Limit allowed

Requirement	Illustration and/or interpretation
– attack by insect pest or disease	 Limit allowed
– hail damage	 Limit allowed
– burning by the sun or by spraying	 Limit allowed

Requirement	Illustration and/or interpretation
– healed cracks	  Limit allowed
However, the total skin defects on each apricot must not exceed: for elongated shape: 2 cm	 Limit allowed

Requirement	Illustration and/or interpretation
for other defects: an area of 1 sq. cm	 Limit allowed
For any given fruit, accumulation of skin defects is allowed but within the overall limit of 2 cm for elongated defect(s) and of 1 sq. cm. for other defect(s).	
Presentation and packaging **Uniformity** Each package must contain apricots of the same origin, variety, quality and size (if sized). «Extra» Class — Very careful presentation	
Class I — Careful presentation	

Requirement	Illustration and/or interpretation
Class II — Suitable presentation	
The term «state of colour of apricots» means: – that in the «Extra» Class, the package must contain only fruit that are uniform from the standpoint of degree of ripeness and colouring; – that, in Classes I and II, a given package must contain fruit whose state of ripeness is reasonably uniform. Allowed in Class I	
Allowed in Class II Special care will be taken to discourage «camouflaging», i.e., concealing in the lower layers of the package fruit of a poorer quality and smaller size than fruit displayed on the top layer or defined by the marking.	

Requirement	Illustration and/or interpretation
Presentation – in small packages	
– in one or more layers with separators between them	
– in bulk for Classes I and II only	

Annex C
(informative)

Model certificate of conformity with standards for fresh fruits and vegetables

1. Trader:	Certificate of conformity with the Community marketing standards applicable to fresh fruits and vegetables No. …….. (This certificate is exclusively for the use of inspection bodies)	
2. Packer identified on packaging (if other than trader)	3. Inspection body	
	4. Place of inspection/country of origin ([1])	5. Region or country of destination
6. Identifier of means of transport	7. ☐ Internal ☐ Import ☐ Export	
8. Packages (number and type)	9. Type of product (variety if the standards specifies)	10. Quality Class / 11. Total net weight in kg

12. The consignment referred to above conforms, at the time of issue, with the Community standards in force, vide:

CD/K/008:2010, *Fresh apricots — Specification and grading*

Customs office foreseen …… Place and date of issue ……

Valid until (date): ……

Signatory (name in block letters): ……..

Signature Seal of competent authority

13. Observations:

([1]) Where the goods are being re-exported, indicate the origin in box 9.

Annex D
(informative)

Apricots (*Prunus armeniaca*) — Fact sheet

Prunus armeniaca

Authority	L.
Family	Magnoliopsida:Rosidae:Rosales:Rosaceae
Synonyms	*A. vulgaris*
Common names	Apricot, Abricotier, Albicocca, Abricot, alperceiro, damasqueiro, albaricoque, Albaricoque, Damasco, Aprikose, Badam, Aprikhot, Mo'.
Editor	
Ecocrop code	2398

Brief description

A small, deciduous tree with an round crown reaching 6-10 m in height. Five year old orchard trees should be 2.5-3 m high with 6-8 leaders. The fruit is a globose, reddish-yellow drupe about 3 cm in diameter.

Uses

The fruit can be eaten fresh, canned, or dried. The kernels are the source of a culinary oil. The expressed oilcake is used as cattle fed. Leaves are fed to sheep and goats.

Killing temperature

Blossoms and young fruit may not tolerate -1.5°C, while the dormant fruit buds may survive -33°C.

Growing period

Perennial tree, that bear after 3-5 years, reach full production from the 5th to the 12th year and with an economic life of about 30 years. The tree may grow 180-300 days per year.

Further information

Apricot is native of western China. It require 250-300 hours of winter chilling to overcome bud dormancy but should not be grown in regions with late spring frosts. The water supply must be guaranteed, especially in the spring. Excessive nitrogen can cause heavy vegetative growth, delay fruit maturity, and uneven ripening. In the tropics, it is always grown at high altitudes and in Hawaii, apricot can be grown successfully at elevations above 1000 m. Fruit yields range between 30-50 kg/tree.

Annex E
(informative)

Apricots (*Prunus armeniaca*) — Codex, EU and USA pesticide residue limits

Users are advised that international regulations and permissible Maximum Residue Levels (MRL) frequently change. Although this International MRL Database is updated frequently, the information in it may not be completely up-to-date or error free. Additionally, commodity nomenclature and residue definitions vary between countries, and country policies regarding deferral to international standards are not always transparent. This database is intended to be an initial reference source only, and users must verify any information obtained from it with knowledgeable parties in the market of interest prior to the sale or shipment of any products. The developers of this database are not liable for any damages, in whole or in part, caused by or arising in any way from user's use of the database.

Results Key

MRL values in *{Italics}* are more restrictive than US
--- indicates no MRL value is established.
Cod, EU, etc. indicates the source of the MRL and EXP means the market defers to the exporting market.
All numeric values listed are in parts per million (ppm), unless otherwise noted

	US *1*	**Cod *2***	**EU *3***
2,4-D	0.05	0.05	0.05
	1. United States does not maintain a specific MRL for the 2,4-D/Apricot combination, but does maintain an MRL of 0.05 PPM for its "Fruit, Stone, Group 12" group. 2. Codex does not maintain a specific MRL for the 2,4-D/Apricot combination, but does maintain an MRL of 0.05 PPM for its "Stone fruits" group. 3. European Union does not maintain a specific MRL for the 2,4-D/Apricot combination, but does maintain an MRL of 0.05 PPM for its "Stone fruit" group.		
	US *4*	**Cod**	**EU**
Acetamiprid	1.2	---	*{0.1}*
	4. United States does not maintain a specific MRL for the Acetamiprid/Apricot combination, but does maintain an MRL of 1.2 PPM for its "Fruit, Stone, Group 12" group.		
	US	**Cod**	**EU**
Aviglycine	0.17	---	---
	US *5*	**Cod**	**EU *6***
Azoxystrobin	1.5	---	*{0.05}*
	5. United States does not maintain a specific MRL for the Azoxystrobin/Apricot combination, but does maintain an MRL of 1.5 PPM for its "Stone Fruits" group. 6. European Union does not maintain a specific MRL for the Azoxystrobin/Apricot combination, but does maintain an MRL of 0.05 PPM for its "Stone fruit" group.		
	US	**Cod**	**EU**
Benoxacor	0.01	---	---
	US *7*	**Cod**	**EU**
Beta-cyfluthrin	0.3	---	---
	7. United States does not maintain a specific MRL for the Beta-cyfluthrin/Apricot combination, but does maintain an MRL of 0.3 PPM for its "Fruit, Stone, Group 12" group.		
	US	**Cod *8***	**EU *9***
Bifenazate	2.5	*{2}*	*{0.01}*
	8. Codex does not maintain a specific MRL for the Bifenazate/Apricot combination, but does maintain an MRL of 2 PPM for its "Stone fruits" group. 9. European Union does not maintain a specific MRL for the Bifenazate/Apricot combination, but does maintain an MRL of 0.01 PPM for its "Stone fruit" group.		
	US *10*	**Cod *11***	**EU *12***
Boscalid	1.7	3	3
	10. United States does not maintain a specific MRL for the Boscalid/Apricot combination, but does maintain an MRL of 1.7 PPM for its "Fruit, Stone, Group 12" group.		
	11. Codex does not maintain a specific MRL for the Boscalid/Apricot combination, but does maintain an MRL of 3 PPM for its "Stone fruits" group.		

	12. European Union does not maintain a specific MRL for the Boscalid/Apricot combination, but does maintain an MRL of 3 PPM for its "Stone fruit" group.		
	US	**Cod**	**EU**
Buprofezin	9	---	*{0.2}*
	US	**Cod**	**EU**
	US *13*	**Cod**	**EU *14***
Carbaryl	10	---	*{0.05}*
	13. United States does not maintain a specific MRL for the Carbaryl/Apricot combination, but does maintain an MRL of 10 PPM for its "Fruit, Stone, Group 12" group. 14. European Union does not maintain a specific MRL for the Carbaryl/Apricot combination, but does maintain an MRL of 0.05 PPM for its "Stone fruit" group.		
	US *15*	**Cod**	**EU *16***
Carfentrazone-ethyl	0.1	---	*{0.01}*
	15. United States does not maintain a specific MRL for the Carfentrazone-ethyl/Apricot combination, but does maintain an MRL of 0.1 PPM for its "Fruit, Stone, Group 12" group. 16. European Union does not maintain a specific MRL for the Carfentrazone-ethyl/Apricot combination, but does maintain an MRL of 0.01 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US *17*	**Cod**	**EU**
Chlorantraniliprole	1	---	*{0.5}*
	17. United States does not maintain a specific MRL for the Chlorantraniliprole/Apricot combination, but does maintain an MRL of 1 PPM for its "Fruit, Stone, Group 12" group.		
	US	**Cod**	**EU**
Chlorothalonil	0.5	---	1
	US	**Cod *18***	**EU**
Clofentezine	1	*{0.5}*	*{0.02}*
	18. Codex does not maintain a specific MRL for the Clofentezine/Apricot combination, but does maintain an MRL of 0.5 PPM for its "Stone fruits" group.		
	US	**Cod**	**EU *19***
Clopyralid	0.5	---	0.5
	19. European Union does not maintain a specific MRL for the Clopyralid/Apricot combination, but does maintain an MRL of 0.5 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US	**Cod**	**EU**
Cryolite	7	---	---
	US *20*	**Cod**	**EU**
Cyfluthrin	0.3	---	0.3
	20. United States does not maintain a specific MRL for the Cyfluthrin/Apricot combination, but does maintain an MRL of 0.3 PPM for its "Fruit, Stone, Group 12" group.		
	US *21*	**Cod *22***	**EU**
Cyprodinil	2	2	2
	21. United States does not maintain a specific MRL for the Cyprodinil/Apricot combination, but does maintain an MRL of 2 PPM for its "Stone Fruits" group. 22. Codex does not maintain a specific MRL for the Cyprodinil/Apricot combination, but does maintain an MRL of 2 PPM for its "Stone fruits" group.		
	US	**Cod**	**EU *23***
Diazinon	0.2	---	*{0.01}*
	23. European Union does not maintain a specific MRL for the Diazinon/Apricot combination, but does maintain an MRL of 0.01 PPM for its "Stone fruit" group.		
	US *24*	**Cod**	**EU *25***
Dichlobenil	0.15	---	0.2
	24. United States does not maintain a specific MRL for the Dichlobenil/Apricot combination, but does maintain an MRL of 0.15 PPM for its "Fruit, Stone, Group 12" group. 25. European Union does not maintain a specific MRL for the Dichlobenil/Apricot combination, but does maintain an MRL of 0.2 PPM for its "Stone fruit" group.		

	US	**Cod**	**EU *26***
Dicloran	20	---	*{0.1}*
	26. European Union does not maintain a specific MRL for the Dicloran/Apricot combination, but does maintain an MRL of 0.1 PPM for its "Stone fruit" group.		
	US *27*	**Cod**	**EU *28***
Dicofol	5	---	*{0.02}*
	27. United States does not maintain a specific MRL for the Dicofol/Apricot combination, but does maintain an MRL of 5 PPM for its "Fruit, Stone, Group 12" group. 28. European Union does not maintain a specific MRL for the Dicofol/Apricot combination, but does maintain an MRL of 0.02 PPM for its "Stone fruit" group.		
	US	**Cod**	**EU**
Diflubenzuron	0.07	---	1
	US	**Cod**	**EU *29***
Endosulfan	2	---	*{0.05}*
	29. European Union does not maintain a specific MRL for the Endosulfan/Apricot combination, but does maintain an MRL of 0.05 PPM for its "Stone fruit" group.		
	US *30*	**Cod**	**EU**
Etoxazole	1	---	*{0.1}*
	30. United States does not maintain a specific MRL for the Etoxazole/Apricot combination, but does maintain an MRL of 1 PPM for its "Fruit, Stone, Group 12" group.		
	US	**Cod**	**EU**
Fenbuconazole	1	*{0.5}*	1
	US	**Cod**	**EU**
Fenhexamid	10	10	*{5}*
	US *31*	**Cod**	**EU *32***
Fenpropathrin	1.4	---	*{0.01}*
	31. United States does not maintain a specific MRL for the Fenpropathrin/Apricot combination, but does maintain an MRL of 1.4 PPM for its "Fruit, Stone, Group 12" group.		
	32. European Union does not maintain a specific MRL for the Fenpropathrin/Apricot combination, but does maintain an MRL of 0.01 PPM for its "Stone fruit" group.		
	US *33*	**Cod**	**EU *34***
Fenvalerate	10	---	*{0.02}*
	33. United States does not maintain a specific MRL for the Fenvalerate/Apricot combination, but does maintain an MRL of 10 PPM for its "Stone Fruits" group. 34. European Union does not maintain a specific MRL for the Fenvalerate/Apricot combination, but does maintain an MRL of 0.02 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US *35*	**Cod**	**EU**
Flonicamid	0.6	---	*{0.3}*
	35. United States does not maintain a specific MRL for the Flonicamid/Apricot combination, but does maintain an MRL of 0.6 PPM for its "Fruit, Stone, Group 12" group.		
	US *36*	**Cod**	**EU**
Fluazifop	0.05	---	0.5
	36. United States does not maintain a specific MRL for the Fluazifop/Apricot combination, but does maintain an MRL of 0.05 PPM for its "Stone Fruits" group.		
	US *37*	**Cod**	**EU *38***
Flubendiamide	1.6	---	*{0.01}*
	37. United States does not maintain a specific MRL for the Flubendiamide/Apricot combination, but does maintain an MRL of 1.6 PPM for its "Fruit, Stone, Group 12" group. 38. European Union does not maintain a specific MRL for the Flubendiamide/Apricot combination, but does maintain an MRL of 0.01 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US *39*	**Cod *40***	**EU**
Fludioxonil	5	5	5
	39. United States does not maintain a specific MRL for the Fludioxonil/Apricot combination, but does maintain an MRL of 5 PPM for its "Fruit, Stone, Group 12" group.		
	40. Codex does not maintain a specific MRL for the Fludioxonil/Apricot combination, but does maintain an MRL of 5 PPM for its "Stone fruits" group.		
	US	**Cod**	**EU *41***
Flumioxazin	0.02	---	0.05
	41. European Union does not maintain a specific MRL for the Flumioxazin/Apricot combination, but does maintain an MRL of 0.05 PPM for its "Fruit Fresh or Frozen; Nuts" group.		

	US	**Cod**	**EU**
Gamma Cyhalothrin	0.5	---	---
	US *42*	**Cod**	**EU *43***
Glyphosate	0.2	---	*{0.1}*
	42. United States does not maintain a specific MRL for the Glyphosate/Apricot combination, but does maintain an MRL of 0.2 PPM for its "Fruit, Stone, Group 12" group. 43. European Union does not maintain a specific MRL for the Glyphosate/Apricot combination, but does maintain an MRL of 0.1 PPM for its "Stone fruit" group.		
	US *44*	**Cod**	**EU**
Hexythiazox	1	---	1
	44. United States does not maintain a specific MRL for the Hexythiazox/Apricot combination, but does maintain an MRL of 1 PPM for its "Fruit, Stone, Group 12" group.		
	US *45*	**Cod**	**EU**
Imidacloprid	3	*{0.5}*	*{0.5}*
	45. United States does not maintain a specific MRL for the Imidacloprid/Apricot combination, but does maintain an MRL of 3 PPM for its "Fruit, Stone, Group 12" group.		
	US	**Cod**	**EU**
Indoxacarb	0.9	---	*{0.3}*
	US	**Cod *46***	**EU *47***
Inorganic bromide resulting from fumigation	20	20	20
	46. Codex does not maintain a specific MRL for the Inorganic bromide resulting from fumigation/Apricot combination, but does maintain an MRL of 20 PPM for its "Fruits (except as otherwise listed)" group. 47. European Union does not maintain a specific MRL for the Inorganic bromide resulting from fumigation/Apricot combination, but does maintain an MRL of 20 PPM for its "Stone fruit" group.		
	US	**Cod**	**EU *48***
Iprodione	20		*{3}*
	48. European Union does not maintain a specific MRL for the Iprodione/Apricot combination, but does maintain an MRL of 3 PPM for its "Stone fruit" group.		
	US *49*	**Cod**	**EU**
Lambda Cyhalothrin	0.5	---	*{0.2}*
	49. United States does not maintain a specific MRL for the Lambda Cyhalothrin/Apricot combination, but does maintain an MRL of 0.5 PPM for its "Fruit, Stone, Group 12" group.		
	US	**Cod**	**EU *50***
Malathion	8	---	*{0.02}*
	50. European Union does not maintain a specific MRL for the Malathion/Apricot combination, but does maintain an MRL of 0.02 PPM for its "Stone fruit" group.		
	US	**Cod *51***	**EU**
Maneb	10	*{7}*	*{2}*
	51. The MRL is established for the sum of dithiocarbamates. Codex does not maintain a specific MRL for the Maneb/Apricot combination, but does maintain an MRL of 7 PPM for its "Stone fruits" group.		
	US *52*	**Cod**	**EU *53***
Metalaxyl	1	---	*{0.05}*
	52. United States does not maintain a specific MRL for the Metalaxyl/Apricot combination, but does maintain an MRL of 1 PPM for its "Fruit, Stone, Group 12" group. 53. European Union does not maintain a specific MRL for the Metalaxyl/Apricot combination, but does maintain an MRL of 0.05 PPM for its "Stone fruit" group.		
	US *54*	**Cod**	**EU *55***
Metconazole	0.2	---	*{0.02}*
	54. United States does not maintain a specific MRL for the Metconazole/Apricot combination, but does maintain an MRL of 0.2 PPM for its "Fruit, Stone, Group 12" group. 55. European Union does not maintain a specific MRL for the Metconazole/Apricot combination, but does maintain an MRL of 0.02 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US *56*	**Cod**	**EU**
Methidathion	0.05	---	*{0.02}*
	56. United States does not maintain a specific MRL for the Methidathion/Apricot combination, but does maintain an MRL of 0.05 PPM for its "Fruit, Stone, Group 12" group.		
	US *57*	**Cod *58***	**EU**
Methoxyfenozide	3	*{2}*	*{0.3}*
	57. United States does not maintain a specific MRL for the Methoxyfenozide/Apricot combination, but does maintain an MRL of 3 PPM for its "Fruit, Stone, Group 12" group. 58. Codex does not maintain a specific MRL for the Methoxyfenozide/Apricot combination, but does maintain an MRL of 2 PPM for its "Stone fruits" group.		
	US *59*	**Cod *60***	**EU**

Myclobutanil	2	2	*{0.3}*
	59. United States does not maintain a specific MRL for the Myclobutanil/Apricot combination, but does maintain an MRL of 2 PPM for its "Fruit, Stone, Group 12" group. 60. Codex does not maintain a specific MRL for the Myclobutanil/Apricot combination, but does maintain an MRL of 2 PPM for its "Stone fruits" group.		
	US	**Cod**	**EU**
Norflurazon	0.1	---	---
	US *61*	**Cod**	**EU *62***
Oryzalin	0.05	---	*{0.01}*
	61. United States does not maintain a specific MRL for the Oryzalin/Apricot combination, but does maintain an MRL of 0.05 PPM for its "Fruit, Stone, Group 12" group. 62. European Union does not maintain a specific MRL for the Oryzalin/Apricot combination, but does maintain an MRL of 0.01 PPM for its "Stone fruit" group.		
	US	**Cod**	**EU**
Oxyfluorfen	0.05	---	0.1
	US *63*	**Cod *64***	**EU *65***
Paraquat dichloride	0.05	*{0.01}*	*{0.02}*
	63. United States does not maintain a specific MRL for the Paraquat dichloride/Apricot combination, but does maintain an MRL of 0.05 PPM for its "Fruit, Stone, Group 12" group. 64. Codex does not maintain a specific MRL for the Paraquat dichloride/Apricot combination, but does maintain an MRL of 0.01 PPM for its "Stone fruits" group. 65. European Union does not maintain a specific MRL for the Paraquat dichloride/Apricot combination, but does maintain an MRL of 0.02 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US	**Cod**	**EU *66***
Pendimethalin	0.1	---	*{0.05}*
	66. European Union does not maintain a specific MRL for the Pendimethalin/Apricot combination, but does maintain an MRL of 0.05 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US	**Cod *67***	**EU *68***
Phosalone	15	*{2}*	*{2}*
	67. Codex does not maintain a specific MRL for the Phosalone/Apricot combination, but does maintain an MRL of 2 PPM for its "Stone fruits" group. 68. European Union does not maintain a specific MRL for the Phosalone/Apricot combination, but does maintain an MRL of 2 PPM for its "Stone fruit" group.		
	US	**Cod**	**EU**
Phosmet	5	10	*{0.05}*
	US *69*	**Cod**	**EU**
Propiconazole	1	---	*{0.2}*
	69. United States does not maintain a specific MRL for the Propiconazole/Apricot combination, but does maintain an MRL of 1 PPM for its "Fruit, Stone, Group 12" group.		
	US *70*	**Cod**	**EU *71***
Propyzamide	0.1	---	*{0.02}*
	70. United States does not maintain a specific MRL for the Propyzamide/Apricot combination, but does maintain an MRL of 0.1 PPM for its "Fruit, Stone, Group 12" group. 71. European Union does not maintain a specific MRL for the Propyzamide/Apricot combination, but does maintain an MRL of 0.02 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US *72*	**Cod *73***	**EU**
Pyraclostrobin	0.9	1	*{0.2}*
	72. United States does not maintain a specific MRL for the Pyraclostrobin/Apricot combination, but does maintain an MRL of 0.9 PPM for its "Fruit, Stone, Group 12" group. 73. Codex does not maintain a specific MRL for the Pyraclostrobin/Apricot combination, but does maintain an MRL of 1 PPM for its "Stone fruits" group.		
	US *74*	**Cod**	**EU**
Pyridaben	2.5	---	*{0.5}*
	74. United States does not maintain a specific MRL for the Pyridaben/Apricot combination, but does maintain an MRL of 2.5 PPM for its "Fruit, Stone, Group 12" group.		
	US *75*	**Cod**	**EU**
Pyrimethanil	3	3	3
	75. United States does not maintain a specific MRL for the Pyrimethanil/Apricot combination, but does maintain an MRL of 3 PPM for its "Fruit, Stone, Group 12" group.		
	US *76*	**Cod**	**EU**
Pyriproxyfen	1	---	*{0.05}*
	76. United States does not maintain a specific MRL for the Pyriproxyfen/Apricot combination, but does maintain an MRL of 1 PPM for its "Fruit, Stone, Group 12" group.		
	US *77*	**Cod**	**EU**
Quinoxyfen	0.7	---	*{0.05}*
	77. United States does not maintain a specific MRL for the Quinoxyfen/Apricot combination, but does		

	maintain an MRL of 0.7 PPM for its "Fruit, Stone, Group 12" group.		
	US *78*	**Cod**	**EU *79***
Rimsulfuron	0.01	---	0.05
	78. United States does not maintain a specific MRL for the Rimsulfuron/Apricot combination, but does maintain an MRL of 0.01 PPM for its "Fruit, Stone, Group 12" group. 79. European Union does not maintain a specific MRL for the Rimsulfuron/Apricot combination, but does maintain an MRL of 0.05 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US	**Cod**	**EU *80***
Sethoxydim	0.2	---	*{0.1}*
	80. European Union does not maintain a specific MRL for the Sethoxydim/Apricot combination, but does maintain an MRL of 0.1 PPM for its "Stone fruit" group.		
	US *81*	**Cod**	**EU *82***
Spinetoram	0.2	---	*{0.05}*
	81. United States does not maintain a specific MRL for the Spinetoram/Apricot combination, but does maintain an MRL of 0.2 PPM for its "Fruit, Stone, Group 12" group. 82. European Union does not maintain a specific MRL for the Spinetoram/Apricot combination, but does maintain an MRL of 0.05 PPM for its "Stone fruit" group.		
	US *83*	**Cod *84***	**EU *85***
Spinosad	0.2	0.2	1
	83. United States does not maintain a specific MRL for the Spinosad/Apricot combination, but does maintain an MRL of 0.2 PPM for its "Fruit, Stone, Group 12" group. 84. Codex does not maintain a specific MRL for the Spinosad/Apricot combination, but does maintain an MRL of 0.2 PPM for its "Stone fruits" group. 85. European Union does not maintain a specific MRL for the Spinosad/Apricot combination, but does maintain an MRL of 1 PPM for its "Stone fruit" group.		
	US	**Cod**	**EU**
Spirodiclofen	1	---	*{0.2}*
	US *86*	**Cod**	**EU *87***
Spirotetramat	4.5	---	*{0.1}*
	86. United States does not maintain a specific MRL for the Spirotetramat/Apricot combination, but does maintain an MRL of 4.5 PPM for its "Fruit, Stone, Group 12" group.		
	87. European Union does not maintain a specific MRL for the Spirotetramat/Apricot combination, but does maintain an MRL of 0.1 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US *88*	**Cod**	**EU**
Tebuconazole	1	---	1
	88. United States does not maintain a specific MRL for the Tebuconazole/Apricot combination, but does maintain an MRL of 1 PPM for its "Fruit, Stone, Group 12" group.		
	US *89*	**Cod**	**EU**
Thiamethoxam	0.5	---	*{0.3}*
	89. United States does not maintain a specific MRL for the Thiamethoxam/Apricot combination, but does maintain an MRL of 0.5 PPM for its "Fruit, Stone, Group 12" group.		
	US	**Cod**	**EU**
Thiophanate-methyl	15	---	*{2}*
	US *90*	**Cod *91***	**EU**
Trifloxystrobin	2	3	*{1}*
	90. United States does not maintain a specific MRL for the Trifloxystrobin/Apricot combination, but does maintain an MRL of 2 PPM for its "Fruit, Stone, Group 12" group.		
	91. Codex does not maintain a specific MRL for the Trifloxystrobin/Apricot combination, but does maintain an MRL of 3 PPM for its "Stone fruits" group.		
	US	**Cod**	**EU *92***
Trifluralin	0.05	---	0.1
	92. European Union does not maintain a specific MRL for the Trifluralin/Apricot combination, but does maintain an MRL of 0.1 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US *93*	**Cod**	**EU**
Zeta-Cypermethrin	1	---	2
	93. United States does not maintain a specific MRL for the Zeta-Cypermethrin/Apricot combination, but does maintain an MRL of 1 PPM for its "Fruit, Stone, Group 12" group.		
	US	**Cod *94***	**EU**
Ziram	7	7	*{0.1}*
	94. The MRL is established for the sum of dithiocarbamates. Codex does not maintain a specific MRL for the Ziram/Apricot combination, but does maintain an MRL of 7 PPM for its "Stone fruits" group.		