



EAST AFRICAN STANDARD

Fresh cherries — Specification and grading



EAST AFRICAN COMMUNITY

HS 0809.20.00

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.

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Introduction

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

United States Standards for Grades of Sweet Cherries, Effective May 7, 1971 (Reprinted — January 1997)

UNECE STANDARD FFV-13:2007, *Marketing and commercial quality control of cherries*

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.

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Fresh sweet cherries — Specification and grading

1 Scope

This standard applies to cherries of varieties (cultivars) grown from *Prunus avium* L. and *Prunus cerasus* L. and their hybrids, to be supplied fresh to the consumer, cherries 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

similar varietal characteristics

the cherries in any container are similar in colour and shape

3.2

mature

the cherries have reached the stage of growth which will insure the proper completion of the ripening process

3.3

fairly well coloured

at least 95 % of the surface of the cherry shows characteristic colour for mature cherries of the variety

3.4

well formed

the cherry has the normal shape characteristic of the variety, except that mature well developed doubles shall be considered well formed when each of the halves is approximately evenly formed

3.5

clean

the cherries are practically free from dirt, dust, spray residue, or other foreign material

3.6

damage

any specific defect described in this section; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which materially detracts from the

CD/K/010:2010

appearance, or the edible or marketing quality of the fruit. The following specific defects shall be considered as damage:

- (a) Cracks within the stem cavity when deep or not well healed, or when the appearance is affected to a greater extent than that of a cherry which has a superficial well healed crack 1.6 mm in width extending one-half the greatest circumference of the stem cavity;
- (b) Cracks outside of the stem cavity when deep or not well healed, or when the crack has weakened the cherry to the extent that it is likely to split or break in the process of proper grading, packing, and handling, or when materially affecting the appearance;
- (c) Hail injury when deep or not well healed, or when the aggregate area exceeds the area of a circle 4.8 mm in diameter;
- (d) Insects when scale or more than one scale mark is present, or when the appearance is materially affected by any insect;
- (e) Limbrubs when affecting the appearance of the cherry to a greater extent than the amount of scarring permitted;
- (f) Pulled stems when the skin or flesh is torn, or when the cherry is leaking;
- (g) Russeting when affecting the appearance of the cherry to a greater extent than the amount of scarring permitted;
- (h) Scars when excessively deep or rough or dark coloured and the aggregate area exceeds the area of a circle 4.8 mm in diameter, or when smooth or fairly smooth, light coloured and superficial and the aggregate area exceeds the area of a circle 6.35 mm in diameter;
- (i) Skin breaks when not well healed or when the appearance of the cherry is materially affected; and,
- (j) Sutures when excessively deep or when affecting the shape of the cherry to the extent that it is not well formed.

3.7

diameter

the greatest dimension measured at right angles to a line from the stem to the blossom end of the cherry

3.8

serious damage

any specific defect described in this section; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects which seriously detracts from the appearance or the edible or marketing quality of the fruit. The following specific defects shall be considered as serious damage:

- (a) Decay;
- (b) Insect larvae or holes caused by them;
- (c) Skin breaks which are not well healed;
- (d) Cracks which are not well healed; and,
- (e) Pulled stems with skin or flesh of cherry torn or which causes the cherry to leak.

3.9

permanent defects

defects which are not subject to change during shipping or storage; including, but not limited to factors of shape, scarring, skin breaks, injury caused by hail or insects, and mechanical injury which is so located as to indicate that it occurred prior to shipment

3.10**condition defects**

defects which may develop or change during shipment or storage; including, but not limited to decayed or soft cherries and such factors as pitting, shrivelling, sunken areas, brown discoloration and bruising which is so located as to indicate that it occurred after packing

4 Provisions concerning quality**4.1 General**

The purpose of the standard is to define the quality requirements for cherries at the market 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 cherries must be:

- (a) intact; missing stems are not regarded as a defect, provided the skin is not damaged and there is no severe leakage of juice
- (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) fresh in appearance
- (e) practically free from pests
- (f) free from damage caused by pests affecting the flesh
- (g) firm (according to the variety)
- (h) free of abnormal external moisture
- (i) free of any foreign smell and/or taste.

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

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

4.3 Minimum maturity requirements

The cherries must be sufficiently developed, and display satisfactory ripeness.

4.4 Classification

The cherries are classified in three classes, as defined below:

4.4.1 “Extra” Class

Cherries in this class must be of superior quality. They must be well developed, and have all the characteristics and the typical colouring of the variety.

They must be free from defects, with the exception of very slight superficial skin 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

Cherries in this class must be of good quality. They must be characteristic of the variety.

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
- slight defects in colouring.

They must be free of burns, cracks, bruises or defects caused by hail.

4.4.3 Class II

This class includes cherries that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above. The following defects may be allowed, provided the cherries retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape
- defects in colouring
- small, healed surface scars, not likely to impair significantly the appearance or the keeping quality of the fruit.

5 Provisions concerning sizing

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

5.1 “Extra” Class

The diameter of cherries in this class must not be less than 20 mm.

5.2 Classes I and II

The diameter of cherries in these classes must not be less than 17 mm.

6 Provisions concerning tolerances

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 cherries 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, and not more than 2 per cent may consist of split or worm-eaten fruit.

6.1.2 Class I

A total tolerance of 10 per cent, by number or weight, of cherries 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 not satisfying the requirements of Class II quality or the minimum requirements, and not more than 4 per cent may consist of split and/or worm-eaten fruit. Produce affected by rotting or any other deterioration rendering it unfit for consumption is excluded.

6.1.3 Class II

A total tolerance of 10 per cent, by number or weight, of cherries satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance, not more than 4 per cent in total may consist of overripe and/or split and/or worm-eaten fruit. However, not more than 2 per cent may consist of overripe fruit. Produce affected by rotting or any other deterioration rendering it unfit for consumption is excluded.

6.2 Size tolerances

For all classes: a total tolerance of 10 per cent, by number or weight, of cherries not conforming to the minimum size is allowed, provided the diameter is not less than:

- 17 mm in "Extra" Class
- 15 mm in Classes I and II.

7 Provisions concerning presentation

7.1 Uniformity

The contents of each package must be uniform and contain only cherries of the same origin, variety, quality and presentation. The fruit must be of reasonably uniform in size.

In addition, cherries in the "Extra" Class must be of uniform colouring and ripeness.

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

7.2 Packaging

The cherries 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.

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

- “Cherries”, if the contents are not visible from the outside
- “Sour Cherries”, where appropriate
- “Stemless cherries”, “Picota” or equivalent denomination, where appropriate
- Name of the variety (optional).

8.2 Non-retail containers

Each package¹ 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

- “Cherries”, if the contents are not visible from the outside
- “Sour Cherries”, where appropriate
- “Stemless cherries”, “Picota” or equivalent denomination, where appropriate
- Name of the variety (optional).

8.2.3 Origin of produce

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

8.2.4 Commercial specifications

- Class.

8.2.5 Official control mark (optional)

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.

9 Contaminants

9.1 Heavy metals

Cherries 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	0.20	ISO 6633 (AAS)
Cadmium (Cd)	mg/kg wet weight	0.050	ISO 6561-1 or 6561-2

9.2 Pesticide residues

Cherries shall comply with those maximum pesticide residue limits established by the Codex Alimentarius Commission for this commodity. The limits listed below were current as of the dates indicated. The table below provides current MRLs while Annex E provides current MRLs for the USA, EU and Codex markets.

Maximum pesticide residue limits and extraneous maximum residue limits in cherries (current as at 2009-06-09)

Type	Unit symbol	Limit	Method of test	Notes
AMITRAZ	mg/kg	0.5		
AZINPHOS-METHYL	mg/kg	2		
BITERTANOL	mg/kg	1		
CAPTAN	undef	25		
CARBARYL	mg/kg T	10		1999-2003
CARBENDAZIM	mg/kg Th	10		Based on thiophanate-methyl use
CHLOROTHALONIL	mg/kg	0.5		
CYPERMETHRIN	mg/kg	1		
DIAZINON	mg/kg	1		
DICOFOL	mg/kg	5		
DIFENOCONAZOLE	mg/kg	0.2		
DIMETHOATE	mg/kg	2		
DITHIANON	mg/kg	5		
DITHIOCARBAMATES	undef	0.2		
DODINE	mg/kg	3		
ETHEPHON	mg/kg	10		
FENARIMOL	mg/kg	1		
FENBUCONAZOLE	mg/kg	1		
FENBUTATIN OXIDE	mg/kg	10		
FENHEXAMID	undef	7		
FENTHION	mg/kg	2		
FENVALERATE	mg/kg	2		
HEXYTHIAZOX	mg/kg	1		
IPRODIONE	mg/kg	10		
METHIDATHION	mg/kg	0.2		
PROCYMIDONE	mg/kg	10		
PYRIMETHANIL	mg/kg Po	5		
QUINOXYFEN	mg/kg	0.4		
TEBUCONAZOLE	mg/kg	5		
TRIFORINE	mg/kg	2		
VINCLOZOLIN	mg/kg Po	5		

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.



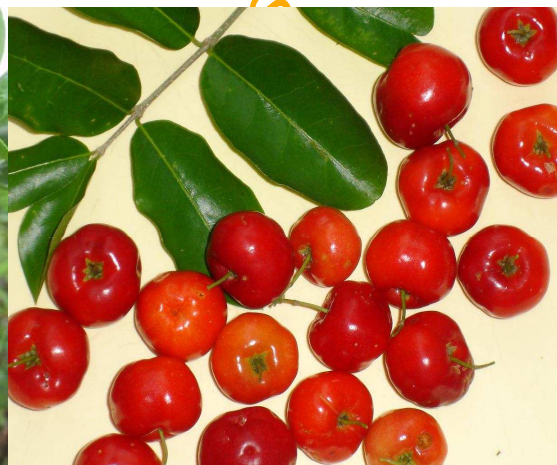
Brazilian cherry (*Eugenia dombeyi*)



Jamaican cherry (Capulin)



Acerola cherry



Acerola/Barbados Cherry



Sweet cherries




Sweet-sour cherries



Draft for comments only — Not for

Annex C
(informative)

Model certificate of conformity with standards for fresh fruits and vegetables

<p>1. Trader:</p>	<p>Certificate of conformity with the Community marketing standards applicable to fresh fruits and vegetables</p> <p>No.</p> <p>(This certificate is exclusively for the use of inspection bodies)</p>		
<p>2. Packer identified on packaging (if other than trader)</p>	<p>3. Inspection body</p>		
	<p>4. Place of inspection/country of origin (1)</p>	<p>5. Region of country of destination</p>	
<p>6. Identifier of means of transport</p>	<p>7.</p> <p><input type="checkbox"/> Internal</p> <p><input type="checkbox"/> Import</p> <p><input type="checkbox"/> Export</p>		
<p>8. Packages (number and type)</p>	<p>9. Type of product (variety if the standards specifies)</p>	<p>10. Quality Class</p>	<p>11. Total net weight in kg</p>
<p>12. The consignment referred to above conforms, at the time of issue, with the Community standards in force, vide:</p> <p><u>CD/K/010:2010, Fresh cherries — Specification and grading</u></p> <p>_____</p> <p>Customs office foreseen Place and date of issue</p> <p>Valid until (date):</p> <p>Signatory (name in block letters):</p> <p>Signature _____ Seal of competent authority _____</p>			
<p>13. Observations:</p>			
<p>(1) Where the goods are being re-exported, indicate the origin in box 9.</p>			

Annex D
(informative)

Cherries — Fact sheets

Prunus avium

Authority	L.
Family	Magnoliopsida:Rosidae:Rosales:Rosaceae
Synonyms	<i>Cerasus avium</i> (L.) Moench, <i>Cerasus dulcis</i> Gaertn.
Common names	gean, heart cherry, sweet cherry, mazzard cherry, fugle kirsebær, cereja doce, cereja galega, Kirsche, Cerasorum stipites
Editor	
Ecocrop code	8965

Notes**Description**

A vigorous, upright growing, deciduous tree reaching 10-25 m in height.

Uses

The fruits are eaten fresh, cooked, canned, or dried. The wood can be used for furniture.

Killing temperature

Fruits may not tolerate -2.5°C, flowers not -3.0 to -4°C and the buds just before opening not -5.5°C.

Growing period

Perennial. Can be grown for timber with a rotation of less than 80 years.

Common names

Sweet cherry, Dessert sweet cherry, Bird cherry, Mazzard, Gean, Cerise, Vogelkirsche, Susskirsche, Cilegio dolce, Cerezo.

Further information

Sweet cherry is native of southern Central Europe and western Asia. The tree require minimum 800-1200 hours of winter chilling below 7°C. The tree performs best where humidity is relatively low. Bees are required to distribute the pollen.

Prunus capuli

Authority	Cav. ex Spreng.
Family	Magnoliopsida:Rosidae:Rosales:Rosaceae
Synonyms	<i>Prunus serotina</i> ssp. <i>capuli</i> R. Mc Vaugh., <i>Prunus serotina</i> var. <i>salicifolia</i> Koehne
Common names	capulin, capuli cherry, American cherry, capulin black cherry, capulin cherry, cerisier capulin, cereza, cereza común, guinda, capulí, cerezo, cereza criolla, cereza de los Andes, muji, detsé, detzé, taunday, jonote, puan, palman, xengua, mummuntu, ussum, kapollinkirsche, Mexican traubenkirsche
Editor	
Ecocrop code	8967

Notes**Latitude:**

It is a plant for subtropical or warm temperate regions. The latitudinal range is about 20-42°N with the optimum around 24-38°N and with a similar range in the Southern Hemisphere.

Altitude

It can be found at elevations from sea level in Mexico up 1200-3400 m at the equator.

Temperature

It can withstand winter freezing down to -20°C. Reported temperature range for growth is 8-30°C with the optimum between 10-22°C. It does not require winter chill to bear fruit.

Water

It does not thrive in wet areas and has some drought tolerance. Reported annual rainfall range for growth is 300-2200 mm with the optimum between 400-1800 mm. Areas receiving 300-1800 mm are said to be best in Ecuador.

Radiation

Range & intensity: It thrives in full sunshine.

Photoperiodism: The plant is photoperiod insensitive.

Soil:

Physical: Apparently, it is not exacting in its soil requirements and grows well on any reasonably site. It can thrive in poor ground, even clays, and seems to prefer dry sandy soils.

Chemical: It thrives in fertile soil but will also grow on poor sites. Reported soil pH range for growth is 5.0-7.5 with the optimum between 5.5-6.5.

Prunus cerasus

Authority	L.
Family	Magnoliopsida:Rosidae:Rosales:Rosaceae
Synonyms	
Common names	sour cherry, pie-cherry, cerisier commun, ginjeira da ginjas galegas
Editor	
Ecocrop code	8970

Notes**Description**

A small, irregular-growing, deciduous tree reaching 7-9 m in height. The fruit is a red, globose or ovoid drupe, 10-12 mm in diameter.

Uses

The fruits are rather acid and are mainly used for jams, preserves, culinary purposes and in cherry brandy. A semidrying oil can be extracted from the kernels and used as a salad oil and in cosmetics. A gum obtained from the fruit stems is used in cotton printing. Leaves are brewed as tea. The wood is hard, durable and used for turnery, inlay work, furniture, and instruments.

Killing temperature

While winter dormant the tree may tolerate -10°C and the open flowers may tolerate -4°C.

Growing period

Perennial. Begin to bear after 3-8 years, yields increase to 7-12 years and the economic life is about 25 years.

Common names

Sour cherry, Pie cherry, Wild Himalayan cherry, Cerise, Ciliegia, Cereza, Cereja, Amorella, Morella, Morel, Tart cherry, Sauerkirsch, Khai pa, Chawewan, Dinh tao.

Further information

Scientific synonym: *Cerasus avium*, *C. paddum*. Sour cherry is native of southern Central Europe and western Asia. It can be grown at altitudes from sea level to 800 m. Humidity should be medium to low. Short days start the plant into dormancy.

Annex E (informative)

Cherries (sweet cherries, sour cherries) — 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/Cherry 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/Cherry 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/Cherry combination, but does maintain an MRL of 0.05 PPM for its "Stone fruit" group.		
	US 4	Cod	EU
Acetamiprid	1.2	---	<i>{0.2}</i>
	4. United States does not maintain a specific MRL for the Acetamiprid/Cherry combination, but does maintain an MRL of 1.2 PPM for its "Fruit, Stone, Group 12" group.		
	US	Cod	EU
Aviglycine	---	---	---
	US	Cod	EU 5
Azinphos-methyl	2	2	<i>{0.05}</i>
	5. European Union does not maintain a specific MRL for the Azinphos-methyl/Cherry combination, but does maintain an MRL of 0.05 PPM for its "Stone fruit" group.		
	US 6	Cod	EU 7
Azoxystrobin	1.5	---	<i>{0.05}</i>
	6. United States does not maintain a specific MRL for the Azoxystrobin/Cherry combination, but does maintain an MRL of 1.5 PPM for its "Stone Fruits" group. 7. European Union does not maintain a specific MRL for the Azoxystrobin/Cherry combination, but does maintain an MRL of 0.05 PPM for its "Stone fruit" group.		
	US	Cod	EU
Benoxacor	0.01	---	---
	US 8	Cod	EU
Beta-cyfluthrin	0.3	---	---
	8. United States does not maintain a specific MRL for the Beta-cyfluthrin/Cherry combination, but does maintain an MRL of 0.3 PPM for its "Fruit, Stone, Group 12" group.		
	US	Cod 9	EU 10
Bifenazate	2.5	<i>{2}</i>	<i>{0.01}</i>
	9. Codex does not maintain a specific MRL for the Bifenazate/Cherry combination, but does maintain an MRL of 2 PPM for its "Stone fruits" group. 10. European Union does not maintain a specific MRL for the Bifenazate/Cherry combination, but does maintain an MRL of 0.01 PPM for its "Stone fruit" group.		
	US 11	Cod 12	EU 13
Boscalid	1.7	3	3
	11. United States does not maintain a specific MRL for the Boscalid/Cherry combination, but does maintain an MRL of 1.7 PPM for its "Fruit, Stone, Group 12" group. 12. Codex does not maintain a specific MRL for the Boscalid/Cherry combination, but does maintain an MRL of 3 PPM for its "Stone fruits" group. 13. European Union does not maintain a specific MRL for the Boscalid/Cherry combination, but does maintain an MRL of 3 PPM for its "Stone fruit" group.		

	US 14	Cod	EU
Buprofezin	1.9	---	{0.5}
	14. MRL does not apply to apricot or peach. United States does not maintain a specific MRL for the Buprofezin/Cherry combination, but does maintain an MRL of 1.9 PPM for its "Fruit, Stone, Group 12" group.		
	US	Cod	EU
Captan	50	{25}	{5}
	US 15	Cod	EU 16
Carbaryl	10	---	{0.05}
	15. United States does not maintain a specific MRL for the Carbaryl/Cherry combination, but does maintain an MRL of 10 PPM for its "Fruit, Stone, Group 12" group.		
	16. European Union does not maintain a specific MRL for the Carbaryl/Cherry combination, but does maintain an MRL of 0.05 PPM for its "Stone fruit" group.		
	US 17	Cod	EU 18
Carfentrazone-ethyl	0.1	---	{0.01}
	17. United States does not maintain a specific MRL for the Carfentrazone-ethyl/Cherry combination, but does maintain an MRL of 0.1 PPM for its "Fruit, Stone, Group 12" group.		
	18. European Union does not maintain a specific MRL for the Carfentrazone-ethyl/Cherry combination, but does maintain an MRL of 0.01 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US 19	Cod	EU
Chlorantranilprole	1	---	1
	19. United States does not maintain a specific MRL for the Chlorantranilprole/Cherry combination, but does maintain an MRL of 1 PPM for its "Fruit, Stone, Group 12" group.		
	US	Cod	EU
Chlorothalonil	0.5	0.5	{0.01}
	US	Cod	EU
Chlorpyrifos	1	---	{0.3}
	US	Cod 20	EU
Clofentezine	1	{0.5}	{0.02}
	20. Codex does not maintain a specific MRL for the Clofentezine/Cherry combination, but does maintain an MRL of 0.5 PPM for its "Stone fruits" group.		
	US	Cod	EU 21
Clopyralid	0.5	---	0.5
	21. European Union does not maintain a specific MRL for the Clopyralid/Cherry combination, but does maintain an MRL of 0.5 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US 22	Cod	EU
Cyfluthrin	0.3	---	{0.2}
	22. United States does not maintain a specific MRL for the Cyfluthrin/Cherry combination, but does maintain an MRL of 0.3 PPM for its "Fruit, Stone, Group 12" group.		
	US 23	Cod 24	EU
Cyprodinil	2	2	{1}
	23. United States does not maintain a specific MRL for the Cyprodinil/Cherry combination, but does maintain an MRL of 2 PPM for its "Stone Fruits" group.		
	24. Codex does not maintain a specific MRL for the Cyprodinil/Cherry combination, but does maintain an MRL of 2 PPM for its "Stone fruits" group.		
	US	Cod	EU 25
Diazinon	0.2	1	{0.01}
	25. European Union does not maintain a specific MRL for the Diazinon/Cherry combination, but does maintain an MRL of 0.01 PPM for its "Stone fruit" group.		
	US 26	Cod	EU 27
Dichlobenil	0.15	---	0.2
	26. United States does not maintain a specific MRL for the Dichlobenil/Cherry combination, but does maintain an MRL of 0.15 PPM for its "Fruit, Stone, Group 12" group.		
	27. European Union does not maintain a specific MRL for the Dichlobenil/Cherry combination, but does maintain an MRL of 0.2 PPM for its "Stone fruit" group.		
	US 28	Cod	EU 29
Dicofol	5	5	{0.02}
	28. United States does not maintain a specific MRL for the Dicofol/Cherry combination, but does maintain an MRL of 5 PPM for its "Fruit, Stone, Group 12" group.		
	29. European Union does not maintain a specific MRL for the Dicofol/Cherry combination, but does maintain an MRL of 0.02 PPM for its "Stone fruit" group.		

	US	Cod	EU
Diflubenzuron	---	---	0.5
	US	Cod	EU 30
Dodine	3	3	5
	30. European Union does not maintain a specific MRL for the Dodine/Cherry combination, but does maintain an MRL of 5 PPM for its "Stone fruit" group.		
	US	Cod	EU 31
Endosulfan	2	---	{0.05}
	31. European Union does not maintain a specific MRL for the Endosulfan/Cherry combination, but does maintain an MRL of 0.05 PPM for its "Stone fruit" group.		
	US	Cod	EU
Ethephon	10	10	{3}
	US 32	Cod	EU
Etozazole	1	---	{0.02}
	32. United States does not maintain a specific MRL for the Etozazole/Cherry combination, but does maintain an MRL of 1 PPM for its "Fruit, Stone, Group 12" group.		
	US	Cod	EU
Fenarimol	1	1	1
	US	Cod	EU
Fenbuconazole	1	1	1
	US	Cod	EU 33
Fenbutatin-oxide	6	10	{0.05}
	33. European Union does not maintain a specific MRL for the Fenbutatin-oxide/Cherry combination, but does maintain an MRL of 0.05 PPM for its "Stone fruit" group.		
	US	Cod	EU
Fenhexamid	10	{7}	{5}
	US	Cod	EU 34
Fenpropathrin	5	---	{0.01}
	34. European Union does not maintain a specific MRL for the Fenpropathrin/Cherry combination, but does maintain an MRL of 0.01 PPM for its "Stone fruit" group.		
	US 35	Cod	EU 36
Fenvalerate	10	{2}	{0.02}
	35. United States does not maintain a specific MRL for the Fenvalerate/Cherry combination, but does maintain an MRL of 10 PPM for its "Stone Fruits" group.		
	36. European Union does not maintain a specific MRL for the Fenvalerate/Cherry combination, but does maintain an MRL of 0.02 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US	Cod 37	EU
Ferbam	4	{0.2}	---
	37. The MRL is established for the sum of dithiocarbamates.		
	US 38	Cod	EU
Fonicamid	0.6	---	{0.05}
	38. United States does not maintain a specific MRL for the Fonicamid/Cherry combination, but does maintain an MRL of 0.6 PPM for its "Fruit, Stone, Group 12" group.		
	US 39	Cod	EU
Fluazifop	0.05	---	0.5
	39. United States does not maintain a specific MRL for the Fluazifop/Cherry combination, but does maintain an MRL of 0.05 PPM for its "Stone Fruits" group.		
	US 40	Cod	EU 41
Flubendiamide	1.6	---	{0.01}
	40. United States does not maintain a specific MRL for the Flubendiamide/Cherry combination, but does maintain an MRL of 1.6 PPM for its "Fruit, Stone, Group 12" group.		
	41. European Union does not maintain a specific MRL for the Flubendiamide/Cherry combination, but does maintain an MRL of 0.01 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US 42	Cod 43	EU
Fludioxonil	5	5	5
	42. United States does not maintain a specific MRL for the Fludioxonil/Cherry combination, but does maintain an MRL of 5 PPM for its "Fruit, Stone, Group 12" group.		
	43. Codex does not maintain a specific MRL for the Fludioxonil/Cherry combination, but does maintain an MRL of 5 PPM for its "Stone fruits" group.		

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

	US	Cod 61	EU
Myclobutanil	5	{2}	{1}
	61. Codex does not maintain a specific MRL for the Myclobutanil/Cherry combination, but does maintain an MRL of 2 PPM for its "Stone fruits" group.		
	US	Cod	EU
Norflurazon	0.1	---	---
	US	Cod	EU
O-phenylphenol	5	---	---
	US 62	Cod	EU 63
Oryzalin	0.05	---	{0.01}
	62. United States does not maintain a specific MRL for the Oryzalin/Cherry combination, but does maintain an MRL of 0.05 PPM for its "Fruit, Stone, Group 12" group.		
	63. European Union does not maintain a specific MRL for the Oryzalin/Cherry combination, but does maintain an MRL of 0.01 PPM for its "Stone fruit" group.		
	US	Cod	EU
Oxyfluorfen	0.05	---	0.1
	US 64	Cod 65	EU 66
Paraquat dichloride	0.05	{0.01}	{0.02}
	64. United States does not maintain a specific MRL for the Paraquat dichloride/Cherry combination, but does maintain an MRL of 0.05 PPM for its "Fruit, Stone, Group 12" group.		
	65. Codex does not maintain a specific MRL for the Paraquat dichloride/Cherry combination, but does maintain an MRL of 0.01 PPM for its "Stone fruits" group.		
	66. European Union does not maintain a specific MRL for the Paraquat dichloride/Cherry combination, but does maintain an MRL of 0.02 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US	Cod	EU 67
Pendimethalin	0.1	---	{0.05}
	67. European Union does not maintain a specific MRL for the Pendimethalin/Cherry combination, but does maintain an MRL of 0.05 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US	Cod 68	EU 69
Permethrin	4	{2}	{0.05}
	68. Codex does not maintain a specific MRL for the Permethrin/Cherry combination, but does maintain an MRL of 2 PPM for its "Stone fruits" group.		
	69. European Union does not maintain a specific MRL for the Permethrin/Cherry combination, but does maintain an MRL of 0.05 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US	Cod 70	EU 71
Phosalone	15	{2}	{2}
	70. Codex does not maintain a specific MRL for the Phosalone/Cherry combination, but does maintain an MRL of 2 PPM for its "Stone fruits" group.		
	71. European Union does not maintain a specific MRL for the Phosalone/Cherry combination, but does maintain an MRL of 2 PPM for its "Stone fruit" group.		
	US	Cod	EU
Phosmet	10	---	{1}
	US	Cod	EU
Piperonyl Butoxide	8	---	---
	US 72	Cod	EU
Propiconazole	1	---	{0.05}
	72. United States does not maintain a specific MRL for the Propiconazole/Cherry combination, but does maintain an MRL of 1 PPM for its "Fruit, Stone, Group 12" group.		
	US 73	Cod	EU 74
Propyzamide	0.1	---	{0.02}
	73. United States does not maintain a specific MRL for the Propyzamide/Cherry combination, but does maintain an MRL of 0.1 PPM for its "Fruit, Stone, Group 12" group.		
	74. European Union does not maintain a specific MRL for the Propyzamide/Cherry combination, but does maintain an MRL of 0.02 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US 75	Cod 76	EU
Pyraclostrobin	0.9	1	{0.3}
	75. United States does not maintain a specific MRL for the Pyraclostrobin/Cherry combination, but does maintain an MRL of 0.9 PPM for its "Fruit, Stone, Group 12" group.		
	76. Codex does not maintain a specific MRL for the Pyraclostrobin/Cherry combination, but does maintain an MRL of 1 PPM for its "Stone fruits" group.		

	US	Cod	EU 77
Pyrethrins	1	---	1
	77. European Union does not maintain a specific MRL for the Pyrethrins/Cherry combination, but does maintain an MRL of 1 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US 78	Cod	EU
Pyridaben	2.5	---	2.5
	78. United States does not maintain a specific MRL for the Pyridaben/Cherry combination, but does maintain an MRL of 2.5 PPM for its "Fruit, Stone, Group 12" group.		
	US	Cod	EU
Pyrimethanil	---	4	0.05
	US 79	Cod	EU
Pyriproxyfen	1	---	1
	79. United States does not maintain a specific MRL for the Pyriproxyfen/Cherry combination, but does maintain an MRL of 1 PPM for its "Fruit, Stone, Group 12" group.		
	US 80	Cod	EU
Quinoxifen	0.7	{0.4}	{0.3}
	80. United States does not maintain a specific MRL for the Quinoxifen/Cherry combination, but does maintain an MRL of 0.7 PPM for its "Fruit, Stone, Group 12" group.		
	US 81	Cod	EU 82
Rimsulfuron	0.01	---	0.05
	81. United States does not maintain a specific MRL for the Rimsulfuron/Cherry combination, but does maintain an MRL of 0.01 PPM for its "Fruit, Stone, Group 12" group.		
	82. European Union does not maintain a specific MRL for the Rimsulfuron/Cherry combination, but does maintain an MRL of 0.05 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US	Cod	EU 83
Sethoxydim	0.2	---	{0.1}
	83. European Union does not maintain a specific MRL for the Sethoxydim/Cherry combination, but does maintain an MRL of 0.1 PPM for its "Stone fruit" group.		
	US	Cod	EU
Simazine	0.25	---	0.25
	US 84	Cod	EU 85
Spinetoram	0.2	---	{0.05}
	84. United States does not maintain a specific MRL for the Spinetoram/Cherry combination, but does maintain an MRL of 0.2 PPM for its "Fruit, Stone, Group 12" group.		
	85. European Union does not maintain a specific MRL for the Spinetoram/Cherry combination, but does maintain an MRL of 0.05 PPM for its "Stone fruit" group.		
	US 86	Cod 87	EU 88
Spinosad	0.2	0.2	1
	86. United States does not maintain a specific MRL for the Spinosad/Cherry combination, but does maintain an MRL of 0.2 PPM for its "Fruit, Stone, Group 12" group.		
	87. Codex does not maintain a specific MRL for the Spinosad/Cherry combination, but does maintain an MRL of 0.2 PPM for its "Stone fruits" group.		
	88. European Union does not maintain a specific MRL for the Spinosad/Cherry combination, but does maintain an MRL of 1 PPM for its "Stone fruit" group.		
	US	Cod	EU
Spirodiclofen	1	---	{0.2}
	US 89	Cod	EU 90
Spirotetramat	4.5	---	{0.1}
	89. United States does not maintain a specific MRL for the Spirotetramat/Cherry combination, but does maintain an MRL of 4.5 PPM for its "Fruit, Stone, Group 12" group.		
	90. European Union does not maintain a specific MRL for the Spirotetramat/Cherry combination, but does maintain an MRL of 0.1 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US 91	Cod	EU
Tebuconazole	5	5	5
	91. This MRL refers to Cherry, sweet and Cherry, tart, pre- and post-harvest.		
	US 92	Cod	EU
Thiamethoxam	0.5	---	0.5
	92. United States does not maintain a specific MRL for the Thiamethoxam/Cherry combination, but does maintain an MRL of 0.5 PPM for its "Fruit, Stone, Group 12" group.		

	US	Cod	EU
Thiophanate-methyl	20	---	{0.3}
	US 93	Cod 94	EU
Trifloxystrobin	2	3	{1}
	93. United States does not maintain a specific MRL for the Trifloxystrobin/Cherry combination, but does maintain an MRL of 2 PPM for its "Fruit, Stone, Group 12" group.		
	94. Codex does not maintain a specific MRL for the Trifloxystrobin/Cherry combination, but does maintain an MRL of 3 PPM for its "Stone fruits" group.		
	US	Cod	EU
Triflumizole	1.5	---	1.5
	US 95	Cod	EU 96
Trifluralin	0.05	---	0.1
	95. United States does not maintain a specific MRL for the Trifluralin/Cherry combination, but does maintain an MRL of 0.05 PPM for its "Fruit, Stone, Group 12" group.		
	96. European Union does not maintain a specific MRL for the Trifluralin/Cherry combination, but does maintain an MRL of 0.1 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US 97	Cod 98	EU
Zeta-Cypermethrin	1	1	1
	97. United States does not maintain a specific MRL for the Zeta-Cypermethrin/Cherry combination, but does maintain an MRL of 1 PPM for its "Fruit, Stone, Group 12" group.		
	98. The MRL is established for the sum of cypermethrin and zeta-cypermethrin.		
	US	Cod 99	EU
Ziram	7	{0.2}	{5}
	99. The MRL is established for the sum of dithiocarbamates.		

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