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EAST AFRICAN STANDARD

Fresh nectarines — 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.

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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 Nectarines, Effective March 29, 2004

UNECE STANDARD FFV 26:2009, *Marketing and commercial quality control of peaches and nectarines*

ISO 873:1980, *Peaches — Guide to cold storage*

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.mrlidatabase.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 nectarines — Specification and grading

1 Scope

This standard applies to nectarines of varieties (cultivars) grown from *Prunus persica* Sieb. and Zucc. to be supplied fresh to the consumer, nectarines 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

the nectarine has reached the stage of growth which will insure a proper completion of the ripening process

3.2

well formed

the nectarine has the shape characteristic of the variety and that bumps or other roughness do not materially detract from the appearance

3.3

clean

the fruit is practically free from dirt and other foreign material

3.4

injury

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

(a) Growth cracks:

- (1) When not healed;
- (2) When more than one in number;

- (3) When more than 0.3 cm in depth; or,
- (4) When more than 0.3 cm in length.
- (b) Heat injury, sprayburn or sunburn when the normal colour of the skin or flesh is more than slightly changed, or when any indentation is present;
- (c) Scab or bacterial spot when cracked, or when the aggregate area exceeds that of a circle 0.3 cm in diameter on a fruit 5 cm in diameter or smaller; or when the aggregate area exceeds that of a circle 0.63 cm in diameter on a fruit larger than 5 cm in diameter;
- (d) Scale or scale marks when more than one large scale or scale mark or when more than three scales or scale marks of any size are present;
- (e) Split pit when causing any unhealed crack, or when healed and aggregating more than 0.63 cm in length, or when affecting the shape to the extent that the fruit is not well formed;
- (f) Drought spots or external gum spots which have an aggregate area exceeding that of a circle 0.3 cm in diameter;
- (g) Scars, including those caused by hail, when the surface of the fruit is depressed more than 0.16 cm or when not light in colour, or when not smooth, or when exceeding any of the following aggregate areas, or a combination of two or more types of scars the seriousness of which exceeds the maximum allowed for any one type:
 - (1) Light coloured, smooth scars when the area exceeds that of a circle 0.63 cm in diameter on a fruit 5 cm in diameter or smaller; or when the area exceeds that of a circle one-half inch in diameter on a fruit larger than 5 cm in diameter;
 - (2) Twig or limb scratches which are not well healed or which have an aggregate length of more than 0.63 cm; and
- (h) Russetting which exceeds any of the following aggregate areas of any one type of russetting, or a combination of two or more types of russetting the seriousness of which exceeds the maximum allowed for any one type:
 - (1) Rough or slightly rough russetting when the area exceeds that of a circle one-eighth inch in diameter on a fruit 5 cm in diameter or smaller; or when the area exceeds that of a circle one-fourth inch in diameter on a fruit larger than 5 cm in diameter;
 - (2) Fairly smooth or smooth russetting or staining when the area exceeds 10 percent of the fruit surface, provided, that speckling characteristic of certain varieties shall not be considered as russetting or discoloration.

3.5 damage

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

- (a) Growth cracks:
 - (1) When not healed;
 - (2) When more than one in number;
 - (3) When more than 3.2 mm in depth;

- (4) When more than 1 cm in length if within the stem cavity; or,
- (5) When more than 0.63 cm in length if outside of the stem cavity;
- (b) Heat injury, sprayburn or sunburn:
- (1) When the skin is blistered, cracked, or decidedly flattened;
- (2) When the normal colour of the skin or flesh has materially changed;
- (3) When there is more than one indentation; or,
- (4) When an indentation exceeds 0.5 cm in diameter;
- (c) Scab or bacterial spot when cracked, or when the aggregate area exceeds that of a circle 0.63 cm in diameter on a fruit 5 cm in diameter or smaller; or when the aggregate area exceeds that of a circle 1.6 cm in diameter on a fruit larger than 5 cm in diameter;
- (d) Scale or scale marks when the aggregate area exceeds that of a circle 0.63 cm in diameter;
- (e) Drought spots or external gum spots which have an aggregate area exceeding that of a circle 0.63 cm in diameter;
- (f) Scars, including those caused by hail, when the surface of the fruit is depressed more than 0.16 cm, or when exceeding any of the following aggregate areas, or a combination of two or more types of scars the seriousness of which exceeds the maximum allowed for any one type:
- (1) Dark or rough scars when the area exceeds that of a circle 0.63 cm in diameter on a fruit 5 cm in diameter or smaller; or when the aggregate area exceeds that of a circle 1 cm in diameter on a fruit larger than 5 cm in diameter;
- (2) Fairly light colored, fairly smooth scars when the area exceeds that of a circle 1.27 cm in diameter on a fruit 5 cm in diameter or smaller; or when the area exceeds that of a circle 1.6 cm in diameter on a fruit larger than 5 cm in diameter;
- (3) Light colored, smooth scars when the area exceeds that of a circle 1.9 cm in diameter on a fruit 5 cm in diameter or smaller; or when the area exceeds that of a circle 2.2 cm in diameter on a fruit larger than 5 cm in diameter;
- (4) Twig or limb scratches which are not well healed or which have an aggregate length of more than 1.27 cm; and
- (g) Russetting which exceeds any of the following aggregate areas of any one type of russetting, or a combination of two or more types of russetting the seriousness of which exceeds the maximum allowed for any one type:
- (1) Rough russetting when the area exceeds that of a circle one-fourth inch in diameter on a fruit 5 cm in diameter or smaller; or when the area exceeds that of a circle 1.27 cm in diameter on a fruit larger than 5 cm in diameter;
- (2) Slightly rough russetting when the area exceeds that of a circle 1.6 cm in diameter on a fruit 5 cm in diameter or smaller; or when the area exceeds that of a circle 1.9 cm in diameter on a fruit larger than 5 cm in diameter;
- (3) Fairly smooth or smooth russetting when the area exceeds 15 percent of the fruit surface, provided that discoloration occurring as yellow to brown staining of the skin shall not be considered as russetting and shall be considered as causing damage only when materially detracting from the appearance of the nectarine, and that speckling characteristic of certain varieties shall not be considered as russetting or discoloration.

3.6

badly misshapen

the nectarine is so decidedly deformed that its appearance is seriously affected

3.7

serious damage

any specific defect defined 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) Growth cracks:
 - (1) When not healed and more than 0.3 cm in length or depth;
 - (2) When healed and more than 0.5 cm in depth;
 - (3) When healed and aggregating more than 1.6 cm in length if within the stem cavity; or,
 - (4) When healed and aggregating more than 1.27 cm in length if outside of the stem cavity;
- (b) Heat injury, sprayburn or sunburn:
 - (1) When the skin is blistered, cracked, or decidedly flattened;
 - (2) When causing any dark discoloration of the flesh;
 - (3) When there are more than two indentations;
 - (4) When the aggregate area of indentations exceeds that of a circle 1 cm in diameter; or,
 - (5) When causing noticeable brownish or darker discoloration over more than one-fourth of the fruit surface;
- (c) Scab or bacterial spot when the aggregate area exceeds that of a circle 1.27 cm in diameter on a fruit 5 cm in diameter or smaller; or when the aggregate area exceeds that of a circle 1.9 cm in diameter on a fruit larger than 5 cm in diameter;
- (d) Scale or scale marks when the aggregate area exceeds that of a circle 1 cm in diameter;
- (e) Split pit when causing any unhealed crack or when healed and aggregating more than 1 cm in length, or when affecting the shape to the extent that the fruit is badly misshapen;
- (f) Drought spots or external gum spots which have an aggregate area exceeding that of a circle 1.27 cm in diameter;
- (g) Scars, including those caused by hail, when the surface of the fruit is depressed more than 0.5 cm, or when exceeding any of the following aggregate areas, or a combination of two or more types of scars the seriousness of which exceeds the maximum allowed for any one type:
 - (1) Dark or rough scars when the area exceeds that of a circle 1.9 cm in diameter on a fruit 5 cm in diameter or smaller; or when the area exceeds that of a circle one inch in diameter on fruit larger than 5 cm in diameter;
 - (2) Scars which are not dark or rough when the area exceeds one-fourth of the fruit surface;
- (h) Russetting which exceeds any of the following aggregate areas of any one type of russetting, or a combination of two or more types of russetting the seriousness of which exceeds the maximum allowed for any one type:

- (1) Rough or slightly rough russeting when the area exceeds 10 percent of the fruit surface; or
 - (2) Fairly smooth or smooth russeting when the area exceeds 50 percent of the fruit surface provided that discoloration occurring as yellow to brown staining of the skin shall not be considered russeting and shall be considered as causing serious damage only when seriously detracting from the appearance of the nectarine, and that speckling characteristic of certain varieties shall not be considered as russeting or discoloration.
- (i) Soft or overripe nectarines;
 - (j) Nectarines affected by decay;
 - (k) Unhealed broken skins except those associated with growth cracks; and,
 - (l) Wormy fruit or worm holes.

4 Provisions concerning quality

4.1 General

The purpose of the standard is to define the quality requirements for nectarines 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 nectarines must be:

- (a) intact
- (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 affecting the flesh
- (f) free of abnormal external moisture
- (g) free of any foreign smell and/or taste
- (h) free of fruit split at the stalk cavity

4.2.2 The development and state of ripeness of the nectarines must be such as to enable them:

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- (a) to withstand transport and handling, and
- (b) to arrive in satisfactory condition at the place of destination.

4.3 Maturity requirements

The fruit must be sufficiently developed and display satisfactory ripeness. The minimum refractometric index of the pulp should be equal to or greater than 8° Brix.

4.4 Classification

The nectarines are classified in three classes defined below:

4.4.1 "Extra" Class

The nectarines in this class must be of superior quality. They must be characteristic of the variety.

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

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

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 defects in colouring
- slight pressure marks not exceeding 1cm² in total surface area
- slight skin defects which must not extend over more than
 - 1.5 cm in length for defects of elongated shape
 - 1 cm² in total surface area for other defects.

4.4.3 Class II

This class includes nectarines 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 peaches and nectarines 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

- defects in colouring
- bruises which may be slightly discoloured and not exceeding 2 cm² in total surface area
- skin defects which must not extend over more than
 - 2.5 cm in length for defects of elongated shape
 - 2 cm² in total surface area for other defects.

5 Provisions concerning sizing

Size is determined either by the maximum diameter of the equatorial section, by weight, or by count.

The minimum size is 56 mm in Class “Extra” and 51 mm in Classes I and II, if sized by diameter, or 65 g in Class “Extra” and 85 g in Classes I and II, if sized by weight.

The following provisions are optional for Class II.

To ensure uniformity in size:

- (a) For fruit sized by diameter, the difference in size between the smallest and the largest fruit in the same package shall not exceed:
- 5 mm for fruit below 70 mm
 - 10 mm for fruit of 70 mm and more.

If size codes are applied, those in the table below have to be respected.

- (b) For fruit sized by weight, the difference in weight between the lightest and the heaviest fruits in the same package shall not exceed:
- 30 g for fruit below 180 g
 - 80 g for fruit of 180 g and more.

If size codes are applied, those in the table below have to be respected.

	code	Diameter		or	Weight	
		from (mm)	to (mm)		from (g)	to (g)
1	D	51	56		65	85
2	C	56	61		85	105
3	B	61	67		105	135
4	A	67	73		135	180
5	AA	73	80		180	220
6	AAA	80	90		220	300
7	AAAA	> 90			> 300	

Size D, i.e. fruit below 56 mm or 85 g, is not allowed in the period from 1 July to 31 October (northern hemisphere) and from 1 January to 30 April (southern hemisphere).

- (c) For fruit sized by count, the difference in size should be consistent with (a) or (b).

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 peaches or nectarines 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 peaches or nectarines not satisfying the requirements of the class but meeting those of Class I 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 peaches or nectarines 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.

6.2 Size tolerances

For all classes (if sized): a total tolerance of 10 per cent, by number or weight, of peaches or nectarines 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 peaches or nectarines of the same origin, variety, quality, degree of ripeness and size (if sized), and, for the "Extra" Class, the contents must also be uniform in colouring.

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

7.2 Packaging

The peaches and nectarines 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.

Nectarines shall be packed in each container in compliance with CAC/RCP 44.

7.3 Presentation

The nectarines may be presented:

- in small unit packages
- in a single layer, in the case of the "Extra" Class. Each individual fruit in this class must be separated from its neighbours.

In Classes I and II:

- in one or two layers, or
- in no more than four layers when the fruit is placed in rigid pockets so arranged that they do not rest on the fruit in the layer immediately below.

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

- "Nectarines", if the contents are not visible from the outside
- Colour of the flesh
- 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

- "Nectarines", if the contents are not visible from the outside
- Colour of the flesh
- 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

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.

— Size expressed in minimum and maximum diameters or minimum and maximum circumference or according to the code size out in Clause 5.

— Number of units (optional).

8.2.5 Official control mark (optional)

9 Contaminants

9.1 Heavy metals

Nectarines 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

Nectarines shall comply with those maximum pesticide residue limits established by the Codex Alimentarius Commission for this commodity.

Maximum pesticide residue limits and extraneous maximum residue limits in nectarines (current as at 2009-06-08)

Type	Unit symbol	Limit	Method of test	Notes
AZINPHOS-METHYL	MRL (mg/kg)	2		
BITERTANOL	MRL (mg/kg)	1		
CAPTAN	MRL (undef)	3		
CARBARYL	MRL (mg/kg) T	10		1999-2003
CARBENDAZIM	MRL (mg/kg)	2		Source of data: benomyl
CYPERMETHRIN	MRL (mg/kg)	2		
DICLORAN	MRL (mg/kg) Po	7		
DIFENOCONAZOLE	MRL (mg/kg)	0.5		
DODINE	MRL (mg/kg)	5		
FENHEXAMID	MRL (undef)	10		
FLUSILAZOLE	MRL (mg/kg)	0.5		
IMIDACLOPRID	MRL (mg/kg)	0.5		
METHIDATHION	MRL (mg/kg)	0.2		
METHOMYL	MRL (mg/kg)	0.2		
PARATHION-METHYL	MRL (mg/kg)	0.3		
PENCONAZOLE	MRL (mg/kg)	0.1		
PYRIMETHANIL	MRL (mg/kg)	4		
TEBUFENOZIDE	MRL (mg/kg)	0.5		

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.



Ripe nectarines on tree



Fresh nectarines



Ripening nectarines on tree



Fresh nectarine

Draft for comment



Fresh nectarines



Standard



Nectarines on tree



Ready-to-eat nectarines

Draft for comments only

Annex A

Guide to cold storage

A.1 Scope

This annex describes methods for obtaining conditions for the successful cold storage of varieties of peaches (peaches, nectarines and clingstone peaches) immediately after picking until their use in the fresh state.

A.2 Field of application

The limits of application of these methods are given in A.7.

A.3 Conditions of harvest and putting into store

A.3.1 Harvesting

It is difficult to characterize the degree of maturity for harvesting. The practical criteria of maturity most frequently used for determining the best time for harvesting are:

- the basic ground colour³ of the outer skin;
- the hardness of the flesh, estimated by means of a spring penetrometer;
- the age of the fruit from full flowering.

These criteria are not universally valid; for a given variety they vary from one region to another and it is for the grower to decide on his own criteria for picking, on the basis of experience.

The basic ground colour and the recommended hardness vary according to the variety. In general, it is advisable to pick the fruit at the time when their colour is changing from green and yellow. At the time of picking, the flesh should be firm, somewhat juicy, with a slight aroma and slight acidity.

A.3.2 Quality characteristics for storage

Only fruit of quality Extra Class and Class I should be put into store. Fruit put into cold store should be sound, free from bruises or physiological disorders and free from any visible sign of fungal or bacterial attack. It should also be clean.

A.3.3 Various treatments

For most varieties, the fruit should be rapidly cooled after harvesting. Certain varieties, for example Elberta and Red Haven, are sensitive to this treatment, however, and show a tendency to a cotton-wool texture. Treatment with iced water, to which sodium hypochlorite has been added, has sometimes been recommended, as has treatment with wax.

A.3.4 Putting into store

The fruit should be put into the cold store as soon as possible after harvesting.

A.3.5 Method of storage

The fruit should be handled with care. Packages should contain only a single layer of fruit. Storage densities of the order of 200 to 220 kg per cubic metre of usable space are recommended for a stack of pallets.

³The basic ground colour should be distinguished from the anthocyanin red pigmentation, the intensity and extent of which vary according to the variety and to a certain extent with exposure to sunlight.

A.4 Optimum conditions of storage

A.4.1 Temperature

Temperatures of -1 to 2 °C, subject to exception, have been recommended. A period of 2 to 5 days at a higher temperature, before the fruit is put into the cold, may avoid the development of a cotton-wool texture in certain varieties which are susceptible to this disorder, for example 2 to 3 days at 24 °C for Elberta and Red Haven varieties.

The table given in A.8 gives the recommended temperatures for a number of varieties.

A.4.2 Relative humidity

The optimum relative humidity for the storage of peaches is 90 %.

A.4.3 Air circulation

An air circulation ratio of 20 to 25 (see CD/K/378:2010), or a ventilation of 80 to 100 m³/t/h is recommended.

A.4.4 Storage life

According to the variety, keeping for 2 to 6 weeks at 0 °C may be expected.

Storage should not be prolonged beyond limits compatible with the maintenance of good quality.

Samples of fruit should be taken in such a way as to detect the appearance of any wastage.

The table given in A.8 shows the expected storage life for a number of varieties.

A.4.5 Operations at the end of cold storage

In certain cases, complementary ripening may be needed at the end of the period in the cold store. Good results have been obtained with ripening temperatures of 18 to 20 °C. If cold storage has been too prolonged, the fruit is, in many cases, no longer capable of ripening normally.

A.5 Controlled atmosphere storage

Good results have been obtained for certain varieties at 0 °C with atmospheres containing 8 to 10 % of carbon dioxide and 11 to 13 % of oxygen. Certain varieties, however, keep badly if the content of carbon dioxide reaches 10 %. Mixtures containing 2 % of oxygen and 0 to 5 % of carbon dioxide have also been recommended. In this field, every variety has its special requirements. Thus, for the Elberta variety, the following gas mixtures have been used:

- 2 % carbon dioxide, 2 % oxygen;
- 2 % carbon dioxide, 5 % oxygen;
- 5 % carbon dioxide, 2 % oxygen.

A.7 Limits of application

This annex provides guidance of a very general nature only. Because of the variability of the fruit according to the time and place of cultivation, local circumstances may make it necessary to specify other conditions of harvesting or other physical conditions in the store.

This annex does not apply unreservedly, therefore, to all varieties in all climates, and each specialist will himself decide on any modifications to be made.

Moreover, this annex does not take into account the role played by horticultural factors, and wastage during storage is not dealt with.

Subject to all possible restrictions arising from the fact that fruits are living material and may vary considerably, the rigorous application of the recommendations contained in this standard should enable much wastage in cold storage to be avoided and in most cases long-term storage to be achieved.

A.8 Storage in air

Table A.1 — Storage in air

Variety	Recommended temperature °C	Expected storage life weeks	General remarks
Madeleine Pouget	2 to 4	2 to 3	
Mayflower	0 to 2	2 to 3	
Adenot	0 to 2	2 to 3	
Amsden	0 to 2	2 to 3	
Incomparable Guillou	0 to 2	2 to 3	
Ribet	0 to 2	2 to 3	
Precoce de Halle	0	2 to 4	
Dixired	2 to 4	2 to 4	After 4 weeks, tendency to a cotton-wool texture
Fair Haven	0 to 2	2 to 4	
Red Haven	0 to 2	2 to 4	
Southland	0 to 2	2 to 4	
			Require 3 days of complementary ripening. Tendency to cotton-wool texture. 24 h in 1 % of acetylene at 24 °C, then 12 h in air at 24 °C, counters cotton-wool texture. A period of 2 to 5 days at 24 °C before putting into cold storage enables the storage life to be extended by 1 week.
Elberta	-1 too	2 to 4	
J.H. Hale	-1 to 0	4 to 6	
Collins	0 to 2	2 to 3	
Cardinal	0 to 2	2 to 3	
Flacăra	-1 to 0	4 to 6	

A.9 Wastage in storage

A.9.1 Cryptogamic disorders

Disorders originating from micro-organisms, whether they are parasites entering through wounds, or latent parasites, are very numerous.

Hardly any means exist for combating these, other than preventive measures concerned with:

- the systematic removal of sources of contamination in the orchard (cankers, rotten fruit, etc.);
- care in all handling operations;
- the sorting of sound from unsound fruit immediately before putting them into the cold store;
- the preliminary disinfection of the cold store and packages;
- the frequent disinfection of the sorting rooms;
- the use of packages impregnated with antiseptics, if this is not prohibited.

A.9.2 Physiological disorders

The most frequent physiological disorders are internal browning and cotton-wool texture.

A.9.2.1 Internal browning

Internal browning is usually clearly evident around the stone and often spreads out radially. Possible causes may be:

- storage at too low a temperature;
- storage for too long a period.

A.9.2.2 Cotton-wool texture

Cotton-wool texture is usually observed only at temperatures from 2 to 4 °C, and is rarely met at 0 °C. It appears in the cold as well as during complementary ripening. Methods which have been recommended for overcoming woolliness are:


- storage at 0 °C;
- a preliminary period at higher temperature (see A.4.1).

It may also be noted that too long a storage at a temperature which is usually tolerated may hinder the development of aroma and may favour the appearance of a reddish coloration in the flesh, or of the disorders previously described.

Draft for comments only — Not to be cited as East African Standard

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. <input type="checkbox"/> Internal <input type="checkbox"/> Import <input type="checkbox"/> 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: <u>CD/K/014:2010, Fresh nectarines — Specification and grading</u> _____ Customs office foreseen Place and date of issue Valid until (date): Signatory (name in block letters): <div style="display: flex; justify-content: space-around;"> Signature Seal of competent authority </div>			
13. Observations:			
<input type="checkbox"/> Where the goods are being re-exported, indicate the origin in box 9.			

Annex D (informative)

Peaches and Nectarines — Fact sheet

Prunus persica



Authority	(L.)Batsch
Family	Magnoliopsida:Rosidae:Rosales:Rosaceae
Synonyms	<i>Prunus persicae</i> Stokes, <i>Prunus persica</i> Stokes, <i>Amygdalus persica</i> Linn.
Common names	peach, pêche, melocoton, pesca, Pfirsich, pessego, Semen Persicae, red Ceylon peach, bonanza peach, clingstone peach, freestone peach, red haven peach, Rio Oso gem peach
Editor	
Ecocrop code	1796

Notes

Description

A shrub or small deciduous tree reaching up to 8 m in height. The fruit is 3-8 cm in diameter, fleshy and yellow to red.

Uses

The fruit can be used fresh, canned, dried, or frozen. The tree is grown as an ornamental and mentioned as a useful agroforestry species.

Killing temperature

Opened flowers are killed by frosts and the tree may be killed at temperatures about -5°C.

Growing period

Perennial deciduous tree, that bear after 2-4 years and with an economic life of 8-12 years. Period per year about 300-330 days.

Common names

Peach, Nectarine, Brugnon, Pecher, Persik, Peras, Khai, Makmuan, Tho, Hung mon, Dao.

Further information

Scientific synonym: *Amygdalus persica*, *Persica vulgaris*. Peach is native of Iran or China. It thrives best in areas with medium to low relative air humidity, but the trees must have continuous soil moisture during the growing season. Areas that regularly have late spring frosts are not suitable for peach production. The trees usually require 100-400 hours with temperatures less than 5-7°C to overcome the dormancy period, some varieties, however, require less winter chilling. It can be grown in tropical highlands in seasonal climate at elevations between 1200-2000 m and in the subtropics. The kernels are toxic. A bee population is needed for pollination. Humid conditions during the ripening of the fruit are undesirable because they favour the development of brown rot. Late frosts may kill flowers and summer rains may lead to diseases. Annual fruit yields may be between 10-25 t/ha.

Annex E (informative)

Nectarines (*Prunus persica*) — 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/Nectarine 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/Nectarine 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/Nectarine combination, but does maintain an MRL of 0.05 PPM for its "Stone fruit" group.		
	US 4	Cod	EU
Acetamiprid	1.2	---	<i>{0.1}</i>
	4. United States does not maintain a specific MRL for the Acetamiprid/Nectarine combination, but does maintain an MRL of 1.2 PPM for its "Fruit, Stone, Group 12" group.		
	US	Cod	EU
Aviglycine	0.17	---	---
	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/Nectarine 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/Nectarine 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/Nectarine 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/Nectarine 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/Nectarine 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/Nectarine 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/Nectarine 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/Nectarine 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/Nectarine combination, but does maintain an MRL of 3 PPM for its "Stone fruit" group.		
	US	Cod	EU
Buprofezin	9	---	{0.7}
	US	Cod	EU
Captan	25	{3}	{0.02}
	US 14	Cod	EU 15
Carbaryl	10	---	{0.05}
	14. United States does not maintain a specific MRL for the Carbaryl/Nectarine combination, but does maintain an MRL of 10 PPM for its "Fruit, Stone, Group 12" group.		
	15. European Union does not maintain a specific MRL for the Carbaryl/Nectarine combination, but does maintain an MRL of 0.05 PPM for its "Stone fruit" group.		
	US	Cod	EU
Carbon disulfide	0.1	---	2
	US 16	Cod	EU 17
Carfentrazone-ethyl	0.1	---	{0.01}
	16. United States does not maintain a specific MRL for the Carfentrazone-ethyl/Nectarine combination, but does maintain an MRL of 0.1 PPM for its "Fruit, Stone, Group 12" group.		
	17. European Union does not maintain a specific MRL for the Carfentrazone-ethyl/Nectarine combination, but does maintain an MRL of 0.01 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US 18	Cod	EU
Chlorantraniliprole	1	---	{0.5}
	18. United States does not maintain a specific MRL for the Chlorantraniliprole/Nectarine 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	EU
Chlorpyrifos	0.05	---	0.2
	US	Cod 19	EU
Clofentezine	1	{0.5}	{0.02}
	19. Codex does not maintain a specific MRL for the Clofentezine/Nectarine combination, but does maintain an MRL of 0.5 PPM for its "Stone fruits" group.		
	US	Cod	EU 20
Clopyralid	0.5	---	0.5
	20. European Union does not maintain a specific MRL for the Clopyralid/Nectarine combination, but does maintain an MRL of 0.5 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US	Cod	EU
Cryolite	7	---	---
	US 21	Cod	EU
Cyfluthrin	0.3	---	0.3
	21. United States does not maintain a specific MRL for the Cyfluthrin/Nectarine combination, but does maintain an MRL of 0.3 PPM for its "Fruit, Stone, Group 12" group.		
	US 22	Cod 23	EU
Cyprodinil	2	2	2
	22. United States does not maintain a specific MRL for the Cyprodinil/Nectarine combination, but does maintain an MRL of 2 PPM for its "Stone Fruits" group.		
	23. Codex does not maintain a specific MRL for the Cyprodinil/Nectarine combination, but does maintain an MRL of 2 PPM for its "Stone fruits" group.		

	US	Cod	EU 24
Diazinon	0.2	---	{0.01}
	24. European Union does not maintain a specific MRL for the Diazinon/Nectarine combination, but does maintain an MRL of 0.01 PPM for its "Stone fruit" group.		
	US 25	Cod	EU 26
Dichlobenil	0.15	---	0.2
	25. United States does not maintain a specific MRL for the Dichlobenil/Nectarine combination, but does maintain an MRL of 0.15 PPM for its "Fruit, Stone, Group 12" group.		
	26. European Union does not maintain a specific MRL for the Dichlobenil/Nectarine combination, but does maintain an MRL of 0.2 PPM for its "Stone fruit" group.		
	US	Cod 27	EU 28
Dicloran	20	{7}	{0.1}
	27. The MRL accommodates post-harvest treatment of the commodity.		
	28. European Union does not maintain a specific MRL for the Dicloran/Nectarine combination, but does maintain an MRL of 0.1 PPM for its "Stone fruit" group.		
	US 29	Cod	EU 30
Dicofol	5	---	{0.02}
	29. United States does not maintain a specific MRL for the Dicofol/Nectarine combination, but does maintain an MRL of 5 PPM for its "Fruit, Stone, Group 12" group.		
	30. European Union does not maintain a specific MRL for the Dicofol/Nectarine 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 31
Diuron	0.1	---	{0.05}
	31. European Union does not maintain a specific MRL for the Diuron/Nectarine combination, but does maintain an MRL of 0.05 PPM for its "Stone fruit" group.		
	US	Cod	EU 32
Dodine	5	5	5
	32. European Union does not maintain a specific MRL for the Dodine/Nectarine combination, but does maintain an MRL of 5 PPM for its "Stone fruit" group.		
	US	Cod	EU 33
Endosulfan	2	---	{0.05}
	33. European Union does not maintain a specific MRL for the Endosulfan/Nectarine combination, but does maintain an MRL of 0.05 PPM for its "Stone fruit" group.		
	US 34	Cod	EU
Etoxazole	1	---	{0.1}
	34. United States does not maintain a specific MRL for the Etoxazole/Nectarine combination, but does maintain an MRL of 1 PPM for its "Fruit, Stone, Group 12" group.		
	US	Cod	EU
Fenbuconazole	1	---	{0.5}
	US	Cod	EU 35
Fenbutatin-oxide	10	---	{0.05}
	35. European Union does not maintain a specific MRL for the Fenbutatin-oxide/Nectarine combination, but does maintain an MRL of 0.05 PPM for its "Stone fruit" group.		
	US	Cod	EU
Fenhexamid	10	10	{5}
	US 36	Cod	EU 37
Fenpropathrin	1.4	---	{0.01}
	36. United States does not maintain a specific MRL for the Fenpropathrin/Nectarine combination, but does maintain an MRL of 1.4 PPM for its "Fruit, Stone, Group 12" group.		
	37. European Union does not maintain a specific MRL for the Fenpropathrin/Nectarine combination, but does maintain an MRL of 0.01 PPM for its "Stone fruit" group.		

	US 38	Cod	EU 39
Fenvalerate	10	---	{0.02}
	38. United States does not maintain a specific MRL for the Fenvalerate/Nectarine combination, but does maintain an MRL of 10 PPM for its "Stone Fruits" group.		
	39. European Union does not maintain a specific MRL for the Fenvalerate/Nectarine combination, but does maintain an MRL of 0.02 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US	Cod 40	EU
Ferbam	4	7	---
	40. The MRL is established for the sum of dithiocarbamates. Codex does not maintain a specific MRL for the Ferbam/Nectarine combination, but does maintain an MRL of 7 PPM for its "Stone fruits" group.		
	US 41	Cod	EU
Flonicamid	0.6	---	{0.3}
	41. United States does not maintain a specific MRL for the Flonicamid/Nectarine combination, but does maintain an MRL of 0.6 PPM for its "Fruit, Stone, Group 12" group.		
	US 42	Cod	EU
Fluazifop	0.05	---	0.2
	42. United States does not maintain a specific MRL for the Fluazifop/Nectarine combination, but does maintain an MRL of 0.05 PPM for its "Stone Fruits" group.		
	US 43	Cod	EU 44
Flubendiamide	1.6	---	{0.01}
	43. United States does not maintain a specific MRL for the Flubendiamide/Nectarine combination, but does maintain an MRL of 1.6 PPM for its "Fruit, Stone, Group 12" group.		
	44. European Union does not maintain a specific MRL for the Flubendiamide/Nectarine combination, but does maintain an MRL of 0.01 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US 45	Cod 46	EU
Fludioxonil	5	5	5
	45. United States does not maintain a specific MRL for the Fludioxonil/Nectarine combination, but does maintain an MRL of 5 PPM for its "Fruit, Stone, Group 12" group.		
	46. Codex does not maintain a specific MRL for the Fludioxonil/Nectarine combination, but does maintain an MRL of 5 PPM for its "Stone fruits" group.		
	US	Cod	EU 47
Flumioxazin	0.02	---	0.05
	47. European Union does not maintain a specific MRL for the Flumioxazin/Nectarine combination, but does maintain an MRL of 0.05 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US	Cod	EU 48
Formetanate hydrochloride	0.4	---	{0.05}
	48. European Union does not maintain a specific MRL for the Formetanate hydrochloride/Nectarine combination, but does maintain an MRL of 0.05 PPM for its "Stone fruit" group.		
	US	Cod	EU
Gamma Cyhalothrin	0.5	---	---
	US 49	Cod	EU 50
Glyphosate	0.2	---	{0.1}
	49. United States does not maintain a specific MRL for the Glyphosate/Nectarine combination, but does maintain an MRL of 0.2 PPM for its "Fruit, Stone, Group 12" group.		
	50. European Union does not maintain a specific MRL for the Glyphosate/Nectarine combination, but does maintain an MRL of 0.1 PPM for its "Stone fruit" group.		
	US 51	Cod	EU
Hexythiazox	1	---	1
	51. United States does not maintain a specific MRL for the Hexythiazox/Nectarine combination, but does maintain an MRL of 1 PPM for its "Fruit, Stone, Group 12" group.		
	US 52	Cod	EU
Imidacloprid	3	{0.5}	{0.5}
	52. United States does not maintain a specific MRL for the Imidacloprid/Nectarine 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 53	EU 54
	20	20	20
Inorganic bromide resulting from fumigation	53. Codex does not maintain a specific MRL for the Inorganic bromide resulting from fumigation/Nectarine combination, but does maintain an MRL of 20 PPM for its "Fruits (except as otherwise listed)" group.		
	54. European Union does not maintain a specific MRL for the Inorganic bromide resulting from fumigation/Nectarine combination, but does maintain an MRL of 20 PPM for its "Stone fruit" group.		
	US	Cod	EU 55
Iprodione	20	---	{3}
	55. European Union does not maintain a specific MRL for the Iprodione/Nectarine combination, but does maintain an MRL of 3 PPM for its "Stone fruit" group.		
	US 56	Cod	EU
Lambda Cyhalothrin	0.5	---	{0.2}
	56. United States does not maintain a specific MRL for the Lambda Cyhalothrin/Nectarine combination, but does maintain an MRL of 0.5 PPM for its "Fruit, Stone, Group 12" group.		
	US	Cod	EU 57
Malathion	8	---	{0.02}
	57. European Union does not maintain a specific MRL for the Malathion/Nectarine combination, but does maintain an MRL of 0.02 PPM for its "Stone fruit" group.		
	US	Cod 58	EU
Maneb	10	{7}	{2}
	58. The MRL is established for the sum of dithiocarbamates. Codex does not maintain a specific MRL for the Maneb/Nectarine combination, but does maintain an MRL of 7 PPM for its "Stone fruits" group.		
	US 59	Cod	EU 60
Metalaxyl	1	---	{0.05}
	59. United States does not maintain a specific MRL for the Metalaxyl/Nectarine combination, but does maintain an MRL of 1 PPM for its "Fruit, Stone, Group 12" group.		
	60. European Union does not maintain a specific MRL for the Metalaxyl/Nectarine combination, but does maintain an MRL of 0.05 PPM for its "Stone fruit" group.		
	US 61	Cod	EU 62
Metconazole	0.2	---	{0.02}
	61. United States does not maintain a specific MRL for the Metconazole/Nectarine combination, but does maintain an MRL of 0.2 PPM for its "Fruit, Stone, Group 12" group.		
	62. European Union does not maintain a specific MRL for the Metconazole/Nectarine combination, but does maintain an MRL of 0.02 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US 63	Cod	EU
Methidathion	0.05	0.2	0.05
	63. United States does not maintain a specific MRL for the Methidathion/Nectarine combination, but does maintain an MRL of 0.05 PPM for its "Fruit, Stone, Group 12" group.		
	US	Cod 64	EU 65
Methomyl	5	{0.2}	{0.2}
	64. The MRL is established for the sum of methomyl and thiodicarb.		
	65. Methomyl and Thiodicarb (sum of methomyl and thiodicarb expressed as methomyl)		
	US 66	Cod 67	EU
Methoxyfenozide	3	{2}	{0.3}
	66. United States does not maintain a specific MRL for the Methoxyfenozide/Nectarine combination, but does maintain an MRL of 3 PPM for its "Fruit, Stone, Group 12" group.		
	67. Codex does not maintain a specific MRL for the Methoxyfenozide/Nectarine combination, but does maintain an MRL of 2 PPM for its "Stone fruits" group.		
	US 68	Cod 69	EU
Myclobutanil	2	2	{0.5}
	68. United States does not maintain a specific MRL for the Myclobutanil/Nectarine combination, but does maintain an MRL of 2 PPM for its "Fruit, Stone, Group 12" group.		
	69. Codex does not maintain a specific MRL for the Myclobutanil/Nectarine combination, but does maintain an MRL of 2 PPM for its "Stone fruits" group.		

	US	Cod	EU
Naled	0.5	---	---
	US	Cod	EU
Norflurazon	0.1	---	---
	US	Cod	EU
O-phenylphenol	5	---	---
	US 70	Cod	EU 71
Oryzalin	0.05	---	{0.01}
	70. United States does not maintain a specific MRL for the Oryzalin/Nectarine combination, but does maintain an MRL of 0.05 PPM for its "Fruit, Stone, Group 12" group.		
	71. European Union does not maintain a specific MRL for the Oryzalin/Nectarine combination, but does maintain an MRL of 0.01 PPM for its "Stone fruit" group.		
	US	Cod	EU
Oxyfluorfen	0.05	---	0.1
	US	Cod	EU
Oxytetracycline	0.35	---	---
	US 72	Cod 73	EU 74
Paraquat dichloride	0.05	{0.01}	{0.02}
	72. United States does not maintain a specific MRL for the Paraquat dichloride/Nectarine combination, but does maintain an MRL of 0.05 PPM for its "Fruit, Stone, Group 12" group.		
	73. Codex does not maintain a specific MRL for the Paraquat dichloride/Nectarine combination, but does maintain an MRL of 0.01 PPM for its "Stone fruits" group.		
	74. European Union does not maintain a specific MRL for the Paraquat dichloride/Nectarine combination, but does maintain an MRL of 0.02 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US	Cod	EU 75
Pendimethalin	0.1	---	{0.05}
	75. European Union does not maintain a specific MRL for the Pendimethalin/Nectarine combination, but does maintain an MRL of 0.05 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US	Cod 76	EU 77
Permethrin	1	2	{0.05}
	76. Codex does not maintain a specific MRL for the Permethrin/Nectarine combination, but does maintain an MRL of 2 PPM for its "Stone fruits" group.		
	77. European Union does not maintain a specific MRL for the Permethrin/Nectarine combination, but does maintain an MRL of 0.05 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US	Cod 78	EU 79
Phosalone	15	{2}	{2}
	78. Codex does not maintain a specific MRL for the Phosalone/Nectarine combination, but does maintain an MRL of 2 PPM for its "Stone fruits" group.		
	79. European Union does not maintain a specific MRL for the Phosalone/Nectarine combination, but does maintain an MRL of 2 PPM for its "Stone fruit" group.		
	US	Cod	EU
Phosmet	5	10	{0.05}
	US	Cod	EU
Piperonyl Butoxide	8	---	---
	US	Cod 80	EU 81
Propargite	4	4	4
	80. Codex does not maintain a specific MRL for the Propargite/Nectarine combination, but does maintain an MRL of 4 PPM for its "Stone fruits" group.		
	81. European Union does not maintain a specific MRL for the Propargite/Nectarine combination, but does maintain an MRL of 4 PPM for its "Stone fruit" group.		
	US 82	Cod	EU
Propiconazole	1	---	{0.2}
	82. United States does not maintain a specific MRL for the Propiconazole/Nectarine combination, but does maintain an MRL of 1 PPM for its "Fruit, Stone, Group 12" group.		

	US 83	Cod	EU 84
Propyzamide	0.1	---	{0.02}
	83. United States does not maintain a specific MRL for the Propyzamide/Nectarine combination, but does maintain an MRL of 0.1 PPM for its "Fruit, Stone, Group 12" group.		
	84. European Union does not maintain a specific MRL for the Propyzamide/Nectarine combination, but does maintain an MRL of 0.02 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US 85	Cod 86	EU
Pyraclostrobin	0.9	1	{0.2}
	85. United States does not maintain a specific MRL for the Pyraclostrobin/Nectarine combination, but does maintain an MRL of 0.9 PPM for its "Fruit, Stone, Group 12" group.		
	86. Codex does not maintain a specific MRL for the Pyraclostrobin/Nectarine combination, but does maintain an MRL of 1 PPM for its "Stone fruits" group.		
	US	Cod	EU 87
Pyrethrins	1	---	1
	87. European Union does not maintain a specific MRL for the Pyrethrins/Nectarine combination, but does maintain an MRL of 1 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US 88	Cod	EU
Pyridaben	2.5	---	{0.5}
	88. United States does not maintain a specific MRL for the Pyridaben/Nectarine combination, but does maintain an MRL of 2.5 PPM for its "Fruit, Stone, Group 12" group.		
	US 89	Cod	EU
Pyrimethanil	3	4	10
	89. United States does not maintain a specific MRL for the Pyrimethanil/Nectarine combination, but does maintain an MRL of 3 PPM for its "Fruit, Stone, Group 12" group.		
	US 90	Cod	EU
Pyriproxyfen	1	---	{0.5}
	90. United States does not maintain a specific MRL for the Pyriproxyfen/Nectarine combination, but does maintain an MRL of 1 PPM for its "Fruit, Stone, Group 12" group.		
	US 91	Cod	EU
Quinoxifen	0.7	---	{0.05}
	91. United States does not maintain a specific MRL for the Quinoxifen/Nectarine combination, but does maintain an MRL of 0.7 PPM for its "Fruit, Stone, Group 12" group.		
	US 92	Cod	EU 93
Rimsulfuron	0.01	---	0.05
	92. United States does not maintain a specific MRL for the Rimsulfuron/Nectarine combination, but does maintain an MRL of 0.01 PPM for its "Fruit, Stone, Group 12" group.		
	93. European Union does not maintain a specific MRL for the Rimsulfuron/Nectarine combination, but does maintain an MRL of 0.05 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US	Cod	EU 94
Sethoxydim	0.2	---	{0.1}
	94. European Union does not maintain a specific MRL for the Sethoxydim/Nectarine combination, but does maintain an MRL of 0.1 PPM for its "Stone fruit" group.		
	US	Cod	EU
Simazine	0.2	---	{0.1}
	US 95	Cod	EU 96
Spinetoram	0.2	---	{0.05}
	95. United States does not maintain a specific MRL for the Spinetoram/Nectarine combination, but does maintain an MRL of 0.2 PPM for its "Fruit, Stone, Group 12" group.		
	96. European Union does not maintain a specific MRL for the Spinetoram/Nectarine combination, but does maintain an MRL of 0.05 PPM for its "Stone fruit" group.		
	US 97	Cod 98	EU 99
Spinosad	0.2	0.2	1
	97. United States does not maintain a specific MRL for the Spinosad/Nectarine combination, but does maintain an MRL of 0.2 PPM for its "Fruit, Stone, Group 12" group.		
	98. Codex does not maintain a specific MRL for the Spinosad/Nectarine combination, but does maintain an MRL of 0.2 PPM for its "Stone fruits" group.		
	99. European Union does not maintain a specific MRL for the Spinosad/Nectarine combination, but does maintain an MRL of 1 PPM for its "Stone fruit" group.		

	US	Cod	EU
Spirodiclofen	1	---	{0.2}
	US 100	Cod	EU 101
Spirotetramat	4.5	---	{0.1}
	100. United States does not maintain a specific MRL for the Spirotetramat/Nectarine combination, but does maintain an MRL of 4.5 PPM for its "Fruit, Stone, Group 12" group.		
	101. European Union does not maintain a specific MRL for the Spirotetramat/Nectarine combination, but does maintain an MRL of 0.1 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US	Cod	EU
Tebuconazole	1	---	1
	US	Cod	EU
Terbacil	0.2	---	---
	US 102	Cod	EU
Thiamethoxam	0.5	---	{0.3}
	102. United States does not maintain a specific MRL for the Thiamethoxam/Nectarine combination, but does maintain an MRL of 0.5 PPM for its "Fruit, Stone, Group 12" group.		
	US	Cod	EU
Thiophanate-methyl	3	---	{2}
	US	Cod 103	EU
Thiram	7	7	{3}
	103. The MRL is established for the sum of dithiocarbamates. Codex does not maintain a specific MRL for the Thiram/Nectarine combination, but does maintain an MRL of 7 PPM for its "Stone fruits" group.		
	US 104	Cod 105	EU
Trifloxystrobin	2	3	{1}
	104. United States does not maintain a specific MRL for the Trifloxystrobin/Nectarine combination, but does maintain an MRL of 2 PPM for its "Fruit, Stone, Group 12" group.		
	105. Codex does not maintain a specific MRL for the Trifloxystrobin/Nectarine combination, but does maintain an MRL of 3 PPM for its "Stone fruits" group.		
	US	Cod	EU 106
Trifluralin	0.05	---	0.1
	106. European Union does not maintain a specific MRL for the Trifluralin/Nectarine combination, but does maintain an MRL of 0.1 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US 107	Cod 108	EU
Zeta-Cypermethrin	1	2	2
	107. United States does not maintain a specific MRL for the Zeta-Cypermethrin/Nectarine combination, but does maintain an MRL of 1 PPM for its "Fruit, Stone, Group 12" group.		
	108. The MRL is established for the sum of cypermethrin and zeta-cypermethrin.		
	US	Cod 109	EU
Ziram	7	7	{0.1}
	109. The MRL is established for the sum of dithiocarbamates. Codex does not maintain a specific MRL for the Ziram/Nectarine combination, but does maintain an MRL of 7 PPM for its "Stone fruits" group.		

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