

## EAST AFRICAN STANDARD

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### Fresh raspberries — Specification and grading



**EAST AFRICAN COMMUNITY**

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0810.20.0000

## 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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East African Community

P O Box 1096

**Arusha**

Tanzania

Tel: 255 27 2504253/8

Fax: 255-27-2504481/2504255

E-Mail: [eac@eachq.org](mailto:eac@eachq.org)

Web: [www.each.int](http://www.each.int)

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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 Raspberries*, Effective May 29, 1931 (Reprinted — January 1997)

UNECE STANDARD FFV 32:1988, *Marketing and commercial quality control of raspberries*

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](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](http://www.aphis.usda.gov/import_export/plants)

European Union: [http://ec.europa.eu/sanco\\_pesticides/public](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 raspberries — Specification and grading

### 1 Scope

This standard applies to wild raspberries and cultivated raspberries of varieties (cultivars) grown from *Rubus idaeus* L. to be supplied fresh to the consumer, raspberries 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

##### **well colored**

the whole surface of the berry shows a color characteristic of a mature berry

#### 3.2

##### **well developed**

the berries shall not be misshapen owing to anthracnose injury, frost injury, lack of pollination, insect injury, or other causes

#### 3.3

##### **overripe**

dead ripe or soft, necessitating, immediate consumption

#### 3.4

##### **damage**

any defect, or any combination of defects, which materially detracts from the appearance, or the edible or marketing quality of the raspberries

#### 3.5

##### **serious damage**

any defect, or any combination of defects, which seriously detracts from the appearance, or the edible or marketing quality of the berry. Berries which are badly deformed, crushed, leaky, moldy, decayed, or which have poor color characteristic of immature berries, or berries from which the core has not been removed, shall be considered as seriously damaged.

## 4 Provisions concerning quality

### 4.1 General

The purpose of the standard is to define the quality requirements of raspberries at the market control stage, after preparation and packaging.

### 4.2 Minimum requirements

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

- (a) sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- (b) clean, practically free of any visible foreign matter
- (c) fresh in appearance
- (d) practically free from pests
- (e) practically free from damage caused by pests
- (f) free of abnormal external moisture (traces of moisture caused by the raspberry juice are allowed)
- (g) free of any foreign smell and/or taste.

The raspberries may be tailed or untailed:

- (a) tailed fruit must be free from calyces and tori
- (b) untailed fruit must have calyces and tori with or without the stem.

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

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

### 4.3 Classification

The raspberries are classified in three classes defined below:

#### 4.3.1 "Extra" Class

Raspberries in this class must be of superior quality. 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.

In addition, cultivated raspberries must be typical of the variety in shape, development and colouring.

#### 4.3.2 Class I

Raspberries 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:

- slight defect in shape

- slight defect in development
- slight defect in ripeness, but the fruit must not be over-ripe
- slight defect in colouring.

#### 4.3.3 Class II

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

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

- defect in shape
- defect in development
- defect in colouring.

The raspberries must not have any radical defects, however, a limited number of over-ripe berries is allowed.

## 5 Provisions concerning sizing

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

The minimum diameter for cultivated raspberries in "Extra" Class is 15 mm, in the Class I is 12 mm. No minimum size is prescribed for cultivated raspberries in Class II as for wild raspberries.

## 6 Provisions concerning tolerances

Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.

### 6.1 Quality tolerances

#### 6.1.1 "Extra" Class

5 per cent by number or weight of raspberries not satisfying the requirements of the class but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

#### 6.1.2 Class I

10 per cent by number or weight of raspberries not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class. Within this tolerance, not more than 2 per cent in total may consist of worm-eaten fruit.

In addition to the quality tolerances defined above, 10 per cent of fruit with calyces and tori are allowed in packages of tailed raspberries and 10 per cent of fruit without stems, calyces and tori in packages of untailed raspberries.

#### 6.1.3 Class II

10 per cent by number or weight of bruised raspberries, parts of berries or fruit satisfying neither the requirements of the class nor the minimum requirements with the exception of produce affected by rotting, marked bruising or any other deterioration rendering it unfit for consumption. Within this tolerance, not more than 2 per cent in total may consist of worm-eaten fruit.

In addition to the quality tolerances defined above, 10 per cent of fruit with calyces and tori are allowed in packages of tailed raspberries and 10 per cent of fruit without stems, calyces and tori in packages of untailed raspberries.

## 6.2 Size tolerances

In Classes "Extra" and I: 10 per cent by number or weight of raspberries not satisfying the requirements as regards sizing, but having a minimum size of 12 mm in the case of the "Extra" Class and of 10 mm in the case of Class I.

## 7 Provisions concerning presentation

### 7.1 Uniformity

The contents of each package must be uniform and contain only raspberries of the same origin, variety and quality.

Cultivated raspberries in the "Extra" Class must be uniform with respect to ripeness, colouring and size; this uniformity may be less strict for wild raspberries.

Fruit in Class I may be less uniform with respect to ripeness, size, shape and appearance.

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

### 7.2 Packaging

The raspberries must be packed in such a way as to protect the produce properly. The materials used inside the package must be new, clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly paper or stamps bearing trade specifications is allowed provided the printing or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter.

### 7.3 Presentation

The raspberries must be presented only in packages of a net weight of not more than 500 g.

## 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

"Cultivated raspberries" or "wild raspberries" if the contents are not visible from the outside.

### 8.2 Non-retail containers

Each package<sup>1</sup> 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

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<sup>1</sup>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.

officially recognized by the national authority.<sup>2</sup>

### 8.2.2 Nature of produce

"Cultivated raspberries" or "wild raspberries" if the contents are not visible from the outside.

### 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

— Net weight.

### 8.2.5 Official control mark (optional)

## 9 Contaminants

### 9.1 Heavy metals

Raspberries 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

Raspberries shall comply with those maximum pesticide residue limits established by the Codex Alimentarius Commission for this commodity. 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 raspberries (red and black) (current as at 2009-06-09)

Type	Unit symbol	Limit	Method of test	Notes
CAPTAN	MRL (undef)	20		
CYPRODINIL	MRL (undef)	0.5		
DIAZINON	MRL (mg/kg)	0.2		
DICHLORFLUANID	MRL (mg/kg)	15		
FENHEXAMID	MRL (undef)	15		
FLUDIOXONIL	MRL (undef)	5		Interim MRL (2005-2009)
IMAZALIL	MRL (mg/kg)	2		
IPRODIONE	MRL (mg/kg)	30		
METALAXYL	MRL (mg/kg)	0.2		
PERMETHRIN	MRL (mg/kg)	1		
PROCYMIDONE	MRL (mg/kg)	10		
PYRACLOSTROBIN	MRL (undef)	2		
TEBUFENOZIDE	MRL (mg/kg)	2		
TOLYLFLUANID	MRL (mg/kg)	5		
VINCLOZOLIN	MRL (mg/kg)	5		

<sup>2</sup>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.

## 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.



Black raspberry plant stem



Red raspberry *Rubus Idaeus*

Gold raspberries



Purple raspberry



Fresh raspberries



Fresh raspberries

Draft for



Strawberries and raspberries



Sales packs for berries

Draft for comment


**Annex B**  
(informative)

**Guide to cold storage**

*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 <sup>(1)</sup>	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/018:2010, Fresh raspberries — 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;"> <span>Signature</span> <span>Seal of competent authority</span> </div>			
13. Observations:			
<small>(<sup>1</sup>) Where the goods are being re-exported, indicate the origin in box 9.</small>			

**Annex D**  
(informative)

**Raspberries — Fact sheet**

***Rubus idaeus* ssp. *idaeus***



<b>Authority</b>	L.
<b>Family</b>	Magnoliopsida:Rosidae:Rosales:Rosaceae
<b>Synonyms</b>	<i>Rubus idaeus</i> ssp. <i>idaeus</i> L., <i>Rubus idaeus</i> ssp. <i>vulgatus</i> Arrhen., 1839
<b>Common names</b>	European raspberry, red garden raspberry, red raspberry, hindberry, rasberry, raspberry, hindbær, frambuesa, framboise, framboeza, sarca-idea, Himbeere, Rubi idaei folium
<b>Editor</b>	
<b>Ecocrop code</b>	1877

**Raspberry nutritional information**

<b>Nutrient</b>	<b>Amount (per 100g)</b>	<b>Recommended daily intake</b>
Water	86 - 87 g	
Energy	25 - 27 kcal	2000kcal (women) 2500 kcal (men)
Protein	0.91 - 1.4 g	
Fat	0.3 - 0.55 g	
Carbohydrate	4.6 g	
Glucose	1.9 g	
Fructose	2.4 g	
Fibre	2.5 - 3 g	
Vitamin A	1 microgram	800 micrograms
Folate	32 - 33 micrograms	200 micrograms
Vitamin C	24 - 32 milligrams	60 milligrams
Vitamin E	0.48 milligrams	
Potassium	170 -187 milligrams	
Iron	0.6 - 0.7 milligrams	

There are also other compounds contained in raspberries which are not classified as nutrients but which are believed to be beneficial to human health. These are called phenolic compounds and they are known to be powerful antioxidants in the laboratory. Therefore they could help to neutralise free radicals in the body that are often blamed for initiating and speeding up the disease processes involved in heart disease and cancer. In addition to their antioxidant activity, the phenolic compounds in raspberries could have other disease protective properties for example, anti-inflammatory, anti-proliferative, anti-thrombotic and the ability to alter enzyme activities. They also have potential anti-bacterial, anti-viral and anti-allergic actions. More research is required to find out to what extent these compounds are absorbed and metabolised by humans and what their effects are in the body.

**Ever-bearing and Summer-bearing Raspberries**

Raspberry plants can be divided into two categories based the season in which they produce fruit. Ever-bearing varieties produce fruit in the summer as well as the fall, while summer-bearing varieties only produce fruit in the summer. Raspberry plants can also be divided into categories by color; varieties may produce reddish fruit or fruit in shades of yellow/gold, purple, and black.

### Popular Raspberry Varieties

Popular varieties include Amity, Latham, Meeker, Willamette, Fall Gold, Brandywine, and Black Hawk, as well as many others. Amity raspberries are ever-bearing with medium to large dark red berries which are very firm. They feature a distinctive raspberry flavor which is excellent for pies and jams. Developed in Minnesota, Latham raspberries are summer-bearing, with round, deep-red berries ranging in size from small to large. Meeker raspberries are also summer-bearing, producing a large deep-red thimble-shaped berry with high sugar content. Summer-bearing Willamette raspberries produce a firm, conical, medium to large, dark-red berry and have a slightly tart taste due to lower sugar content. Fall Gold raspberry plants are ever-bearing, producing golden-colored medium to large conical berries that are extremely sweet. Originating in New York, Brandywine raspberries are summer-bearing, with large purple fruit. Black Hawk is a black medium-large raspberry originating in Iowa and peaking in mid-summer.

Commercial availability of raspberries depends largely on location and growing season, but most varieties freeze well and are a treat to be enjoyed no matter what the season!

Some knowledge of the different raspberry varieties and cultivars can aid gardeners and farmers in growing raspberries successfully.

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## Annex E (informative)

### Raspberries — 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

	<b>US 1</b>	<b>Cod 2</b>	<b>EU 3</b>
<b>2,4-D</b>	0.2	<i>{0.1}</i>	<i>{0.05}</i>
	<p>1. United States does not maintain a specific MRL for the 2,4-D/Raspberry combination, but does maintain an MRL of 0.2 PPM for its "Berry, Group 13" group.</p> <p>2. Codex does not maintain a specific MRL for the 2,4-D/Raspberry combination, but does maintain an MRL of 0.1 PPM for its "Berries and other small fruits" group.</p> <p>3. European Union does not maintain a specific MRL for the 2,4-D/Raspberry combination, but does maintain an MRL of 0.05 PPM for its "Berries and small fruit" group.</p>		
	<b>US 4</b>	<b>Cod</b>	<b>EU 5</b>
<b>Acetamiprid</b>	1.6	---	<i>{0.01}</i>
	<p>4. United States does not maintain a specific MRL for the Acetamiprid/Raspberry combination, but does maintain an MRL of 1.6 PPM for its "Caneberry subgroup 13-07A" group.</p> <p>5. European Union does not maintain a specific MRL for the Acetamiprid/Raspberry combination, but does maintain an MRL of 0.01 PPM for its "Berries and small fruit" group.</p>		
	<b>US</b>	<b>Cod 6</b>	<b>EU 7</b>
	2	<i>{1}</i>	<i>{0.05}</i>
<b>Azinphos-methyl</b>	<p>6. Codex does not maintain a specific MRL for the Azinphos-methyl/Raspberry combination, but does maintain an MRL of 1 PPM for its "Fruits (except as otherwise listed)" group.</p> <p>7. European Union does not maintain a specific MRL for the Azinphos-methyl/Raspberry combination, but does maintain an MRL of 0.05 PPM for its "Cane fruit" group.</p>		
	<b>US 8</b>	<b>Cod</b>	<b>EU</b>
<b>Azoxystrobin</b>	5	---	<i>{3}</i>
	<p>8. United States does not maintain a specific MRL for the Azoxystrobin/Raspberry combination, but does maintain an MRL of 5 PPM for its "Caneberry, Subgroup 13A" group.</p>		
	<b>US 9</b>	<b>Cod</b>	<b>EU 10</b>
<b>Bifenazate</b>	5	---	<i>{0.01}</i>
	<p>9. United States does not maintain a specific MRL for the Bifenazate/Raspberry combination, but does maintain an MRL of 5 PPM for its "Caneberry subgroup 13-07A" group.</p> <p>10. European Union does not maintain a specific MRL for the Bifenazate/Raspberry combination, but does maintain an MRL of 0.01 PPM for its "Cane fruit" group.</p>		
	<b>US 11</b>	<b>Cod</b>	<b>EU</b>
<b>Bifenthrin</b>	1	---	<i>{0.3}</i>
	<p>11. United States does not maintain a specific MRL for the Bifenthrin/Raspberry combination, but does maintain an MRL of 1 PPM for its "Caneberry, Subgroup 13A" group.</p>		
	<b>US 12</b>	<b>Cod 13</b>	<b>EU 14</b>
<b>Boscalid</b>	6	10	10
	<p>12. United States does not maintain a specific MRL for the Boscalid/Raspberry combination, but does maintain an MRL of 6 PPM for its "Caneberry, Subgroup 13A" group.</p> <p>13. Codex does not maintain a specific MRL for the Boscalid/Raspberry combination, but does maintain an MRL of 10 PPM for its "Berries and other small fruits" group.</p> <p>14. European Union does not maintain a specific MRL for the Boscalid/Raspberry combination, but does maintain an MRL of 10 PPM for its "Cane fruit" group.</p>		

	<b>US 15</b>	<b>Cod</b>	<b>EU</b>
<b>Captan</b>	25	{20}	{3}
	15. United States does not maintain a specific MRL for the Captan/Raspberry combination, but does maintain an MRL of 25 PPM for its "Caneberry, Subgroup 13A" group.		
	<b>US 16</b>	<b>Cod</b>	<b>EU 17</b>
<b>Carbaryl</b>	12	---	{0.05}
	16. United States does not maintain a specific MRL for the Carbaryl/Raspberry combination, but does maintain an MRL of 12 PPM for its "Caneberry subgroup 13-07A" group.		
	17. European Union does not maintain a specific MRL for the Carbaryl/Raspberry combination, but does maintain an MRL of 0.05 PPM for its "Cane fruit" group.		
	<b>US 18</b>	<b>Cod</b>	<b>EU 19</b>
<b>Carfentrazone-ethyl</b>	0.1	---	{0.01}
	18. United States does not maintain a specific MRL for the Carfentrazone-ethyl/Raspberry combination, but does maintain an MRL of 0.1 PPM for its "Caneberry, Subgroup 13A" group.		
	19. European Union does not maintain a specific MRL for the Carfentrazone-ethyl/Raspberry combination, but does maintain an MRL of 0.01 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	<b>US</b>	<b>Cod</b>	<b>EU</b>
<b>Cryolite</b>	7	---	---
	<b>US 20</b>	<b>Cod</b>	<b>EU 21</b>
<b>Cymoxanil</b>	4	---	{0.05}
	20. United States does not maintain a specific MRL for the Cymoxanil/Raspberry combination, but does maintain an MRL of 4 PPM for its "Caneberry subgroup 13-07A" group.		
	21. European Union does not maintain a specific MRL for the Cymoxanil/Raspberry combination, but does maintain an MRL of 0.05 PPM for its "Cane fruit" group.		
	<b>US 22</b>	<b>Cod</b>	<b>EU</b>
<b>Cyprodinil</b>	10	{0.5}	10
	22. United States does not maintain a specific MRL for the Cyprodinil/Raspberry combination, but does maintain an MRL of 10 PPM for its "Caneberry, Subgroup 13A" group.		
	<b>US 23</b>	<b>Cod</b>	<b>EU 24</b>
<b>Diazinon</b>	0.75	{0.2}	{0.01}
	23. United States does not maintain a specific MRL for the Diazinon/Raspberry combination, but does maintain an MRL of 0.75 PPM for its "Caneberry subgroup 13-07A" group.		
	24. European Union does not maintain a specific MRL for the Diazinon/Raspberry combination, but does maintain an MRL of 0.01 PPM for its "Cane fruit" group.		
	<b>US 25</b>	<b>Cod</b>	<b>EU 26</b>
<b>Dichlobenil</b>	0.1	---	0.1
	25. United States does not maintain a specific MRL for the Dichlobenil/Raspberry combination, but does maintain an MRL of 0.1 PPM for its "Caneberry subgroup 13-07A" group.		
	26. European Union does not maintain a specific MRL for the Dichlobenil/Raspberry combination, but does maintain an MRL of 0.1 PPM for its "Berries and small fruit" group.		
	<b>US 27</b>	<b>Cod</b>	<b>EU 28</b>
<b>Dicofol</b>	5	---	{0.02}
	27. United States does not maintain a specific MRL for the Dicofol/Raspberry combination, but does maintain an MRL of 5 PPM for its "Caneberry, Subgroup 13A" group.		
	28. European Union does not maintain a specific MRL for the Dicofol/Raspberry combination, but does maintain an MRL of 0.02 PPM for its "Cane fruit" group.		
	<b>US 29</b>	<b>Cod</b>	<b>EU 30</b>
<b>Diuron</b>	0.1	---	{0.05}
	29. United States does not maintain a specific MRL for the Diuron/Raspberry combination, but does maintain an MRL of 0.1 PPM for its "Berry, Group 13" group.		
	30. European Union does not maintain a specific MRL for the Diuron/Raspberry combination, but does maintain an MRL of 0.05 PPM for its "Berries and small fruit" group.		
	<b>US 31</b>	<b>Cod</b>	<b>EU 32</b>
<b>EPTC</b>	0.1	---	{0.05}
	31. United States does not maintain a specific MRL for the EPTC/Raspberry combination, but does maintain an MRL of 0.1 PPM for its "Small Fruits" group.		
	32. European Union does not maintain a specific MRL for the EPTC/Raspberry combination, but does maintain an MRL of 0.05 PPM for its "Fruit Fresh or Frozen; Nuts" group.		

	<b>US 33</b>	<b>Cod</b>	<b>EU 34</b>
<b>Famoxadone</b>	10	---	{0.02}
	33. United States does not maintain a specific MRL for the Famoxadone/Raspberry combination, but does maintain an MRL of 10 PPM for its "Caneberry subgroup 13-07A" group.		
	34. European Union does not maintain a specific MRL for the Famoxadone/Raspberry combination, but does maintain an MRL of 0.02 PPM for its "Cane fruit" group.		
	<b>US</b>	<b>Cod</b>	<b>EU 35</b>
<b>Fenhexamid</b>	20	{15}	{10}
	35. European Union does not maintain a specific MRL for the Fenhexamid/Raspberry combination, but does maintain an MRL of 10 PPM for its "Cane fruit" group.		
	<b>US 36</b>	<b>Cod</b>	<b>EU 37</b>
<b>Fenpropathrin</b>	12	---	{0.01}
	36. United States does not maintain a specific MRL for the Fenpropathrin/Raspberry combination, but does maintain an MRL of 12 PPM for its "Caneberry, Subgroup 13A" group.		
	37. European Union does not maintain a specific MRL for the Fenpropathrin/Raspberry combination, but does maintain an MRL of 0.01 PPM for its "Cane fruit" group.		
	<b>US 38</b>	<b>Cod 39</b>	<b>EU 40</b>
<b>Fenvalerate</b>	3	{1}	{0.02}
	38. United States does not maintain a specific MRL for the Fenvalerate/Raspberry combination, but does maintain an MRL of 3 PPM for its "Caneberry, Subgroup 13A" group.		
	39. Codex does not maintain a specific MRL for the Fenvalerate/Raspberry combination, but does maintain an MRL of 1 PPM for its "Berries and other small fruits" group.		
	40. European Union does not maintain a specific MRL for the Fenvalerate/Raspberry combination, but does maintain an MRL of 0.02 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	<b>US 41</b>	<b>Cod</b>	<b>EU</b>
<b>Fludioxonil</b>	5	5	5
	41. United States does not maintain a specific MRL for the Fludioxonil/Raspberry combination, but does maintain an MRL of 5 PPM for its "Caneberry, Subgroup 13A" group.		
	<b>US 42</b>	<b>Cod</b>	<b>EU 43</b>
<b>Fosetyl-Al</b>	0.1	---	2
	42. United States does not maintain a specific MRL for the Fosetyl-Al/Raspberry combination, but does maintain an MRL of 0.1 PPM for its "Caneberry, Subgroup 13A" group.		
	43. European Union does not maintain a specific MRL for the Fosetyl-Al/Raspberry combination, but does maintain an MRL of 2 PPM for its "Cane fruit" group.		
	<b>US 44</b>	<b>Cod</b>	<b>EU 45</b>
<b>Glyphosate</b>	0.2	---	{0.1}
	44. United States does not maintain a specific MRL for the Glyphosate/Raspberry combination, but does maintain an MRL of 0.2 PPM for its "Berry, Group 13" group.		
	45. European Union does not maintain a specific MRL for the Glyphosate/Raspberry combination, but does maintain an MRL of 0.1 PPM for its "Berries and small fruit" group.		
	<b>US 46</b>	<b>Cod</b>	<b>EU 47</b>
<b>Hexythiazox</b>	1	---	{0.5}
	46. United States does not maintain a specific MRL for the Hexythiazox/Raspberry combination, but does maintain an MRL of 1 PPM for its "Caneberry, Subgroup 13A" group.		
	47. European Union does not maintain a specific MRL for the Hexythiazox/Raspberry combination, but does maintain an MRL of 0.5 PPM for its "Cane fruit" group.		
	<b>US 48</b>	<b>Cod</b>	<b>EU 49</b>
<b>Imidacloprid</b>	2.5	---	{0.05}
	48. Rapeseed, seed and Canola, seed		
	49. European Union does not maintain a specific MRL for the Imidacloprid/Raspberry combination, but does maintain an MRL of 0.05 PPM for its "Cane fruit" group.		
	<b>US</b>	<b>Cod</b>	<b>EU 50</b>
<b>Iprodione</b>	15	30	{10}
	50. European Union does not maintain a specific MRL for the Iprodione/Raspberry combination, but does maintain an MRL of 10 PPM for its "Cane fruit" group.		

	US	Cod	EU
<b>Malathion</b>	8	---	<b>EU 51</b> {0.02}
	51. European Union does not maintain a specific MRL for the Malathion/Raspberry combination, but does maintain an MRL of 0.02 PPM for its "Cane fruit" group.		
	<b>US 52</b>	<b>Cod</b>	<b>EU 53</b>
<b>Mesotrione</b>	0.01	---	0.05
	52. United States does not maintain a specific MRL for the Mesotrione/Raspberry combination, but does maintain an MRL of 0.01 PPM for its "Berry, Group 13" group.		
	53. European Union does not maintain a specific MRL for the Mesotrione/Raspberry combination, but does maintain an MRL of 0.05 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	<b>US</b>	<b>Cod</b>	<b>EU 54</b>
<b>Metalaxyl</b>	0.5	{0.2}	{0.05}
	54. European Union does not maintain a specific MRL for the Metalaxyl/Raspberry combination, but does maintain an MRL of 0.05 PPM for its "Cane fruit" group.		
	<b>US 55</b>	<b>Cod</b>	<b>EU 56</b>
<b>Metalddehyde</b>	0.15	---	{0.05}
	55. United States does not maintain a specific MRL for the Metalddehyde/Raspberry combination, but does maintain an MRL of 0.15 PPM for its "Berry, Group 13" group.		
	56. European Union does not maintain a specific MRL for the Metalddehyde/Raspberry combination, but does maintain an MRL of 0.05 PPM for its "Cane fruit" group.		
	<b>US 57</b>	<b>Cod</b>	<b>EU</b>
<b>Myclobutanil</b>	2	---	{1}
	57. United States does not maintain a specific MRL for the Myclobutanil/Raspberry combination, but does maintain an MRL of 2 PPM for its "Caneberry, Subgroup 13A" group.		
	<b>US 58</b>	<b>Cod</b>	<b>EU 59</b>
<b>Napropamide</b>	0.1	---	0.1
	58. United States does not maintain a specific MRL for the Napropamide/Raspberry combination, but does maintain an MRL of 0.1 PPM for its "Berry, Group 13" group.		
	59. European Union does not maintain a specific MRL for the Napropamide/Raspberry combination, but does maintain an MRL of 0.1 PPM for its "Cane fruit" group.		
	<b>US</b>	<b>Cod</b>	<b>EU</b>
<b>Norflurazon</b>	0.1	---	---
	<b>US 60</b>	<b>Cod</b>	<b>EU 61</b>
<b>Oryzalin</b>	0.05	---	{0.01}
	60. United States does not maintain a specific MRL for the Oryzalin/Raspberry combination, but does maintain an MRL of 0.05 PPM for its "Berry, Group 13" group.		
	61. European Union does not maintain a specific MRL for the Oryzalin/Raspberry combination, but does maintain an MRL of 0.01 PPM for its "Cane fruit" group.		
	<b>US</b>	<b>Cod</b>	<b>EU 62</b>
<b>Oxyfluorfen</b>	0.05	---	0.05
	62. European Union does not maintain a specific MRL for the Oxyfluorfen/Raspberry combination, but does maintain an MRL of 0.05 PPM for its "Cane fruit" group.		
	<b>US 63</b>	<b>Cod 64</b>	<b>EU 65</b>
<b>Paraquat dichloride</b>	0.05	{0.01}	{0.02}
	63. United States does not maintain a specific MRL for the Paraquat dichloride/Raspberry combination, but does maintain an MRL of 0.05 PPM for its "Berry, Group 13" group.		
	64. Codex does not maintain a specific MRL for the Paraquat dichloride/Raspberry combination, but does maintain an MRL of 0.01 PPM for its "Berries and other small fruits" group.		
	65. European Union does not maintain a specific MRL for the Paraquat dichloride/Raspberry combination, but does maintain an MRL of 0.02 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	<b>US</b>	<b>Cod</b>	<b>EU</b>
<b>Piperonyl Butoxide</b>	8	---	---
	<b>US 66</b>	<b>Cod</b>	<b>EU 67</b>
<b>Propiconazole</b>	1	---	{0.05}
	66. United States does not maintain a specific MRL for the Propiconazole/Raspberry combination, but does maintain an MRL of 1 PPM for its "Berry, Group 13" group.		
	67. European Union does not maintain a specific MRL for the Propiconazole/Raspberry combination, but does maintain an MRL of 0.05 PPM for its "Berries and small fruit" group.		

	US	Cod	EU 68
<b>Propyzamide</b>	0.05	---	{0.02}
	68. European Union does not maintain a specific MRL for the Propyzamide/Raspberry combination, but does maintain an MRL of 0.02 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US 69	Cod	EU
<b>Pyraclostrobin</b>	4	{2}	{1}
	69. United States does not maintain a specific MRL for the Pyraclostrobin/Raspberry combination, but does maintain an MRL of 4 PPM for its "Berry, Group 13" group.		
	US	Cod	EU 70
<b>Pyrethrins</b>	1	---	1
	70. European Union does not maintain a specific MRL for the Pyrethrins/Raspberry combination, but does maintain an MRL of 1 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US 71	Cod	EU 72
<b>Pyriproxyfen</b>	1	---	{0.05}
	71. United States does not maintain a specific MRL for the Pyriproxyfen/Raspberry combination, but does maintain an MRL of 1 PPM for its "Caneberry, Subgroup 13A" group.		
	72. European Union does not maintain a specific MRL for the Pyriproxyfen/Raspberry combination, but does maintain an MRL of 0.05 PPM for its "Berries and small fruit" group.		
	US 73	Cod	EU 74
<b>Sethoxydim</b>	5	---	{0.1}
	73. United States does not maintain a specific MRL for the Sethoxydim/Raspberry combination, but does maintain an MRL of 5 PPM for its "Caneberry, Subgroup 13A" group.		
	74. European Union does not maintain a specific MRL for the Sethoxydim/Raspberry combination, but does maintain an MRL of 0.1 PPM for its "Cane fruit" group.		
	US	Cod	EU 75
<b>Simazine</b>	0.2	---	{0.1}
	75. European Union does not maintain a specific MRL for the Simazine/Raspberry combination, but does maintain an MRL of 0.1 PPM for its "Fruit Fresh or Frozen; Nuts" group.		
	US 76	Cod	EU 77
<b>Spinetoram</b>	0.7	---	{0.05}
	76. United States does not maintain a specific MRL for the Spinetoram/Raspberry combination, but does maintain an MRL of 0.7 PPM for its "Caneberry, Subgroup 13A" group.		
	77. European Union does not maintain a specific MRL for the Spinetoram/Raspberry combination, but does maintain an MRL of 0.05 PPM for its "Cane fruit" group.		
	US 78	Cod	EU
<b>Spinosad</b>	0.7	---	{0.3}
	78. United States does not maintain a specific MRL for the Spinosad/Raspberry combination, but does maintain an MRL of 0.7 PPM for its "Caneberry, Subgroup 13A" group.		
	US 79	Cod	EU
<b>Tebufenozide</b>	3	{2}	{2}
	79. United States does not maintain a specific MRL for the Tebufenozide/Raspberry combination, but does maintain an MRL of 3 PPM for its "Berry, Group 13" group.		
	US 80	Cod	EU 81
<b>Thiamethoxam</b>	0.35	---	{0.05}
	80. United States does not maintain a specific MRL for the Thiamethoxam/Raspberry combination, but does maintain an MRL of 0.35 PPM for its "Caneberry, Subgroup 13A" group.		
	81. European Union does not maintain a specific MRL for the Thiamethoxam/Raspberry combination, but does maintain an MRL of 0.05 PPM for its "Cane fruit" group.		
	US 82	Cod 83	EU 84
<b>Zeta-Cypermethrin</b>	0.8	{0.5}	{0.5}
	82. United States does not maintain a specific MRL for the Zeta-Cypermethrin/Raspberry combination, but does maintain an MRL of 0.8 PPM for its "Berry, Group 13" group.		
	83. The MRL is established for the sum of cypermethrin and zeta-cypermethrin. Codex does not maintain a specific MRL for the Zeta-Cypermethrin/Raspberry combination, but does maintain an MRL of 0.5 PPM for its "Berries and other small fruits" group.		
	84. European Union does not maintain a specific MRL for the Zeta-Cypermethrin/Raspberry combination, but does maintain an MRL of 0.5 PPM for its "Cane fruit" group.		

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