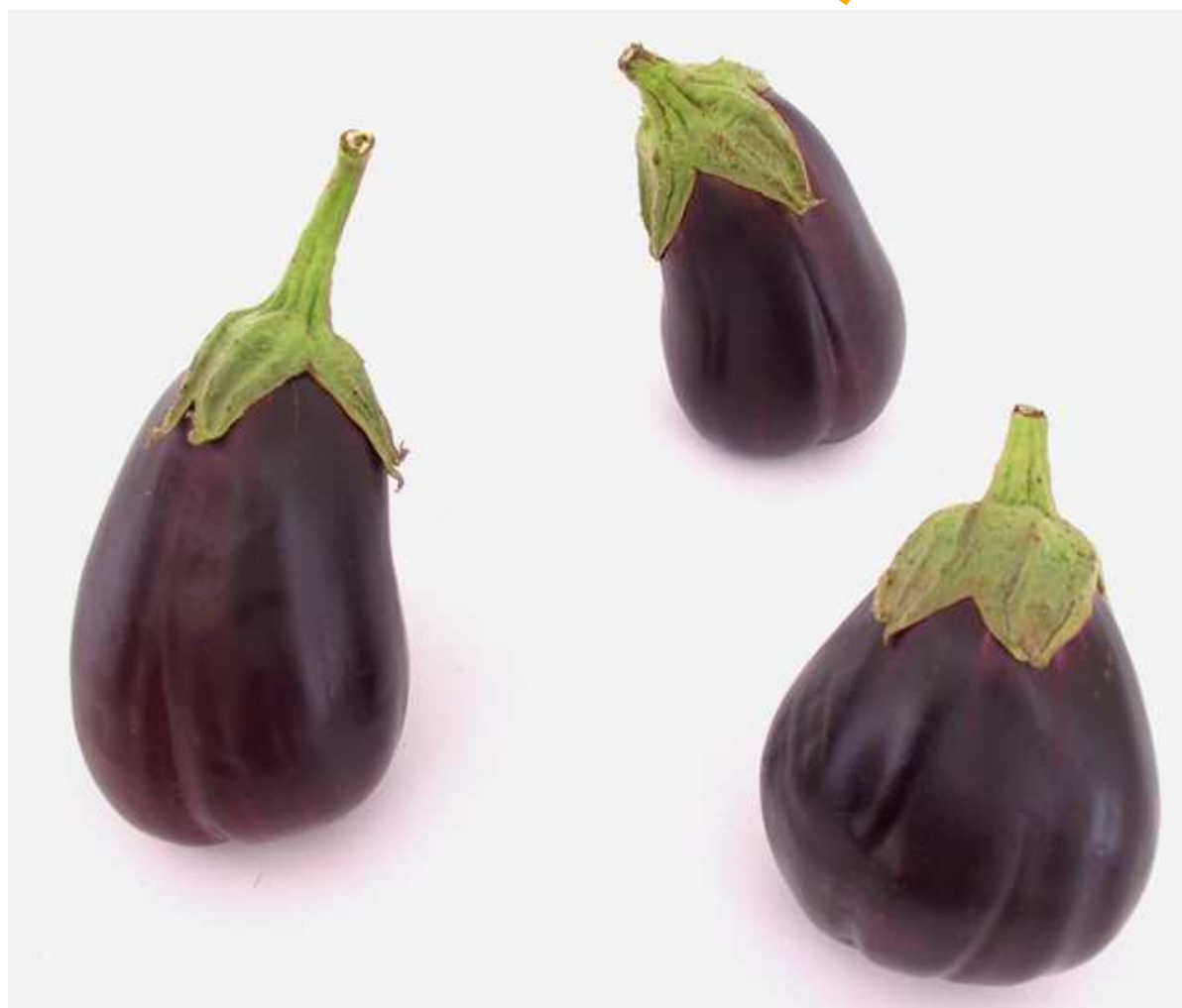




CD/K/042:2010
ICS 67.080.20

EAST AFRICAN STANDARD

Fresh aubergines — Specification and grading



EAST AFRICAN COMMUNITY

HS 0709.30.000

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:

UNECE STANDARD FFV-05:2000, *Marketing and commercial quality control of aubergines*

United States Standards for Grades of Eggplant, Effective October 29, 1953 (Reprinted — January 1997)

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

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

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

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

USDA Agricultural Marketing Service website: <http://www.ams.usda.gov/AMSV1.0/Standards>

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

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

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

This standard has been developed to take into account:

- the needs of the market for the product;
- the need to facilitate fair domestic, regional and international trade and prevent technical barriers to trade by establishing a common trading language for buyers and sellers.
- the structure of the CODEX, UNECE, USA, ISO and other internationally significant standards;
- the needs of the producers in gaining knowledge of market standards, conformity assessment, commercial cultivars and crop production process;
- the need to transport the product in a manner that ensures keeping of quality until it reaches the consumer;
- the need for the plant protection authority to certify, through a simplified form, that the product is fit for crossborder and international trade without carrying plant disease vectors;
- the need to promote good agricultural practices that will enhance wider market access, involvement of small-scale traders and hence making fruit and vegetable production a viable means of wealth creation; and
- the need to keep unsatisfactory produce from the market by allowing the removal of unsatisfactory produce from the markets and to discourage unfair trade practices e.g. trying to sell immature produce at the beginning of the season when high profits can be made. Immature produce leads to dissatisfaction of customers and influences their choices negatively, which disadvantages those traders who have waited until the produce is mature.

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

Fresh aubergines — Specification and grading

1 Scope

This standard applies to aubergines of varieties (cultivars) grown from *Solanum melongena* L. var. *esculentum*, *insanum* and *ovigerum*, to be supplied fresh to the consumer, aubergines for industrial processing being excluded.

According to their shape a distinction is made between:

- elongated aubergines, and
- globus aubergines.

2 Normative references

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

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

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

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

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

EAS 38, *Labelling of prepackaged foods — Specification*

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

3 Definitions

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

3.1

similar varietal characteristics.

the eggplants in any lot are similar in type, colour, and character of growth

3.2

well coloured

the eggplant has a uniform good colour characteristic for the variety over practically the entire surface

3.3

firm

the eggplant is not soft, flabby or shrivelled

3.4

clean

the eggplant is practically free from dirt or other foreign matter

3.5

well shaped

the eggplant has the normal shape characteristic of the variety, except that the shape may be slightly irregular, provided the appearance of the eggplant is not more than slightly affected

3.6

Injury

any defect which more than slightly affects the appearance, or the edible or shipping quality of the eggplant. The following defect, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as injury:

- (a) Scars when they are slightly rough or when they are fairly smooth and more than slightly affect the appearance, shape or colour of the eggplant.

3.7

fairly well coloured

the eggplant has a fairly good colour characteristic for the variety, except that streaks of green colour which do not materially affect the appearance shall be permitted

3.8

fairly well shaped

the eggplant may be slightly abnormal in shape but not to an extent that the appearance is materially affected

3.9

damage

any defect which materially affects the appearance, or the edible or shipping quality of the eggplant. The following defect, or any combination of defects, the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

- (a) Scars when they are rough or materially cracked, or when they materially affect the appearance, shape or colour of the eggplant.

3.10

serious damage

any defect which seriously affects the appearance, or the edible or shipping quality of the eggplant

3.11

diameter

the greatest dimension of the eggplant measured at right angles to the longitudinal axis

4 Provisions concerning quality

4.1 General

The purpose of the standard is to define the quality requirements of aubergines 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 aubergines 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

- (f) fresh in appearance
- (g) firm
- (h) sufficiently developed without the flesh being fibrous or woody and without over-development of the seeds
- (i) provided with a calyx and peduncle which may be slightly damaged
- (j) free of abnormal external moisture
- (k) free of any foreign smell and/or taste.

4.2.2 The development and condition of the aubergines 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

Aubergines are classified in two classes defined below:

4.3.1 Class I

Aubergines in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

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 of shape
- slight discolouration at the base
- slight bruising and/or slight healed cracks provided that they do not exceed a total surface area of 3 cm².

They must also be practically free from sun-scorch.

4.3.2 Class II

This class includes aubergines which do not qualify for inclusion in Class I, but satisfy the minimum requirements specified above.

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

- defects in shape
- defects in colouring
- slight sun-scorch provided it does not exceed a total surface area of 4 cm²
- slight healed defects provided they do not exceed a total surface area of 4 cm²

5 Provisions concerning sizing

Size is determined by either:

- the maximum diameter of the equatorial section on the longitudinal axis, or

- by weight.
- (i) For sizing by diameter, the minimum diameter is fixed at:
 - 40 mm for elongated aubergines
 - 70 mm for globus aubergines.

The difference between the smallest and largest aubergines in the same package must not exceed:

- 20 mm for elongated aubergines
 - 25 mm for globus aubergines.
- (ii) For sizing by weight, the minimum weight is fixed at 100 g. The following size scale shall be complied with:
 - 100 to 300 g with a maximum difference of 75 g between the smallest and largest aubergines in the same package
 - 300 to 500 g with a maximum difference of 100 g between the smallest and largest aubergines in the same package
 - above 500 g with a maximum difference of 250 g between the smallest and largest aubergines in the same package.

Compliance with the sizing scale is compulsory for Class I. In addition, elongated aubergines must have a minimum length excluding peduncle of 80 mm. The size requirements shall not apply to miniature produce.¹

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 Class I

10 per cent by number or weight of aubergines not satisfying the requirements of the class but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

6.1.2 Class II

10 per cent by number or weight of aubergines satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

6.2 Size tolerances

6.2.1 Class I

10 per cent by number or weight of aubergines conforming to the size immediately above or below that specified on the package.

¹ Miniature product means a variety or cultivar of vegetable, obtained by plant breeding and/or special cultivation techniques, excluding specimens of non-miniature varieties which have not fully developed or are of inadequate size. All other requirements of the standard must be met.

6.2.2 Class II

10 per cent by number or weight of aubergines not conforming to the minimum size.

In any case, and in each class, the tolerance is not applicable to aubergines the diameter of which is more than 5 mm below the minimum diameter or, in the case of sizing by weight, to aubergines weighing less than 90 g.

7 Provisions concerning presentation

7.1 Uniformity

The contents of each package must be uniform and contain only aubergines of the same origin, variety or commercial type, quality and size (if sized), and appreciably the same degree of development and colouring.

"Elongated" aubergines packed in the same package must be sufficiently uniform as regards length.

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

Miniature aubergines must be reasonably uniform in size. They may be mixed with other miniature products of a different type and origin.

7.2 Packaging

The aubergines 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 of 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.

8 Marking or labelling

8.1 Consumer packages

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

8.1.1 Nature of produce

If the produce is not visible from the outside, each package shall be labelled as to the name of the produce and may be labelled as to the name of the variety and/or commercial type.

8.2 Non-retail containers

Each package² 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

Name and address of exporter, packer and/or dispatcher. Identification code (optional).³

8.2.2 Nature of produce

— "Aubergines" if the contents are not visible from the outside

² 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.

³ 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.

— Name of 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

— Size (if sized) expressed:

— either by maximum and minimum diameters when sizing is by diameter

— or by maximum and minimum weight when sizing is by weight.

— Mini aubergines, baby aubergines, or other appropriate term for miniature produce. Where several types of miniature produce are mixed in the same package, all products and their respective origins must be mentioned.

8.2.5 Official control mark (optional)

9 Contaminants

9.1 Pesticide residues

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

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

Type	Unit symbol	Limit	Method of test	Notes
CARBARYL	MRL (mg/kg)	1		
CHLORPYRIFOS-METHYL	MRL (mg/kg)	0.1		
CYFLUTHRIN	MRL (mg/kg)	0.2		Used also as veterinary drug
CYPERMETHRIN	MRL (mg/kg)	0.2		
CYPRODINIL	MRL (undef)	0.2		
ENDOSULFAN	MRL (mg/kg)	0.1		
FENHEXAMID	MRL (undef)	2		
FENPROPATHRIN	MRL (mg/kg)	0.2		
FLUDIOXONIL	MRL (undef)	0.3		
IMIDACLOPRID	MRL (mg/kg)	0.2		
INDOXACARB	MRL (undef)	0.5		
PERMETHRIN	MRL (mg/kg)	1		
PROPAMOCARB	MRL (mg/kg)	0.3		
PYRACLOSTROBIN	MRL (undef)	0.3		
THIACLOPRID	MRL (mg/kg)	0.7		

9.2 Heavy metals

Aubergines 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

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.



Different eggplant cultivars. *Solanum melongena*, eggplant, aubergine, or brinjal
Family: Solanaceae



Varieties of aubergines



Varieties of aubergines



Pea Aubergines (Pea Eggplants)

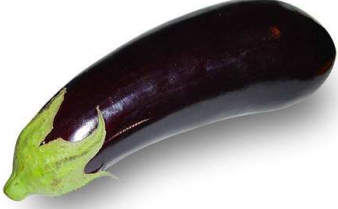


Aubergines/Eggplants

Draft for comments only

Annex C
(informative)

Model certificate of conformity with standards for fresh fruits and vegetables

1. Trader:	Certificate of conformity with the Community marketing standards applicable to fresh fruits and vegetables No. (This certificate is exclusively for the use of inspection bodies)	
2. Packer identified on packaging (if other than trader)	3. Inspection body	
	4. Place of inspection/country of origin ⁽¹⁾	5. Region or country of destination
6. Identifier of means of transport	7. <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		
<p>12. The consignment referred to above conforms, at the time of issue, with the Community standards in force, vide:</p> <p><u>CD/K/042:2010, Fresh aubergines — Specification and grading</u></p> <p>_____</p> <p>Customs office foreseen Place and date of issue</p> <p>Valid until (date):</p> <p>Signatory (name in block letters):</p> <p>Signature _____ Seal of competent authority _____</p>		
13. Observations:		
<p>⁽¹⁾ Where the goods are being re-exported, indicate the origin in box 9.</p>		

Annex D
(informative)

Aubergine (Eggplant)(Brinjals) — Fact sheet

Latin name: *Solanum melongena* L. var. *esculentum*.

Family name: Solanaceae

Common names: Eggplant, Apple-of-love, Asiatic aubergine, Aubergine, Baby eggplant, *Brinjal*, Garden egg, Guinea squash, Gully bean, Italian eggplant, Japanese eggplant, Melanzana, Melongene, Oriental eggplant, Pea apple, Pea aubergine, Poor-man's-caviar, Susumber, *Terong*, White eggplant

Related species grown as vegetables: potato, tomato, and pepper.

Diploid ($2n = 24$).

Harvested organ: immature fruit.

Origin: India and China.

Brought to N. America by early European settlers.

Commercial production for fresh market in the U.S.A. is limited to a relatively few states; Florida and New Jersey.

Perennial, typically grown as a frost-susceptible, warm season annual.

Usually started from seed in a greenhouse then transplanted to the field.

Often grown on plastic mulch.

Optimum temperature: 21 to 29 °C.

Optimum soil pH: 6.0 to 6.8.

Varieties most commonly grown have dark purple fruit.

Small-fruited, variously colored varieties (including white) are available.

Fruit shape ranges from globular to elongated to pear.

Fruit harvested by hand.

Fruit is chilling sensitive and should not be stored below 10 °C

A problematic disease of eggplant in the Midwest is *Verticillium* wilt.

Major insect pests of eggplant in the Midwest:

- flea beetle
- Colorado potato beetle
- European corn borer
- aphids
- mites



Authority
Family
Synonyms
Common names

L.
Magnoliopsida:Asteridae:Solanales:Solanaceae
Solanum melongena esculentum
Eggplant, Brinjal, Melongene, Aubergine, Garden egg, Bringelle, Berengena, Berenjera, Eierfrucht, Eierplant, Begun, Begen, Bataun, Baingan, Terong, Kayan, Makeu-a kaou, Ai kwa, Berenjena, Quinea squash, Mad apple, Melanzana, Encung, Tiung, Tarong, Bringhinas, Trab veeng, Trab put lonhoong, Khua poom, Khua hleez, Khua ham maaz, Makhua-yao, Makhua-cha, Makhua-khao, badinjan, jew's apple, baijani, baigan, beringela, jiloeiro, jilo', gilo', berenjena, paigani, paegani (Tuvalu), gaigani, eiervrug, kathiri (tamil), vazhudhanaikkai (malayalam)

Editor
Ecocrop code

1965

Description

A herbaceous, upright, very slightly woody plant reaching up to 1.5 m in height with large leaves, foliage often spiny, and fruits of varying shape and color with white or cream pulp containing small seeds.

Uses

The fruit is eaten boiled, fried, or stuffed, while unripe fruits are used in curries or pickled. Young fruits are also eaten raw. It has several medicinal properties. The fruit is a source of calcium, phosphorus, iron, and vitamin B. The plant can also be grown as an ornamental.

Growing period

Annual or short-lived perennial. First harvest may be taken after 60-120 days, and the harvest period may continue up to 240 days, most cultivars continue fruit production into a second year.

Further information

Scientific synonym: *S. esculentum*, *S. coagulans*, *S. pressum*, *S. undatum*. In the tropics, eggplant can be grown at altitudes up to 1200 m, the yield may, however, be reduced at elevations above 800 m. It prefers medium relative humidity. Optimum day temperatures range between 25-35°C, night temperatures between 20-27°C. Yields vary from 8-14 fruits per plant, equivalent to 20-50 t/ha. The species is probably native to southern and eastern Asia. Now it is spread throughout the tropics, subtropics and the warm temperate regions.

Annex E (informative)

Aubergine (Eggplant)(Brinjals) — 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	EU
Abamectin	0.02	---	0.02
	1. United States does not maintain a specific MRL for the Abamectin/Eggplant combination, but does maintain an MRL of 0.02 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US 2	Cod	EU
Acetamiprid	0.2	---	<i>{0.1}</i>
	2. United States does not maintain a specific MRL for the Acetamiprid/Eggplant combination, but does maintain an MRL of 0.2 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US 3	Cod	EU
Acibenzolar-S-methyl	1	---	<i>{0.02}</i>
	3. United States does not maintain a specific MRL for the Acibenzolar-S-methyl /Eggplant combination, but does maintain an MRL of 1 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US	Cod 4	EU 5
Azinphos-methyl	0.3	0.5	<i>{0.05}</i>
	4. Codex does not maintain a specific MRL for the Azinphos-methyl/Eggplant combination, but does maintain an MRL of 0.5 PPM for its "Vegetables (Except as otherwise listed)" group.		
	5. European Union does not maintain a specific MRL for the Azinphos-methyl/Eggplant combination, but does maintain an MRL of 0.05 PPM for its "Solanacea" group.		
	US 6	Cod	EU 7
Azoxystrobin	2	---	2
	6. United States does not maintain a specific MRL for the Azoxystrobin/Eggplant combination, but does maintain an MRL of 2 PPM for its "Vegetable, Fruiting, Group 8" group.		
	7. European Union does not maintain a specific MRL for the Azoxystrobin/Eggplant combination, but does maintain an MRL of 2 PPM for its "Solanacea" group.		
	US 8	Cod	EU
Bensulide	0.1	---	---
	8. United States does not maintain a specific MRL for the Bensulide/Eggplant combination, but does maintain an MRL of 0.1 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US 9	Cod	EU
Beta-cyfluthrin	0.5	<i>{0.2}</i>	---
	9. United States does not maintain a specific MRL for the Beta-cyfluthrin/Eggplant combination, but does maintain an MRL of 0.5 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US	Cod	EU
Bifenazate	2	---	<i>{0.5}</i>
	US	Cod	EU 10
Bifenthrin	0.05	---	0.2
	10. European Union does not maintain a specific MRL for the Bifenthrin/Eggplant combination, but does maintain an MRL of 0.2 PPM for its "Solanacea" group.		

	US 11	Cod	EU
Boscalid	1.2	---	{1}
	11. United States does not maintain a specific MRL for the Boscalid/Eggplant combination, but does maintain an MRL of 1.2 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US 12	Cod	EU
Buprofezin	1.3	---	{1}
	12. United States does not maintain a specific MRL for the Buprofezin/Eggplant combination, but does maintain an MRL of 1.3 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US 13	Cod	EU
Captan	0.05	---	{0.02}
	13. United States does not maintain a specific MRL for the Captan/Eggplant combination, but does maintain an MRL of 0.05 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US 14	Cod	EU
Carbaryl	5	{1}	{0.05}
	14. United States does not maintain a specific MRL for the Carbaryl/Eggplant combination, but does maintain an MRL of 5 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US 15	Cod	EU 16
Carfentrazone-ethyl	0.1	---	{0.01}
	15. United States does not maintain a specific MRL for the Carfentrazone-ethyl/Eggplant combination, but does maintain an MRL of 0.1 PPM for its "Vegetable, Fruiting, Group 8" group.		
	16. European Union does not maintain a specific MRL for the Carfentrazone-ethyl/Eggplant combination, but does maintain an MRL of 0.01 PPM for its "Vegetables Fresh or Frozen" group.		
	US 17	Cod	EU
Chlorantraniliprole	0.7	---	{0.3}
	17. United States does not maintain a specific MRL for the Chlorantraniliprole/Eggplant combination, but does maintain an MRL of 0.7 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US	Cod	EU 18
Chlorfenapyr	1	---	{0.05}
	18. European Union does not maintain a specific MRL for the Chlorfenapyr/Eggplant combination, but does maintain an MRL of 0.05 PPM for its "Vegetables Fresh or Frozen" group.		
	US 19	Cod	EU 20
Chlorothalonil	6	---	{2}
	19. United States does not maintain a specific MRL for the Chlorothalonil/Eggplant combination, but does maintain an MRL of 6 PPM for its "Vegetable, Fruiting, Group 8" group.		
	20. European Union does not maintain a specific MRL for the Chlorothalonil/Eggplant combination, but does maintain an MRL of 2 PPM for its "Solanacea" group.		
	US	Cod	EU
Clethodim	1	---	{0.5}
	US	Cod	EU
Cryolite	7	---	---
	US 21	Cod	EU
Cyfluthrin	0.5	{0.2}	{0.1}
	21. United States does not maintain a specific MRL for the Cyfluthrin/Eggplant combination, but does maintain an MRL of 0.5 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US 22	Cod	EU
Cymoxanil	0.2	---	{0.05}
	22. United States does not maintain a specific MRL for the Cymoxanil/Eggplant combination, but does maintain an MRL of 0.2 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US	Cod	EU
Deltamethrin	0.3	---	0.3
	US 23	Cod	EU
Dicofol	2	---	{0.02}
	23. United States does not maintain a specific MRL for the Dicofol/Eggplant combination, but does maintain an MRL of 2 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US	Cod	EU
Difenoconazole	0.6	---	{0.05}

	US 24	Cod 25	EU
Dimethomorph	1.5	{1}	{0.05}
	24. United States does not maintain a specific MRL for the Dimethomorph/Eggplant combination, but does maintain an MRL of 1.5 PPM for its "Vegetable, Fruiting, Group 8" group.		
	25. Codex does not maintain a specific MRL for the Dimethomorph/Eggplant combination, but does maintain an MRL of 1 PPM for its "Fruiting vegetables, other than Cucurbits" group.		
	US 26	Cod	EU
Dinotefuran	0.7	---	---
	26. United States does not maintain a specific MRL for the Dinotefuran/Eggplant combination, but does maintain an MRL of 0.7 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US	Cod	EU
Emamectin	0.02	---	---
	US	Cod	EU
Endosulfan	1	{0.1}	{0.05}
	US 27	Cod	EU 28
EPTC	0.1	---	{0.05}
	27. United States does not maintain a specific MRL for the EPTC/Eggplant combination, but does maintain an MRL of 0.1 PPM for its "Fruiting Vegetables" group.		
	28. European Union does not maintain a specific MRL for the EPTC/Eggplant combination, but does maintain an MRL of 0.05 PPM for its "Fruiting vegetables" group.		
	US 29	Cod	EU
Famoxadone	4	---	{1}
	29. United States does not maintain a specific MRL for the Famoxadone/Eggplant combination, but does maintain an MRL of 4 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US 30	Cod	EU
Fenamidone	1	---	{0.02}
	30. United States does not maintain a specific MRL for the Fenamidone/Eggplant combination, but does maintain an MRL of 1 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US	Cod	EU 31
Fenbutatin-oxide	6	---	{1}
	31. European Union does not maintain a specific MRL for the Fenbutatin-oxide/Eggplant combination, but does maintain an MRL of 1 PPM for its "Solanacea" group.		
	US	Cod	EU
Fenhexamid	2	2	{1}
	US 32	Cod	EU 33
Fenpropathrin	1	{0.2}	{0.01}
	32. United States does not maintain a specific MRL for the Fenpropathrin/Eggplant combination, but does maintain an MRL of 1 PPM for its "Vegetable, Fruiting, Group 8" group.		
	33. European Union does not maintain a specific MRL for the Fenpropathrin/Eggplant combination, but does maintain an MRL of 0.01 PPM for its "Solanacea" group.		
	US	Cod	EU 34
Fenvalerate	1	---	{0.02}
	34. European Union does not maintain a specific MRL for the Fenvalerate/Eggplant combination, but does maintain an MRL of 0.02 PPM for its "Vegetables Fresh or Frozen" group.		
	US 35	Cod	EU
Fonicamid	0.4	---	{0.05}
	35. United States does not maintain a specific MRL for the Fonicamid/Eggplant combination, but does maintain an MRL of 0.4 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US 36	Cod	EU
Flubendiamide	0.6	---	{0.01}
	36. United States does not maintain a specific MRL for the Flubendiamide/Eggplant combination, but does maintain an MRL of 0.6 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US 37	Cod	EU
Fludioxonil	0.01	0.3	1
	37. United States does not maintain a specific MRL for the Fludioxonil/Eggplant combination, but does maintain an MRL of 0.01 PPM for its "Vegetable, Fruiting, Group 8" group.		

	US 38	Cod	EU 39
Flumioxazin	0.02	---	0.05
	38. United States does not maintain a specific MRL for the Flumioxazin/Eggplant combination, but does maintain an MRL of 0.02 PPM for its "Vegetable, Fruiting, Group 8" group.		
	39. European Union does not maintain a specific MRL for the Flumioxazin/Eggplant combination, but does maintain an MRL of 0.05 PPM for its "Vegetables Fresh or Frozen" group.		
	US 40	Cod	EU
Fluopicolide	1.6	---	{0.01}
	40. United States does not maintain a specific MRL for the Fluopicolide/Eggplant combination, but does maintain an MRL of 1.6 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US	Cod	EU 41
Fluoxastrobin	1	---	{0.05}
	41. European Union does not maintain a specific MRL for the Fluoxastrobin/Eggplant combination, but does maintain an MRL of 0.05 PPM for its "Vegetables Fresh or Frozen" group.		
	US	Cod	EU
Gamma Cyhalothrin	0.2	---	---
	US 42	Cod	EU 43
Glyphosate	0.1	---	0.1
	42. United States does not maintain a specific MRL for the Glyphosate/Eggplant combination, but does maintain an MRL of 0.1 PPM for its "Vegetable, Fruiting, Group 8" group.		
	43. European Union does not maintain a specific MRL for the Glyphosate/Eggplant combination, but does maintain an MRL of 0.1 PPM for its "Fruiting vegetables" group.		
	US	Cod	EU 44
Halosulfuron-methyl	0.05	---	{0.01}
	44. European Union does not maintain a specific MRL for the Halosulfuron-methyl/Eggplant combination, but does maintain an MRL of 0.01 PPM for its "Vegetables Fresh or Frozen" group.		
	US 45	Cod	EU
Imidacloprid	1	{0.2}	{0.5}
	45. United States does not maintain a specific MRL for the Imidacloprid/Eggplant combination, but does maintain an MRL of 1 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US	Cod	EU 46
Indoxacarb	0.5	0.5	0.5
	46. This MRL is provisional.		
	US	Cod	EU 47
Inorganic bromide resulting from fumigation	20	---	30
	47. European Union does not maintain a specific MRL for the Inorganic bromide resulting from fumigation/Eggplant combination, but does maintain an MRL of 30 PPM for its "Solanacea" group.		
	US	Cod	EU 48
Lactofen	0.02	---	{0.01}
	48. European Union does not maintain a specific MRL for the Lactofen/Eggplant combination, but does maintain an MRL of 0.01 PPM for its "Vegetables Fresh or Frozen" group.		
	US 49	Cod	EU
Lambda Cyhalothrin	0.2	---	0.5
	49. United States does not maintain a specific MRL for the Lambda Cyhalothrin/Eggplant combination, but does maintain an MRL of 0.2 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US	Cod	EU 50
Malathion	8	---	{0.02}
	50. European Union does not maintain a specific MRL for the Malathion/Eggplant combination, but does maintain an MRL of 0.02 PPM for its "Solanacea" group.		
	US 51	Cod	EU
Mandipropamid	1	---	1
	51. United States does not maintain a specific MRL for the Mandipropamid/Eggplant combination, but does maintain an MRL of 1 PPM for its "Vegetable, Fruiting, Group 8" group.		

	US	Cod	EU
Maneb	7	---	{3}
	US 52	Cod	EU
Metalaxyl	1	---	{0.05}
	52. United States does not maintain a specific MRL for the Metalaxyl/Eggplant combination, but does maintain an MRL of 1 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US	Cod	EU 53
Methamidophos	1	---	{0.01}
	53. European Union does not maintain a specific MRL for the Methamidophos/Eggplant combination, but does maintain an MRL of 0.01 PPM for its "Fruiting vegetables" group.		
	US 54	Cod	EU 55
Methomyl	0.2	---	0.2
	54. United States does not maintain a specific MRL for the Methomyl/Eggplant combination, but does maintain an MRL of 0.2 PPM for its "Fruiting Vegetables" group.		
	55. Methomyl and Thiodicarb (sum of methomyl and thiodicarb expressed as methomyl)		
	US 56	Cod	EU
Methoxyfenozide	2	---	{0.5}
	56. United States does not maintain a specific MRL for the Methoxyfenozide/Eggplant combination, but does maintain an MRL of 2 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US 57	Cod	EU
Myclobutanil	4	---	{0.3}
	57. United States does not maintain a specific MRL for the Myclobutanil/Eggplant combination, but does maintain an MRL of 4 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US	Cod	EU
Naled	0.5	---	---
	US 58	Cod	EU
Napropamide	0.1	---	0.1
	58. United States does not maintain a specific MRL for the Napropamide/Eggplant combination, but does maintain an MRL of 0.1 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US	Cod	EU
Oxamyl	2	---	{0.02}
	US	Cod	EU 59
Oxydemeton-methyl	1	---	{0.02}
	59. European Union does not maintain a specific MRL for the Oxydemeton-methyl/Eggplant combination, but does maintain an MRL of 0.02 PPM for its "Fruiting vegetables" group.		
	US 60	Cod 61	EU 62
Paraquat dichloride	0.05	0.05	{0.02}
	60. United States does not maintain a specific MRL for the Paraquat dichloride/Eggplant combination, but does maintain an MRL of 0.05 PPM for its "Vegetable, Fruiting, Group 8" group.		
	61. Codex does not maintain a specific MRL for the Paraquat dichloride/Eggplant combination, but does maintain an MRL of 0.05 PPM for its "Fruiting vegetables, other than Cucurbits" group.		
	62. European Union does not maintain a specific MRL for the Paraquat dichloride/Eggplant combination, but does maintain an MRL of 0.02 PPM for its "Vegetables Fresh or Frozen" group.		
	US	Cod	EU 63
Pendimethalin	0.1	---	{0.05}
	63. European Union does not maintain a specific MRL for the Pendimethalin/Eggplant combination, but does maintain an MRL of 0.05 PPM for its "Fruiting vegetables" group.		
	US	Cod	EU 64
Permethrin	0.5	1	{0.05}
	64. European Union does not maintain a specific MRL for the Permethrin/Eggplant combination, but does maintain an MRL of 0.05 PPM for its "Vegetables Fresh or Frozen" group.		
	US	Cod	EU 65
Phosphine	0.01	---	0.05
	65. European Union does not maintain a specific MRL for the Phosphine/Eggplant combination, but does maintain an MRL of 0.05 PPM for its "Fruiting vegetables" group.		

	US	Cod	EU 66
Propamocarb hydrochloride	2	{0.3}	10
	66. European Union does not maintain a specific MRL for the Propamocarb hydrochloride/Eggplant combination, but does maintain an MRL of 10 PPM for its "Solanacea" group.		
	US 67	Cod	EU
Pymetrozine	0.2	---	0.5
	67. United States does not maintain a specific MRL for the Pymetrozine/Eggplant combination, but does maintain an MRL of 0.2 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US 68	Cod	EU
Pyraclostrobin	1.4	{0.3}	{0.2}
	68. United States does not maintain a specific MRL for the Pyraclostrobin/Eggplant combination, but does maintain an MRL of 1.4 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US 69	Cod	EU
Pyridalyl	1	---	---
	69. United States does not maintain a specific MRL for the Pyridalyl/Eggplant combination, but does maintain an MRL of 1 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US 70	Cod	EU 71
Pyriproxyfen	0.2	---	1
	70. United States does not maintain a specific MRL for the Pyriproxyfen/Eggplant combination, but does maintain an MRL of 0.2 PPM for its "Vegetable, Fruiting, Group 8" group.		
	71. European Union does not maintain a specific MRL for the Pyriproxyfen/Eggplant combination, but does maintain an MRL of 1 PPM for its "Solanacea" group.		
	US 72	Cod	EU 73
S-metolachlor	0.1	---	{0.05}
	72. United States does not maintain a specific MRL for the S-metolachlor/Eggplant combination, but does maintain an MRL of 0.1 PPM for its "Vegetable, Fruiting, Group 8" group.		
	73. European Union does not maintain a specific MRL for the S-metolachlor/Eggplant combination, but does maintain an MRL of 0.05 PPM for its "Vegetables Fresh or Frozen" group.		
	US 74	Cod	EU
Sethoxydim	4	---	{0.5}
	74. United States does not maintain a specific MRL for the Sethoxydim/Eggplant combination, but does maintain an MRL of 4 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US 75	Cod	EU 76
Spinetoram	0.4	---	0.5
	75. United States does not maintain a specific MRL for the Spinetoram/Eggplant combination, but does maintain an MRL of 0.4 PPM for its "Vegetable, Fruiting, Group 8" group.		
	76. European Union does not maintain a specific MRL for the Spinetoram/Eggplant combination, but does maintain an MRL of 0.5 PPM for its "Solanacea" group.		
	US 77	Cod	EU
Spinosad	0.4	---	1
	77. United States does not maintain a specific MRL for the Spinosad/Eggplant combination, but does maintain an MRL of 0.4 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US 78	Cod	EU
Spiromesifen	0.45	---	0.5
	78. United States does not maintain a specific MRL for the Spiromesifen/Eggplant combination, but does maintain an MRL of 0.45 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US 79	Cod	EU
Spirotetramat	2.5	---	{2}
	79. United States does not maintain a specific MRL for the Spirotetramat/Eggplant combination, but does maintain an MRL of 2.5 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US 80	Cod	EU
Tebufenozide	1	---	{0.5}
	80. United States does not maintain a specific MRL for the Tebufenozide/Eggplant combination, but does maintain an MRL of 1 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US 81	Cod	EU
Thiamethoxam	0.25	---	{0.2}
	81. United States does not maintain a specific MRL for the Thiamethoxam/Eggplant combination, but does maintain an MRL of 0.25 PPM for its "Vegetable, Fruiting, Group 8" group.		

	US 82	Cod	EU
Trifloxystrobin	0.5	---	{0.02}
	82. United States does not maintain a specific MRL for the Trifloxystrobin/Eggplant combination, but does maintain an MRL of 0.5 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US	Cod	EU 83
Trifluralin	0.05	---	0.5
	83. European Union does not maintain a specific MRL for the Trifluralin/Eggplant combination, but does maintain an MRL of 0.5 PPM for its "Fruiting vegetables" group.		
	US 84	Cod	EU
Uniconazole-P	0.01	---	---
	84. United States does not maintain a specific MRL for the Uniconazole-P/Eggplant combination, but does maintain an MRL of 0.01 PPM for its "Vegetable, Fruiting, Group 8" group.		
	US 85	Cod 86	EU 87
Zeta-Cypermethrin	0.2	0.2	0.5
	85. United States does not maintain a specific MRL for the Zeta-Cypermethrin/Eggplant combination, but does maintain an MRL of 0.2 PPM for its "Vegetable, Fruiting, Group 8" group.		
	86. The MRL is established for the sum of cypermethrin and zeta-cypermethrin.		
	87. European Union does not maintain a specific MRL for the Zeta-Cypermethrin/Eggplant combination, but does maintain an MRL of 0.5 PPM for its "Solanaea" group.		

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