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ICS 67.080.20

## EAST AFRICAN STANDARD

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Fresh beet greens — Specification and grading



**EAST AFRICAN COMMUNITY**

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HS 0709.90.00

## Foreword

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

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

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

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

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

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## Introduction

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

*United States Standards for Grades of Beet Greens*, Effective December 26, 2008

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\\_g-e.jsp](http://www.codexalimentarius.net/mrls/pestdes/jsp/pest_g-e.jsp)

USDA Foreign Agricultural Service website: <http://www.mrlatabase.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 beet greens — Specification and grading

### 1 Scope

The standards contained in this subpart are applicable to beet greens consisting of either plants (with or without attached roots) or cut leaves, but they shall not be applicable to a mixture of plants and cut leaves in the same container. This standard applies only to the common red-rooted table varieties of beets (*Beta vulgaris*) but not to mangel wurzel varieties primarily grown for stock feed, or to sugar beets (*Beta vulgaris* var. *saccharifera*).

### 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 beet greens in any container are similar in colour and type

#### 3.2

##### **fresh**

the beet greens are not more than slightly wilted

#### 3.3

##### **fairly clean**

the individual leaf or plant is reasonably free from dirt or other foreign material and that the general appearance of the beet greens in the container is not materially affected

#### 3.4

##### **fairly tender**

the beet greens are not tough or excessively fibrous

#### 3.5

##### **well trimmed**

in the case of cut leaf beet greens, means that the length of leaf stem or petiole is not more than the length of the leaf blade and that the overall length of the leaf including blade and petiole is not more than 28 cm

**3.6**

**damage**

any defect which materially affects the appearance, or the edible or shipping quality of the individual beet leaf or plant, or the general appearance of the beet greens in the container. Any one of the following defects, or any combination of defects the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

- (a) Discoloration when the appearance of the individual leaf or plant is materially affected by yellowing, spotting or any other type of discoloration, except that leaves showing a reddish colour, often caused by cold weather, shall not be considered as damaged by discoloration. Plants which have small dried, withered or slightly yellowed leaves at the base of the plant shall not be considered as damaged by discoloration unless the general appearance of the plant or of the plants in the container is materially affected, and,
- (b) Mechanical damage when the individual leaf is badly crushed, torn or broken.

**3.7**

**diameter**

the greatest dimension of the root measured at right angles to a line from the centre of the crown to the base of the root

**3.8**

**serious damage**

any defect which seriously affects the appearance or the edible or shipping quality of the individual beet leaf or plant, or the general appearance of the beet greens in the container. Any one of the following defects, or any combination of defects the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as serious damage:

- (a) Discoloration when the individual leaf or plant is badly discoloured;
- (b) Insects when the individual leaf or plant is noticeably infested or when it is seriously damaged by them; and,
- (c) Decay.

**4 Provisions concerning quality**

**4.1 General**

The purpose of the standard is to define the quality requirements of beet greens 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 beet greens must be:

- (a) intact
- (b) sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- (c) clean and trimmed, i.e. practically free from all earth or other growing medium and practically free of any visible foreign matter
- (d) fresh in appearance
- (e) practically free from pests
- (f) practically free from damage caused by pests

- (g) turgescence
- (h) not running to seed
- (i) free of abnormal external moisture
- (j) free of any foreign smell and/or taste.

**4.2.2** The produce must be of normal development. The development and condition of the produce must be such as to enable it:

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

### 4.3 Classification

The produce is classified as defined below:

#### 4.3.1 Class I

This class consists of beet greens of similar varietal characteristics which are fresh, fairly clean, fairly tender, well trimmed and which are free from decay, weeds, grass, other kinds of leaves or other foreign material, and from damage caused by discoloration, freezing, disease, insects or mechanical or other means.

## 5 Provisions concerning sizing

- (a) In the case of beet greens with roots attached, the roots shall be free from damage by any cause, and the maximum diameter of the root shall not be larger than 16 mm.
- (b) The leaf blades of beet greens shall not be longer than 16.5 cm.

## 6 Provisions concerning tolerances

### 6.1 Quality tolerances

In order to allow for variations incident to proper grading and handling, the following tolerances shall be permitted:

- (1) **For over-size roots.** 5 % for beet greens with roots in any lot which are larger than 16 mm in diameter;
- (2) **For over-size leaf blades.** 3 % for beet leaves in any lot which are longer than 16.5 cm;
- (3) **For mixtures of whole plants, clusters and leaves.** Not more than 10 percent of the beet greens may consist of cut leaves in a lot consisting of plants, and not more than 3 percent of the beet greens may consist of whole plants and clusters in a lot consisting of cut leaves;
- (4) **For leaves other than beet leaves, weeds, grass or other foreign material.** Not more than 3 pieces in a 454 g sample; and,
- (5) **For other defects.** Not more than a total of 10 percent, but not more than one-half of this tolerance, or 5 percent shall be allowed for defects causing serious damage, including therein not more than 1 percent for decay.

### 6.2 Application of tolerances

The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations provided that the averages for the entire lot are within the tolerances specified for the grade:

- (1) For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified; and,
- (2) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified.

### **6.3 Basis for calculating percentages.**

Percentages shall be calculated on the basis of weight or an equivalent basis, except that the amount of leaves other than beet leaves, blades of grass, weeds or parts of weeds or other foreign material shall be calculated on the basis of count, using 454 g of beet greens as the sample. In inspecting the sample, the unit shall be the plant or leaf exactly as it occurs in the sample. A plant or portion of plant shall not be broken to remove the defective portion, but shall be considered as a unit.

## **7 Provisions concerning presentation**

### **7.1 Uniformity**

The contents of each package must be uniform and contain only beet greens of the same origin, quality, colour and size (if sized).

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

### **7.2 Packaging**

Beet greens must be packed in such a way as to protect the produce properly. The materials used inside the package must be new<sup>1</sup>, 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.

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

#### **7.2.1 Description of containers**

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the beet greens. Packages must be free of all foreign matter and smell.

### **7.3 Presentation**

The beets may be presented as bunches.

## **8 Marking and 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 name of the variety and/or commercial type.

### **8.2 Non-retail containers**

Each package<sup>2</sup> must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

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<sup>1</sup> For the purposes of this Standard, this includes recycled material of food-grade quality.

<sup>2</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.

### 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.<sup>3</sup>

### 8.2.2 Nature of produce

— "Beet greens"

### 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
- Nature expressed by "Bunched beet greens"
- Number of bunches.

### 8.2.5 Official control mark (optional)

## 9 Contaminants

### 9.1 Pesticide residues

Fresh beet greens 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 beet greens (current as at 2009-09-09)

Type	Unit symbol	Limit	Method of test	Notes
DIAZINON	MRL (mg/kg)	0.2		
ETHEPHON	MRL (mg/kg)	1		
PYRACLOSTROBIN	MRL (undef)	0.2		

### 9.2 Other contaminants

Fresh beet greens shall comply with those maximum levels for contaminants established by the Codex Alimentarius Commission for this commodity.

## 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.

<sup>3</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.



Beet greens farms



Fresh market beet greens




Beet greens



**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
<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/072:2010, Fresh beet greens — 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 <span style="float: right;">Seal of competent authority</span></p>			
13. Observations:			
<p><sup>(1)</sup> Where the goods are being re-exported, indicate the origin in box 9.</p>			

## Annex E (informative)

### Fresh beet greens — 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 2
<b>2,4-D</b>	0.1	---	<i>{0.05}</i>
	1. United States does not maintain a specific MRL for the 2,4-D/Beet, Garden, Tops combination, but does maintain an MRL of 0.1 PPM for its "Vegetable, Leaves of Root and Tuber, Group 2" group.		
	2. European Union does not maintain a specific MRL for the 2,4-D/Beet, Garden, Tops combination, but does maintain an MRL of 0.05 PPM for its "Vegetables Fresh or Frozen" group.		
	US 3	Cod	EU
<b>Azoxystrobin</b>	50	---	<i>{0.05}</i>
	3. United States does not maintain a specific MRL for the Azoxystrobin/Beet, Garden, Tops combination, but does maintain an MRL of 50 PPM for its "Vegetable, Leaves of Root and Tuber, Group 2" group.		
	US	Cod	EU
<b>Bifenthrin</b>	15	---	<i>{0.05}</i>
	US 4	Cod	EU
<b>Captan</b>	0.05	---	<i>{0.02}</i>
	4. United States does not maintain a specific MRL for the Captan/Beet, Garden, Tops combination, but does maintain an MRL of 0.05 PPM for its "Vegetable, Leaves of Root and Tuber, Group 2" group.		
	US 5	Cod	EU
<b>Carbaryl</b>	75	---	<i>{0.05}</i>
	5. United States does not maintain a specific MRL for the Carbaryl/Beet, Garden, Tops combination, but does maintain an MRL of 75 PPM for its "Vegetable, Leaves of Root and Tuber, Group 2" group.		
	US 6	Cod	EU 7
<b>Carfentrazone-ethyl</b>	0.1	---	<i>{0.01}</i>
	6. United States does not maintain a specific MRL for the Carfentrazone-ethyl/Beet, Garden, Tops combination, but does maintain an MRL of 0.1 PPM for its "Vegetable, Leaves of Root and Tuber, Group 2" group.		
	7. European Union does not maintain a specific MRL for the Carfentrazone-ethyl/Beet, Garden, Tops combination, but does maintain an MRL of 0.01 PPM for its "Vegetables Fresh or Frozen" group.		
	US	Cod	EU
<b>Clopyralid</b>	3	---	<i>{1}</i>
	US	Cod	EU
<b>Cycloate</b>	0.05	---	---
	US 8	Cod	EU
<b>Cyprodinil</b>	10	---	<i>{0.05}</i>
	8. United States does not maintain a specific MRL for the Cyprodinil/Beet, Garden, Tops combination, but does maintain an MRL of 10 PPM for its "Vegetable, Leaves of Root and Tuber, Group 2" group.		
	US	Cod	EU 9
<b>Desmedipham</b>	1	---	<i>{0.05}</i>
	9. European Union does not maintain a specific MRL for the Desmedipham/Beet, Garden, Tops combination, but does maintain an MRL of 0.05 PPM for its "Vegetables Fresh or Frozen" group.		

	US	Cod	EU 10
<b>Diazinon</b>	0.7	---	{0.01}
	10. European Union does not maintain a specific MRL for the Diazinon/Beet, Garden, Tops combination, but does maintain an MRL of 0.01 PPM for its "Leaf vegetables and fresh herbs" group.		
	US	Cod	EU 11
<b>Dimethenamid</b>	0.01	---	0.01
	11. European Union does not maintain a specific MRL for the Dimethenamid/Beet, Garden, Tops combination, but does maintain an MRL of 0.01 PPM for its "Vegetables Fresh or Frozen" group.		
	US 12	Cod	EU 13
<b>EPTC</b>	0.1	---	{0.05}
	12. United States does not maintain a specific MRL for the EPTC/Beet, Garden, Tops combination, but does maintain an MRL of 0.1 PPM for its "Leafy Vegetables" group.		
	13. European Union does not maintain a specific MRL for the EPTC/Beet, Garden, Tops combination, but does maintain an MRL of 0.05 PPM for its "Leaf vegetables and fresh herbs" group.		
	US	Cod	EU
<b>Ethofumesate</b>	5	---	{0.05}
	US 14	Cod	EU
<b>Fludioxonil</b>	30	---	{0.05}
	14. United States does not maintain a specific MRL for the Fludioxonil/Beet, Garden, Tops combination, but does maintain an MRL of 30 PPM for its "Vegetable, Leaves of Root and Tuber, Group 2" group.		
	US 15	Cod	EU 16
<b>Fluopicolide</b>	15	---	{0.01}
	15. United States does not maintain a specific MRL for the Fluopicolide/Beet, Garden, Tops combination, but does maintain an MRL of 15 PPM for its "Vegetable, Leaves of Root and Tuber, Group 2" group.		
	16. European Union does not maintain a specific MRL for the Fluopicolide/Beet, Garden, Tops combination, but does maintain an MRL of 0.01 PPM for its "Leaf vegetables and fresh herbs" group.		
	US 17	Cod	EU 18
<b>Glyphosate</b>	0.2	---	{0.1}
	17. United States does not maintain a specific MRL for the Glyphosate/Beet, Garden, Tops combination, but does maintain an MRL of 0.2 PPM for its "Vegetable, Leaves of Root and Tuber, Group 2" group.		
	18. European Union does not maintain a specific MRL for the Glyphosate/Beet, Garden, Tops combination, but does maintain an MRL of 0.1 PPM for its "Leaf vegetables and fresh herbs" group.		
	US 19	Cod	EU 20
<b>Imidacloprid</b>	4	---	{0.05}
	19. United States does not maintain a specific MRL for the Imidacloprid/Beet, Garden, Tops combination, but does maintain an MRL of 4 PPM for its "Vegetable, Leaves of Root and Tuber, Group 2" group.		
	20. European Union does not maintain a specific MRL for the Imidacloprid/Beet, Garden, Tops combination, but does maintain an MRL of 0.05 PPM for its "Spinach and similar (leaves)" group.		
	US	Cod	EU 21
<b>Malathion</b>	8	---	{0.02}
	21. European Union does not maintain a specific MRL for the Malathion/Beet, Garden, Tops combination, but does maintain an MRL of 0.02 PPM for its "Spinach and similar (leaves)" group.		
	US	Cod	EU
<b>Metalaxyl</b>	0.1	---	{0.05}
	US	Cod	EU
<b>Methomyl</b>	6	---	---
	US 22	Cod	EU 23
<b>Methoxyfenozide</b>	30	---	{0.02}
	22. United States does not maintain a specific MRL for the Methoxyfenozide/Beet, Garden, Tops combination, but does maintain an MRL of 30 PPM for its "Vegetable, Leaves of Root and Tuber, Group 2" group.		
	23. European Union does not maintain a specific MRL for the Methoxyfenozide/Beet, Garden, Tops combination, but does maintain an MRL of 0.02 PPM for its "Leaf vegetables and fresh herbs" group.		

	US	Cod	EU 24
<b>Phenmedipham</b>	0.2	---	0.5
	24. European Union does not maintain a specific MRL for the Phenmedipham/Beet, Garden, Tops combination, but does maintain an MRL of 0.5 PPM for its "Spinach and similar (leaves)" group.		
	US	Cod	EU 25
<b>Propiconazole</b>	5.5	---	{0.05}
	25. European Union does not maintain a specific MRL for the Propiconazole/Beet, Garden, Tops combination, but does maintain an MRL of 0.05 PPM for its "Leaf vegetables and fresh herbs" group.		
	US 26	Cod	EU
<b>Pyraclostrobin</b>	16	---	{0.5}
	26. United States does not maintain a specific MRL for the Pyraclostrobin/Beet, Garden, Tops combination, but does maintain an MRL of 16 PPM for its "Vegetable, Leaves of Root and Tuber, Group 2" group.		
	US	Cod	EU
<b>Pyrazon</b>	7	---	{3}
	US 27	Cod	EU 28
<b>Spinetoram</b>	10	---	{0.05}
	27. United States does not maintain a specific MRL for the Spinetoram/Beet, Garden, Tops combination, but does maintain an MRL of 10 PPM for its "Vegetable, Leaves of Root and Tuber, Group 2" group.		
	28. European Union does not maintain a specific MRL for the Spinetoram/Beet, Garden, Tops combination, but does maintain an MRL of 0.05 PPM for its "Leaf vegetables and fresh herbs" group.		
	US 29	Cod 30	EU 31
<b>Spinosad</b>	10	10	10
	29. United States does not maintain a specific MRL for the Spinosad/Beet, Garden, Tops combination, but does maintain an MRL of 10 PPM for its "Vegetable, Leaves of Root and Tuber, Group 2" group.		
	30. Codex does not maintain a specific MRL for the Spinosad/Beet, Garden, Tops combination, but does maintain an MRL of 10 PPM for its "Leafy vegetables" group.		
	31. European Union does not maintain a specific MRL for the Spinosad/Beet, Garden, Tops combination, but does maintain an MRL of 10 PPM for its "Leaf vegetables and fresh herbs" group.		
	US	Cod	EU 32
<b>Tebuconazole</b>	7	---	{0.05}
	32. European Union does not maintain a specific MRL for the Tebuconazole/Beet, Garden, Tops combination, but does maintain an MRL of 0.05 PPM for its "Spinach and similar (leaves)" group.		
	US	Cod	EU 33
<b>Trifluralin</b>	0.05	---	0.5
	33. European Union does not maintain a specific MRL for the Trifluralin/Beet, Garden, Tops combination, but does maintain an MRL of 0.5 PPM for its "Spinach and similar (leaves)" group.		

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