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## EAST AFRICAN STANDARD

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Fresh turnips or rutabagas — Specification and grading



EAST AFRICAN COMMUNITY

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HS 0706.10.4000

## 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 Turnips or Rutabagas*, Effective August 1, 1955 (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](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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Draft for comments only — Not to be cited as East African Standard

## Fresh turnips or rutabagas — Specification and grading

### 1 Scope

This standard applies to turnips or rutabagas of the following styles:

- (a) **Bunched turnips** which are tied in bunches. The tops shall be full length or removed to not less than 152.4 mm.
- (b) **Turnips with short-trimmed tops** turnips showing leafstems ranging to not more than 101.6 mm in length.
- (c) **Topped turnips or rutabagas** with tops removed to not more than 19.05 mm in length.

### 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 turnips or rutabagas in any package shall be of similar color and shape. For example, yellow fleshed varieties shall not be mixed with white fleshed varieties, and flat, globe, or long varieties shall not be mixed in the same package

#### 3.2

##### **well trimmed**

unattractive secondary rootlets have been removed, and that any objectionably long or coarse tail-like part of the root has been cut off

#### 3.3

##### **firm**

the root is not soft, flabby or shriveled

#### 3.4

##### **fairly smooth**

the root is not rough or ridged to the extent that the appearance is materially affected



























































































