

**ETHIOPIAN
STANDARD**

ES 6780:2021

Fresh black currant - Specification

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Foreword

This Ethiopian Standard has been prepared under the direction of the Technical committee for fruit and vegetable (TC-13) and published by Ethiopian Standard Agency (ESA).

In preparation of this Ethiopian Standard, references have been made to the following:

Codex Stan 193, Codex general standard for contaminants and toxins in food.

Acknowledgement is made for the use of information from the above publications.

Fresh black currant - Specification

1. Scope

This standard applies to commercial varieties of Blackcurrant grown from *Ribes nigrum* L. of the Grossulariaceae family, to be supplied fresh to the consumer, after preparation and packaging.

2. Normative Reference

3. Terms and definitions

4. Provision concerning quality

4.1 Minimum requirements

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

- a) whole
- 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 of pests affecting the general appearance of the produce;
- e) practically free of damage caused by pests;
- f) free of abnormal external moisture, excluding condensation following removal from cold storage;
- g) free of any foreign smell and/or taste;
- h) firm;

free of damage caused by low and/or high temperatures, the development and condition of the blackcurrant must be such as to enable them:

- i. to withstand transport and handling; and
- ii. to arrive in satisfactory condition at the place of destination.

4.1.1 Minimum maturity requirements

The blackcurrant must have reached an appropriate degree of development and/or maturity in accordance with the criteria proper to the species, variety and/ to the area in which they are grown, that allows the proper development of its organoleptic characteristics.

4.2 Classification

The black currant are classified into three classes defined below:

4.2.1 "Extra" Class

The black currant in this class must be of superior quality and they must be characteristic of the variety and/or commercial type. The pulp must be perfectly sound. They must be free from defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

4.2.2 Class I

The black currant in this class must be of good quality and characteristics of the variety. The pulp must be perfectly sound.

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package

- a slight defect in shape;
- slight defects in coloring, and
- slight skin defects.

The defects must not, in any case, affect the pulp of the fruit or berry.

4.2.3 Class II

This class includes black currant that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified in Section 3.1 above.

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

- defects in shape;
- defects in colouring;
- skin defects;
- Slight pulp leak
- Slight samples of mold
- Slight bruising

5. provisions concerning sizing

There are no sizing requirements for the black currant.

6. provisions concerning tolerances

6.1 Puality tolerances

at all marketing stages, tolerances in respect of quality shall be allowed in each lot for produce not satisfying the requirements of the class indicated. Produce that fail conformity assessment, may be allowed to be resorted and brought into conformity in accordance with the relevant provisions in the *Guidelines for Food Import Control System (CXG 47-2003)*.

The tolerances for decay may be established depending on the number or weight of the sample established for the type of black currant to inspect.

6.1.1 “Extra” Class

Five percent allowed by number or weight, of black currant not satisfying the requirements of the class, but meeting those of Class I. Included therein, is one percent tolerance for decay, soft rot and/or internal breakdown.

6.1.2 Class I

Ten percent allowed by number or weight, of black currant not satisfying the requirements of the class, but meeting those of Class II. Included therein, is one percent tolerance for decay, soft rot and/or internal breakdown.

6.1.3 Class II

Ten percent allowed by number or weight, of black currant not satisfying the requirements of the class. Included therein, is two percent tolerance for decay, soft rot and/or internal breakdown.

7. provisions concerning presentation

7.1 Uniformity

The content of each package must be uniform and contain only black currant from the same origin and quality. However, a mixture of black currant of distinctly different varieties, as long as, they are uniform in quality and each variety being from the same origin.

The visible part of the contents of the package (or lot for produce presented in bulk in the transport must be representative of the entire contents.

7.2 Packaging

Black currant must be packed in such a way as to protect the produce properly. The materials used inside the package must be of food-grade quality, 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 nontoxic ink or glue.

Black currant shall be packed in each container in compliance with the Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995).

7.3 Description of Containers

The container shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the black currant.

Packages or lots must be free of all foreign matter and smell.

8. Contaminants

8.1 The produce covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

8.2 The produce covered by this Standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995).

9. Hygiene

9.1 It is recommended that the produce covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CXC 1-1969), *Code of Hygienic Practice for Fresh Fruits and Vegetables* (CXC 53- 2003), and other relevant Codex texts such as codes of hygienic practice and codes of practice.

9.2 The produce should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods* (CXG 21-1997).

10. Labelling

The labeling of containers of black currant shall comply with the requirements of CES 73 and shall be legibly and indelibly marked with the following:

10.1 Consumer packages

The requirement of the *General Standard for the Labelling of Pre-packaged Foods* (CES 73), the following specific provisions shall apply:

10.2 Name of Produce

Each shall be labelled as to the name of the produce and may be labelled as to name of the variety and /or commercial type.

10.3 Origin of Produce

Country of origin and, optionally, district where grown or national, regional or local place name.

In the case of a mixture of distinctly different varieties of black currant from different origins for each variety, the indication of each country of origin shall appear next to the name of the variety.

10.4 Non-retail containers

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.

For black currant transported in bulk (direct loading into a transport vehicle) these particulars must appear on a document accompanying the goods, and attached in a visible position inside the transport vehicle unless the document is replaced by an electronic solution. In that case the identification must be machine readable and easily accessible.

10.5 Identification

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

Packer and/or dispatcher/shipper: 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.

10.6 Name of Produce

- Name of the produce, name of the variety (optional).
- The name of the variety can be replaced by a synonym. A trade name can only be given in addition to the variety or the synonym.
- Name of the variety. In the case of a mixture of black currant of distinctly different varieties, names of the different varieties.
- Names of the different varieties.
- "Mixture of black currant", or equivalent denomination, in the case of a mixture of distinctly different commercial types and/or colours of black currant. If the produce is not visible from the outside, the commercial types and/or colours and the quantity of each in the package must be indicated in each container.
- Name according the nature of the produce.

10.7 Origin of produce

Country of origin and, optionally, district where grown, or national, regional or local place name. In the case of a mixture of distinctly different varieties of black currant of different origins, the indication of each country of origin shall appear next to the name of the variety.

Organization and Objectives

The Ethiopian Standards Agency (ESA) is the national standards body of Ethiopia established in 2010 based on regulation No. 193/2010. ESA is established due to the restructuring of Quality and Standards Authority of Ethiopia (QSAE) which was established in 1998.

ESA's objectives are:-

- ❖ Develop Ethiopian standards and establish a system that enable to check whether goods and services are in compliance with the required standards,
- ❖ Facilitate the country's technology transfer through the use of standards,
- ❖ Develop national standards for local products and services so as to make them competitive in the international market.

Ethiopian Standards

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