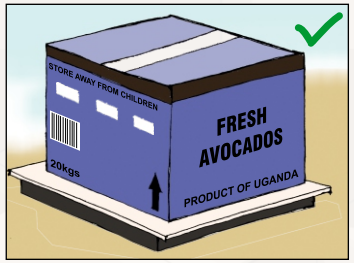
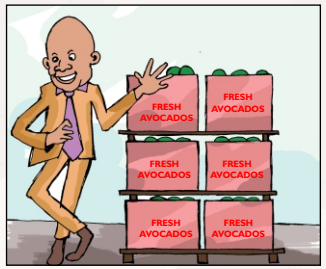
LABELLING



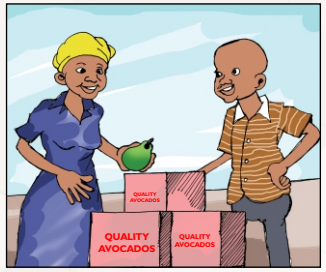
- Name and address of farmer / importer / exporter / packer / distributor
- Name of the produce as 'Fresh avocados'
- Name of variety or commercial type
- Country/Region of origin
- Net weight (kg)
- Size code
- Class
- Farmer code / Batch number
- Storage instructions

BENEFITS OF FOLLOWING STANDARDS

1. DECREASED SPOILAGE

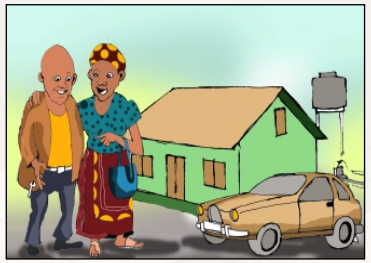


2. IMPROVED QUALITY



3. WIDER MARKETS

4. INCREASED INCOME



The UNBS acknowledges and appreciates the input of all of its stakeholders who contributed to the development of these simplified guidelines.

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AVOCADOS

SIMPLIFIED GUIDELINES

ENGLISH VERSION

The Commonwealth Standards Network (CSN) and the Uganda National Bureau of Standards (UNBS) have simplified the standards for fresh avocados to assist primary producers to gain better access to the market.

By following these guidelines, farmers should achieve better quality and therefore obtain higher prices.

QUALITY AVOCADOS

Quality avocados (fruits) to be supplied fresh to the customer shall be:

- Mature green, brownish or purple colour
- Whole, Sound, and Clean
- Free of insect pests that affect appearance
- Free from damage caused by pests
- Firm
- Free of bruises
- Free of foreign smell or taste
- Free of abnormal external moisture
- Free of bitter taste or fibres
- Shall possess a 10mm clean cut stalk if present or be dry and intact at the place of stalk attachment and
- Shall have a dry matter content of at least 21% at the time of harvest.

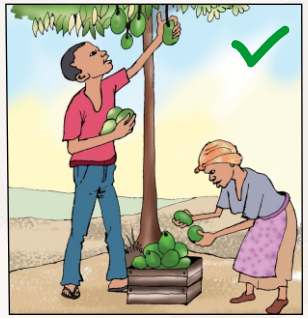
HARVEST

Do not harvest:

- Immature fruit
- During extremely hot weather
- During or soon after rain
- By shaking or using sticks

Do

- Harvest mature fruit only
- During cool times of the day
- Leave 10mm of stalk intact
- Put fruits into clean containers in a cool place out of the sun



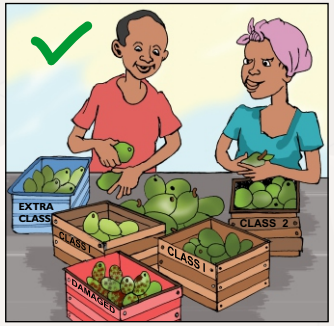
SORTING AND GRADING

Do not mix:

- Different varieties, sizes, shapes and colours
- Defective/infested/ damaged fruits with sound ones

Do

- Sort according to varieties, shape and colour
- Classify the fruits according to physical condition and appearance into:



Extra Class	Class I	Class II
Free of defects or very slight defects (<=6mm long)	Slight defects present <=10cm^2)	Defects present

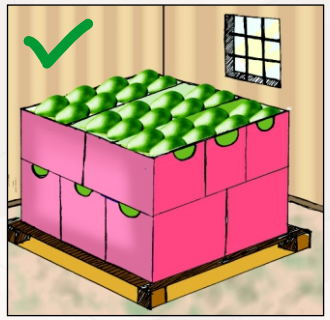
STORAGE

Do not store in:

- Dirty or hot places
- The same room with animals, chemicals, or where any other human activity is performed
- Non-aerated containers, or
- Directly on the ground

Do store:

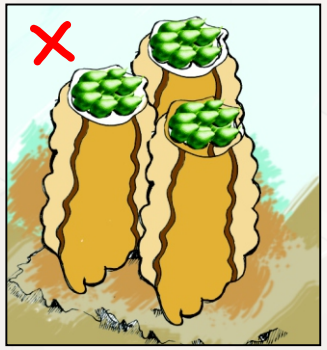
- Off the ground
- In a well-aerated cool, dry, clean place
- In clean well-aerated containers
- In vermin-proofed areas

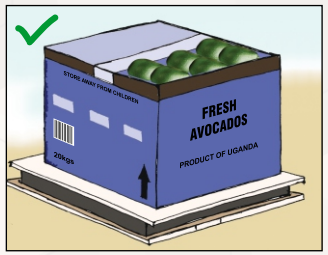


PACKAGING

Do not use:

- Packaging that causes damage to the fruits during handling, transportation and storage
- Non food grade packaging



Do

- Use only safe food grade packaging materials that suitably protect the avocados during handling, transportation and storage