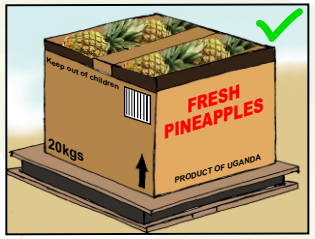
Do use:

- Clean, food grade packages that protect fruits from damage during handling and transport.

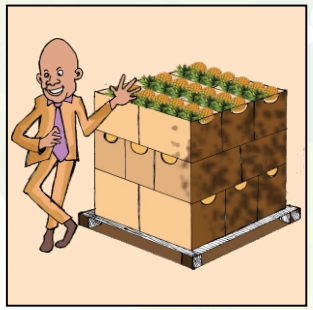
LABELLING



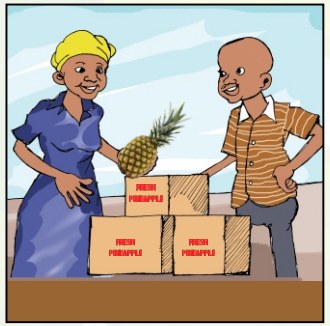
- Name and address of the farmer / importer / exporter / packer / distributor
- Name of the produce as 'Fresh pineapples'
- Name of variety or commercial type
- Country/Region of origin
- Net weight (kg)
- Size code
- Class
- Farmer code / Batch number
- Storage instructions

BENEFITS OF FOLLOWING STANDARDS

1. DECREASED SPOILAGE

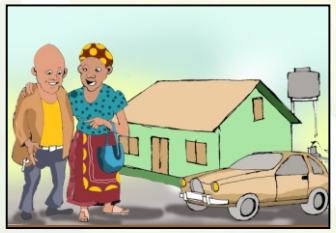


2. IMPROVED QUALITY



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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PINEAPPLES

SIMPLIFIED GUIDELINES

ENGLISH VERSION

The Commonwealth Standards Network (CSN) and the Uganda National Bureau of Standards (UNBS) have simplified the standards for rice 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 PINEAPPLES

Quality pineapples - fruits to be supplied fresh to the customer- shall be:

- Intact - with or without crown
- Sound
- Clean and free of foreign matter
- Free of pests
- Free from damage affecting the flesh
- Of fresh appearance, including the crown
- Free of internal browning and pronounced blemishes
- Free of abnormal external moisture
- Free of any foreign smell and/or taste
- With a clean, transversals straight cut stalk no longer than 2.0cm

HARVEST

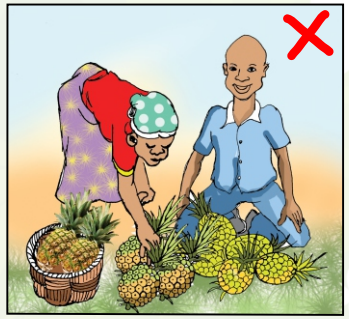
Do not harvest:

- Immature fruits
- Immediately after spraying with pesticides
- Using unclean equipment
- During extremely hot weather
- During or soon after rain

Do harvest:

- Mature fruit only
- During cool times of the day
- By making a transverse cut leaving 2.5cm of stalk intact
- The crown may be reduced or trimmed
- Fruits into clean containers
- To a cool place out of the sun

SORTING AND GRADING



Do not:

- Mix different varieties, sizes, shapes, maturity levels and colour
- Mix sound fruits with defective, damaged or infested ones
- Sort directly on the ground
- Throw fruits while sorting and grading

Do

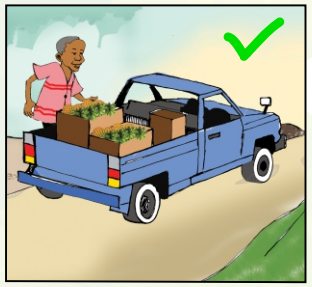
- Carefully sort and grade the fruits according to variety, size, maturity level, integrity

Extra Class	Class I	Class II
Free of defects	Very slight defects present	Defects present

TRANSPORT

Do not:

- Transport in dirty or multi purpose vehicles
- Over stack the pineapples on the vehicle, motorcycle or bicycle



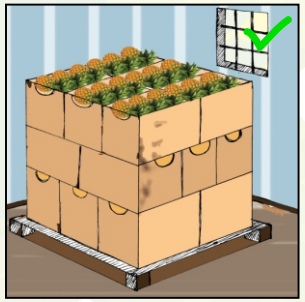
Do

- Always use clean transportation means
- Use transportation means that maintain the integrity of the pineapples

STORAGE

Do not store:

- Sound fruits with damaged, fermented, or rotting ones
- Fruits in places where there are chemicals or animals
- Directly on the ground or in dirty or non-aerated places.



Do

- Store off the ground in dedicated, clean, and well ventilated stores.

PACKAGING

Do not:

- Use packaging that causes damage to the fruits during handling, transportation and storage.