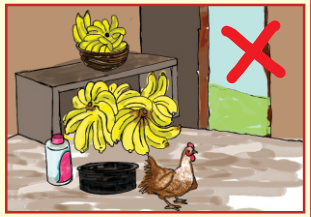
- Name of the produce as **"SWEET BANANAS".**
- Name of variety or commercial type.
- Country/Region of origin.
- Weight (kg).
- Size code.
- Class.
- Farmer code / Batch number.
- Storage instructions.

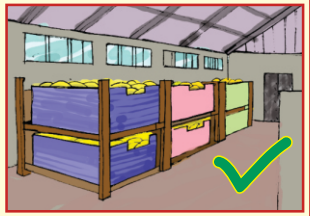
STORAGE

Don'ts



- Don't store sound bananas with damaged, or rotting ones.
- Don't store bananas in the same place with chemicals or animals.
- Don't store the bananas directly on the ground or in dirty or non-aerated places.

Do's



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

TRANSPORT

Don'ts

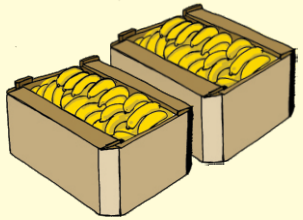
- Don't use dirty or multi-purpose vehicles for transport.
- Don't over stack the bananas during transportation.

Dos

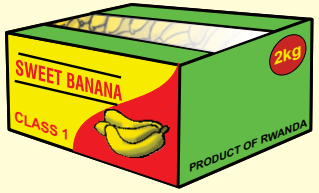
- Always use clean and reliable transportation means.
- Use a covered vehicle during transportation.

BENEFITS OF FOLLOWING STANDARDS

1. DECREASED SPOILAGE



2. IMPROVED QUALITY



3. WIDER MARKETS

4. INCREASED INCOME

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

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Developed with support from the UK Foreign, Commonwealth and Development Office (FCDO) and the British Standards Institution (BSI).

SWEET BANANAS

SIMPLIFIED GUIDELINES

The Commonwealth Standards Network (CSN) and the Rwanda Standards Board (RSB) have simplified the standards for fresh sweet bananas 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.

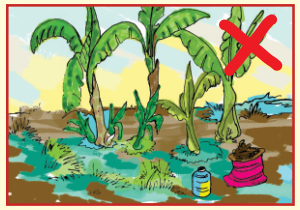
QUALITY SWEET BANANAS

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

- Whole.
- Sound.
- Firm.
- Clean and free of foreign matter.
- Free of pests.
- Free from damage by pests or low temperature.
- Free of malformation.
- Free of bruises.
- Free of abnormal external moisture.
- Free of any foreign smell and/or taste.
- Without pistil.
- With intact stalk, without fungal attack.

PRODUCTION

Don'ts



- Don't plant in sites with dry, rocky or waste polluted soils.
- Don't plant long (aged) suckers.
- Don't plant suckers in very big holes.
- Don't inter-crop with maize or beans.
- Don't apply un-approved pesticides, fertilizers or untreated human waste.
- Don't apply pesticides without protective gear.
- Don't irrigate crops with contaminated water.

Do's

- Select a site with well-drained, fertile and unpolluted soils.
- Identify the site by name or code.
- Plant good quality suckers that are young and not infested with pests and diseases.
- Plant suckers in holes of 60cm wide and 60cm deep
- Plant suckers at a 3m x 3m spacing.
- Only apply approved pesticides and fertilizers as recommended.
- Clean and disinfect equipment always after use.
- Keep records of fertilizer application (type, quantity, date and condition of application).
- Use un-contaminated water for irrigation.

HARVEST

Don'ts

- Don't harvest immature bunches.
- Don't roughly lower or drop the bunch.
- Don't use unclean equipment.
- Don't place bananas directly on soil.
- Don't expose the bananas to the sun.

Do's

- Harvest mature bunches only.
- Gently lower the bunch when harvesting.
- Place the bunch onto clean surface after harvest.
- Place the harvested bananas in a cool place out of the sun.

SORTING AND GRADING

Don'ts

- Don't mix bananas of different varieties, sizes, shapes or maturity levels.
- Don't mix sound bananas with those with latex stains, defects, damages or infestations.
- Don't mix bananas from different fields.
- Don't sort the bananas on bare ground.
- Don't throw the bananas while sorting and grading.

Do's

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

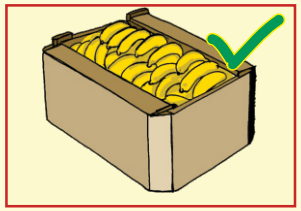
Extra Class	Superior quality - Free of defects
Class I	Good quality - very slight shape, colour and skin defects present
Class II	Satisfy minimum requirements - Defects present provided the overall safety, keeping and presentation quality is maintained.

PACKAGING

Don'ts

- Don't use packaging that causes damage to the fruits during handling, transportation and storage.
- Don't use fertilizer or pesticide bags as packaging materials.

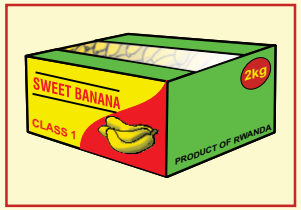
Dos



- Use clean, food grade packages that protect fruits from damage during handling and transport.
- Use cushioning materials in the packages to avoid bruises.
- Carefully label each package.

LABELLING

Properly label all packages as follows;



- Name and address of the farmer / importer / exporter / packer / distributor.