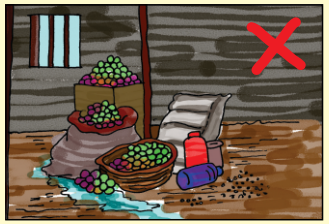
- Name of the produce as **"FRESH PASSION FRUITS"**
- Name of variety or commercial type.
- Country/Region of origin.
- Net weight (kg).
- Size code.
- Class.
- Farmer code / Batch number.
- Storage instructions.

STORAGE

Don'ts

- Don't store passion fruits with damaged or infested ones.
- Don't store passion fruits in the same place with chemicals or animals.
- Don't store in a hot, non-aerated place.



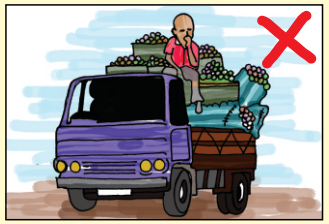
Do's

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

TRANSPORT

Don'ts

- Don't transport fruits in dirty or multi-purpose vehicles.
- Don't over stack the passion fruits during transportation.

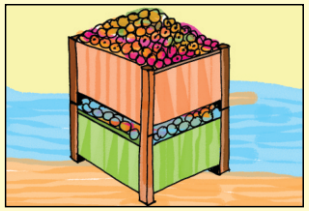


Dos

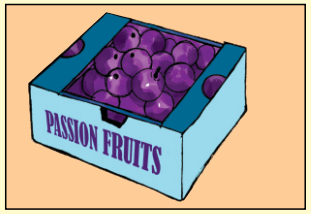
- Always use clean, dedicated and well-covered transportation means.

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).

PASSION FRUIT

SIMPLIFIED GUIDELINES

The Commonwealth Standards Network (CSN) and the Rwanda Standards Board (RSB) have simplified the standards for fresh passion fruit 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 PASSION FRUITS

- Quality passion fruits to be supplied fresh to the customer- shall be:
- Whole.
- Fresh in appearance.
- Firm.
- Sound.
- Clean, free of any visible foreign matter.
- Practically free of pests and pest damage .
- Free of abnormal external moisture.
- Free of any foreign smell and/or taste.
- Free of surface depressions.
- Free of cracking.

PRODUCTION

Don'ts

- Don't plant in heavy clay or sandy soils.
- Don't plant poor quality seeds.
- Don't apply un-approved pesticides or fertilizers.
- Don't use untreated human waste as manure.
- Don't apply pesticides without protective gear.
- Don't irrigate crops with contaminated water.

Do's

- Select a site with deep, well-drained and unpolluted loam soils.
- Identify the site by name or code.
- Plant good quality seed at 2m between rows and 4m between plants.
- Only apply approved pesticides and fertilizers as recommended.
- Use un-contaminated water for irrigation.

HARVEST

Don'ts

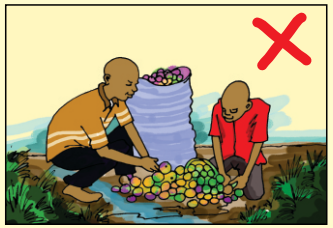
- Don't harvest immature fruits.
- Don't harvest by pulling off the fruits.
- Don't harvest immediately after spraying with pesticides.
- Don't use sacks for collecting fruits.
- Don't place fruits directly on soil after harvest.
- Don't drop or throw the fruits while collecting.

Do's

- Harvest mature fruit only.
- Harvest during cool times of the day.
- Harvest by clipping leaving a small stem (1cm).
- Harvest fruits gently into clean cushioned containers.
- Place the fruits in a shed away from the sun soon after harvest.

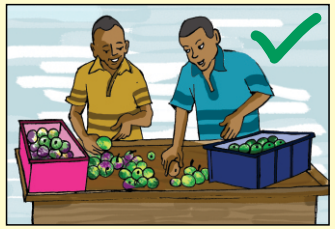
SORTING AND GRADING

Don'ts



- Don't mix different varieties, sizes or maturity levels.
- Don't mix sound fruits with defective, damaged or infested ones.
- Don't sort fruits on bare ground.
- Don't throw fruits while sorting and grading.

Do's

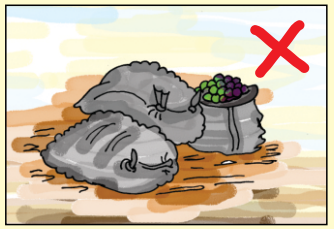


- Carefully sort and grade the fruits according to variety, size, maturity level, integrity.

Extra Class	Free of defects
Class I	Very slight defects present affecting less than 10% surface area
Class II	Defects present not exceeding 20% of surface area

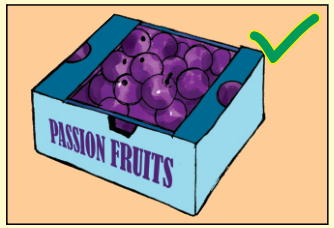
PACKAGING

Don'ts



- Don't use packaging that may cause damage to the fruits during handling, transportation and storage.
- Don't use mix fruits of different classes in the same package.

Dos



- Use clean, food grade packages that protect fruits from damage during handling and transport
- Carefully pack fruits according to quality, origin or variety
- Carefully label each package.

LABELLING

Properly label all packages as follows;

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