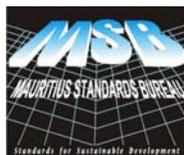

Standard for fresh carrots

ICS: 67.080.20



Mauritius Standards Bureau

Moka

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Foreword

This Mauritian Standard was drawn by the **Food Products Standards Committee (FPSC)** through its Subcommittee on Vegetables and fruits. It was approved by the Standards Council on 15 June 2011 and was notified in the Government Gazette on 02 July 2011*.

In preparing this standard the following were used as working documents:

UNECE STANDARD FFV-10: 2010 - *The marketing and commercial quality control of carrots*

United States Standards for Grades of Topped Carrots: 1965, reprinted 1997

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

*General Notice No 1675 of 2011

Standard for fresh carrots

1 Scope

This Mauritian Standard applies to carrots of varieties grown from *Daucus carota L.* of family Umbelliferae to be marketed or supplied fresh to the consumer, after preparation and packaging. Carrots may be marketed with or without leaves.

This standard specifies requirements for a system of grading and classifying carrots.

The types of carrots are shown in Annex A.

Carrots for industrial processing are excluded.

2 Normative references

The following documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest document (including any amendments) applies.

MS 30	<i>Labelling of prepackaged food</i>
MS 167: 2011	<i>Recommended International Code of Practice – General principles of food hygiene</i>
FOOD ACT	
CAC/RCP 44	<i>Recommended International Code of Practice for packaging and transport of fresh fruit and vegetables</i>
CODEX STAN 193	<i>Codex General Standard for contaminants and toxins in food and feed</i>
CAC/RCP 53	<i>Code of Hygienic Practice for fresh fruits and vegetables</i>
CAC/GL 21	<i>Principles for the establishment and application of microbiological criteria for foods</i>
ISO 874	<i>Fresh fruits and vegetables – Sampling</i>

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1

cracks

healed wounds or splits, or which materially detract from the appearance of the carrot

3.2

contaminant

any biological or chemical agent, foreign matter, or other substances not intentionally added which may compromise the safety or suitability of the carrots