

MAURITIAN
STANDARD

MS 180: 2012

First edition
2012-12-08

Standard for onions

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 12 September 2012 and was notified in the Government Gazette on **08 December 2012***.

In preparing this standard the following was used as working document:

UNECE STANDARD FFV-25 The marketing and commercial quality control of onions (2010)

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

*General Notice No 2674 of 2012

Standard for onions

1 Scope

This Mauritian Standard applies to varieties of onions (*Allium cepa* L) of family Alliaceae to be supplied to the consumer in the natural state after preparation and packaging.

Green onions with full leaves, shallots and onions 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.

CAC/RCP 44- 2004	<i>Recommended International Code of Practice for Packaging and Transport of Fresh Fruit and Vegetables</i>
CODEX STAN 193- 2004	<i>Codex General Standard for Contaminants and Toxins in Food and Feed</i>
MS 167:2011	<i>Recommended International Code of Practice – General Principles of Food Hygiene</i>
CAC/RCP 53-2003	<i>Code of Hygienic Practice for Fresh Fruits and Vegetables</i>
CAC/GL 21-1997	<i>Principles for the Establishment and Application of Microbiological Criteria for Foods</i>
ISO 874	<i>Fresh fruits and vegetables – Sampling</i>
MS 30	<i>Labelling of prepackaged foods</i>

3 Definitions

3.1

similar varietal characteristics

any lot are the same general type

3.2

mature

firm with tough clinging skins, closed necks and the presence of dry wrapper leaves

3.3

doubles

onions with more than one distinct bulb joined only at the base

3.4

bottlenecks

onions having abnormally thick necks