DRAFT GUYANA STANDARD

Specification for
Grades of green plantain

GUYANA NATIONAL BUREAU OF STANDARD
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Foreword

This Guyana Standard was developed by Technical Committee (TC) – Agriculture of the Guyana National Bureau of Standards (GNBS) in 1994. In 2022, a revision of this standard was done by the Technical Committee (TC) 01- Crops established by the GNBS and approved by the National Standards Council (NSC).

There have been many advancements in the agriculture sector that have required a revision of this standard in order to be applicable to current market requirements. The definition ‘free from pests’ was updated to be consistent with ‘International Standards for Phytosanitary Measures 5- Glossary of phytosanitary terms, 2018’.

The grades prescribed in the standard are intended to facilitate transactions between growers and buyers who may wish to use a purchasing system based upon the quality of green plantains delivered.

The quality requirements also serve as a guide to farmers and producers for the production of good quality plantains.
Members of the Technical Committee – Crops

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Ms. Shivanie Mahadeo *(Technical Secretary)* Guyana National Bureau of Standards
Specification for Grades of green plantain

1 Scope

This standard applies to Green Plantain, *Musa paradisice* on the bunch supplied to both the local and export markets.

2 Definitions

For the purpose of this standard the following definitions shall apply:

2.1 clean
Free from loose or adhering soil and all other foreign matter.

2.2 damage
Defect or combination of defects which materially detracts from the appearance and edibility of the fruit.

2.3 free from pests
Free from any visible evidence of moulds, fungal and bacterial rots or any spots symptom of viral infection.

2.4 green
Plantains which have not begun to develop a yellow colour.

2.5 length
Plantains shall be measured from where the edible meat begin to the point where it ends.

2.6 similar varietal characteristics
Refer to plantains which are similar in general shape, colour and skin typical of a variety.

2.7 well-developed
No pronounced ribs or marked angles and the fruits appear full and pale green in colour.

2.8 well-trimmed
The stalk which holds the stems of the fingers together shall be between 1cm – 2.5 cm from the pulp at the bottom of the stem of the fingers.

3.0 Quality requirements

3.1 Minimum requirements

The plantain shall be

(a) well-developed and firm;

(b) clean;
(c) free from pests;

(d) of similar varietal characteristics

(e) free from damages caused by storage temperatures

(f) free from bruises.

3.2 Grade requirements

3.2.1 Grade I

Plantains in this grade shall meet the minimum requirements and in addition they shall be:

(a) well-trimmed

(b) green

(c) free from damage or defects caused by malformation.

3.2.2 Grade II

Plantains in this grade shall also meet the minimum requirements and in addition shall be:

(a) fairly well-trimmed

(b) free from defects that affect the flesh of the fruit

3.2.3 Grade III

Plantains in this grade shall conform to the minimum quality requirements but the following may be allowed: defects in shape and colour.

4.0 Size requirements

Size is determined by weight in grams (g) and length (cm) of individual plantains.

4.1 Grade I

The minimum weight accepted for each fruit in this grade shall be 70-110g. The minimum length accepted for each fruit in this grade shall be 18 cm.

4.2 Grade II

The minimum weight accepted for each fruit in this grade shall be 250 g.

The minimum length accepted for each fruit in this grade shall be 15 cm.
4.3 Grade III

The minimum weight accepted for each finger in this grade shall be 140 g.

The minimum length accepted for each finger in this grade shall be 10 cm.

5.0 Packaging and labelling

5.1 Packaging

Plantains shall be packed in suitable packaging. The contents shall be uniform, consist of the same variety, size and grade.

The packaging shall be hygienic and constructed to provide adequate ventilation.

It should also be suitable for handling and preserving the plantains during shipping.

5.2 Labelling

The container shall be marked with the following particulars:

(a) name of produce;
(b) variety of produce;
(c) grades and size;
(d) place/country of origin;
(e) net weight and contents in metric units;
(f) name and address of packer;
(g) date of packing;
(h) instructions on general handling of containers
(i) barcodes (optional)

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