DRAFT GUYANA STANDARD

Specification for Grades of fresh ginger

GUYANA NATIONAL BUREAU OF STANDARDS
Comments period: July 29, 2022 to September 25, 2022
## Contents

<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Foreword</td>
<td>ii</td>
</tr>
<tr>
<td>Members of the Technical Committee</td>
<td>iii</td>
</tr>
<tr>
<td>Standard</td>
<td></td>
</tr>
<tr>
<td>1. Scope</td>
<td>1</td>
</tr>
<tr>
<td>2. Definitions</td>
<td>1</td>
</tr>
<tr>
<td>3. Quality requirements</td>
<td>2</td>
</tr>
<tr>
<td>3.1 Minimum requirements</td>
<td>2</td>
</tr>
<tr>
<td>3.2 Grade requirements</td>
<td>2</td>
</tr>
<tr>
<td>3.2.1 Grade I</td>
<td>2</td>
</tr>
<tr>
<td>3.2.2 Grade II</td>
<td>2</td>
</tr>
<tr>
<td>3.2.3 Grade III</td>
<td>2</td>
</tr>
<tr>
<td>3.3 Quality tolerance</td>
<td>2</td>
</tr>
<tr>
<td>4. Packaging and labelling</td>
<td>3</td>
</tr>
<tr>
<td>4.1 Packaging</td>
<td>3</td>
</tr>
<tr>
<td>4.2 Labelling</td>
<td>3</td>
</tr>
</tbody>
</table>
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 definition ‘clean’ was updated to be consistent with ‘CODEX STAN 218, Standard for ginger, 1999’.

The preparation of this standard was done to improve the quality of ginger being offered for sale on both the local and foreign markets.

The quality requirements prescribed in this document are intended to guide transactions between growers and buyers.

In preparation of this standard, assistance was also derived from the following:

Central Marketing Agency, Trinidad and Tobago, Grades and Standards, 1978;

Members of the Technical Committee – Crops

<table>
<thead>
<tr>
<th>Names</th>
<th>Organisation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mr. Paul Harris <strong>(Chairperson)</strong></td>
<td>Guyana School of Agriculture</td>
</tr>
<tr>
<td>Dr. Maxine Parris-Aaron</td>
<td>Inter-American Institute for Cooperation on Agriculture (Guyana)</td>
</tr>
<tr>
<td>Mr. Roy Porter</td>
<td>Guyana Food Safety Authority</td>
</tr>
<tr>
<td>Mr. Brijesh Singh</td>
<td>Guyana Marketing Corporation</td>
</tr>
<tr>
<td>Ms. Celestine Butters</td>
<td>Guyana Marketing Corporation-Pack House</td>
</tr>
<tr>
<td>Mr. Brian Sears</td>
<td>National Agricultural Research and Extension Institute</td>
</tr>
</tbody>
</table>

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

1 Scope
This standard applies to Ginger, *Zingiber officinale* grown locally to be supplied fresh to the consumer, and excludes products for industrial processing.

The purpose of the standard is to provide the quality requirements for grades of ginger so as to assist exporters in their transactions.

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

2.1 clean
The rhizomes shall be free from loose or adhering soil and other foreign matter and be dried before packing.

2.2 damage
Any physical or physiological injury which detract from the appearance and edibility of the rhizomes such as; scars, bruises, cuts, insect damage and chilling injury.

2.3 fairly well shaped
The rhizomes have large main stems and whole.

2.4 free from pests
Free from any species, strain or biotype of plant, animal or pathogenic agent injurious to plants or plant products.

2.5 firm
The rhizomes are not soft, spongy or noticeably wilted and skin not puffy.

2.6 fresh
A bright glossy appearance.

2.7 lot
Two or more pieces of rhizomes whether or not packaged, but sold as one distinct and separate group.

2.8 mature
The stage of development where optimum growth characteristics of the variety are attained and post-harvest handling not adversely affected.

2.9 similar varietal characteristics
The colour, size, shape, pungency, flavour, odour, typical of the variety.
2.10 well shaped
The rhizomes have a large main stem and whole.

3 Quality Requirements

3.1 Minimum Requirements
The Ginger shall be:
(a) clean;
(b) free from pests;
(c) of similar varietal characteristics;
(d) mature.

3.2 Grade Requirements
There shall be three (3) grades for fresh ginger, namely, Grade I, Grade II, and Grade III.

3.2.1 Grade I
The rhizome in the grade shall meet the minimum requirements and in addition shall be:
(a) fresh;
(b) firm;
(c) free from damage;
(d) well shaped.

3.2.2 Grade II
The rhizome in this grade shall meet the minimum requirements and in addition shall be:
(a) fresh;
(b) firm;
(c) free from damage;
(d) fairly well shaped.

3.2.3 Grade III
The rhizome in this grade shall conform to the minimum requirements.

3.3 Quality tolerance
In order for any lot to conform to Grades I, II and III, not more than 5, 10 and 15% respectively of the rhizomes shall fail to meet the requirements and not more than 2% shall be due to damage.
4 Packaging and labelling

4.1 Packaging

Fresh ginger shall be packed in cartons/mesh bags free from soil dirt or foreign matter adhering to or in the packaging container. The rhizomes in each container shall be uniform, and consist of the same variety, quality size and grade and packed so as to allow proper ventilation.

4.2 Labelling

The carton shall have legible and indelible marks on at least two sides with the following:

(a) name and address of exporter/producer;
(b) name and address of consignee;
(c) name and variety of produce;
(d) origin of produce;
(e) date of packing;
(f) net weight of package;
(g) instructions on general storage and handling
(h) tracking code/ number

END OF DOCUMENT