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DRAFT EAST AFRICAN STANDARD

Fresh sweet banana — Specification

EAST AFRICAN COMMUNITY

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East African Community
P.O. Box 1096,
Arusha
Tanzania
Tel: + 255 27 2162100
Fax: + 255 27 2162190
E-mail: eac@eachq.org
Web: www.eac-quality.net

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Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in the East African Community. It is envisaged that through harmonized standardization, trade barriers that are encountered when goods and services are exchanged within the Community will be removed.

The Community has established an East African Standards Committee (EASC) mandated to develop and issue East African Standards (EAS). The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the public and private sector organizations in the community.

East African Standards are developed through Technical Committees that are representative of key stakeholders including government, academia, consumer groups, private sector and other interested parties. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the Principles and procedures for development of East African Standards.

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

The committee responsible for this document is Technical Committee EASC/TC 016 Fresh Fruits, vegetables and tuber and flowers

This second edition cancels and replaces the first edition (EAS 892:2017), which has been technically revised.

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DRAFT EAST AFRICAN STANDARD ON PUBLIC REVIEW

Fresh sweet banana — Specification

1 Scope

This East Africa Standard specifies the requirements, sampling and test methods for fresh sweet banana of *Musa* spp, Musaceae family, in an unripe or ripe state, to be supplied to the consumer.

Bananas intended for cooking (plantains and East Africa highland banana) or industrial processing are excluded.

NOTE The commonly grown commercial varieties of sweet bananas are stated in Annex A.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

CAC/RCP 53-2003, *Code of Hygienic Practice for Fresh Fruits and Vegetables*

EAS 38, *Labelling of pre-packaged foods — Specification*

ISO 874, *Fresh fruits and vegetables – Sampling*

ISO 6633, *Fruits, vegetables and derived products -- Determination of lead content -- Flameless atomic absorption spectrometric method*

ISO 7558, *Guide to the pre-packaging of fresh fruits and vegetables*

3 Terms and definitions

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

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at <http://www.iso.org/obp>

3.1

fresh sweet banana

mature fruit, being light green or red/purple when unripe, marketed before and/or after ripening for consumption

3.2

plantain

cooking banana; distinctly recognized for its higher level of starch content; commonly marketed while green in colour; normally not considered to be suitable for dessert even when ripened

3.3
mature
developmental stage at which the fruit has achieved maximum physiological growth and has the capacity to ripen normally postharvest, even if not fully ripe on the plant

3.4
cluster
group of attached bananas from a split hand

3.5
hand
group of banana fingers attached to one piece of peduncle

3.6
finger
single banana

3.7
sound
firm, mature, not overripe and free from diseases, insect damage and physical injuries affecting keeping quality of the fruit Tanzania: Definition is lacking clarity

3.8
food grade packaging material
any material, which when it comes in contact with food or if the area near food, is unlikely to contaminate food with harmful materials

3.9
firm
not soft, flabby, or shrivelled

4 Requirements

4.1 General requirements

4.1.1 Banana in all classes shall meet the following minimum requirements:

- a) whole (taking the finger as the reference);
- b) sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- c) clean; practically free of any visible foreign matter;
- d) practically free of pests affecting the general appearance of the produce;
- e) practically free of damage caused by pests;
- f) free of abnormal external moisture, excluding condensation following removal from cold storage and banana packed under modified atmospheric conditions;
- g) free of any foreign smell and/or taste;
- h) firm;
- i) free of damage caused by low temperatures;

- j) practically free of bruises;
 - k) free of malformation or abnormal curvature of the fingers;
 - l) with pistil removed; and
 - m) with the stalk intact, without bending, fungal damage or desiccation.
 - n) In addition, hands/clusters shall include;
- i. a sufficient portion of the crown of normal colouring, sound and free of fungal contamination; and
 - ii. a cleanly cut stalk, not bevelled or torn, with no stalk fragments.

4.1.2 The development and condition of the bananas shall be such as to enable them to:

- a) withstand transportation and handling; and
- b) arrive in satisfactory condition at the place of destination.

4.2 Specific requirements

4.2.1 Classification

Bananas are classified in three classes; Extra class, Class I and Class II:

4.2.1.1 "Extra" Class

Banana in this class shall be of superior quality. They shall have the characteristics typical of the variety and/or commercial type. The fingers shall be free of defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality and presentation in the package.

4.2.1.2 Class I

Banana in this class shall be of good quality. They shall be characteristic of the variety.

The following slight defects of the fingers, may however be allowed provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- a) slight defect in shape and colour;
- b) slight skin defects due to rubbing and other superficial defects not exceeding 2 cm² of the total surface area; and
- c) the defects shall not, in any case, affect the flesh of the fruit.

4.2.1.3 Class II

This class covers banana which do not qualify for inclusion in the Extra class or Class I but satisfy the minimum requirements specified in 4.1. The following defects, however, may be allowed provided the banana retains their essential characteristics as regards to the quality, the keeping quality and presentation:

- a) defects in shape and colour, provided that the product retains the normal characteristics of the banana; and
- b) skin defects due to scraping, scabs, rubbing, blemishes or other causes not exceeding 4 cm² of the total surface area.

The defects shall not, in any case, affect the flesh of the fruit.

4.2.2 Size requirements

4.2.2.1 Sizing is determined by:

- a) the length of the edible pulp of the fruit, expressed in centimetres and measured along the convex face from the blossom end of the pedicel ; and
- b) the grade (girth), that is, the measurement, in centimetres of the thickness of a transverse section of the fruit between the lateral faces and the middle, perpendicularly to the longitudinal axis.

4.2.2.2 The reference fruit for measurement of the length and grade is:

- a) for hands, the median finger on the outer row of the hand; and
- b) for clusters the finger next to the cut section of the hand, on the outer row of the cluster.

The minimum length permitted is 14 cm with exception to apple banana and the minimum diameter permitted is 2.7 cm [see 4.2.2.1(b)]

5 Tolerances

5.1 Quality tolerances

5.1.1 Extra class

Five percent by number or weight of banana not satisfying the requirements of the class, but meeting those of class 1 or, exceptionally coming within the tolerances of that class

5.1.2 Class 1

Ten percent by number or weight of banana not satisfying the requirements of Class 1 but meeting those of Class II, or, exceptionally, coming within the tolerance for class

5.1.3 Class II

Ten percent by number or weight of bananas satisfying neither the requirements for Class I nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption

5.2 Size tolerances

For all classes: 10 % by weight of fresh sweet banana not satisfying the requirements as regards sizing. The banana fingers may fall below the minimum size or exceed the maximum permissible difference for the class.

5.3 Presentation tolerances

5.3.1 The banana shall be presented in hands and clusters (parts of hands) of at least four fingers. Bananas may also be presented as single fingers.

5.3.2 Clusters with no more than two missing fingers are allowed, provided the stalk is not torn but cleanly cut, without damage to the neighbouring fingers.

5.3.3 Not more than one cluster of three fingers with the same characteristics as the other fruit in the package may be present per row.

6 Contaminants

6.1 Pesticide residues

Banana shall comply with those maximum residue limits established by the Codex Committee on Pesticide Residues for this commodity.

6.2 Heavy metals

When tested in accordance with ISO 6633, the lead content in fresh sweet banana shall not exceed 0.1 mg/kg.

7 Hygiene

It is recommended that the produce covered by the provisions of this standard be prepared and handled in accordance with CXC 53.

8 Packaging

8.1 Banana shall be packed in such a way as to protect the produce properly. The packaging material used inside the package shall be of food grade, clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications is allowed, provided the printing or labelling has been done with non-toxic ink or glue. Packages shall be free from any foreign matter and the material shall be recyclable.

8.2 Bananas shall also be packed in containers in accordance with ISO 7558.

8.3 The contents of each package shall be uniform and consist exclusively of bananas of the same origin, variety and/or commercial type, and quality. The visible part of the content of the package shall be representative of the entire contents.

9 Labelling

In addition to the requirements of the EAS 38, the following specific provisions shall be legibly and indelibly labelled on each package:

- a) name and physical address of the producer / packer/importer / exporter / distributor;
- b) name of the produce (banana) as "Fresh sweet banana"; including variety or commercial type;
- c) country of origin;
- d) commercial specification that is, banana in fingers (when appropriate), class and expressed as minimum length and maximum grade;
- e) net weight in kilograms;
- f) identification code and/or batch number; and
- g) storage instructions

10 Sampling

Representative samples of the banana shall be drawn as prescribed in ISO 874.

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Annex A (informative)

Varieties

The following are the commonly grown commercial varieties of sweet banana:

- a) Dwarf Cavendish;
- b) Giant Cavendish ;
- c) Grand naine ;
- d) Paz (Pazi);
- e) Robusta (Robusta);
- f) Gros Michel/Jamaica;
- g) Williams;
- h) Silk/ Apple banana; and
- i) FHIA.

Bibliography

- [1] EAS 892:2017, *Fresh sweet banana — Specification*

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