CUSTARD APPLE

Common Name : Sharifa

English Name : Custard Apple **Botanical Name:** Annona reticulata

Minimum Requirement:

Custard apple shall be-

- firm, sound and clean, fresh, uniform size & of the same origin, variety with same degree of maturity and development characteristics to the variety; and
- free from any visible foreign matter, bruising, abnormal external moisture, foreign smell, damage caused by pests or by low and high temperature.



Criteria for Range:

S.No	Tradable Parameters	Range-I	Range-II	Range-III
1	Quality	Superior	Very Good	Good
2	Colour, shape & Size (according to characteristic of the variety)	Uniform	Semi- Uniform	Reasonably Uniform
3	Defects allowed	slight skin defects (blemishes, scars, sunspots) not exceeding 2 % of the total surface area	slight skin defects (blemishes, scars, scrapes, scratches, sunspots) not exceeding 5 % of the total surface area.	1.small healed surface scars, not likely to impair significantly the appearance or conservation of the fruit. 2.skin defects (i.e. scratches, scars, scrapes bruises and blemishes) not exceeding 10 % of total surface area.
4	Range tolerances	5 % of fruits falling in range – '2'	10 % of fruits falling in range –'3'	Range tolerances : 15 % of fruits with minimum requirements

Sampling Plan: (Bags):

5% of baskets/ crates /bags or minimum one basket/crate/bag shall be randomly selected for sampling . The sample collected from each selected basket/ crate /bag should be 2 nos. of custard apples and will be called as primary sample. All primary samples shall be mixed and will be called as Laboratory/Representative Sample. The size of the Laboratory/Representative sample should be at least 5 Nos.