

QUALITY STANDARDS FOR PUMPKIN



Pumpkins offered for sale should be well developed, free of defects, of similar characteristics and suitable for good handling.

PUMPKINS HAVING THE BELOW DEFECTS SHALL NOT BE SOLD TO CONSUMERS.



Damage caused by the cucumber beetle



Fungal blight



Anthracnose scars

(Extracted from Guyana Standard GYS 3:2010: Pumpkin)

These standards are for the commercial varieties of Pumpkin (*Cucurbita maxima*) which are intended for sale in the fresh form to consumers in the local and export markets. The standards described pertain to the quality requirements and presentation at the time of sale to consumers. These standards can be applied for all varieties of Pumpkin.

Maturity Indices

Pumpkins shall be harvested when the fruit is completely matured and post-harvest handling is not adversely affected. Several different indices can be used to determine harvest maturity, including time after planting, external appearance, hardness of the rind, stem texture, die-back of the tendril nearest the fruit, brighter internal colour, and the skin gloss is lost and the fruit sounds hollow when tapped.



Mature Pumpkins

Quality Requirements

In all classes and size of Pumpkins, the produce offered for sale shall be:

- Blemish free - any physical injury affecting the surface of the pumpkin such as; scars, scratches or sunscald, which detracts from its natural appearance.
- Clean - free from loose and adhering soil and other foreign matter and odour.
- Coloured 80% of the pumpkin exhibits a colour typical of the variety at maturity.
- Free from disease - free from visible evidence of moulds, spots or any symptom of infection.
- Firm - not soft, spongy or noticeably wilted and skin not swollen.
- Free from damage - defect or combination of defects which materially detracts from the appearance or edible quality of the fruit such as bruises, cuts, healed or open cracks, insect-damage etc.
- Properly trimmed stalk to the length of not greater than 1.25 cm (0.5 in.).
- Similar varietal characteristics - skin and flesh colour, texture, shape and size typical of the variety.
- Symmetrical - normal shape for the cultivar, but not flat-sided or in any way abnormal in shape.
- Properly packed in clean containers.

Classification and Tolerances

Pumpkins shall be classified as Class I, Class ii and Class iii. Each class shall be allowed a degree of tolerance as specified:

Class I

- Well coloured.
- Not more than 10% of the surface of the individual fruit shall have blemishes, including the ground spot.
- Not more than 2% of the pumpkin shall be affected by damage.
- Not more than 5% variation from the desired size.
- Total defects (excluding size) shall not exceed 10% in any one container.

Class II

- Coloured.
- Not more than 20% of the surface are of the individual fruit shall have blemishes including the ground spot.
- Not more than 5% shall be affected by damage.
- Not more than 10% variation from the desirable size.
- Total defects (excluding size) shall not exceed 20% in any one container.

Class III

- Not more than 10% of the surface area of the individual fruit shall have blemishes including the ground spot.
- Not more than 10% variation from the desired size.
- Total defects (excluding size) shall not exceed 20% in any one container.

Size Determination

| Size Class | Minimum (Kg) | Maximum (Kg) |
|-------------|--------------|--------------|
| Small | 5 | Less than 5 |
| Medium | 10 | 5 |
| Large | 15 | 10 |
| Extra Large | 25 | 15 |
| Giant | More than 25 | 25 |

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