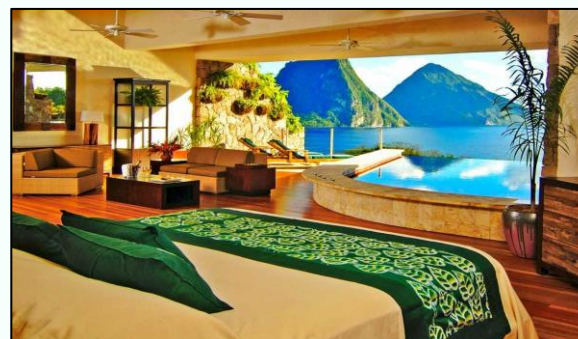




# STANDARDS CATALOGUE

## 2021 - 2023



## **Introduction**

This is the 2021-2022 version of the CARICOM Regional Organization for Standards and Quality (CROSQ) Standards Catalogue. CROSQ is the cooperative network of the National Standards Bureaux of the 15 Member States of CARICOM which are namely: Antigua and Barbuda, the Commonwealth of the Bahamas, the Republic of Barbados, Belize, the Commonwealth of Dominica, Grenada, the Democratic Republic of Guyana, the Republic of Haiti, Jamaica, Montserrat, the Federation of St. Kitts and Nevis, Saint Lucia, St. Vincent & the Grenadines, the Republic of Suriname and the Republic of Trinidad & Tobago. The CROSQ was constituted by an Inter-Governmental Agreement signed in 2002. It has its legal status under Article 67 of The Revised Treaty of Chaguaramas which is the treaty which establishes the Caribbean Community including the CARICOM Single Market and Economy.

The principal functions of the CROSQ are as follows:

To develop a standardization programme consistent with the international obligations of the Member States.

The programme has the following objectives:

- (a) trade facilitation;
- (b) enhanced efficiency in the production and delivery of goods and services;
- (c) improved quality of goods and services traded within the Community and with third States; and
- (d) consumer and environmental protection

The programme shall include the following elements:

- (a) harmonisation of standards and technical regulations, and transparency in the development and promulgation of standards and technical regulations;
- (b) recognition of conformity assessment procedures through mutual recognition agreements or other means;
- (c) facilitation of standards infrastructure development at the national and regional levels;
- (d) facilitation of metrology infrastructure development; and
- (e) arrangements for the exchange of information with respect to development and implementation of standards and technical regulations among the parties to this Treaty.

The Regional Standards Development is managed by a Technical Management Committee (TMC) which is a technical Committee of the CROSQ Council and is made up of the Heads of the Standards Development Department of the NSBs.

The Regional Standards Development is guided by the following WTO/ISO Principles:

- Openness
- Consensus and impartiality
- Transparency

- Coherence
- Market relevance and Effectiveness
- Due Process
- Stakeholder Engagement

This document, CROSQ catalogue, contains bibliographic information of all CARICOM Regional Standards (CRS) developed by the CROSQ from its inception in 2002. The standards cover a number of areas such as Labelling, Processed Foods, Agricultural Produce, Energy to name a few. The records contain information on the title, CRS number, price and an abstract of the standard. The standards are classified to the International Classification for Standards (ICS).

## Standards Index

<b><u>AGRICULTURE</u></b>			
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Grapefruits	<a href="#">Specification for grades of fresh agricultural produce – Part 3: Grapefruits</a>	CRS 24-Part 3: 2010	USD 36.97
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Biscuits	<a href="#">Specification for Biscuits</a>	CRS 38: 2017	USD 45.70
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Cassava Bread	<a href="#">Specification for Cassava Bread</a>	CRS 19: 2010	USD 38.91
Cocoa	<a href="#">Cocoa and Chocolate Products – Specification (Revised)</a>	CRS 34: 2018	USD 51.52
Coconut Water	<a href="#">Specification for Packaged Natural Coconut Water</a>	CRS 3: 2022	USD 36.00
Coconut Water	<a href="#">Coconut Water – Packaged natural coconut water - Specification</a>	CRCP 2: 2022	USD 39.88
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Pasta	<a href="#">Processed Foods – Pasta Products – Specification (Revised)</a>	CRS 32: 2018	USD 38.91
Poultry	<a href="#">CARICOM Standard Specification for Poultry Meats and Poultry Produce</a>	CRS 28: 2012	USD 48.70
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Rice	<a href="#">Rice – Specification, Sampling, Tests and Analysis (Revised)</a>	CRS 44: 2013	USD 47.64
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Brewed Products - Labelling	<a href="#">Labelling of Brewed Products (Revised)</a>	CRS 40: 2016	USD 33.09
Brewed Products - Specification	<a href="#">Brewed Products - Specification– (Previously CRS 41: 2008) – Revised</a>	CRS 41: 2016	USD 38.91
Goods	<a href="#">Specifications for Labelling of Goods- Part 1</a>	CRS 55 -1: 2016	USD 32.12

Goods	<a href="#">Specifications for Labelling of Goods- Part 2</a>	CRS 55 -2: 2016	USD 36.00
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	<a href="#">Code of Hygienic Practice for Packaged Water</a>	CRCP 1: 2010	USD 42.79
Nectars	<a href="#">Specification for fruit and vegetables juices and drinks and fruit nectars</a>	CRS 27: 2010	USD 52.49
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<i><u>Product</u></i>	<i><u>Title of Standards or Code of Practice</u></i>	<i><u>Standard Code</u></i>	<i><u>Price</u></i>
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Fruit Pulp and Puree	<a href="#">Code of Practice for the preparation of frozen fruit pulp and puree</a>	CRCP 6: 2010	USD 47.64
Garbage Bags	<a href="#">Specification for Polyethylene garbage bags</a>	CRS 33: 2008	USD 41.82
Gold Articles	<a href="#">Specifications for Gold Articles</a>	CRS 17:2010	USD 43.76
Indigenous Furniture	<a href="#">Specification for Indigenous Furniture</a>	CRS 21: 2010	USD 37.94
Organic Production	<a href="#">CARICOM Regional Code of Practice for Organic Production and processing</a>	CRCP 09: 2014	USD 106.81
Soap	<a href="#">Soap Bars – Specification</a>	CRS 61: 2017	USD 35.03
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Wooden Craft	<a href="#">Code of Practice for the Manufacture of Wooden Craft items</a>	CRCP 7: 2010	USD 36.97
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Hotel	<a href="#">Tourism and Related Services – Tourist Accommodation – Hotel Requirements</a>	CRS 11- Part 2: 2018	USD 54.43
Short Term vehicle rentals	<a href="#">Specification for Short term Rentals</a>	CRS 12: 2010	USD 40.85
Tour Guides	<a href="#">Code of Practice for Tour Guides</a>	CRCP 3: 2010	USD 38.91
Tour Operators	<a href="#">Code of Practice for Inbound Tour Operators</a>	CRCP 8: 2010	USD 38.91
Tourist Accommodation	<a href="#">Specification for Tourist Accommodation part 1: General Requirements</a>	CRS 11- Part 1: 2011	USD 53.46
Recreational Water	<a href="#">Guidelines for Recreational Water Quality</a>	CRS 36: 2013	USD 60.25



<b>Sustainable tourism standards -health</b>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard Code</u>	<u>Price</u>
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Energy management and efficiency systems - requirements	<a href="#">Sustainable tourism - energy management and efficiency systems - requirements</a>	CRS 67: 2021	USD 54.53
Food safety and sanitation - requirements	<a href="#">Sustainable tourism - food safety and sanitation - requirements</a>	CRS 68: 2021	USD 100.99
Water treatment, management and efficiency - requirements	<a href="#">Sustainable tourism - water treatment, management and efficiency - requirements</a>	CRS 69: 2021	USD 67.04
Solid waste management - requirements	<a href="#">Sustainable tourism - solid waste management - requirements</a>	CRS 70:2021	USD 51.52
Sewage treatment and management- requirements	<a href="#">Sustainable tourism - sewage treatment and management- requirements</a>	CRS 71:2021	USD 49.58
Integrated pest management systems- requirements	<a href="#">Sustainable tourism - integrated pest management systems- requirements</a>	CRS 72:2021	USD 51.52
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<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard Code</u>	<u>Price</u>
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<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard Code</u>	<u>Price</u>
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## Section: Agriculture

<u>Sub-Section: Fresh Produce</u>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>STANDARD CODE</u>	<u>Price</u>
Banana	Specification for grades of fresh agricultural produce – Part 1: Bananas (under revision)	CRS 24 –Part 1: 2021	USD 36.00
<p><b>Abstract:</b>            This CARICOM Regional Standard has been prepared to improve the regional and international market competitiveness of bananas and to address critical concerns relating to quality in the production, processing and packaging of bananas in the region.</p> <p>These measures are expected to assist all stakeholders engaged in the production, packaging, distribution and sale of bananas in ensuring compliance with minimum requirements for bananas for commercial use.</p> <p>This regional standard has been developed in an effort to:</p> <ul style="list-style-type: none"> <li>• avoid misunderstanding and confusion among those involved in the marketing chain;</li> <li>• provide an objective basis for relating price with quality;</li> <li>• encourage better selection, packaging and presentation of produce as a means of obtaining greater income overall; and</li> <li>• assist exporters and their countries in meeting export market requirements and thereby enhancing their reputation and market position.</li> </ul> <p>This standard specifies the requirements for bananas grown from <i>Musa spp.</i> (AAA) of the <i>Musaceae</i> family, to be supplied fresh to the consumer, after preparation and packaging. It also specifies the requirements for un-ripened green bananas after preparation and packaging.</p> <p>NOTE Varieties covered by this standard include <i>Cavendish</i> and <i>Robusta</i></p> <p>This standard does not specify requirements for bananas intended for cooking only, including plantains or those used for industrial processing.</p>			

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard Code</u>	<u>Price</u>
<b>Cabbage</b>	<b>Specification for grades of fresh agricultural produce – Part 2: Cabbages</b>	<b>CRS 24 – Part 2: 2010</b>	<b>USD 34.06</b>
<p><b>Abstract:</b>  This CARICOM Regional Standard was developed in an effort to:</p> <ul style="list-style-type: none"> <li>• avoid misunderstanding and confusion among those involved in the marketing chain;</li> <li>• provide an objective basis for relating price with quality;</li> <li>• encourage better selection, packaging and presentation of produce as a means of obtaining greater income overall; and</li> <li>• assist exporters and their countries in meeting export market requirements and thereby enhancing their reputation and market position.</li> </ul> <p>This standard applies to commercial varieties of cabbage (<i>Brassica oleracea</i>) to be supplied fresh to the consumer after preparation.</p>			
<p><b>Abstract:</b>  This standard is intended to help producers and traders by increasing the efficiency of the assessment of quality, so that selection and rejection of defective product takes place in the field, rather than at the point of sale, where high transportation and packaging costs have already been incurred.</p> <p>This standard defines the quality requirements of fresh gerberas at the dispatching stage after preparation and packaging</p>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard Code</u>	<u>Price</u>
<b>Grapefruit</b>	<b>Specification for grades of fresh Agricultural Produce – Part 3: Grapefruits</b>	<b>CRS 24 – Part 3: 2010</b>	<b>USD 36.97</b>
<p><b>Abstract:</b>  This CARICOM Regional Standard is designed to:</p> <ul style="list-style-type: none"> <li>• improve the regional and international market competitiveness of grapefruits and to address critical concerns relating to quality in the production of grapefruits in the region;</li> <li>• avoid misunderstanding and confusion among those involved in the marketing chain;</li> <li>• provide an objective basis for relating price with quality;</li> <li>• encourage better selection, packaging and presentation of produce as a means of obtaining greater income overall; and</li> <li>• assist exporters and their countries in meeting export market requirements and thereby enhancing their reputation and market position.</li> </ul> <p>This regional standard specifies the quality requirements of commercial varieties of grapefruits grown from <i>Citrus paradisi Macfad.</i> of the <i>Rutaceae</i> family, to be supplied fresh to the consumer, after preparation and packaging.</p> <p>This standard does not apply to grapefruits for industrial processing.</p>			

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard Code</u>	<u>Price</u>
<b>Hot Peppers</b>	<b>Specification for grades of fresh agricultural produce – Part 4: Hot Peppers</b>	<b>CRS 24- Part 4: 2010</b>	<b>USD34.06</b>
<p><b>Abstract:</b>  This CARICOM Regional Standard was developed in an effort to:</p> <ul style="list-style-type: none"> <li>• avoid misunderstanding and confusion among those involved in the marketing chain;</li> <li>• provide an objective basis for relating price with quality;</li> <li>• encourage better selection, packaging and presentation of produce as a means of obtaining greater income overall; and</li> <li>• assist exporters and their countries in meeting export market requirements and thereby enhancing their reputation and market position</li> </ul> <p>This standard specifies the quality requirements of hot peppers (<i>Capsicum sp.</i>), which are to be supplied fresh to the consumer after preparation and packaging.</p> <p>The standard does not apply to hot peppers for industrial processing.</p>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard Code</u>	<u>Price</u>
<b>Mangoes</b>	<b>Specification for grades of fresh agricultural produce – Part 5: Mangoes</b>	<b>CRS 24- Part 5: 2010</b>	<b>USD 35.03</b>
<p><b>Abstract:</b>  This CARICOM Regional Standard was developed in an effort to:</p> <ul style="list-style-type: none"> <li>• avoid misunderstanding and confusion among those involved in the marketing chain;</li> <li>• provide an objective basis for relating price to quality;</li> <li>• encourage better selection, packaging and presentation of produce as a means of obtaining greater income overall; and</li> <li>• assist exporters and their countries in meeting export market requirements and thereby enhancing their reputation and market position.</li> </ul> <p>This Standard specifies the quality requirements for commercial varieties of mangoes grown from <i>Mangifera indica L.</i>, of the <i>Anacardiaceae</i> family, to be supplied fresh to the consumer after preparation and packaging.</p> <p>This standard does not apply to mangoes for industrial processing</p>			

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard Code</u>	<u>Price</u>
<b>Oranges</b>	<b>Specification for grades of fresh agricultural produce – Part 6: Oranges</b>	<b>CRS 24 Part 6: 2010</b>	<b>USD 36.97</b>
<p><b>Abstract:</b>  This CARICOM Regional Standard was developed in an effort to:</p> <ul style="list-style-type: none"> <li>• improve the regional and international market competitiveness of oranges and to address critical concerns relating to quality in the production of the oranges in the region;</li> <li>• avoid misunderstanding and confusion among those involved in the marketing chain;</li> <li>• provide an objective basis for relating price with quality;</li> <li>• encourage better selection, packaging and presentation of produce as a means of obtaining greater income overall; and</li> <li>• assist exporters and their countries in meeting export market requirements and thereby enhancing their reputation and market position</li> </ul> <p>This standard specifies the requirements for commercial varieties of oranges grown from <i>Citrus sinensis</i> (L.) Osbeck, of the Rutaceae family, to be supplied fresh to the consumer after preparation and packaging.</p> <p>This standard does not apply to oranges for industrial processing.</p>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard Code</u>	<u>Price</u>
<b>Pineapples</b>	<b>Specification for grades of fresh agricultural produce – Part 7: Pineapples</b>	<b>CRS 24 Part 7: 2010</b>	<b>USD 36.00</b>
<p><b>Abstract:</b>  This CARICOM Regional Standard was developed to improve the regional and international market competitiveness of Pineapples and to address critical concerns relating to quality in the production, processing and packaging of Pineapples in the region.</p> <p>These measures are expected to assist all stakeholders engaged in the production, packaging, distribution and sale of Pineapples in ensuring compliance with minimum requirements for Pineapples for commercial use.</p> <p>This standard specifies the requirements for pineapples (<i>Ananas comosus</i> (L.) Merr. of the Bromoeliceae family), which are to be supplied fresh to the consumer at the import and export control stage, after preparation and packaging.</p> <p>This standard does not apply to pineapples for ornamental use or industrial processing.</p>			

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard Code</u>	<u>Price</u>
<b>Pumpkin</b>	<b>Specification for grades of fresh agricultural produce – Part 8: Pumpkins</b>	<b>CRS 24 Part 8: 2010</b>	<b>USD 34.06</b>
<p><b>Abstract:</b>  This CARICOM Regional Standard was developed in an effort to:</p> <ul style="list-style-type: none"> <li>• avoid misunderstanding and confusion among those involved in the marketing chain;</li> <li>• provide an objective basis for relating price to quality;</li> <li>• encourage better selection, packaging and presentation of produce as a means of obtaining greater income overall; and</li> <li>• assist exporters in meeting export market requirements and thereby enhancing their reputation and market position.</li> </ul> <p>This standard specifies the quality requirements for pumpkin, <i>Cucurbita pepo</i> (Duch. Ex Lam.) to be supplied fresh to the consumer at the preparation and packaging stages.</p> <p>This standard does not apply to products for industrial processing.</p>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard Code</u>	<u>Price</u>
<b>Sweet Peppers</b>	<b>Specification for grades of fresh agricultural produce – Part 9: Sweet Peppers</b>	<b>CRS 24-Part 9: 2010</b>	<b>USD 35.03</b>
<p><b>Abstract:</b>  This CARICOM Regional Standard is designed to improve the regional and international market competitiveness of Sweet Pepper and to address critical concerns relating to quality in the production of the Sweet Peppers in the region. It aims to:</p> <ul style="list-style-type: none"> <li>• avoid misunderstanding and confusion among those involved in the marketing chain;</li> <li>• provide an objective basis for relating price with quality;</li> <li>• encourage better selection, packaging and presentation of produce as a means of obtaining greater income overall; and</li> <li>• assist exporters and their countries in meeting export market requirements and thereby enhancing their reputation and market position.</li> </ul> <p>This standard specifies the requirements of sweet peppers (<i>Capsicum annuum</i> L. var. <i>grossum</i>) which are to be supplied fresh to the consumer market at the export or import control stages, after preparation and packaging.</p> <p>The standard does not apply to sweet peppers for industrial processing</p>			



<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard Code</u>	<u>Price</u>
<b>Tomatoes</b>	<b>Specification for grades of fresh agricultural produce – Part 10: Tomatoes</b>	<b>CRS 24 Part 10: 2010</b>	<b>USD 36.97</b>
<p>This CARICOM Regional Standard was developed in an effort to:</p> <ul style="list-style-type: none"> <li>• avoid misunderstanding and confusion among those involved in the marketing chain;</li> <li>• provide an objective basis for relating price with quality;</li> <li>• encourage better selection, packaging and presentation of produce as a means of obtaining greater income overall; and</li> <li>• assist exporters and their countries in meeting export market requirements and thereby enhancing their reputation and market position</li> </ul> <p>This standard specifies the quality requirements of tomatoes of varieties (cultivars) grown from <i>Lycopersicum esculentum</i> Mill., which are to be supplied fresh to the consumer after preparation and packaging.</p> <p>The standard does not apply to tomatoes for industrial processing.</p> <p>Tomatoes covered under this standard may be classified into four commercial types:</p> <p>a) “round”;</p> <p>b) “ribbed”;</p> <p>c) “oblong” or “elongated”; and</p> <p>d) “cherry” tomatoes (including “cocktail” tomatoes).</p>			
<b><u>Sub-Section: Processed Food</u></b>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
	<b>Specification for Amchar and Kuchela</b>	<b>CRS 22: 2010</b>	<b>USD 40.85</b>
<p><b>Abstract:</b></p> <p>This CARICOM Regional Standard has been prepared through the CARICOM Regional Organisation for Standards and Quality (CROSQ) to outline quality and acceptability requirements for the products known and traded within the CARICOM as achar, amchar and kuchela.</p> <p>The manufacture and trade of condiments made from pickled tropical fruits and or vegetables within the CARICOM is increasing due to the commercialisation of these fruits and vegetables and the increased demand in the global food trade. This market growth has also enabled</p>			

CARICOM processors to produce achar, amchar and kuchela and other pickled fruits and vegetables from designated fruits and vegetables on a commercial scale. It has therefore become necessary to formulate a CARICOM standard to support the trade in these products.

Achar, amchar and kuchela are pickled condiments and it is very unlikely that the entire contents of the package will be consumed on the first opening; hence the product should be stored and kept without spoilage after it has been opened.

Traditionally, these condiments were made as acidified foods, of pH less than 4.6, so that they could be stored without refrigeration and without spoilage after opening. It is likely that these condiments will be refrigerated; therefore, they can be made as either low acid or acidified foods.

The requirements of achar, amchar or kuchela are different depending on whether the product is an acidified food or a low-acid food.

This standard applies to the products known as achar, amchar and kuchela which are prepared from edible fruits such as green or unripe mangoes (*Mangifera indica*), golden apple (*Pommecythere spp*), june plum (*Spondias spp*), tamarind (*Tamarindus indica*) and chalta or elephant fruit (*Dillenia indica*), as the predominant ingredients and blended with spices and additives prior to packaging.

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Biscuits</b>	<b>Specification for Biscuits</b>	<b>CRS 38: 2017</b> (formerly CCS 17: 1992)	<b>USD 45.73</b>

**Abstract:**

This standard is a revision of and supersedes the CCS 17:1992 Biscuits which was prepared for the Caribbean Common Market Standards Council (CCMSC) and approved in February 1992.

This standard is intended to ensure acceptable product quality and safety for human consumption.

This standard sets out the basic requirements for biscuits, and their ingredients, and describes methods of sampling and analysis to be used.

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Brown Sugar</b>	<b>Processed foods - Brown Sugar – Specification</b>	<b>CRS 62: 2019</b> (revised)	<b>USD 31.15</b>

**Abstract:**

This standard is a revision of and supersedes the Caribbean Community Standards, CCS0008:1986, Specification for brown sugar which was prepared for the Caribbean Common Market Standards Council (CSMSC) and approved in 1986.

<p>This standard is intended to provide a uniform level of acceptance quality for brown sugar manufactured and traded in the CARICOM Community.</p> <p>This standard specifies the requirements for brown sugar intended for direct human consumption</p>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Cassava Bread</b>	<b>Specification for Cassava Bread</b>	<b>CRS 19: 2010</b>	<b>USD 38.91</b>
<p><b>Abstract:</b>  This CARICOM Regional Standard was developed in an effort to:</p> <ul style="list-style-type: none"> <li>• specify requirements for cassava bread and related products;</li> <li>• ensure adequate and hygienic production; and</li> <li>• ensure acceptable product quality and safety for human consumption</li> </ul> <p>This standard specifies requirements for cassava bread and related products, intended for human consumption, obtained from the processing of bitter cassava.</p>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Cocoa</b>	<b>Cocoa and Chocolate Products - Specification</b>	<b>CRS 34: 2018 (revised)</b>	<b>USD 51.52</b>
<p><b>Abstract:</b>  The cocoa tree has been cultivated in Central and South America for thousands of years, and spread to other Caribbean countries, developing some distinctive varieties that are well known and valued in world trade. However the industrial manufacture of chocolate confectionery and cocoa powder in the Caribbean began relatively recently, and regional products now have to compete against those from countries which developed the technology of manufacture from cocoa beans.</p> <p>Standards for cocoa beans, cocoa beverage materials, cocoa butter, and for various forms of chocolate confectionery, have been developed internationally and in several countries where they are important in trade and diet. However, within the region, no standards for the processed products have yet been set although some countries set grades for exported cocoa beans. This standard draws upon the international and foreign norms, so that manufacturers, exporters, and regulatory agencies in the region may have a common set of criteria by which these products may be assessed.</p> <p>This standard applies to the following products:</p> <ul style="list-style-type: none"> <li>• chocolate confectionery;</li> <li>• cocoa butter for use in foods, pharmaceuticals or cosmetics; and</li> <li>• cocoa powder, Creole cocoa, for use in beverages or for flavoring.</li> </ul>			

The standard does not apply to:

- foods other than chocolate confectionery where chocolate or cocoa powder is merely a flavor; or
- pharmaceuticals or cosmetics including cocoa butter as an ingredient.

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Coconut Water</b>	<b>Specification for packaged natural coconut water</b>	<b>CRS 3: 2022</b>	<b>USD 36.00</b>

**Abstract:**

This Standard was prepared through the CARICOM Regional Organisation for Standards and Quality (CROSQ) in order to outline the specifications for packaged natural coconut water offered for sale in CARICOM Member States.

It was necessary to develop this standard so as to streamline the industry and clearly differentiate the product of undiluted natural coconut water.

This document must be read in conjunction with the CARICOM Regional Code of Practice, CRCP 2, Code of hygienic practice for packaged natural coconut water

This standard applies to packaged natural coconut water, as defined in clause 3, which is offered for consumption. It only applies to coconut water which has been packaged in its natural state without the use of additives.

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Coconut Water</b>	<b>Coconut water - Packaged Natural Coconut Water– Code of Practice</b>	<b>CRCP 2: 2022(revised)</b>	<b>USD 39.88</b>

**Abstract:**

This Code of Practice was developed in order to outline the hygienic practices required for the production of packaged natural coconut water offered for sale in CARICOM Member States.

The Code of Practice was also developed so as to streamline the industry and clearly define the requirements for the hygienic preparation of packaged natural coconut water.

The Code of Practice sets out the recommendations for the hygienic preparation of packaged natural coconut water including harvesting, processing, packaging, storing, transporting and distributing.

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Fish</b>	<b>Code of Practice for Fish &amp; Fishery Products</b>	<b>CRCP 4: 2010</b>	<b>USD 198.96</b>
<p><b>Abstract:</b>  This Code of Practice recommends general guidelines on the production, storage and handling of fish and fishery products on board fishing vessels and on shore. It incorporates the Hazard Analysis Critical Control Point (HACCP) approach, which is recommended to ensure the hygienic production of fish and fishery products to meet health and safety requirements.</p> <p>A pre-requisite programme is described in the Code of Practice covering technological guidelines and the essential requirements of hygiene in the production of fish, shellfish and their products, which are safe for human consumption, and otherwise meets the requirements of the appropriate CODEX Alimentarius Commission product standards.</p> <p>This Code of Practice will assist all those who are engaged in the handling and production of fish and fishery products, or are concerned with their storage, distribution, export, import and sale in attaining safe and wholesome products which can be sold on national or international markets and meet the requirements of the CODEX Alimentarius Commission Standards.</p> <p>This Code of Practice applies to the growing, harvesting, handling, production, processing, storage transportation and retail sale of fish, shellfish and aquatic invertebrates and products from marine and freshwater sources, which are intended for human consumption.</p>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Flour</b>	<b>Processed Foods – Wheat flour - Specification</b>	<b>CRS 64: 2021</b>	<b>USD 37.94</b>
<p><b>Abstract:</b>  This standard provides a uniform level of acceptance quality for wheat flour manufactured and traded in the CARICOM Community</p> <p>This CARICOM Regional Standard applies to wheat flour for human consumption prepared from common wheat, <i>Triticum aestivum</i> L. (common wheat) or, <i>Triticum compactum</i> (club wheat) host or mixtures thereof, and includes “self-rising flour”, which is pre-packaged for sale or sold in bulk.</p> <p>It does not apply to:</p> <p>(a) any product made from durum wheat (hard wheat, <i>Triticum durum</i> desf), singly or in combination with other wheat;</p>			

- (b) whole meal, whole wheat flour or semolines, farina milled from common wheat, *Triticum aestivum* L., *Triticum compactum* Host., or mixtures thereof or wheat flour to be used in brewing, for the production of starch or gluten, or for non-food industrial use;
- (c) wheat flour in which the protein content has been reduced; and
- (d) wheat flour after the milling process which has been subjected to special treatments other than bleaching or drying and or to which have been added other ingredients than those mentioned in Clause 5.3 and Clause 6

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Honey</b>	<b>Specification for Honey</b>	<b>CRS 18: 2011</b>	<b>USD 36.97</b>

**Abstract:**

For several years, traders and consumers have raised concerns about the quality of honey on the market. More recently they have been joined by commercial bee farmers and manufacturers who use the commodity. There is also a growing international demand for standards, especially to satisfy increasingly stringent requirements for export. This regional standard was developed in an effort to:

- a) specify and harmonize quality requirements for honey;
- b) ensure adequate and hygienic production; and
- c) ensure acceptable product quality and safety for human consumption.

This standard prescribes the requirements for honey produced by the honeybees *Apis mellifera* and *Meliponini sp.* It specifies three grades of honey with requirements for production, handling, packaging, labelling, analytic sampling and testing of honey that is intended or offered for sale in the Caribbean Community. This standard takes into account the management of equipment and storage conditions of honey, and requirements for hygienic production that assures the safety of food for human consumption.

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Ketchup</b>	<b>Processed foods – Ketchup – Specification</b>	<b>CRS 42: 2018</b>	<b>USD 45.70</b>
<p><b>Abstract</b>  This document stipulates general and detailed requirements not only for traditional ketchup made from tomato, but also for ketchup made from other fruits and vegetables. This standard is intended to apply to products labelled as "ketchup" made from tomato or from other fruits and/or vegetables, and offered for direct consumption.</p> <p>This document specifies the requirements for ketchup, catsup, catchup hereinafter referred to as ketchup.</p>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Pasta Products</b>	<b>Processed Foods - Pasta Products – Specification</b>	<b>CRS 32: 2018 (revised)</b>	<b>USD 38.91</b>
<p><b>Abstract:</b>  Macaroni, spaghetti, vermicelli and noodles are popular foods in the Caribbean Community, either when used alone or with other foods. The requirements of this standard are set to ensure that the product is acceptable to consumers, and can be met by any manufacturer who pays attention to the raw materials used, processing, handling and packaging,</p> <p>This standard prescribes requirements for macaroni, spaghetti, vermicelli, noodles and egg noodles that are made in the forms and materials described below.</p> <p>Pasta products used in preparing other foods (for example, canned soups) or included in packages of ingredients that are prepackaged for retail sale (for example, soup mixes, and macaroni cheese) are also covered by this standard.</p> <p>This standard does not apply to food in forms resembling spaghetti or vermicelli made from rice, bean curd, or cereals other than wheat.</p>			



<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Poultry</b>	<b>CARICOM Standard Specification for Poultry Meats and Poultry Products</b>	<b>CRS 28: 2012</b>	<b>USD 48.70</b>
<p><b>Abstract:</b></p> <p>The poultry industry is one of the significant economic actors in many Caribbean countries. Due to differences in culture and regulatory oversight of poultry and poultry products in the Caribbean, there exist difficulties in the marketplace to facilitate trade in this commodity among Member States of CARICOM. These differences appeared to limit business opportunity to domestic trade which has negatively impacted the growth and development of the industry.</p> <p>The requirements of this standard provide guidance to the industry on the sustainability of poultry processing while allowing particularly for the growth and development of small and medium sized enterprises. The standard also serves as a catalyst for the improvement of the quality infrastructure associated with poultry processing.</p> <p>This CARICOM Regional Standard was therefore developed in an attempt to harmonise and advance the levels of quality and food safety for poultry and poultry products sold in the local and intra-regional markets. It provides guidance to poultry producers, processors and end users of the product on the requirements of the commodity in areas of grading, the dressing operation, hygiene, sanitation and food safety, to facilitate trade and market access whilst safeguarding the health and welfare of CARICOM nationals and their customers.</p> <p>This standard specifies requirements for primary processed poultry consisting of carcasses, poultry parts and poultry products for human consumption. It defines and distinguishes between the market classes of poultry.</p> <p>Requirements for sanitation, plant hygiene, the dressing operation, grading, packaging, labelling and marketing as well as ante-mortem and post-mortem inspection of poultry products sold through commercial distribution systems are also established.</p> <p>This standard does not apply to freshly killed poultry prepared for direct sale to consumers and for which conditions may be prescribed in National Regulations.</p>			

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Poultry Feed</b>	<b>Specification for poultry feed and feed ingredients</b>	<b>CRS 29:2011</b>	<b>USD 66.07</b>
<p><b>Abstract:</b></p> <p>This CARICOM Regional Standard was developed as an initiative of the Caribbean Poultry Association in response to the need to harmonize standards for the production and use of poultry feeds within CARICOM. Representatives of several national poultry associations and standards bodies were involved in the discussions leading to the elaboration of the standard.</p> <p>This standard is designed to:</p> <ul style="list-style-type: none"> <li>• ensure that poultry animals, used either as poultry meat or for the production of eggs used for human food, are fed rations, which are appropriate for the category of bird; and</li> <li>• help to ensure the safety of food for human consumption through adherence to recommended poultry feeding practice at the farm level and good manufacturing practices during the procurement, handling, storage, processing and distribution of poultry feed and feed ingredients.</li> </ul> <p>The standard establishes specifications for nutrient requirements in the rations fed to poultry. It provides guidance on good manufacturing practices for the production of poultry feeds and good on-farm feeding practices. It applies to the production and use of all materials designed for poultry feed and feed ingredients at all levels, whether produced industrially or on farm.</p>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Rice</b>	<b>Rice – Specification, Sampling, Tests and Analysis (Revised)</b>	<b>CRS 44:2013</b>	<b>USD 47.64</b>
<p><b>Abstract:</b></p> <p>This CARICOM Regional Standard was developed in an effort to improve the quality of rice being produced and sold in the Caribbean Community and overseas markets. It is expected that this standard will be utilised by farmers, millers, exporters and other related personnel, thereby promoting standardisation for this particular commodity</p> <p>This standard establishes requirements for grades of paddy, cargo rice, milled rice, cargo parboiled rice and milled parboiled rice. It also specifies the general conditions for sampling and the methodologies for assessing the various factors used in the determination of the quality of rice.</p>			

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Spices</b>	<b>Specification for Spices and Sauces</b>	<b>CRS 35: 2010</b>	<b>USD 53.46</b>
<p><b>Abstract:</b></p> <p>The Caribbean region is a major source for several spices including ginger, hot peppers or chillis, mace, nutmeg and bay-leaf that are important in international trade which contribute significantly to the region's agricultural earnings. Other spices imported and processed for retail are important ingredients in Caribbean cuisine. Sauces based on hot peppers (chillis) and soya are widely produced in the region.</p> <p>The standard is intended to provide guidance and basic information on the identity, purity, wholesomeness and quality of the spices and sauces mentioned, so that they can be traded in regional and international markets.</p> <p>Some physical and chemical tests are included to assure that the products are fresh and not contaminated.</p> <p>The standard provides requirements for the identification, composition, purity, hygiene in processing, labelling, sampling and testing of spices and sauces.</p> <p>The standard does not apply to:</p> <ul style="list-style-type: none"> <li>e) ketchups;</li> <li>f) barbeque-flavour sauces;</li> <li>g) spices derived from plants which are not specified in this standard;</li> <li>h) sauces made from recipes or formulae which are not specified in this standard;</li> <li>i) vinegars flavoured with spices or plant material extracts; and</li> <li>j) essential oils, extracts, or oleo-resins derived from spices that are intended to be used as flavouring or colouring agents in food.</li> </ul>			

<b><u>LABELLING</u></b>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Aerosol</b>	<b>Labelling of retail packages of Aerosol Insecticides</b>	<b>CRS 37:2011</b>	<b>USD 36.97</b>
<p><b>Abstract:</b>  This standard specifies the labelling requirements for aerosol insecticides in pressurised dispensers intended for household use.</p> <p>All manufacturers, importers, distributors and other entities engaged in the production and or trade of retail packages of aerosol insecticides within any Member State of the Caribbean Community shall comply with the requirements of this standard.</p>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Brewed Products</b>	<b>Labelling of Brewed Products</b>	<b>CRS 40: 2016</b> (revised)	<b>USD 33.09</b>
<p><b>Abstract:</b>  This standard is a revision of and supersedes the Caribbean Community Standard CCS 44: 2003 Requirements for labelling: Labelling of brewery products (beer, stout, shandy, malta) and shall be used in collaboration with the CRS 41 – Brewery products –Specifications.</p> <p>Beer, stout and other brewery products are produced in many of the Member States of the CARICOM and trade within the Region is increasing. This standard is intended to ensure that the labelling of these products meets the requirements of regulatory authorities.</p> <p>This standard specifies requirements for the labelling of brewery products to be sold or traded in the CARICOM region. It is not applicable to beverages that are not derived from cereals and are sold under common names, including the words, “beer” and “ale”</p> <p>EXAMPLE   Ginger Beer, Ginger Ale, Root Beer are not covered by the standard.</p>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
	<b>Brewed Products – Specification- Revised</b>	<b>CRS 41: 2016</b> (Previously CRS 41: 2008)	<b>USD 38.91</b>
<p><b>Abstract:</b>  This standard is a revision of and supersedes the CARICOM Regional Standard CRS 41: 2003 Amd 1 2008 – Specification for Brewery Products and it is intended to be used in combination with the <i>CRS 40 – Labelling of brewed products</i>. Beer, stout and other brewery products are produced in many of the countries of the Caribbean Community and trade within the region is increasing.</p>			

This standard is intended to set levels of quality that are generally acceptable to consumers in the region, meet the requirements of regulatory authorities and increase the levels of competitiveness among brewers. It is recommended that brewery products should be manufactured under an approved quality assurance programme, which conforms to the general requirements of ISO 22000 Food Safety Management Systems – Requirements

This standard specifies requirements for brewery products including beer, stout, shandy and malta; to be sold or traded in the CARICOM region.

It is not applicable to beverages that are not derived from cereals, sold under common names including the words "beer" and "ale".

EXAMPLE Ginger beer, ginger ale, root beer are not covered by this standard.

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
	<b>Specification for Labeling of Goods (General Principles): Has been revised and replaced by Labelling of Goods – Part 1 – General requirements</b>	<b>CRS 55 – 1:2016</b>	<b>USD 32.12</b>

**Abstract:**

This standard was prepared to guide manufacturers and importers on the labeling considered necessary to give adequate information to purchasers for assessing the usefulness of goods. This standard describes general labeling requirements for goods and commodities. It is applicable to all goods and commodities which are customarily labeled in the course of trade, except those for which more specific requirements have been elsewhere prescribed in Caribbean Regional Standards or model Regulations.

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
	<b>Specification for Requirements for Labeling- Labeling of Prepackaged Goods – revised and replaced by Labelling of goods – Part 2: Specific requirements for prepackaged goods</b>	<b>CRS 55 – 2: 2016</b>	<b>USD 36.00</b>

**Abstract:**

As many goods for retail sale are commonly sold prepackaged by the manufacturer, the packager, or the retailer, it was recognized that provisions for the information to be given on labels or prepackaged goods would help the consumer or purchaser to assess the quality of goods and their relation to his or her needs and resources. It is hoped that this standard will also assist manufacturers in meeting the requirements for labeling imposed on countries outside the Caribbean.

Labeling of prepackaged goods is intended to assist the purchaser or consumer towards an understanding of the nature, quality or use of the goods so that he may judge whether it is adequate for his needs and is of a quality or usefulness for which he judges the price to be acceptable; Enable the manufacturer or retailer to carry out his obligation to describe the goods at the point of sale in a truthful, informative and non-deceptive manner so that no cause for complaint may be found that the goods were wrongly described.

For these reasons, and in order to minimize the confusion that exists in the labeling of different classes of articles so that some are customarily sold with much information, others with little, this standard has been prepared to lay down the basic requirements and basic information that labels should carry.

This standard sets out requirements for the information to be included on labels of goods prepackaged for retail sale, the method of display of such information, and where necessary, the wording and units of measurements to be used.

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
	<b>Labelling of prepackaged foods</b>	<b>CRS 5: 2010</b> (Under revision)	<b>USD 55.40</b>

**Abstract:**

This CARICOM Regional Standard is a modified adoption of the CODEX Alimentarius Standard for Labelling of Pre-packaged Foods.

This standard has been prepared and issued by the CARICOM Regional Organisation for Standards and Quality (CROSQ).

All manufacturers, importers, distributors and other entities engaged in the production and or trade of Pre-packaged Food within any Member State of the Caribbean Community shall comply with the requirements of this standard.

This CARICOM Regional Standard applies to the labelling of all pre-packaged foods to be offered to the consumer or for catering purposes.

This standard is not applicable to food:

- k) sold unpackaged, or in an open or uncovered package;
- l) weighed or measured in or counted into the package in the presence of the purchaser;
- m) intended for export only, which comply with the requirements of standards or laws on labelling of the country to which they are being exported;

n) where any CARICOM Regional Standard for any class of food makes differing or supplementary provisions for labelling; and

NOTE In such cases, the provisions of that CARICOM Regional Standard shall prevail over the provisions of this standard.

o) which is gift-wrapped.

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Tobacco</b>	<b>Labelling of tobacco products including cigarettes</b>	<b>CRS 26: 2012</b>	<b>USD 62.19</b>

**Abstract:**

It has been prepared through the CARICOM Regional Organisation for Standards and Quality (CROSQ) to outline requirements for the labelling of retail packages of tobacco products to be used throughout the Caribbean Community. It was developed in response to Member State obligation to implement Article 11 of the World Health Organization (WHO) Framework Convention on Tobacco Control.

The National Standards Body in a member state may provide advice as to whether or not labels or drafts of labels conform to the requirements of this standard. Where a competent authority in a member state administers a law that makes provision for the labelling of tobacco products, that authority should be

All manufacturers, importers, distributors, retailers and other entities engaged in the production and or trade of tobacco products within any member state of the Caribbean Community shall comply with the requirements of this standard asked to advise on labelling in conformity with this standard.

This regional standard applies to the labelling of individual packages and cartons of tobacco products intended for retail sale in the Caribbean Community.

This standard specifies the information, the method of display of such information, the wording and presentation of health warnings to be included on the labels of retail packages of tobacco products intended to be sold in the Caribbean Community.

This standard does not apply to the labelling of cases of such individual packages or cartons, irrespective of sizes, provided the cases are not displayed or used at the point of sale.



<b><u>BEVERAGES</u></b>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
	<b>Carbonated Beverages – Specification</b>	<b>CRS 53: 2018</b>	<b>USD 58.31</b>
<p><b>Abstract:</b>  Within the CARICOM Community, the carbonated beverage industry is one of the largest segments of the local food processing sector. Its products are among those likely to be extensively traded within the region. This standard has been developed to ensure safety and uniformity in the quality of these products. The quality of a carbonated beverage depends on the quality of the various ingredients that go into its manufacture – water, acidulants, sweetening agents, flavours, colours and carbon dioxide being the most important ones.</p> <p>The hygienic condition of the units producing carbonated beverages also requires vigilant control to safeguard the public health. These standard details requirements for the various ingredients as well as the end product. The minimum hygienic conditions, which need to be maintained in a carbonated beverage establishment, have also been stipulated.</p> <p>This standard prescribes the compositional, safety, packaging, labelling, quality and testing requirements for carbonated beverages; with a view of harmonizing and facilitating fair intra and extra regional trade.</p> <p>The standard does not include the following: waters (including mineral waters), fruit drinks, cereal based beverages, herbal beverages, energy drinks or juices.</p>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Water</b>	<b>Specification for Packaged Water</b>	<b>CRS 1: 2010</b>	<b>USD 41.82</b>
<p><b>Abstract:</b>  This standard has been prepared to set levels of quality and safety for packaged water (natural mineral water, spring water and purified water) produced and traded in CARICOM Member States.</p> <p>In several CARICOM Member States, water from springs or other natural sources is packaged and sold. There are many underground reservoirs which have not been exposed to any pollution and can be exploited to satisfy a growing demand for natural pure water or water containing certain minerals. Purified waters from other sources are also entering the trade and it is now desirable to set guidelines for the production and promotion of such products.</p> <p>This regional standard specifies requirements for the purity, treatment, bacteriological acceptability, packaging and labelling of all waters that are pre-packaged for sale and used as beverages or in foods.</p>			

The standard does not apply to water distributed by the public water supply system, to carbonated beverages, soda water or to packaged water sold for purposes other than as a beverage.

The standard should be used in conjunction with CRCP 1, Code of Hygienic Practice for Packaged Water.

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Water</b>	<b>Code of Hygienic Practice for Packaged Water</b>	<b>CRCP 1: 2010</b>	<b>USD 42.79</b>

**Abstract:**

In several CARICOM Member States, water from springs or other natural sources is packaged and sold. There are many underground reservoirs which have not been exposed to any pollution and can be exploited to satisfy a growing demand for natural pure water or water containing certain minerals. Purified waters from other sources are also entering the trade and it is now desirable to set guidelines for the production and promotion of such products.

This Code of Practice recommends appropriate general techniques for collecting, processing, packaging, storing, transporting, distributing and offering for sale, all bottled or packaged drinking water for direct consumption.

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Nectars</b>	<b>Specification for fruit and vegetable juices and drinks and fruit nectars</b>	<b>CRS 27: 2010</b>	<b>USD52.49</b>

**Abstract:**

This CARICOM Regional Standard has been developed in an effort to establish quality requirements for fruit juices, fruit and vegetable drinks and fruit nectars, produced and or traded within CARICOM.

This standard specifies requirements for juices and drinks derived from edible fruits and vegetables, fruit nectars, as well as non-carbonated beverages, containing no fruit or vegetable solids.

This standard does not apply to juices, drinks and nectars that are incorporated into carbonated beverages, sold as syrups or cordials that contain nutritive sweeteners in excess of 30 % by weight or sold to a manufacturer for further processing.

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Rum</b>	<b>Revised Specification for Rum - under revision</b>	<b>CRS 25: 2008</b> (formerly CCS 25: 1992)	<b>USD 45.70</b>
<p><b>Abstract:</b> This standard is a revision of, and a replacement to, CCS 0025:1992.</p> <p>The standard provides a definition for the commodity designated as rum and prescribes acceptable methods for sampling and analysis of rum.</p>			

<u>Cosmetics</u>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Botanical</b>	<b>Specification for botanical cosmetics</b>	<b>CRS 16: 2010</b>	<b>USD 45.70</b>
<p><b>Abstract:</b> This CARICOM Regional Standard was designed to outline general requirements for the manufacture or preparation of botanical cosmetics used and traded within the Caribbean Community</p> <p>This standard specifies the general requirements for the manufacture of botanical cosmetic products and is applicable where the term “Botanical Cosmetics” is declared on the package.</p>			

<b><u>Energy</u></b>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Air Conditioners</b>	<b>Energy labelling – Air Conditioners – Requirements</b>	<b>CRS 58: 2019</b>	<b>USD 34.06</b>
<p><b>Abstract</b></p> <p>The standard is intended to improve the energy performance of air conditioners. The application of the standard is expected to improve energy efficiency within CARICOM Member States via the availability, selection and usage of more energy efficient air conditioners. The information given on the energy label provides consumers with information for consideration when making a purchasing decision.</p> <p>In addition, the requirements of this standard is expected to drive manufacturers, importers and retailers to provide more energy efficient air conditioner options to consumers, as they compete to offer better value for money. It is envisaged that CARICOM Member States will commit to reference these requirements in legislation, in order to accelerate the market place transition to more energy efficient air conditioners.</p> <p>This standard is aligned with the CARICOM Energy Policy and its objectives which state, inter alia:</p> <ul style="list-style-type: none"> <li>— increase energy efficiency and conservation in all sectors; and</li> <li>— establishment and enforcement of labelling and standards for the importation of electrical appliances.</li> </ul> <p>The implementation of this standard within CARICOM Member States is expected to achieve the following:</p> <ul style="list-style-type: none"> <li>– increase the usage of energy efficient air conditioners;</li> <li>– reduce the electricity consumption of CARICOM households and businesses.</li> </ul>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Building Code</b>	<b>CARICOM Regional Energy Efficiency Building Code 2018</b>		<b>USD 175:00</b>
<p><b>Abstract</b></p> <p>Countries of the Caribbean Community (CARICOM) meet at least 95 percent of electricity generation needs through the use of imported fossil fuel. This dependency, particularly for commerce and manufacturing have restricted global competitiveness, escalated indebtedness and increased potential for environmental harm. Additionally, the impact of global warming and climate change threatens to exacerbate these conditions, through increased energy demand and subsequent heightening of inefficiencies in electricity generating plants. Recognizing that the</p>			

adoption rates of more effectual technologies for renewable energy and energy conservation and efficiency are low and require political will, private sector input and technical expertise, the CARICOM Energy Unit, as part of the CARICOM Energy Programme, is implementing a Caribbean Sustainable Energy Roadmap and Strategy (C-SERM). This C-SERM was developed to action the CARICOM Energy Policy.

To meet one of the objectives of the Caribbean Sustainable Energy Roadmap and Strategy and to execute a directive issued by the 41st Special Meeting of the Council of Trade and Economic Development (COTED) on Energy held in Trinidad and Tobago, in April 2013, the CARICOM Regional Organisation for Standards and Quality (CROSQ) commenced the development of the CARICOM Regional Energy Efficiency Building Code (CREEBC).

The 2018 CARICOM Regional Energy Efficiency Building Code (CREEBC) is an adaptation of the International Energy Conservation Code®, 2018 Edition, published by the International Code Council. This CREEBC is meant to specifically meet the needs of the Caribbean and other countries in a tropical environment. It establishes minimum energy efficiency requirements for buildings using prescriptive and performance-related provisions inclusive of building envelope, cooling system, ventilation, pumping, lighting and the service water-heating systems in buildings. The technical requirements of this code are the product of regional and international expertise.

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Light Lamps</b>	<b>Energy labelling – Compact fluorescent lamps and light emitting diode lamps – Requirements</b>	<b>CRS 58: 2018</b>	<b>USD 33.09</b>

#### **Abstract**

The Standard is intended to improve the energy performance for compact fluorescent lamps and light emitting diode lamps. The application of the standard is expected to improve energy efficiency within CARICOM Member States via the availability, selection and usage of more energy efficient lamps. The information given on the energy label provides consumers with information for consideration when making a purchasing decision.

In addition, the requirements of this Standard are expected to drive manufacturers, importers and retailers to provide more energy efficient lamp options to consumers as they compete to offer better value for money. It is envisaged that CARICOM Member States will commit to reference these requirements in legislation in order to accelerate the market place transition to more energy efficient lamps.

This standard is aligned with the CARICOM Energy Policy and its objectives which state, inter alia:

- increase energy efficiency and conservation in all sector...; and
- establishment and enforcement of labelling and standards for the importation of electrical appliances.

The implementation of this Standard within CARICOM Member States is expected to achieve the following:

- increase the usage of energy efficient lamps;
- reduce the electricity consumption of CARICOM households and businesses.

This Standard was drafted in accordance with ISO Directives, Part 2: Rules for the structure and drafting of International Standards.

This standard specifies the relevant test methods and a proposed energy efficiency label design for the following:

- p) Self-ballasted compact fluorescent lamps (CFL) of voltages > 50 V;
- q) Integrated light-emitting diode lamps (LEDi) for stable operations, intended for domestic and similar general lighting purposes, having a:
  - 1) rated power up to 60 W;
  - 2) rated voltage of > 50 V a.c up to 250 V a.c.

This standard does not apply to semi-integrated (LEDsi) and non-integrated (LEDni) light-emitting diode lamps.

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Refrigerator</b>	<b>Energy Labelling – Refrigerating appliances – Requirements</b>	<b>CRS 57:2018/Amt 1: 2022</b>	<b>USD 34.06</b>

#### **Abstract**

The Standard is intended to improve the energy performance for refrigerators. The application of the standard is expected to improve energy efficiency within CARICOM Member States via the availability, selection and usage of more energy efficient refrigerators. The information given on the energy label provides consumers with information for consideration when making a purchasing decision.

In addition, the requirements of this Standard are expected to drive manufacturers, importers and retailers to provide more energy efficient refrigerator options to consumers as they compete to offer better value for money. It is envisaged that CARICOM Member States will commit to reference these requirements in legislation in order to accelerate the market place transition to more energy efficient refrigerators.

This standard is aligned with the CARICOM Energy Policy and its objectives which state, inter alia:

- increase energy efficiency and conservation in all sector....; and

- establishment and enforcement of labelling and standards for the importation of electrical appliances.

The implementation of this Standard within CARICOM Member States is expected to achieve the following:

- increase the usage of energy efficient refrigerators;
- reduce the electricity consumption of CARICOM households and businesses.

This Standard was drafted in accordance with ISO Directives, Part 2: Rules for the structure and drafting of International Standards.

This standard establishes the minimum energy performance standards (MEPs) for refrigerating appliances and relevant test method to specify the energy label. It also specifies the energy label requirements.

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Solar Water Heaters</b>	<b>CRS/ICC 900/SCRCC 300-2020: CARICOM Regional Standard - ICC Solar Thermal System -CAD</b>	<b>CRS/ICC 900/SCRCC 300-2021</b>	<b>USD 36.97</b>

**Abstract:**

This CARICOM Regional Standard CRS/ICC 900/SRCC 300- 2020 CARICOM Application Document for the ICC Solar Thermal System Standard has been developed under the authority of the CARICOM Regional Organisation for Standards and Quality (CROSQ). This document represents the modifications to the ICC Solar Thermal System Standard that are applicable to the CARICOM region when using the ICC Solar Thermal System Standard. This document was approved as a CARICOM Regional Standard by the CARICOM Council for Trade and Economic Development (COTED) at its 53rd Meeting in November 2021

This standard is intended to provide the minimum criteria for the design and installation of solar thermal systems. Furthermore, it describes the requirements and methodology for standardised solar thermal system design evaluation, including the analytical evaluation of its components.

The resulting document provides appropriate protections for health, safety and welfare while avoiding unnecessary restrictions on the use of new materials, technologies or designs.

This document is to be read in conjunction with the ICC 900/SRCC 300- 2020 Solar Thermal System Standard substituting the relevant clauses of the CAD in the ICC as applicable.



### **Applicable Version of the ICC 900/SRCC 300- 2020 Solar Thermal System Standard**

This Application Document is based on the 2020 version of the International Conservation Code ICC Solar Thermal System Standard. It shall be read in conjunction with this version of the ICC 900/SRCC 300- 2020 Solar Thermal System Standard, herein after referred to as ICC 900/ SRCC 300.

Subsequent versions of the ICC 900/SRCC 300 may require subsequent versions of this Application Document. This document is intended to be reviewed on a six-year cycle.

### **Use and Structure**

Users wishing to apply the ICC 900/SRCC 300 in CARICOM must first consult this Application Document to get guidance on what applies, alternate compliance paths, additional data and information that applies only to CARICOM.

The structure of this CARICOM application document references only the sections of the ICC 900/SRCC 300 which have been amended. The numbering system of the chapters is also maintained as far as is practicable.

Section and sub-section titles and numbering system are maintained according to the following:

1. Where there are regional requirements, the section and/or sub-section number and title along with the appropriate clause are included in this Application Document.
2. The number and title of sections and sub-sections follow the numbering sequence of the ICC 900/SRCC 300;

This CAD does not follow the usual style and format of CARICOM standards and produces only changed text from ICC 900/SRCC 300-2020.

Where there are additional requirements for applicaitons within CARICOM these are represented by underlined text .

<b><u>Fats and Oils</u></b>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Coconut Oil</b>	<b>Coconut Oil – Specification - Revised</b>	<b>CRS 23: 2017</b>	<b>USD 35.03</b>
<p><b>Abstract:</b>  This standard provides a uniform level of acceptance quality for several grades of coconut oil manufactured and traded within the Caribbean Community. IT prescribes the requirements and methods of sampling and test for coconut oil intended for edible and industrial use at the commercial level.</p>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Fat Products</b>	<b>Processed Foods – Fat Products – Margarine, Spreads and blended spreads – Specification</b>	<b>CRS 65: 2020</b>	<b>USD 31.15</b>
<p><b>Abstract:</b>  This standard is a revision of and supersedes the CCS0014, Specification for Margarine and Cooking Margarine which was prepared by the Caribbean Common Market Standards Council (CCMSC) and approved in February 1992.</p> <p>This standard is intended to establish specifications for margarine and other spreadable fat products manufactured and traded within the CARICOM Region</p> <p>This document prescribes specification for margarine, fat spreads and blended spreads containing not less than 10 % and not more than 90 % fat, intended primarily for use as spreads, to be sold in the CARICOM region, and includes methods of sampling and testing.</p> <p>This document does not apply to the following:</p> <ul style="list-style-type: none"> <li>a) fat products derived exclusively from milk and/or milk products to which only other substances necessary for their manufacture have been added;</li> <li>b) products with a fat content of less than 2/3 of the dry matter (excluding salt);</li> <li>c) butter and dairy spreads.</li> </ul>			

<u>General</u>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Food Hygiene</b>	<b>Code of Practice for General Principles of Food Hygiene</b>	<b>CRCP 5: 2010</b>	<b>USD 42.79</b>
<p><b>Abstract:</b></p> <p>This CARICOM Regional Code of Practice was developed in an effort to:</p> <ul style="list-style-type: none"> <li>• identify the essential principles of food hygiene applicable throughout the food chain; and</li> <li>• ensure that food is safe and suitable for human consumption.</li> </ul> <p>This Code of Practice details the essential principles of food hygiene within the food chain from primary production to the final consumer, stipulating the acceptable hygienic conditions for producing food that is safe and suitable for consumption.</p>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Fruit Pulp and Puree</b>	<b>Code of practice for the preparation of frozen fruit pulp and purees</b>	<b>CRCP 6: 2010</b>	<b>USD 47.64</b>
<p><b>Abstract:</b></p> <p>This CARICOM Regional Code of Practice was developed in an effort to provide acceptable guidelines for the preparation of frozen fruit pulps and purées manufactured and traded within the Caribbean Community. Fruit pulp is not usually intended for direct consumption.</p> <p>This Code of Practice gives guidelines for the preparation, processing and packaging of frozen fruit pulps and purées for use in the manufacture of fruit juices and nectars within the CARICOM region.</p> <p>This Code of Practice is applicable to pulps and purées obtained from edible fruits. It describes the requirements for pulps and purées and the methods of analysis to be used.</p>			

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Garbage Bags</b>	<b>Specification for Polyethylene garbage bags</b>	<b>CRS 33: 2010</b>	<b>USD 41.82</b>
<p><b>Abstract:</b></p> <p>This regional standard was developed in response to the increasing use of high density polyethylene film in the manufacture of garbage bags and the decreasing use of low density polyethylene film in the industry.</p> <p>The regional standard specifies requirements for high density polyethylene garbage bags which are normally used for the disposal of domestic and commercial waste.</p> <p>It includes requirements and test methods for impact resistance, bag dimensions, burst resistance, heat seal integrity and leakage.</p> <p>The standard does not apply to bags intended for the disposal of industrial, biological or medical waste.</p>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Gold Articles</b>	<b>Specification for gold articles</b>	<b>CRS 17: 2010</b>	<b>USD 43.76</b>
<p><b>Abstract:</b></p> <p>This CARICOM Regional Standard was developed in an effort to:</p> <ul style="list-style-type: none"> <li>• guide jewellers on the manufacturing of gold articles; and</li> <li>• increase buyer confidence in the selection and purchasing of gold jewellery and articles.</li> </ul> <p>This standard specifies:</p> <p>r) requirements for the manufacturing, alloying and testing of gold articles of 23, 22, 20, 18, 15, 14, 12, 10 and 9 kt gold;</p> <p>s) requirements for findings and solders to be used in the manufacture of gold articles;</p> <p>t) methods for assaying gold, alloyed gold, solder, findings and gold articles; and</p> <p>u) requirements for marking and labelling of imported gold articles.</p> <p><b>NOTE:</b> It does not specify requirements for design of gold articles and does not apply to gold articles intended for industrial purposes such as dentistry, electronics, official coins, gold bars and other such uses.</p>			

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Indigenous Furniture</b>	<b>Specification for Indigenous Furniture (bamboo, rattan, wicker and nibbi)</b>	<b>CRS 21: 2010</b>	<b>USD 37.94</b>
<p><b>Abstract:</b>  This CARICOM Regional Standard was developed as part of the CROSQ project entitled “<i>Promoting the competitiveness of small and medium-sized enterprises through regional standards</i>”, funded by the Inter-American Development Bank.</p> <p>Furniture made from indigenous materials other than wood and manufactured in the Caribbean is traded intra and extra regionally. This standard will benefit manufacturers by the harmonization of requirements for the manufacture of various types of furniture, suitable for both domestic and commercial use.</p> <p>This standard specifies the requirements for indigenous furniture, namely those made from bamboo, rattan, wicker, tibisiri and nibbi materials</p>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Organic Production</b>	<b>CARICOM Regional code of practice for Organic production and processing</b>	<b>CRCP 09:2014</b>	<b>USD 106.81</b>
<p><b>Abstract</b>  This CARICOM Regional Code of Practice has been developed under the authority of the CARICOM Regional Organisation for Standards and Quality. It was approved as a CARICOM Regional Standard by the CARICOM Council for Trade and Economic Development at its 39th Meeting in November 2014</p> <p>Organic agriculture is one methodology which supports environmental preservation. Organic production systems are based on specific and precise standards of production which aim at achieving optimal agro ecosystems which are socially, ecologically and economically sustainable.</p> <p>"Organic" is a labelling term that characterises products that have been produced in accordance with organic production standards and may be certified by a recognized verification body or competent authority. Organic production is based on optimizing soil health and sustaining ecosystems while minimizing the use of external inputs, and avoiding the use of synthetic fertilizers and pesticides. Organic agriculture practices cannot ensure that products are completely free of residues, due to general environmental pollution. However, methods are used to minimize pollution of air, soil and water. Organic food handlers, processors and retailers adhere to standards to maintain the integrity of organic agriculture products.</p> <p>Apart from a small portion of agricultural commodities marketed directly from the farm to consumers, most products find their way to consumers via established trade channels. To minimize deceptive practices in the market place, specific measures are necessary to ensure that trade and processing enterprises can be audited effectively. Therefore, the regulation of a process rather than a final product demands responsible action by all involved parties.</p>			

The objectives of this Code of Practice are as follows:

- a) to protect consumers against deception and fraud in the market place and unsubstantiated product claims;
- b) to protect producers and consumers of organic produce against misrepresentation of produce being organic;
- c) to ensure that all stages of production, preparation, storage, transport and marketing are subject to inspection and comply with good practices;
- d) to provide a harmonized approach to the production, certification, identification and labelling of organically grown produce;
- e) to provide regional practices for organic food control systems in order to facilitate recognition of national systems as equivalent for the purposes of imports; and
- f) to maintain and enhance organic agricultural systems in each CARICOM Member State so as to contribute to agricultural sustainability.

For the purpose of this Code of Practice the word "should" is used to indicate that among several possibilities one is recommended as particularly suitable, without mentioning or excluding others, or that a certain course of action is preferred but not necessarily required. The word "shall" is used to indicate requirements strictly to be followed in order to conform to the Code of Practice and from which no deviation is permitted, unless accepted by all involved parties.

This code is the first step into official regional harmonization of the requirements for organic products in terms of production and marketing, inspection arrangements and labelling requirements. Within CARICOM, consumer perception of the organic production method may differ from country to country. Therefore, the following is recognized at this stage:

- g) these practices are a useful instrument in assisting countries to develop national regimes regulating production, marketing and labelling of organic foods;
- h) these practices need periodic review and updating in order to take into account technological progress and the level of implementation experience

The practices do not prejudice the implementation of more restrictive arrangements and more detailed rules by CARICOM Member States; 7) Recognizing that organic production systems continue to evolve and that organic principles and standards will continue to be developed under these guidelines, the CARICOM Regional Organisation for Standards and Quality (CROSQ) shall conduct systematic review of this Code of Practice every 5 years. The CROSQ shall initiate this review process by inviting member governments and regional organizations to make proposals to the CROSQ regarding amendments to these guidelines prior to each CROSQ meeting.

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Soap</b>	<b>Soap bars – Specification</b> <i>(Replaced - Specification for Toilet Soap and Laundry Soap)</i>	<b>CRS 61: 2017</b>	<b>USD 35.03</b>
<p><b>Abstract:</b></p> <p>There are many manufacturers of soap bars throughout the CARICOM Region. These manufacturers range from large, to medium, to small and micro producers. There has also been a tendency for many small business artisans to engage in the production of unique soap bars.</p> <p>A large variety and quantity of soap bars are imported into the region from various parts of the world. Ensuring that such products meet the specifications set out within a regional soap bar standard is of paramount importance.</p> <p>Soap bars are hygienic essentials for everyday use, both in the domestic, hospitality and business settings. This standard is applicable to soap bars which are intended primarily for cleaning. These soap bars utilize conventional ingredients that are available locally, regionally and internationally.</p> <p>This document is intended to guide manufacturers and importers on trade specifications, through the use of established commodity requirements and specifications for trade on the market</p> <p>This document specifies the requirements for toilet and laundry soap bars manufactured, imported or sold in the Caribbean Community (CARICOM).</p> <p>This document is not applicable to medicated soaps, liquid toilet soaps, liquid laundry soaps, antiseptic soaps and disinfectant soaps.</p>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Wooden Furniture</b>	<b>Specification for Wooden Furniture</b>	<b>CRS 20: 2010</b>	<b>USD 47.64</b>
<p><b>Abstract:</b></p> <p>This CARICOM Regional Standard has been prepared to provide guidance to the furniture manufacturing industry. The quality of a piece of furniture is very dependent on the quality of materials used and the workmanship employed during manufacture and this standard provides the requirements necessary to benchmark the industry in these areas.</p> <p>This standard specifies the requirements for the materials, construction, workmanship and finish employed in the manufacture of all types of wooden furniture.</p>			

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Wooden Craft</b>	<b>Code of practice for the manufacture of wooden craft items</b>	<b>CRCP 7: 2010</b>	<b>USD 36.97</b>
<p><b>Abstract:</b>  This CARICOM Regional Code of Practice is designed to:</p> <ul style="list-style-type: none"> <li>• ensure the quality of wooden craft items;</li> <li>• assist in preserving the traditional craft industry while supporting the tourism industry; and</li> <li>• assist the viability of the artisans.</li> </ul> <p>This Code of Practice establishes the minimum requirements for the manufacture and production of wooden craft items. The document is more focused on performance than prescriptive requirements for craft items.</p> <p>The Code of Practice may be applied to all wooden craft items in the manufacturing stage or at the point of sale to retailers and end consumers. It focuses on work made by individual crafts-persons by hand. However, to improve efficiency and production, some crafts-persons and manufacturers may employ tools, technology and other expertise to their best advantage.</p> <p>This Code of Practice does not apply to production techniques used solely for high volume output if such techniques:</p> <ul style="list-style-type: none"> <li>a) do not add to the overall quality and design; and</li> <li>b) are not performed with the skill and craftsmanship required</li> </ul>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
	<b>Requirements for good management practices for micro, small and medium enterprises</b>	<b>CRS 14: 2010</b>	<b>USD 41.82</b>
<p><b>Abstract:</b>  This CARICOM Regional Standard was developed in 2008 as part of the CROSQ/IDB-MIF Promoting Small and Medium-sized Enterprises Competitiveness through Technical Standards project.</p> <p>This regional standard was developed to assist micro, small and medium-sized enterprises in the implementation of an integrated management system covering environmental, quality and also an occupational safety and health management system.</p>			



It is intended that by conforming to the requirements of this standard, micro, small and medium-sized enterprises would be more efficient and competitive in regional and international markets.

This regional standard specifies requirements for a management system where a micro, small, and medium-sized enterprise:

- c) needs to demonstrate its ability to consistently meet applicable requirements for quality, environmental and occupational safety and health; and
- d) aims to enhance its performance, through the process of continual improvement, assurance of conformity to applicable quality, environmental and occupational safety and health requirements, and the prevention of non-conformity by the application of this system.

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Liquid Chlorine Bleach</b>	<b>Sodium Hypochlorite Solution – requirements</b>	<b>CRS 43: 2022</b>	<b>USD 44.73</b>

**Abstract:**

This CARICOM Regional Standard CRS 43:2022, *Sodium hypochlorite solution (Liquid chlorine bleach) – Requirements* has been developed under the authority of the CARICOM Regional Organisation for Standards and Quality (CROSQ).

The standard is intended to address the issues related to product quality, health and safety in the storage, handling and use of sodium hypochlorite solutions; and inter-regional market access for sodium hypochlorite solutions by harmonising product requirements.

Sodium hypochlorite solution is the most available type of bleaching agent and as such, a commonly used product in the CARICOM region. It is widely used in homes, schools, hospitals, swimming pools and drinking water supplies to reduce or destroy microbe populations. It is particularly important when used in hospitals and other health care facilities, for its sanitising properties on hard surfaces and some equipment against pathogens. The product is also used as a laundry whitener and stain remover for domestic and institutional laundry.

Sodium hypochlorite solution is often referred to as “liquid chlorine bleach”. The name arose because of the use of chlorine in its manufacture, however, this is a misnomer as “chlorine gas” is not present in the product nor is it involved in the product’s mode of action. Since the term liquid chlorine bleach is the common name used by consumers it is, however, considered admissible. The product is manufactured by the reaction of molecular chlorine with sodium hydroxide and water. A small excess of sodium hydroxide is required to maintain the pH between 11 and 13 to minimise decomposition.

Sodium hypochlorite disproportionates spontaneously to chloride and chlorate. This disproportionation is accelerated by ionic strength, sunlight, temperature and concentration of the sodium hypochlorite. Metals such as copper, nickel and cobalt also catalyse the degradation of sodium hypochlorite.

Since sodium hypochlorite solution is highly unstable under conditions of elevated temperature and on exposure to sunlight, solutions that would remain relatively stable under normal conditions of storage and use in a temperate climate, would not do so in a tropical climate. In this regard, it was necessary to establish specifications, to maintain, as far as possible, the stability and strength of the product and to extend the lifespan of the sodium hypochlorite in the tropical environment.

The product is a corrosive compound and provisions are therefore included for adequate labelling for use of such a common, yet potentially dangerous substance.

In formulating this standard considerable assistance was derived from the following publications which were still current when this standard was being developed:

- AMERICAN WATER WORKS ASSOCIATION. ANSI / AWWA B300-10, *Hypochlorites*. 2010.
- BUREAU OF INDIAN STANDARDS. IS 11673:1993, *Sodium hypochlorite solution – Specification*.
- CENTERS FOR DISEASE CONTROL AND PREVENTION (CDC). *Chemical Disinfectants: Guideline for Disinfection and Sterilization in Healthcare Facilities*. 2008. Atlanta: CDC
- CENTERS FOR DISEASE CONTROL AND PREVENTION (CDC), *Water, Sanitation, & Hygiene (WASH)-related Emergencies & Outbreaks, Centers for Disease Control and Prevention*. May 2022 [viewed 2022-10-13]. Available at <https://www.cdc.gov/healthywater/emergency/index.html>
- CENTERS FOR DISEASE CONTROL AND PREVENTION (CDC). *Cleaning and Sanitizing with Bleach after an Emergency*. February 2021 [viewed 2022-10-13]. Available at <https://www.cdc.gov/disasters/bleach.html>
- EAST AFRICAN COMMUNITY. DEAS 295:2020, *Sodium hypochlorite solutions – Specifications*
- EUROPEAN CHEMICALS AGENCY. *Guidance on Labelling and Packaging in Accordance with Regulation (EC) No 1272/2008*. 2020
- INSTITUTO ECUATORIANO DE NORMALIZACION. NTE INEN 1583:1998, *Sodium hypochlorite solutions – Requirements*
- SOUTH AFRICAN BUREAU OF STANDARDS, SANS 296:2020, *Sodium hypochlorite solutions*
- THE CHLORINE INSTITUTE. *Pamphlet 96; Sodium Hypochlorite Manual*. 2017. Available at [https://bookstore.chlorineinstitute.org/pamphlet-96-sodium-hypochlorite-manual.html?Session\\_ID=3d8f40182c854da5f6ab7b4d20fd33ed](https://bookstore.chlorineinstitute.org/pamphlet-96-sodium-hypochlorite-manual.html?Session_ID=3d8f40182c854da5f6ab7b4d20fd33ed)

- UNITED NATIONS (UN). *Globally Harmonized System for Classification and Labelling of Chemicals (GHS)*. 2021. Geneva: UN

This standard includes the following normative annexes that are indispensable to the proper application of this standard:

- Annex A – Requirements for and legibility of information provided on labels;
- Annex B – Requirement for hazard pictogram for product and carton labels; and
- Annex C – Requirements for signal word, hazard and precautionary statements.

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Tobacco</b>	<b>Tobacco products, advertising, promotion, sale and sponsorship - specification</b>	<b>CRS 60: 2023</b>	<b>USD 36.97</b>

**Abstract:**

This CARICOM Regional Standard CRS 60: 2023, *Tobacco products – Advertising, promotion, sale and sponsorship – Specification* has been developed under the authority of the CARICOM Regional Organisation for Standards and Quality (CROSQ).

The World Health Organization Framework Convention on Tobacco Control (WHO FCTC) was developed in response to the globalization of the tobacco epidemic. The spread of the tobacco epidemic is facilitated through a variety of complex factors with cross-border effects, including trade liberalization and direct foreign investment. Other factors such as global marketing, transnational tobacco advertising, promotion and sponsorship, and the international movement of contraband and counterfeit cigarettes have also contributed to the increase in tobacco use.

This CARICOM Regional Standard has been developed in response to the obligation of CARICOM Member States to implement Article 13 of the WHO FCTC which supports a total ban on tobacco advertising, promotion and sponsorship.

In 2022, the Centres for Disease Control and Prevention (CDC) highlighted that tobacco use is one of the world's leading causes of disease and disability, as well as injury to practically every organ in the body. According to CDC (2020), smoking causes cancer, heart disease, stroke, lung diseases, diabetes, and chronic obstructive pulmonary disease (COPD), which includes emphysema and chronic bronchitis. These tobacco products contain nicotine which is a highly addictive substance found in tobacco plants. When these items are smoked, it produces a complex mixture of chemicals created by the combustion of tobacco and its additives.

This standard is intended to provide requirements for advertising, sale and sponsorship of tobacco products.

The provisions of this standard apply to all producers, importers, dealers, retailers, and other persons engaged in the manufacturing and or trade of tobacco products.

In formulating this document considerable assistance was derived from the following:

CARICOM Regional Standard

CRS 26:2013, *Labelling of tobacco products*

PAN AMERICAN HEALTH ORGANIZATION (PAHO). Manual for Developing Tobacco Control Legislation in the Region of the Americas [online]. 2013. [viewed 2023-03-20]. Available at [https://www3.paho.org/hq/dmdocuments/2013/ENG-Tobacco-Manual-\(For-Web-14-May-2013\).pdf](https://www3.paho.org/hq/dmdocuments/2013/ENG-Tobacco-Manual-(For-Web-14-May-2013).pdf)

WORLD HEALTH ORGANIZATION (WHO). WHO Framework Convention on Tobacco Control – Guidelines for implementation of Article 13 [online]. 2013. [viewed 2023-03-20]. Available at <https://fctc.who.int/publications/m/item/tobacco-advertising-promotion-and-sponsorship>

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Pesticide</b>	<b>Pesticide labelling-requirements</b>	<b>CRS 39: 2022</b>	<b>USD 67.04</b>

**Abstract:**

This CARICOM Regional Standard CRS 39:2022, Pesticide – Labelling has been developed under the authority of the CARICOM Regional Organisation for Standards and Quality (CROSQ).

The standard is meant to address the issues related to:

- a) Safety, health and the environment in the transportation, storage, handling, and use of pesticides, and
- b) Inter-regional market access for pesticides by harmonising product labelling.

The label is a primary source for information explaining the identity of and directions for use of a pesticide. Not only does the label state the purpose and conditions of use, it also informs the user of the hazards and risks associated with the use of the pesticide. The label is meant to assist the handler or user in assessing the actual risk of handling and applying the product under specific local conditions. It is, therefore, according to the Food and Agriculture Organization (FAO) of the United Nations, an important tool to protect human health and the environment. Additionally, pesticide labels provide a link for contact between the manufacturer or distributor and the user of the product.

The standard is intended to be used by manufacturers, importers, re-packagers, distributors, and retailers of pesticides, as well as consumers and users. The ultimate intent of this standard is the provision of label information, which is appropriate, clear, complete, direct and aligned to international best practices, to all potential and actual users of pesticides.

In preparing this standard, considerable assistance was derived from the following:

- ANDEAN COMMUNITY. *Andean Community Resolution, No. 360: Manual Técnico Andino para el Registro y Control de Plaguicidas Químicos de Uso Agrícola (Technical Andean Handbook for the Registration and Control of Chemical Pesticides for Agricultural Use)*. 2002. Lima.
- CANADA. *Canada Pest Control Products Regulation (SOR/2006-124)*. 2006 [viewed 2022-10-13]. Available at <https://laws-lois.justice.gc.ca/eng/regulations/sor-2006-124/index.html>
- EUROPEAN UNION. Regulation (EC) no. 1272/2008 of the European Parliament and of the Council of 16 December 2008 on classification, labelling and packaging of substances and mixtures. March 2022 [viewed 2022-10-13]. Available at <https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=celex%3A32008R1272>
- FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS (FAO). *Guidelines on Good Labelling Practice* 2015. for *Pesticides*. 2015. Rome: FAO
- UNITED STATES ENVIRONMENTAL PROTECTION AGENCY (US EPA). *Label Review Manual*. 2014. Washington: US EPA
- UNITED NATIONS (UN). *Globally Harmonized System of Classification and Labelling of Chemicals (GHS)*. 2019. Geneva: UN

This standard includes the following normative annexes that are indispensable to the proper application of this standard:

- Annex A – Hazard class requirements;
- Annex B – Standardized hazard statements;
- Annex C – Standardized precautionary statements
- Annex D – GHS hazard symbols and labelling;

- Annex E – Precautionary pictograms; and
- Annex F – Placement of precautionary pictograms.

This standard includes the following informative annexes which only provide information for guidance purposes:

- Annex G – Presentation of hazard colour band and precautionary pictograms
- Annex H – Print size guide; and
- Annex I - Sample layout of label.

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Building</b>	<b>Construction of Houses -COP</b>	<b>CRCP 10: 2023</b>	<b>USD49.58</b>

**Abstract:**

This CARICOM Regional Standard CRS 10: 2023, Construction of Houses — Code of Practice has been developed under the authority of the CARICOM Regional Organisation for Standards and Quality (CROSQ).

Residents in CARICOM Member States risk being impacted by a diverse set of natural hazards including earthquakes, hurricanes, floods, landslides, volcanoes, tsunamis, torrential rainfall, and the predicted negative effects of climate change. Houses built in CARICOM Member States may be prematurely weakened by corrosion, moisture, insects, heat, and the sun's ultra-violet rays.

This standard is intended to outline the specifications for constructing houses in CARICOM Member States. It was necessary to develop this standard to align the residential construction industry in CARICOM Member States, to a common standard including those for strength and durability for improved resilience.

Where houses are constructed using structural steel, guidance could be sought from other recognised codes for small and residential buildings, for example Tobago Standard (TTS 599:2006) Guide to the design and construction of small buildings.

This document gives guidance for post construction maintenance and designing for persons with disabilities (See Annex A).

This standard was developed to reduce the vulnerability of houses in the Caribbean, which is part of the mandate of the Caribbean Disaster Emergency Management Agency (CDEMA) in their management of the Comprehensive Disaster Management Framework.

The Caribbean region is committed to Comprehensive Disaster Management (CDM) as described in the Regional CDM Strategy and Results Framework 2014-2024. The regional goal is to realise “Safer, more resilient and sustainable CDEMA Participating States through Comprehensive Disaster Management”<sup>1</sup>.

Comprehensive Disaster Management (CDM) is an anticipatory management approach that views hazard exposure as an ongoing process, and aims to reduce vulnerability across all sectors. The strategic objective of CDM is the integration of disaster management considerations into the development planning and decision-making process of CDEMA’s Participating States.

There are four Comprehensive Disaster Management (CDM) Priority Areas defined in the Framework, namely.

1. Strengthened institutional arrangements for CDM.
2. Increased and sustained knowledge management and learning for CDM.
3. Improved integration of CDM at sectoral levels.
4. Strengthened and sustained community resilience.

The Caribbean Disaster Emergency Management Agency (CDEMA) is the facilitator, driver, coordinator and broker of this Framework.

In preparing this standard considerable assistance was derived from the following:

British Standards Institute (BSI)

BS EN 1992-1-1:2004. Eurocode 2: Design of concrete structures. Part 1-1: General rules and rules for buildings

BS EN 1998-1:2004. Eurocode 8: Design of structures for earthquake resistance – Part 1: General rules, seismic actions and rules for buildings

BS EN 206:2013+A1:2016. Concrete – Specification, performance, production and conformity

BS 4449:2005. Steel for the reinforcement of concrete – Weldable reinforcing steel – Bar, coil and decoiled product – Specification

BS 4482:1985. Cold reduced steel wire for the reinforcement of concrete

BS 8666:2005. Scheduling, dimensioning, bending and cutting of steel reinforcement for concrete – Specification

ASTM International

ASTM C90-16. Standard Specification for Loadbearing Concrete Masonry Units

ASTM A615-15. Standard Specification for Deformed and Plain Carbon-Steel Bars for Concrete Reinforcement

ASTM C652-19 Standard Specification for Hollow Brick (Hollow Masonry Units Made From Clay or Shale)

ASTM A653-15. Standard Specification for Steel Sheet, Zinc-Coated (Galvanized) or Zinc-Iron Alloy-Coated (Galvannealed) by the Hot-Dip Process

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<sup>1</sup> Regional Comprehensive Disaster Management (CDM) Strategy & Results Framework 2014 – 2024. Caribbean Disaster Emergency Response Agency, 2014.

ASTM A924-17. Standard Specification for General Requirements for Steel Sheet, Metallic-Coated by the Hot-Dip Process

American Concrete Institute

ACI 318-14, Building Code Requirements for Structural Concrete.

American Society of Civil Engineers.

ASCE 7-16, Minimum Design Loads and Associated Criteria for Buildings and Other Structures

ASCE 7-05, Minimum Design Loads and Associated Criteria for Buildings and Other Structures

American Wood Council.

National Design Specification for Wood Construction with Commentary, 2018

The Masonry Society.

TMS-402/602-16, Building Code Requirements and Specification for Masonry Structures

Organisation of Eastern Caribbean States.

OECS Building Code, 2016.

**Paints**

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Water Borne Coatings</b>	<b>Paint – Water borne coatings - Specifications replaces emulsion paints Water Borne Solutions</b>	<b>CRS 47: 2021</b>	<b>USD 38.91</b>

**Abstract:**

This standard replaces and supersedes CCS 19:1992, Paint – Exterior and interior emulsion type- flat which was prepared by the Caribbean Common Market Standards Council (CCMSC).

This standard sets the minimum requirements for water-borne paints for interior and exterior use that are manufactured or traded within the Caribbean Community. It specifies performance as well as physical and chemical requirements for paints.

This standard was undertaken to incorporate a reduction in the lead and volatile organic content of paint in alignment with global initiatives to protect the environment and the health and safety of the consumer. The major changes from the previous version of the standard include the following:

- a) addition of new definitions;
- b) reduction of the maximum content of lead;



- c) inclusion of a maximum limit for volatile organic compounds;
- d) the inclusion of referenced test methods;
- e) inclusion of an Annex that provides recommended gloss level ranges.

The labelling requirements outlined in this standard have been extracted from the relevant requirements in the regional labelling standard CRS 55-2: 2016, Labelling of goods — Part 2: Specific requirements for pre-packaged goods.

This standard establishes requirements for water-borne, decorative coatings intended for use on interior and exterior surfaces. It applies to final packaged products, untinted bases and products tinted at the point of sale. It also establishes requirements for characteristics, performance and labelling of coatings and specific parameters for primers and top coats.

This standard is applicable to liquid coatings including emulsion, latex, water-soluble, water-dispersible or colloidal coatings and textured coatings.

It does not apply to stains, varnishes, putties and solvent-borne coatings.

**EXAMPLE** Water-borne coatings covered under this standard are intended for use on concrete, brick, stucco, concrete block, wood, metal, off shutter concrete or bituminous substrates, plastic and glass but are not limited to these applications.

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Solvent-borne coatings</b>	<b>Paints – Solvent-borne coatings – Specification</b>	<b>CRS 48:2022</b>	<b>USD 36.97</b>

**Abstract:**

This CARICOM Regional Standard *CRS 48:2021, Paints – Solvent-borne coatings – Specification* has been developed under the authority of the CARICOM Regional Organisation for Standards and Quality (CROSQ). It was approved as a CARICOM Regional Standard by the CARICOM Council for Trade and Economic Development (COTED).

This standard is a revision of and supersedes CCS 20:1992, *Paint – Interior and oil modified alkyd* which was prepared for the Caribbean Common Market Standards Council (CCMSC).

This standard sets the minimum requirements for solvent-borne coatings for interior and exterior use that are manufactured or traded within the Caribbean Community. It specifies performance as well as physical and chemical requirements for coatings.

The revision of CCS 20:1992 was undertaken by the Regional Technical Sub-Committee for Paints hosted by Trinidad and Tobago. This revision was undertaken to incorporate reductions in the lead and volatile organic content of paint in alignment with global initiatives to protect the environment and the health and safety of the consumer. The major changes from the previous version of the standard include the following:

- a) inclusion of a reduced maximum limit for lead;

- b) inclusion of a reduced maximum limit for volatile organic compounds;
- c) inclusion of reference test methods;
- d) inclusion of an Annex that provides recommended gloss level ranges for solvent-borne coatings.

The labelling requirements outlined in this standard have been extracted from the relevant requirements in the regional labelling standard CRS 55-2: 2016, *Labelling of goods- Part 2: Specific requirements for pre-packaged goods*.

In preparing this standard considerable assistance was derived from the following document:

**Trinidad and Tobago Bureau of Standards**

TTS 165:2011, *Architectural coatings – Solvent-borne paints – Specification*

An informative annex is included in this standard which provides pertinent information to aid in the clarification and understanding of the document. This annex is as follows:

- Annex A which is informative and provides recommended gloss level ranges for solvent-borne coatings.

### **Tourism**

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Guest Houses</b>	<b>Tourist accommodation- Part 3: Requirements for guest houses</b>	<b>CRS 11-3:2016</b>	<b>USD 35.03</b>

**Abstract**

This standard is prepared specifically for guesthouses and establishes the minimum requirements for this type of accommodation. Compliance to the minimum requirements outlined in this standard will enable service providers to meet and exceed customer expectations.

This standard contains additional requirements specific to the type of establishment and does not supersede the requirements of Part 1. It is intended that CRS 11-3 be used as a supplement to CRS 11-1:2012, *Specification for tourist accommodation – Part 1: General requirements*.

This standard can be used as a tool by competent authorities under any programme that promotes continual protection of the national tourism industry on the international market. It is recommended that a quality management system be introduced to ensure enhanced guest satisfaction in a safe and secure environment.

This standard specifies the minimum requirements for any guesthouse, operating in the CARICOM region, which provides accommodation to tourists. It establishes requirements for:

- a) physical and personnel issues;

b) guest facilities; c) public and private areas; and d) health and safety.			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Hotel Accommodation</b>	<b>Tourism and Related Services – Tourist Accommodation – Hotels requirements</b>	<b>CRS 11-2:2018</b>	<b>USD 54.43</b>
<p><b>Abstract</b></p> <p>This standard contains additional requirements specific to hotels and <b>does not</b> supersede the requirements of Part 1. It is intended that this part of CRS 11 be used as a supplement to CRS 11-1: 2012, <i>Specification for tourist accommodation: Part 1 – General requirements</i>.</p> <p>This standard is prepared specifically for hotels. It establishes the minimum requirements for this type of accommodation. By complying with and improving on these minimum requirements, it is hoped that the service providers will consistently meet and exceed customer expectations in an efficient and cost effective manner.</p> <p>This standard is intended to be used as a tool by competent authorities under any programme that promotes continual protection of the national tourism industry on the international market.</p> <p>It is recommended that a quality management system be introduced to ensure that the service provides high visitor satisfaction in a safe and secure environment</p> <p>This CARICOM Regional Standard specifies the minimum requirements for any hotel providing accommodation to tourists operating in the CARICOM Region. It establishes requirements for:</p> <p>a) guest facilities;  b) public areas;  c) food and beverage preparation and service area;  d) staff break areas;  e) safety and security.</p> <p>This document does not apply to:</p> <p>a) bed and breakfast establishments;  b) self-catering units;  c) private residences or apartments rented for periods exceeding one month;  d) villas;</p>			

e) eco-lodges; f) guesthouses; g) premises used exclusively for the accommodation of persons in religious, educational or charitable organisations.			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Short Term Rentals</b>	<b>Specification for Short Term Vehicle Rentals</b>	<b>CRS 12: 2010</b>	<b>USD 40.85</b>
<p><b>Abstract:</b>            This standard was developed in recognition of the:</p> <ul style="list-style-type: none"> <li>• increasing importance of tourism to the economy of CARICOM Member States;</li> <li>• increase in demand for vehicle rental services from the various sectors of tourism;</li> <li>• need to provide quality service, keeping in mind factors such as the enjoyment, satisfaction and safety of customers; and</li> <li>• need to promote care for the environment to ensure sustainability of the tourism industries of the region.</li> </ul> <p>It is expected that users of this standard will go beyond the requirements documented here.</p> <p>This standard specifies the minimum requirements for acceptable practices relating to business conduct, physical facilities, vehicle fleet, personnel, customer guidance, contractual agreements, documentation, and handling of complaints for short-term vehicle rental operations.</p> <p>This standard applies only to motor vehicles that are classified as rentals and include motor cars, station wagons, vans, sports utility vehicles (SUVs), motorcycles, scooters and four-wheel-drive vehicles.</p> <p>This standard does not apply to rental operations offering car rentals for commercial use, long-term lease or taxi hire services.</p>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Tour Guides</b>	<b>Code of Practice for Tour Guides</b>	<b>CRCP 3: 2010</b>	<b>USD 38.91</b>
<p><b>Abstract:</b>            This CARICOM Regional Code of Practice recommends practices for the establishment and maintenance of the minimum acceptable level of service for tour guiding. Users of this Code of Practice are encouraged to go beyond the requirements documented here.</p> <p>This document was developed because of the:</p> <ul style="list-style-type: none"> <li>• importance of tourism to the economies of the CARICOM Member States;</li> <li>• increasing demand for a variety of tours, such as. eco, nature and heritage, and the important role they play in the delivery and enjoyment of the overall tourism product;</li> </ul>			

- need to ensure that tour guides fully understand their roles and responsibilities so as to provide the highest standard of service towards the enjoyment, information and safety of customers;
- growing realization that tourism activities and development must be carried out in a sustainable manner; and
- recognition that the positive and negative impacts of tourism on local communities must be properly monitored and managed.

This Code of Practice establishes the minimum acceptable levels of service for tour guides operating within the CARICOM Member States. It is also intended for use as a quality tool by:

- e) tour guides and tourism service providers;
- f) tour parties; and
- g) relevant authorities and agencies responsible for tourism within the CARICOM region.

This Code of Practice does not specify the criteria which are necessary for the licensing of tour guides operating within the CARICOM Member States.

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Tour Operators</b>	<b>Code of Practice for Inbound Tour Operators</b>	<b>CRCP 8: 2010</b>	<b>USD 38.91</b>

**Abstract:**

This Code of Practice recommends guidelines for the establishment and maintenance of minimum acceptable levels of service for inbound tour operators. Users of this standard are encouraged to go beyond the requirements documented here.

This document was developed as a result of the:

- increasing importance of tourism to the economies of the states comprising the membership of CARICOM;
- increasing demand for tours from the various sectors of tourism;
- need to provide quality service keeping in mind factors such as enjoyment, information and safety of customers;
- need to promote care for the environment to ensure sustainability, as well as development of commodity resources used in tours; and
- social responsibility needed to provide and maintain a positive impact on the local community in which the tours occur.

It was also recognized that many aspects of the tourism sector are linked. Hence, it is recommended that the World Tourism Organization Global Code of Ethics for Tourism be referred to for information. This document can be found at <http://www.bmwi.de/BMWi/Redaktion/PDF/G/global-code-of-ethics-englisch,property=pdf,bereich=bmwi,sprache=de,rwb=true.pdf>.

This Code of Practice specifies acceptable guidelines recommended for use as a quality tool by:

- a) inbound tour operators;
- b) tourism service providers;
- c) tour parties; and
- d) relevant authorities and agencies responsible for tourism within the CARICOM region.

This Code of Practice does not specify the criteria necessary to obtain registration as an inbound tour operator within the CARICOM Region as provided for in the laws of the states comprising the membership of CARICOM.

This Code of Practice does not apply to self-guided tours.

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
	<b>Specification for tourist accommodation part 1: General requirements</b>	<b>CRS 11 Part 1: 2011</b>	<b>USD 53.46</b>

**Abstract:**

This CARICOM Regional Standard specifies the minimum requirements for any commercial enterprise providing accommodation to tourists operating in the CARICOM Region.

This standard shall not apply to enterprises that are bed and breakfast and home-accommodation establishments.

Given the increasing importance of the tourism sector to the economies of CARICOM Member States, this CARICOM Regional Standard (CRS) was developed to address the following specific concerns:

- a) the increase in demand for the provision of a range of accommodation services;
- b) the need to provide quality services consistent with improved visitor satisfaction, safety and security; and
- c) the need to promote sustainable development and care for the environment.

This standard, therefore, establishes the minimum requirements for providing quality service at tourism accommodation facilities such as hotels, guest-houses and self-catering establishments. By complying with and improving these minimum requirements it is hoped that the service providers will consistently meet and exceed customer expectations in an efficient and cost-effective manner.

It is recommended that a quality management system be introduced in such establishments to ensure that the service provides high visitor satisfaction in a safe and secure environment.

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
	<b>Guidelines for recreational water quality</b>	<b>CRS 36: 2013</b>	<b>USD 60.25</b>

**Abstract:**

This guideline document has been prepared to set levels of quality and safety for recreational water of riverine and coastal origin within CARICOM member states. Citizens and visitors of these territories enjoy recreational activities in and around water and similarly such recreational activities are major components of the tourism product. As such, it is of paramount importance that water and its environs used for recreational purposes meet health and safety requirements to prevent physical injury and illness and disease outbreaks among persons utilizing the water and surroundings.

The purpose of the guideline is to establish criteria for:

- a) ensuring safety of users of recreational waters;
- b) types of use and methods of ensuring compliance;
- c) regulating usage of recreational waters;
- d) promoting economic and ecological sustainability of recreational waters; and
- e) facilitating quality control of recreational waters.

Use of recreational waters can adversely affect human health and well being. For example, gastroenteritis can be caused by swallowing water containing disease-causing organisms (pathogens). However, any potential adverse effects must be weighed against the enormous benefits to health and well-being of recreational water use and the positive impacts on local economies that rely on water-associated recreational activities (WHO 2003).

In the application and use of this regional standard it is expected that where legislation exists within a member state, that legislation will take precedence.

These guidelines prescribe requirements for recreational water quality and apply to a range of public and private recreational water environments, such as coastal, estuarine waters and fresh water bodies in CARICOM member states.

These guidelines also apply to any artificially constructed flow-through impoundment using water from sources described previously.

EXAMPLE      Constructed baths at waterfall or constructed river basin.

Swimming pools are subject to specific management practices and regulations intended to protect public health (for example disinfection standards) and are not covered by these guidelines.

These guidelines are set for three main categories of recreational activity:

Primary contact recreation – where the body can be fully immersed and there is the potential to swallow water, and one is in direct contact with the water

Example      Swimming, diving, surfing.

Secondary contact recreation. There is direct contact with the water but the chance of swallowing water is unlikely or limited

Example:      Boating, fishing, wading.

Passive recreation- no contact with the water and includes scenic appreciation, walking, picnicking, some sports, etc.

Guidelines for recreational quality assessments are also provided in this standard.



<b>SUSTAINABLE TOURISM – HEALTH STANDARDS</b>			
<i>Product</i>	<i>Title of Standards or Code of Practice</i>	<i>Standard code</i>	<i>Price</i>
<b>Environmental Management Systems</b>	<b>Sustainable tourism - environmental management systems - requirements</b>	<b>CRS 66: 2021</b>	<b>USD 63.16</b>
<p><b>Abstract:</b></p> <p>This CARICOM Regional Standard <i>CRS 66:2021 Sustainable Tourism – Environmental management systems – Requirements</i> has been developed under the authority of the CARICOM Regional Organisation for Standards and Quality (CROSQ).</p> <p>Tourism is a priority in the Caribbean, having one of the highest developmental impact on the region's economic growth and sustainability, and being an important source of income, employment and foreign exchange. However, the tourism industry can significantly impact natural resources, consumption patterns, and social systems, which in turn can threaten the tourism product. Further, unsustainable consumption and production practices combined with the region's vulnerability to natural disasters, environmental threats, disease outbreaks and epidemics, and deficiencies in environmental sanitation and food safety, may represent major barriers to sustainable development.</p> <p>According to the World Tourism Organization, sustainable tourism is "Tourism that takes full account of its current and future economic, social and environmental impacts, addressing the needs of visitors, the industry, the environment, and host communities." A more sustainable tourism sector can contribute to the United Nation's Sustainable Development Goals (UN SDGs) in 5 key areas - sustainable economic growth; social inclusiveness, employment and poverty reduction; resource efficiency, environmental protection and climate change; cultural values, diversity and heritage; and mutual understanding, peace and security. Advancing sustainable practices in the tourism sector is, therefore, essential if the sector is to contribute effectively to sustainable development of the Caribbean region.</p> <p>Recognizing the Caribbean region's reliance on the tourism industry and its sustainability challenges, seven (7) standards related to Hospitality, Health, Safety and Environmental (HSE) tourism have been developed. These standards have been developed under the ambit of the Regional Tourism and Health Programme (THP) established by the Caribbean Public Health Agency (CARPHA), in partnership with the Caribbean Tourism Organization (CTO) and the Caribbean Hotel and Tourism Association (CHTA). The seven standards constitute a set of preventive interventions to effectively address public health and environmental issues that impact local and visitor populations in the Caribbean and to support sustainable tourism and the region's efforts to remain competitive in the rapidly evolving global tourism trade.</p> <p>This standard is one of the suite of seven (7) standards, which are as follows:</p> <ul style="list-style-type: none"> <li>a) CRS 66, <i>Sustainable Tourism — Environmental management systems — Requirements</i></li> <li>b) CRS 67, <i>Sustainable Tourism — Energy management and efficiency — Requirements</i></li> <li>c) CRS 68, <i>Sustainable Tourism — Food safety and sanitation — Requirements</i></li> </ul>			

- d) CRS 69, *Sustainable Tourism — Water treatment, management and efficiency — Requirements*
- e) CRS 70, *Sustainable Tourism — Solid waste management — Requirements*
- f) CRS 71, *Sustainable Tourism — Sewage treatment and management — Requirements*
- g) CRS 72, *Sustainable Tourism — Integrated pest management systems — Requirements*

This standard is intended to provide a framework for the development of an environmental management system within tourism establishments. The standard covers an EMS that focuses resources on meeting the commitments identified in the organization's policy, which could include reducing or eliminating the negative environmental impacts of its products, services, and activities and/or increasing their positive effects.

In formulating this standard considerable assistance was derived from the following:

Association of British Travel Agents (ABTA)

— *Tourism Accommodation: Health & Safety Technical Guide 2017*

Caribbean Alliance for Sustainable Tourism (CAST)

— [\*Environmental Management Toolkit\*](#)

Green Globe

— *Green Globe 21 Standard criteria*

EarthCheck

— *Company Standard Version 4.0, 2018*

International Organization for Standardization

- ISO 9000: 2015 *Quality management systems – Fundamentals and vocabulary*
- ISO/TS 13811:2015 *Tourism and related services – Guidelines on developing environmental specifications for accommodation establishments*
- ISO 14001:2015 *Environmental Management Systems – Requirements with guidance for use*

Quality Tourism for the Caribbean

— QTC 101:2001 *Guidelines for Environmental Management Systems*

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Energy management and efficiency systems</b>	<b>Sustainable tourism - energy management and efficiency systems - requirements</b>	<b>CRS 67: 2021</b>	<b>USD 54.53</b>
<p><b>Abstract:</b></p> <p>This CARICOM Regional Standard CRS 67: 2021 <i>Sustainable Tourism — Energy management and efficiency — Requirements</i> has been developed under the authority of the CARICOM Regional Organisation for Standards and Quality (CROSQ).</p> <p>Tourism is a priority in the Caribbean, having one of the highest developmental impacts on the region's economic growth and sustainability, and being an important source of income, employment and foreign exchange. However, the tourism industry can significantly impact natural resources, consumption patterns, and social systems, which in turn can threaten the tourism product. Further, unsustainable consumption and production practices combined with the region's vulnerability to natural disasters, environmental threats, disease outbreaks and epidemics, and deficiencies in environmental sanitation and food safety, may represent major barriers to sustainable development.</p> <p>According to the World Tourism Organization, sustainable tourism is "Tourism that takes full account of its current and future economic, social and environmental impacts, addressing the needs of visitors, the industry, the environment, and host communities." A more sustainable tourism sector can contribute to the United Nation's Sustainable Development Goals (UN SDGs) in 5 key areas - sustainable economic growth; social inclusiveness, employment and poverty reduction; resource efficiency, environmental protection and climate change; cultural values, diversity and heritage; and mutual understanding, peace and security. Advancing sustainable practices in the tourism sector is, therefore, essential if the sector is to contribute effectively to sustainable development of the Caribbean region.</p> <p>Recognizing the Caribbean region's reliance on the tourism industry and its sustainability challenges, seven (7) standards related to Hospitality, Health, Safety and Environmental (HSE) tourism have been developed. These standards have been developed under the ambit of the Regional Tourism and Health Programme (THP) established by the Caribbean Public Health Agency (CARPHA), in partnership with the Caribbean Tourism Organization (CTO) and the Caribbean Hotel and Tourism Association (CHTA). The seven standards constitute a set of preventive interventions to effectively address public health and environmental issues that impact local and visitor populations in the Caribbean and to support sustainable tourism and the region's efforts to remain competitive in the rapidly evolving global tourism trade.</p> <p>This standard is one of the suite of seven (7) standards, which are as follows:</p> <ul style="list-style-type: none"> <li>a) CRS 66, <i>Sustainable Tourism — Environmental management systems — Requirements</i></li> <li>b) CRS 67, <i>Sustainable Tourism — Energy management and efficiency — Requirements</i></li> </ul>			

- c) CRS 68, *Sustainable Tourism — Food safety and sanitation — Requirements*
- d) CRS 69, *Sustainable Tourism — Water treatment, management and efficiency — Requirements*
- e) CRS 70, *Sustainable Tourism — Solid waste management — Requirements*
- f) CRS 71, *Sustainable Tourism — Sewage treatment and management — Requirements*
- g) CRS 72, *Sustainable Tourism — Integrated pest management systems — Requirements*

This standard is intended to provide a framework for the development, implementation, operation, and evaluation of an effective energy management and efficiency system including the potential for use of renewable energy sources in tourism establishments.

In formulating this standard considerable assistance was derived from the following:

Caribbean Alliance for Sustainable Tourism

— 2001. *Toolkit Series for small hotels. Energy conservation. San Juan, Puerto Rico: CAST*

Green Seal

— 2017. *Green Seal Environmental Standards for Lodging Properties. Washington, DC: Green Seal*

— 2014. *Green Seal Standard for Restaurants and Food Services. Washington, DC: Green Seal*

International Organization for Standardization

— ISO 9000: 2015 *Quality management systems – Fundamentals and vocabulary*

— ISO 14001:2015 *Environmental Management Systems – Requirements with guidance for use*

— ISO 50001: 2018 *Energy management systems — Requirements with guidance for use*

Quality Tourism for the Caribbean

— QTC 104:2001 *Energy Management and Efficiency*

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Food, safety and sanitation</b>	<b>Sustainable tourism - food safety and sanitation - requirements</b>	<b>CRS 68: 2021</b>	<b>USD 100.99</b>
<p><b>Abstract:</b></p> <p>This CARICOM Regional Standard CRS 68: 2021 <i>Sustainable Tourism — Food safety and sanitation — Requirements</i> has been developed under the authority of the CARICOM Regional Organisation for Standards and Quality (CROSQ).</p> <p>Tourism is a priority in the Caribbean, having one of the highest developmental impact on the region's economic growth and sustainability, and being an important source of income, employment and foreign exchange. However, the tourism industry can significantly impact natural resources, consumption patterns, and social systems, which in turn can threaten the tourism product. Further, unsustainable consumption and production practices combined with the region's vulnerability to natural disasters, environmental threats, disease outbreaks and epidemics, and deficiencies in environmental sanitation and food safety, may represent major barriers to sustainable development.</p> <p>According to the World Tourism Organization, sustainable tourism is "Tourism that takes full account of its current and future economic, social and environmental impacts, addressing the needs of visitors, the industry, the environment, and host communities." A more sustainable tourism sector can contribute to the United Nation's Sustainable Development Goals (UN SDGs) in 5 key areas - sustainable economic growth; social inclusiveness, employment and poverty reduction; resource efficiency, environmental protection and climate change; cultural values, diversity and heritage; and mutual understanding, peace and security. Advancing sustainable practices in the tourism sector is, therefore, essential if the sector is to contribute effectively to sustainable development of the Caribbean region.</p> <p>Recognizing the Caribbean region's reliance on the tourism industry and its sustainability challenges, seven (7) standards related to Hospitality, Health, Safety and Environmental (HSE) tourism have been developed. These standards have been developed under the ambit of the Regional Tourism and Health Programme (THP) established by the Caribbean Public Health Agency (CARPHA), in partnership with the Caribbean Tourism Organization (CTO) and the Caribbean Hotel and Tourism Association (CHTA). The seven standards constitute a set of preventive interventions to effectively address public health and environmental issues that impact local and visitor populations in the Caribbean and to support sustainable tourism and the region's efforts to remain competitive in the rapidly evolving global tourism trade.</p> <p>This standard is one of the suite of seven (7) standards, which are as follows:</p> <ul style="list-style-type: none"> <li>a) CRS 66, Sustainable Tourism — Environmental management systems — Requirements</li> <li>b) CRS 67, Sustainable Tourism — Energy management and efficiency — Requirements</li> </ul>			

- c) CRS 68, Sustainable Tourism — Food safety and sanitation — Requirements
- d) CRS 69, Sustainable Tourism — Water treatment, management and efficiency — Requirements
- e) CRS 70, Sustainable Tourism — Solid waste management — Requirements
- f) CRS 71, Sustainable Tourism — Sewage treatment and management — Requirements
- g) CRS 72, Sustainable Tourism — Integrated pest management systems — Requirements

This standard is intended to provide a framework for establishing food safety and sanitation programmes within the tourism industry. Globalization of the food industry presents a major challenge to food safety which is complicated by the many diseases spread throughout the food chain from farm to table and across national boundaries. The consequences of unsafe food in the tourism sector in any given Caribbean destination will not only be serious but could be detrimental to the region's vital tourism industry. Food safety must be ensured through implementation of best practices, consistent monitoring, evaluation and continual improvement.

In formulating this standard considerable assistance was derived from the following:

Association of British Travel Agents (ABTA)

— *Tourism Accommodation: Health & Safety Technical Guide 2017*

CARICOM Regional Organisation for Standards and Quality

— CRS 11-3:2016 *Tourist accommodation — Part 3: Requirements for guest houses*

CODEX Alimentarius Commission

— *General Principles of Food Hygiene*

Food Standards Australia New Zealand

— *Safe Food Australia - A Guide to the Food Safety Standards, 2016*

International Organization for Standardization

— *ISO 22000:2018 Food Safety Management Systems*

Public Health Laboratory Service

— *Guidelines for the microbiological quality of some ready-to-eat foods sampled at the point of sale, 2000*

Quality Tourism for the Caribbean

— *QTC 100:2001 Food Safety and Sanitation*

Safe Quality Foods (SQF)

— *Food Safety Code for Foodservice Edition 8*

US Public Health Service Food and Drug Administration

— *Food Code 2017*

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Water treatment, management and efficiency</b>	<b>Sustainable tourism - water treatment, management and efficiency - requirements</b>	<b>CRS 69: 2021</b>	<b>USD 67.04</b>

**Abstract:**

This CARICOM Regional Standard CRS 69:2021 *Sustainable Tourism — Water treatment, management and efficiency — Requirements* has been developed under the authority of the CARICOM Regional Organisation for Standards and Quality (CROSQ).

Tourism is a priority in the Caribbean, having one of the highest developmental impact on the region's economic growth and sustainability, and being an important source of income, employment and foreign exchange. However, the tourism industry can significantly impact natural resources, consumption patterns, and social systems, which in turn can threaten the tourism product. Further, unsustainable consumption and production practices combined with the region's vulnerability to natural disasters, environmental threats, disease outbreaks and epidemics, and deficiencies in environmental sanitation and food safety, may represent major barriers to sustainable development.

According to the World Tourism Organization, sustainable tourism is "Tourism that takes full account of its current and future economic, social and environmental impacts, addressing the needs of visitors, the industry, the environment, and host communities." A more sustainable tourism sector can contribute to the United Nation's Sustainable Development Goals (UN SDGs) in 5 key areas - sustainable economic growth; social inclusiveness, employment and poverty reduction; resource efficiency, environmental protection and climate change; cultural values, diversity and heritage; and mutual understanding, peace and security. Advancing sustainable practices in the tourism sector is, therefore, essential if the sector is to contribute effectively to sustainable development of the Caribbean region.

Recognizing the Caribbean region's reliance on the tourism industry and its sustainability challenges, seven (7) standards related to Hospitality, Health, Safety and Environmental (HSE) tourism have been developed. These standards have been developed under the ambit of the Regional Tourism and Health Programme (THP) established by the Caribbean Public Health Agency (CARPHA), in partnership with the Caribbean Tourism Organization (CTO) and the Caribbean Hotel and Tourism Association (CHTA). The seven standards constitute a set of preventive interventions to effectively address public health and environmental issues that impact local and visitor populations in the Caribbean and to support sustainable tourism and the region's efforts to remain competitive in the rapidly evolving global tourism trade.

This standard is one of the suite of seven (7) standards, which are as follows:

- a) CRS 66, *Sustainable Tourism — Environmental management systems — Requirements*
- b) CRS 67, *Sustainable Tourism — Energy management and efficiency — Requirements*
- c) CRS 68, *Sustainable Tourism — Food safety and sanitation — Requirements*
- d) CRS 69, *Sustainable Tourism — Water treatment, management and efficiency — Requirements*
- e) CRS 70, *Sustainable Tourism — Solid waste management — Requirements*
- f) CRS 71, *Sustainable Tourism — Sewage treatment and management — Requirements*
- g) CRS 72, *Sustainable Tourism — Integrated pest management systems — Requirements*

This standard is intended to provide a framework for the development, implementation, operation, and evaluation of an effective water treatment, and management and efficiency program as well as to ensure an adequate potable water supply at tourism establishments.

In formulating this standard considerable assistance was derived from the following:

Association of British Travel Agents (ABTA)

— *Tourism Accommodation: Health & Safety Technical Guide 2017*

CARICOM Regional Organisation for Standards and Quality

— CRS 1:2010 *Specification for packaged water*

— CRS 36: 2013 *Recreational water quality – Guidelines*



Green Globe

— *Green Globe 21 Standard Criteria*

International Organization for Standardization

— ISO 14001:2015 *Environmental Management Systems*

— ISO 17679:2016 *Tourism and related services – Wellness spa*

Quality Tourism for the Caribbean

— QTC 103:2001 *Water treatment, management and efficiency for the tourism industry*

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Solid waste management</b>	<b>Sustainable tourism - solid waste management - requirements</b>	<b>CRS 70:2021</b>	<b>USD 51.52</b>

**Abstract:**

This CARICOM Regional Standard *CRS 70: 2021 Sustainable Tourism — Solid waste management — Requirements* has been developed under the authority of the CARICOM Regional Organisation for Standards and Quality (CROSQ).

Tourism is a priority in the Caribbean, having one of the highest developmental impact on the region's economic growth and sustainability, and being an important source of income, employment and foreign exchange. However, the tourism industry can significantly impact natural resources, consumption patterns, and social systems, which in turn can threaten the tourism product. Further, unsustainable consumption and production practices combined with the region's vulnerability to natural disasters, environmental threats, disease outbreaks and epidemics, and deficiencies in environmental sanitation and food safety, may represent major barriers to sustainable development.

According to the World Tourism Organization, sustainable tourism is "Tourism that takes full account of its current and future economic, social and environmental impacts, addressing the needs of visitors, the industry, the environment, and host communities." A more sustainable tourism sector can contribute to the United Nation's Sustainable Development Goals (UN SDGs) in 5 key areas - sustainable economic growth; social inclusiveness, employment and poverty reduction; resource efficiency, environmental protection and climate change; cultural values, diversity and heritage; and mutual understanding, peace and security. Advancing sustainable practices in the tourism sector is, therefore, essential if the sector is to contribute effectively to sustainable development of the Caribbean region.

Recognizing the Caribbean region's reliance on the tourism industry and its sustainability challenges, seven (7) standards related to Hospitality, Health, Safety and Environmental (HSE) tourism have been developed. These standards have been developed under the ambit of the Regional

Tourism and Health Programme (THP) established by the Caribbean Public Health Agency (CARPHA), in partnership with the Caribbean Tourism Organization (CTO) and the Caribbean Hotel and Tourism Association (CHTA). The seven standards constitute a set of preventive interventions to effectively address public health and environmental issues that impact local and visitor populations in the Caribbean and to support sustainable tourism and the region's efforts to remain competitive in the rapidly evolving global tourism trade.

This standard is one of the suite of seven (7) standards, which are as follows:

- a) CRS 66, *Sustainable Tourism — Environmental management systems — Requirements*
- b) CRS 67, *Sustainable Tourism — Energy management and efficiency — Requirements*
- c) CRS 68, *Sustainable Tourism — Food safety and sanitation — Requirements*
- d) CRS 69, *Sustainable Tourism — Water treatment, management and efficiency — Requirements*
- e) CRS 70, *Sustainable Tourism — Solid waste management — Requirements*
- f) CRS 71, *Sustainable Tourism — Sewage treatment and management — Requirements*
- g) CRS 72, *Sustainable Tourism — Integrated pest management systems — Requirements*

This standard is intended to provide a framework for the development, implementation, operation, and evaluation of an effective solid waste management program for tourism establishments. It is expected that this standard will enable tourism establishments to implement sustainable solutions to reducing the impact of solid waste on the environment while incurring minimal disposal costs.

In formulating this standard considerable assistance was derived from the following:

Association of British Travel Agents (ABTA)

— *Tourism Accommodation: Health & Safety Technical Guide 2017*

Caribbean Alliance for Sustainable Tourism

— *Environmental Management Toolkit Series for small hotels. 2001. Waste Management*

City of Belmont Australia

— *Reduce, Reuse, Recycle, Recover. 2019*

Government of Jamaica

— *National Solid Waste Management Authority Act, 2002. Jamaica*

#### Green Seal

- 2014. *Green Seal Standard for Restaurants and Food Services*. Washington, DC: Green Seal
- 2017. *Green Seal Environmental Standards for Lodging Properties*. Washington, DC: Green Seal

#### International Organization for Standardization

- ISO 14001:2015 *Environmental Management Systems – Requirements with guidance for use*

#### Quality Tourism for the Caribbean

- QTC 102:2001 *Solid Waste Management*

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Sewage treatment and management</b>	<b>Sustainable tourism - sewage treatment and management- requirements</b>	<b>CRS 71:2021</b>	<b>USD 49.58</b>

#### **Abstract:**

This CARICOM Regional Standard *CRS 71: 2021 Sustainable Tourism — Sewage treatment and management — Requirements* has been developed under the authority of the CARICOM Regional Organisation for Standards and Quality (CROSQ).

Tourism is a priority in the Caribbean, having one of the highest developmental impact on the region's economic growth and sustainability, and being an important source of income, employment and foreign exchange. However, the tourism industry can significantly impact natural resources, consumption patterns, and social systems, which in turn can threaten the tourism product. Further, unsustainable consumption and production practices combined with the region's vulnerability to natural disasters, environmental threats, disease outbreaks and epidemics, and deficiencies in environmental sanitation and food safety, may represent major barriers to sustainable development.

According to the World Tourism Organization, sustainable tourism is "Tourism that takes full account of its current and future economic, social and environmental impacts, addressing the needs of visitors, the industry, the environment, and host communities." A more sustainable tourism sector can contribute to the United Nation's Sustainable Development Goals (UN SDGs) in 5 key areas - sustainable economic growth; social inclusiveness, employment and poverty reduction; resource efficiency, environmental protection and climate change; cultural values, diversity and heritage; and mutual understanding, peace and security. Advancing sustainable practices in the tourism sector is, therefore, essential if the sector is to contribute effectively to sustainable development of the Caribbean region.

Recognizing the Caribbean region's reliance on the tourism industry and its sustainability challenges, seven (7) standards related to Hospitality, Health, Safety and Environmental (HSE) tourism have been developed. These standards have been developed under the ambit of the Regional Tourism and Health Programme (THP) established by the Caribbean Public Health Agency (CARPHA), in partnership with the Caribbean Tourism Organization (CTO) and the Caribbean Hotel and Tourism Association (CHTA). The seven standards constitute a set of preventive interventions to effectively address public health and environmental issues that impact local and visitor populations in the Caribbean and to support sustainable tourism and the region's efforts to remain competitive in the rapidly evolving global tourism trade.

This standard is one of the suite of seven (7) standards, which are as follows:

- a) CRS 66, *Sustainable Tourism — Environmental management systems — Requirements*
- b) CRS 67, *Sustainable Tourism — Energy management and efficiency — Requirements*
- c) CRS 68, *Sustainable Tourism — Food safety and sanitation — Requirements*
- d) CRS 69, *Sustainable Tourism — Water treatment, management and efficiency — Requirements*
- e) CRS 70, *Sustainable Tourism — Solid waste management — Requirements*
- f) CRS 71, *Sustainable Tourism — Sewage treatment and management — Requirements*
- g) CRS 72, *Sustainable Tourism — Integrated pest management systems — Requirements*

This standard is intended to provide a framework for tourism establishments for the effective management and treatment of sewage to minimise potential hazards to patrons, the environment and to public health and safety.

In formulating this standard considerable assistance was derived from the following:

Association of British Travel Agents (ABTA)

—*Tourism Accommodation: Health & Safety Technical Guide 2017*

CARICOM Regional Organisation for Standards and Quality

—CRS 36: 2013 *Recreational water quality – Guidelines*

Quality Tourism for the Caribbean

—QTC 106:2001 *Sewerage Treatment and Management*

Trinidad and Tobago Bureau of Standards

— (TTS) 547: 1998 *Trinidad and Tobago Standard Specification for the Effluent From Industrial Processes Discharged into the Environment*

World Health Organization

—*Fourth Edition: Guidelines for Drinking-Water Quality*

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Integrated Pest Management</b>	<b>Sustainable tourism - integrated pest management systems-requirements</b>	<b>CRS 72:2021</b>	<b>USD 51.52</b>

**Abstract:**

This CARICOM Regional Standard *CRS 72: 2021 Sustainable Tourism — Integrated Pest Management systems — Requirements* has been developed under the authority of the CARICOM Regional Organisation for Standards and Quality (CROSQ).

Tourism is a priority in the Caribbean, having one of the highest developmental impact on the region's economic growth and sustainability, and being an important source of income, employment and foreign exchange. However, the tourism industry can significantly impact natural resources, consumption patterns, and social systems, which in turn can threaten the tourism product. Further, unsustainable consumption and production practices combined with the region's vulnerability to natural disasters, environmental threats, disease outbreaks and epidemics, and deficiencies in environmental sanitation and food safety, may represent major barriers to sustainable development.

According to the World Tourism Organization, sustainable tourism is "Tourism that takes full account of its current and future economic, social and environmental impacts, addressing the needs of visitors, the industry, the environment, and host communities." A more sustainable tourism sector can contribute to the United Nation's Sustainable Development Goals (UN SDGs) in 5 key areas - sustainable economic growth; social inclusiveness, employment and poverty reduction; resource efficiency, environmental protection and climate change; cultural values, diversity and heritage; and mutual understanding, peace and security. Advancing sustainable practices in the tourism sector is, therefore, essential if the sector is to contribute effectively to sustainable development of the Caribbean region.

Recognizing the Caribbean region's reliance on the tourism industry and its sustainability challenges, seven (7) standards related to Hospitality, Health, Safety and Environmental (HSE) tourism have been developed. These standards have been developed under the ambit of the Regional Tourism and Health Programme (THP) established by the Caribbean Public Health Agency (CARPHA), in partnership with the Caribbean Tourism Organization (CTO) and the Caribbean Hotel and Tourism Association (CHTA). The seven standards constitute a set of preventive interventions to

effectively address public health and environmental issues that impact local and visitor populations in the Caribbean and to support sustainable tourism and the region's efforts to remain competitive in the rapidly evolving global tourism trade.

This standard is one of the suite of seven (7) standards, which are as follows:

- a) CRS 66, *Sustainable Tourism — Environmental management systems — Requirements*
- b) CRS 67, *Sustainable Tourism — Energy management and efficiency — Requirements*
- c) CRS 68, *Sustainable Tourism — Food safety and sanitation — Requirements*
- d) CRS 69, *Sustainable Tourism — Water treatment, management and efficiency — Requirements*
- e) CRS 70, *Sustainable Tourism — Solid waste management — Requirements*
- f) CRS 71, *Sustainable Tourism — Sewage treatment and management — Requirements*
- g) CRS 72, *Sustainable Tourism — Integrated Pest Management systems — Requirements*

This standard is intended to provide a framework for establishing integrated pest management programmes in the tourism industry. Inadequate pest management in tourism establishments can lead to contamination of food and transmission of disease to guests and staff. Integrated Pest management (IPM) aims to achieve sustainable pest management by applying a systematic and environmentally sensitive approach to prevent pests by emphasising the use of materials and methods (biological and physical) that minimise the impact on people and the environment and limiting the use of pesticides. Implementation of an IPM programme reduces exposure of tourists and hotel staff to pesticides and other chemicals potentially injurious to health. IPM is preferred as best practice to solve pest problems while minimizing risk to persons and the environment allowing for responsible management and use of chemicals (UN SDG12 – Responsible Consumption and Production) and reduced illness from pollution (UN SDG 3 – Good Health & Wellbeing)

In formulating this standard considerable assistance was derived from the following:

Association of British Travel Agents (ABTA)

— *Tourism Accommodation: Health & Safety Technical Guide 2017*

International Organization for Standardization (ISO)

— ISO 14001:2015 *Environmental Management Systems – Requirements with guidance for use*

National Pest Management Association, USA.

— *Pest Management Standards for Food Processing & Handling Facilities.2016*

Quality Tourism for the Caribbean

— QTC 105:2001 *Integrated pest management*

Safe Quality Foods (SQF)

— *Food Safety Code for Foodservice Edition 8*

United States Environmental Protection Agency (US-EPA)

— *Introduction to Integrated Pest Management. 2017*

**TOILET TISSUE**

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard code</u>	<u>Price</u>
<b>Toilet tissue</b>	<b>Toilet Tissue - Specification (revision)</b>	<b>CRS 51: 2022</b>	<b>USD 37.94</b>

**Abstract:**

This CARICOM Regional Standard *CRS 51: 2022 Toilet tissue - Specification* has been developed under the authority of the CARICOM Regional Organisation for Standards and Quality (CROSQ).

This standard is a revision of and supersedes the standard CCS 22:1992, *Toilet tissue in rolls, single and two-ply* which was prepared for the Caribbean Common Market Standards Council (CCMSC) and approved in 1992.

Toilet issue is extensively traded in the CARICOM market and globalisation has resulted in increased importation of this product from extra-regional sources. CCS 22:1992 was revised under the directive of COTED to address relevant issues to ensure that a minimum acceptable quality product is offered for sale in the CARICOM Member States.

This standard is equivalent to Dominican Standard 452 – *Toilet Tissue Rolls – Specification*.

This standard has been revised to take into consideration new standardisation practices and changes in the industry. The scope has been extended to include coreless tissue, multi-ply tissue and specific requirements have been included for multi-packs and cartons.

This standard is intended to:

- a) facilitate production of an acceptable quality including minimum performance, dimensional and other parameters.
- b) This standard may be used to provide a basis for conformity assessment activities or as part of a quality assurance scheme.

In formulating this standard considerable assistance was derived from the following:

Bureau of Standards Jamaica

*DJS 51:2013, Specification for Paper: Toilet tissue*

Trinidad and Tobago Bureau of Standards

*TTS 543: 2002, Specification for toilet tissue*



<b>COVID RESPONSE STANDARDS</b>			
<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard Code</u>	<u>Price</u>
<b>Non-medical face masks</b>	<b>Non-medical face masks -specification</b>	<b>CRS 75: 2022</b>	<b>USD 38.91</b>
<p><b>Abstract:</b>  T This CARICOM Regional Standard CRS 75:2022, <i>Non-medical face masks – Specification</i> has been developed under the authority of the CARICOM Regional Organisation for Standards and Quality (CROSQ).</p> <p>This standard was developed to establish minimum requirements for non-medical face masks which are intended to act as physical barriers to small droplets secreted during talking, sneezing, singing, breathing and coughing to reduce the transmission of infectious agents like the COVID-19 virus. Non-medical face masks are particularly useful in slowing the spread of disease in symptomatic, asymptomatic and pre-symptomatic patients. These non-medical face masks do not exonerate the user from practising social distancing, effective hand hygiene, respiratory etiquette and other infection prevention control measures. Additionally, it is important that the differently-abled community is also protected by the use of non-medical face masks.</p> <p>This regional standard is intended for use by:</p> <ol style="list-style-type: none"> <li>Manufacturers, importers and distributors of non-medical face masks to assist in manufacturing or procuring non-medical face masks which satisfy minimum quality and performance requirements; and</li> <li>Conformity assessment agencies as a basis for assessing imported or locally manufactured non-medical face masks.</li> </ol> <p>In formulating this standard considerable assistance was derived from the following:</p> <ul style="list-style-type: none"> <li>AMERICAN ASSOCIATION OF TEXTILE CHEMISTS AND COLORISTS (AATCC). AATCC M14-2020, <i>Guidance and Considerations for General Purpose Textile Face Coverings – Adult</i></li> <li>ASTM INTERNATIONAL (ASTM). ASTM F3502-21, <i>Standard Specification for Barrier Face Coverings</i></li> <li>EUROPEAN COMMITTEE FOR STANDARDIZATION (CEN). CEN CWA 17553: 2020, <i>Community face coverings – Guide to minimum requirements, methods of testing and use</i></li> <li>ASSOCIATION FRANCAISE DE NORMALISATION (AFNOR). AFNOR SPEC S76-001:2020, <i>Barrier masks – Guide to minimum requirements, methods of testing, making and use</i></li> </ul>			

- TRINIDAD AND TOBAGO BUREAU OF STANDARDS (TTBS). TTPAS 1:2021, *Non-medical face masks – Specification*
- THE UNIVERSITY OF THE WEST INDIES (ST AUGUSTINE CAMPUS). Product Specification Covid 19 PPE Project (CPP): Facemasks. April 2022.

<u>Product</u>	<u>Title of Standards or Code of Practice</u>	<u>Standard Code</u>	<u>Price</u>
<b>Alcohol-based Hand sanitizers</b>	<b>Hand sanitizers alcohol-based hand sanitizers-specification</b>	<b>CRS 76: 2023</b>	<b>USD 34.06</b>

**Abstract:**

This CARICOM Regional Standard *CRS 76:2023, Hand Sanitizers – Alcohol based hand sanitizers - Specification* has been developed under the authority of the CARICOM Regional Organisation for Standards and Quality (CROSQ).

Hands are frequently in contact with other surfaces and contaminated hands readily transfer microorganisms to other surfaces. The hands play a significant role in the spread of these microorganisms and to help prevent the spread, proper and regular hygiene is crucial. Hand sanitizers aid in interrupting the spread of microorganisms.

This standard was developed to establish minimum requirements for alcohol-based hand sanitizers to ensure that the product is safe and efficacious.

This regional standard is intended for use by all manufacturers, importers, distributors and other entities engaged in the production and/or trade of alcohol-based hand sanitizers.

The following documents were used in the formulation of this regional standard:

DIS/GDL/026:2020, *Rwanda FDA Guidelines on preparation of alcohol-based hand sanitizers*

JS 351: 2020, *Specification for Instant Hand Sanitizers*

KS EAS 789:2013, *Instant hand sanitizers – Specification*

PS: 5453:2020, *Pakistan Standard for hand sanitizer and disinfectants United States Pharmacopeia*

The United States Pharmacopeia, *Hand Sanitizer toolkit, Information for compounders, drug manufacturers and other facilities* [viewed 2023-03-22]. Available at: <https://www.usp.org/covid-19/hand-sanitizer-information>

The United States Pharmacopeia: Excerpted USP-NF and FCC Standards: *A Hand Sanitizer Resource [online]. August 17, 2020* [viewed 2023-03-22]. Available at: <https://www.usp.org/sites/default/files/usp/document/health-quality-safety/usp-hand-sanitizer-ingredients.pdf>

United States Pharmacopeia Convention, *The United States pharmacopeia, 20th revision : the National formulary, 15th ed*, Rockville, Md.: United States Pharmacopeial Convention, Inc., 1979.

World Health Organisation (WHO). WHO/IER/PSP/2010.5: *Guide to Local Production: WHO-recommended Hand rub Formulations*. Available at: <https://www.who.int/publications/i/item/WHO-IER-PSP-2010.5>

Health Canada 2020: Technical-grade ethanol for the manufacture of hand sanitizers and hard-surface disinfectants during the COVID-19 pandemic: Risk assessment summary report. Available at: <https://www.canada.ca/en/health-canada/services/drugs-health-products/natural-non-prescription/legislation-guidelines/covid19-technical-grade-ethanol-hand-sanitizer/risk-assessment-summary-report.html>

This standard includes the following informative annex which provides information for guidance purposes only:

- Annex A (Informative) Guidelines for production facilities and efficacy testing of alcohol-based hand sanitizers