

TABLE GRAPES

**UN/ECE FFV-19
Revised in 2007**

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History

- The history of the grapes and vine is as old as the human race.
- The first evidences of domesticated grapes and vine comes from Georgia and Iran in the third millenium BC.
- In the Acient Greece was special cult of vine for thousand years, and we know exact information about the technology from greek authors.
- The Romans extended the vineyards to other parts of Europe (first trellis were birch trees)
- Colonization (America, Africa, Australia)

Taxonomy

- *Vitis vinifera* as main species – sensitivity to new pests (e.g. *Phyloxera*).
- Other species from Eurasia and America – Breeding interspecific varieties to resistance.
- There isn't high quality vine from the interspecific varieties, but the breeders have made many tablegrape varieties with good property.

Etimology

- Grape, grappe, raisin, uva, druva, druif, trauben, druhy
- Dried vine fruit: Raisin, currant, sultana
- Red grapes , white grapes (mutation of two genes)

Production

Production of grapes 2007		Production of grapes 2007	
Country	Tons	Country	Tons
Italy	8519418	Australia	1530439
France	6500000	Brazil	1341806
China	6250000	Germany	1300000
United States of America	6105080	Egypt	1250000
Spain	6013000	Portugal	1050000
Turkey	3923040	Greece	950000
Iran, Islamic Republic of	3000000	Romania	821306
Argentina	2900000	Moldova	598000
Chile	2350000	Uzbekistan	590400
India	1667700	Hungary	543400
South Africa	1600000	Ukraine	415000

Source: FAOSTAT

Összes terület: 7,65 millió hektár

Connection between the different european market regulations

fruit and vegetables  **wine**

Quality parameters

Variety requirements from the consumers:

- Big, juicy berries
- Spicy flavour (muscat)
- Thin skin
- Seedless

Variety requirements from the growers/traders:

- Big yield
- Resistance
- Don't lose berries during harvesting/manipulation
- Long storage life

Varieties



Italia



Csabagyöngye



**Queen of
Vineyards**

Varieties



Ronelle



Black Muscat

Varieties

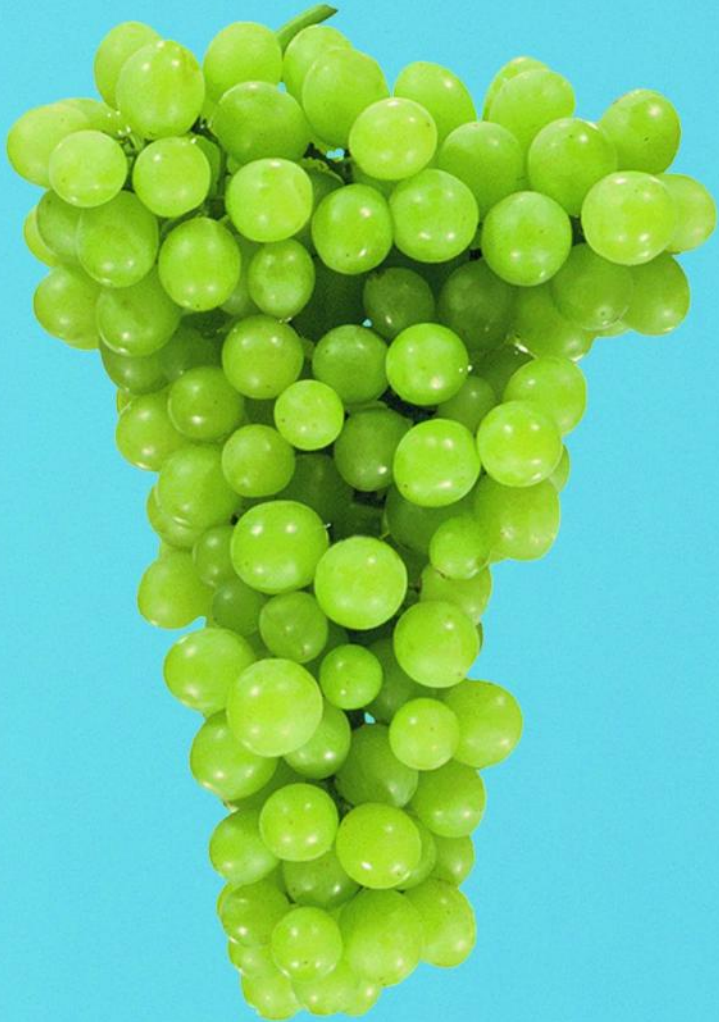


Red Globe



Red Flame

Varieties



Sugraone



Thompson Seedless (Sultanas)

Varieties

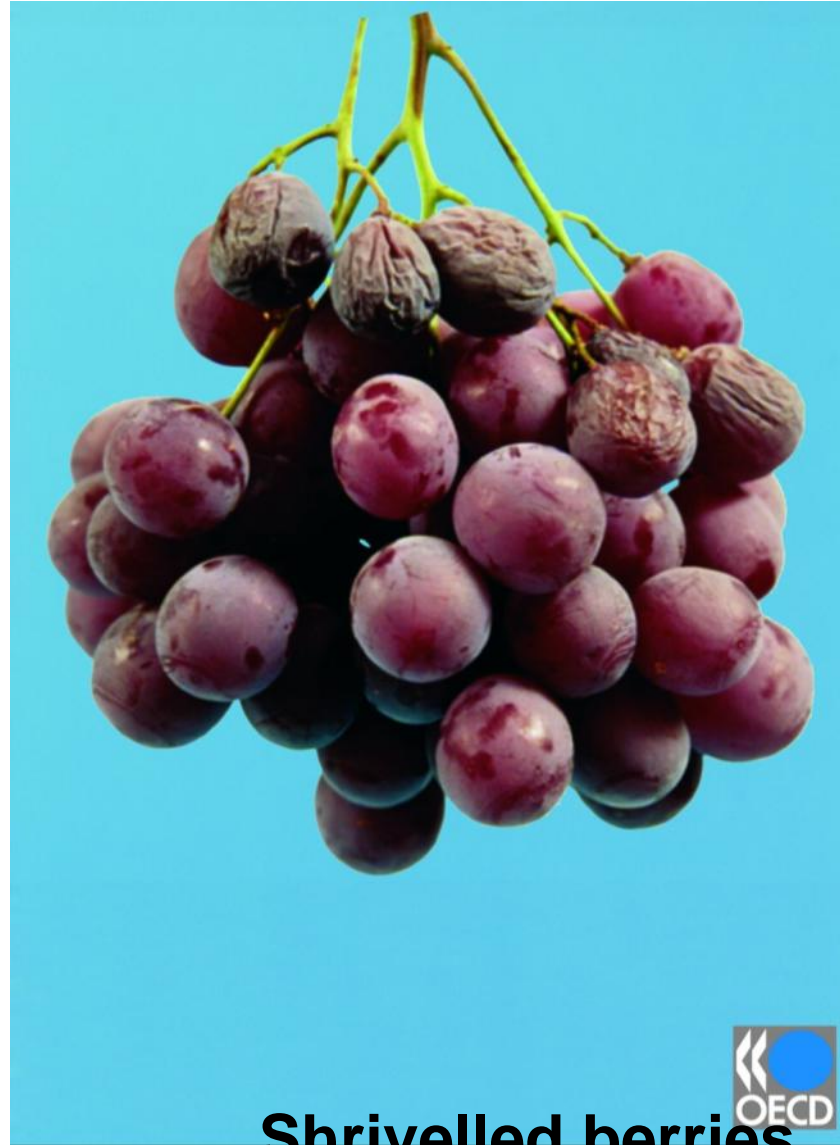


White Chasselas



Red Chasselas

Minimum requirements



Shrivelled berries

Not allowed

Minimum requirements



Bleached berries due to SO₂-treatment on black varieties **Not
allowed**

Minimum requirements

**Bleached berries due to SO₂-
treatment on white varieties**
Not allowed



Minimum requirements



Bleached berries due to SO₂-treatment on white varieties
Not allowed

Minimum requirements



Split berries - Not allowed

Minimum requirements



Black rot - Not allowed



Minimum requirements



Powdery mildew - Not allowed

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Minimum requirements



Anthracnose - Not allowed

Minimum requirements



**Grey mould - Not
allowed**

Minimum requirements



Visible foreign matter - **Not
allowed**



Minimum requirements



**Pollution by mealy bug secretion (Planococcus) -
Not allowed**

Minimum requirements



**Pollution by mealy bug secretion (Planococcus) -
Not allowed**

Minimum requirements



Mealy bug infestation (close-up) - Not allowed

Minimum requirements



**Damage caused by
grape berry moth -
Not allowed**

Minimum requirements



Dried, small black or brown berries - Not allowed

Minimum requirements



**Bunch with shot
(underdeveloped) berries -
Not allowed**



Minimum requirements



Pigmentation due to sun -
Allowed



Minimum requirements



Sunscorch - Not allowed

Minimum requirements



Sunscorch - Not allowed

Maturity requirements (old)

The fruit must be such that the juice of berries has a refractometric index of at least:

- 12° Brix for the Alphonse Lavallée, Cardinal, Victoria
- 13° Brix for all other seeded varieties
- 14° Brix for all seedless varieties



Maturity requirements (old)

Minimum refractometric index is at least 16° Brix:

Fruit with a lower refractometric index are accepted provided the sugar/acid ratio is at least equal to:

- (a) 20:1 if the Brix level is greater than or equal to 12.5° and less than 14° Brix
- (b) 18:1 if the Brix level is greater than or equal to 14° and less than 16° Brix.



Extra class



Bloom virtually intact -
Limit allowed



Class I.



Bloom as far as possible intact -
Limit allowed



Class I.



Variety Red Globe

Typical shape - Allowed

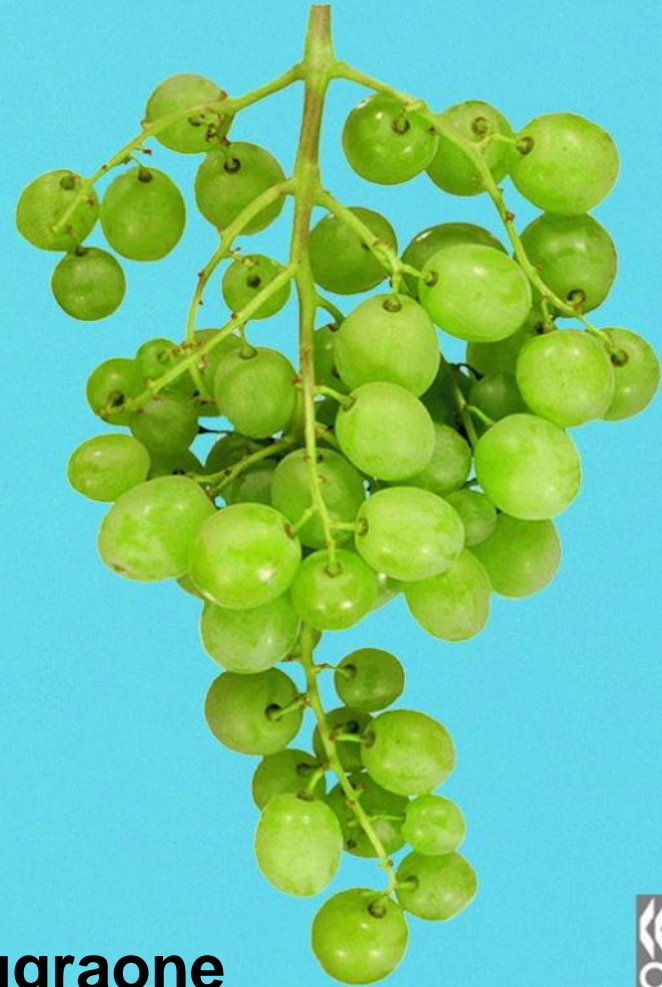
**Slight defect in shape -
Limit allowed**

Class I.



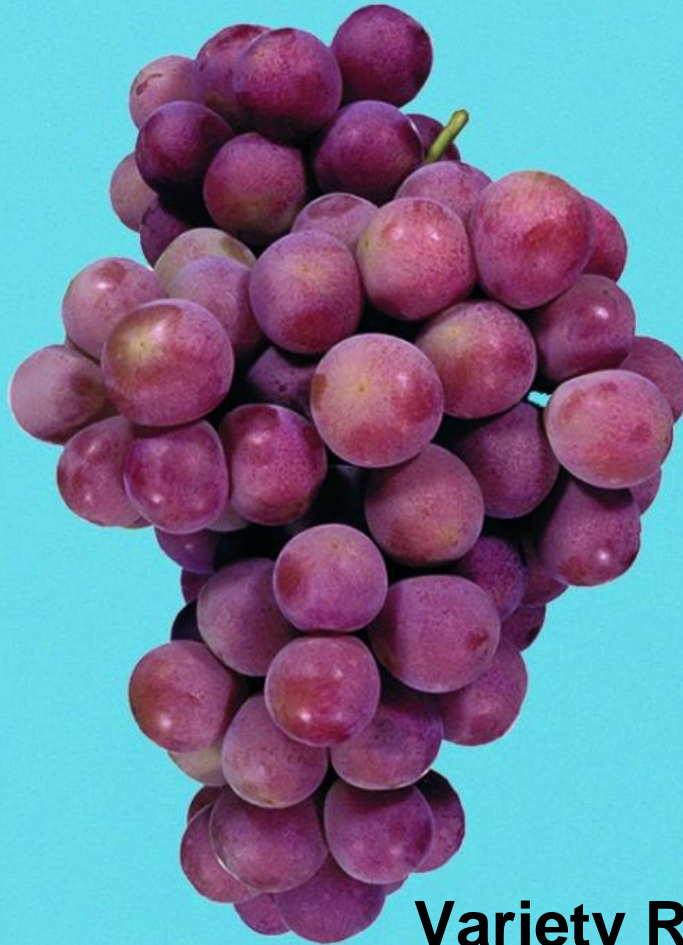
Variety Sugraone

**Typical shape -
Allowed**



**Slight defect in shape
(berries slightly scattered) -
Limit allowed**

Class I.



Variety Red Globe



Typical colouring -
Allowed

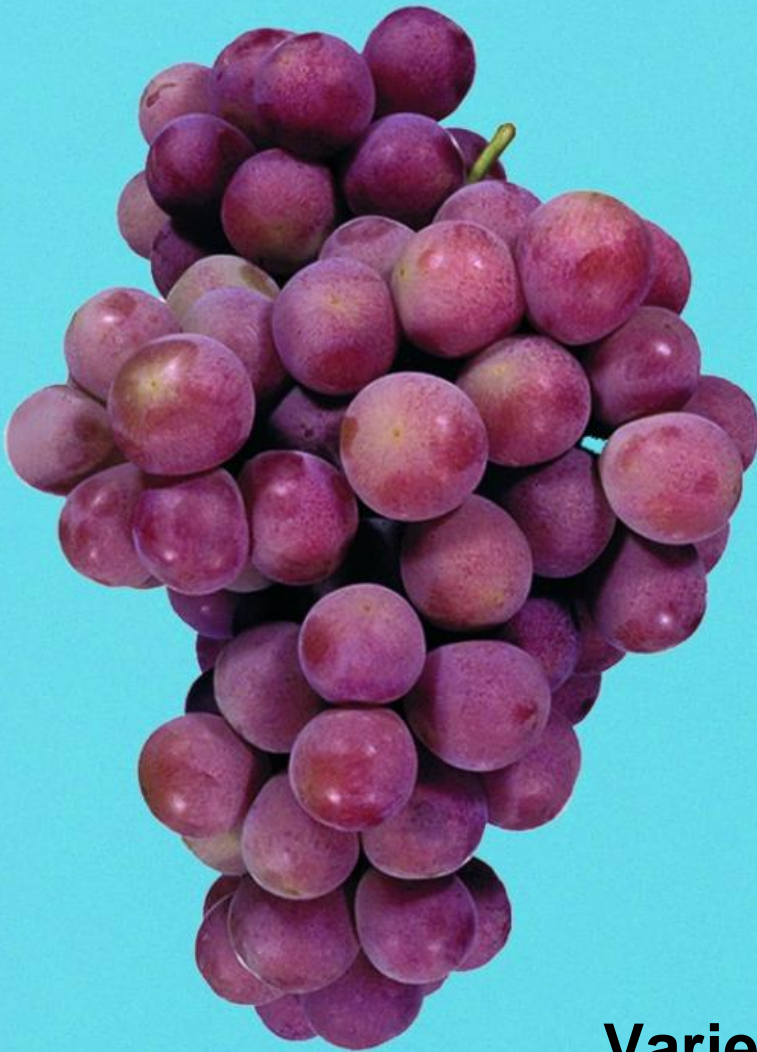
Slight defect in
colouring - Limit allowed

Class I.



Very slight sunscorch - Limit allowed

Class II.



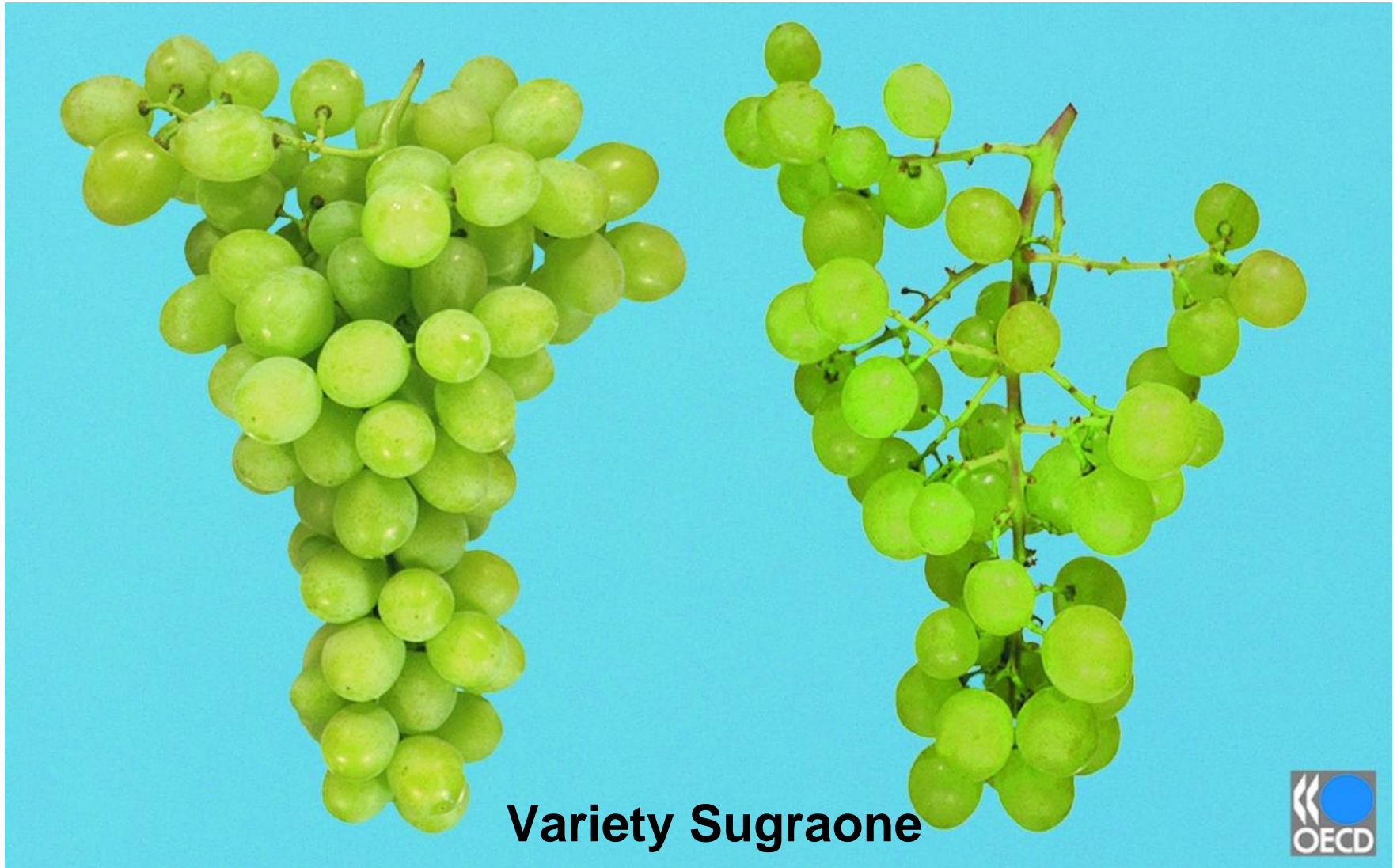
Variety Red Globe

Typical shape - **Allowed**



Defect in shape (scattered berries)- **Limit allowed**

Class II.



Typical shape -
Allowed

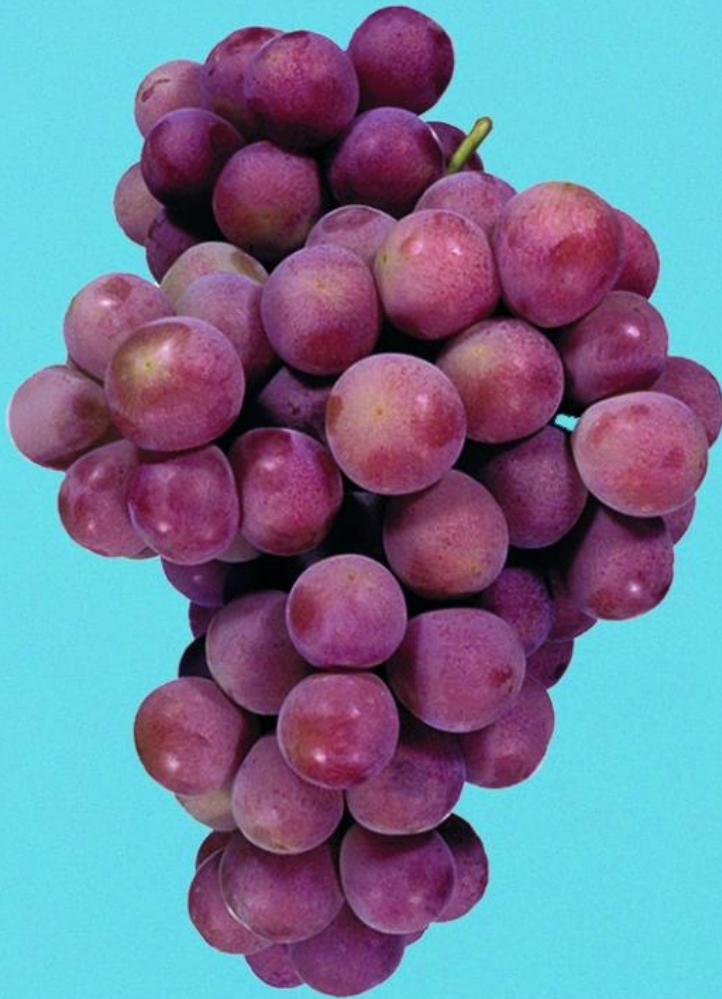
Defect in shape (scattered
berries)- **Limit allowed**

Class II.



Defect in shape (variation in berry size)- **Limit allowed**

Class II.



Variety Red Globe

Typical colouring -
Allowed



Defect in colouring -
Limit allowed

Class II.



Slight sunscorch - **Limit allowed**

Class II.



Slight sunscorch - Limit allowed

Class II.



Slight skin defect - Limit allowed

Class II.



Slight skin defect - **Limit allowed**

Minimum size

- **75 g for all classes**
- **not applicable for packages of single servings**

Presentation



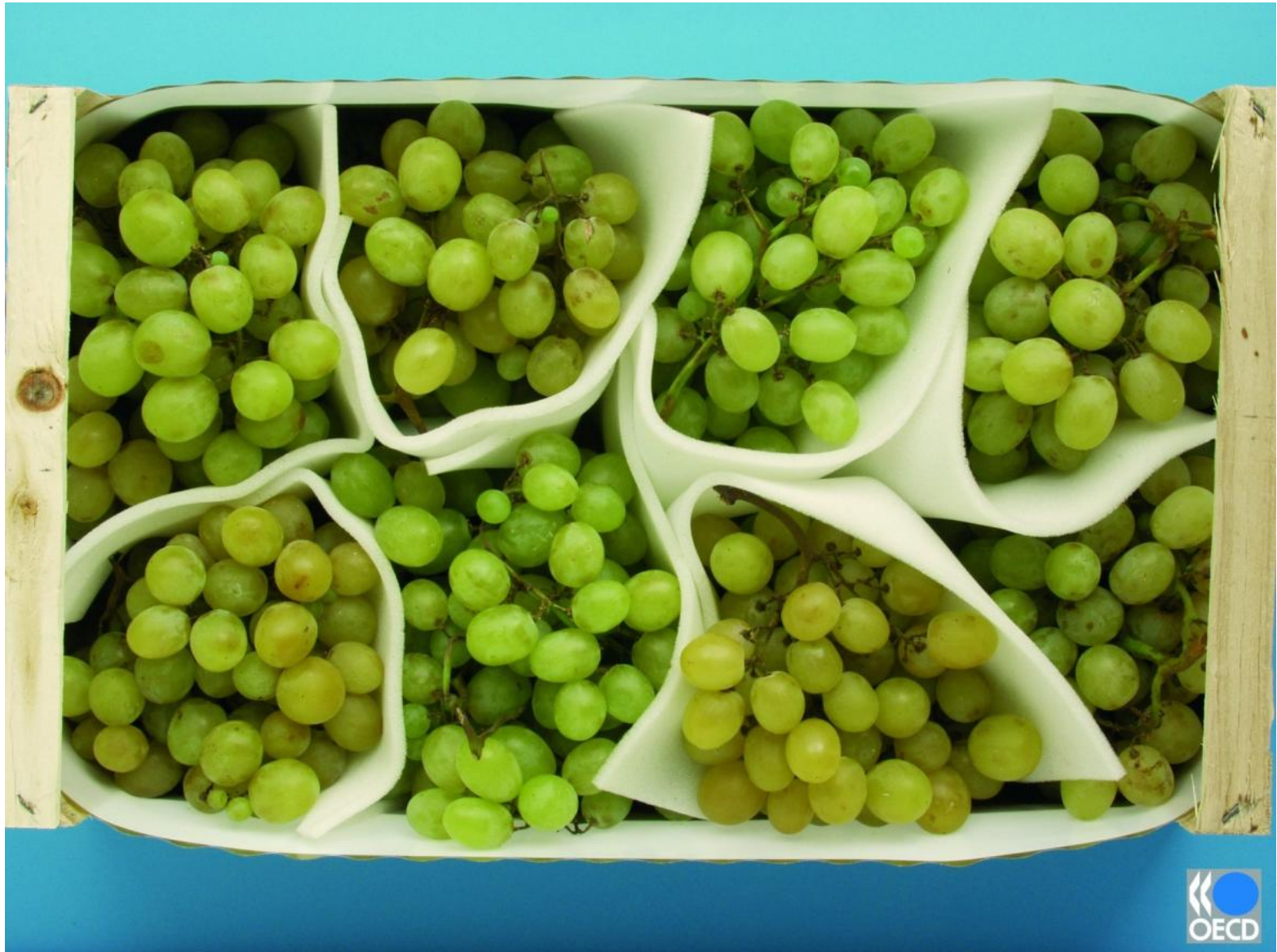
Very careful presentation - **Extra**

Presentation



Careful presentation – **Class I.**

Presentation



Suitable presentation – Class II.

Presentation



Bunches of different varieties and origin of sales package not exceeding 1 kg (earlier only colour)

Presentation



Bunches of different colours in the case of the variety Chasselas - Allowed

Presentation



Presentation with a fragment of wine shoot no more than 5 cm in length - Allowed

Presentation



Closed sales package (pre-package)

Presentation



Closed sales package (pre-package)

Presentation



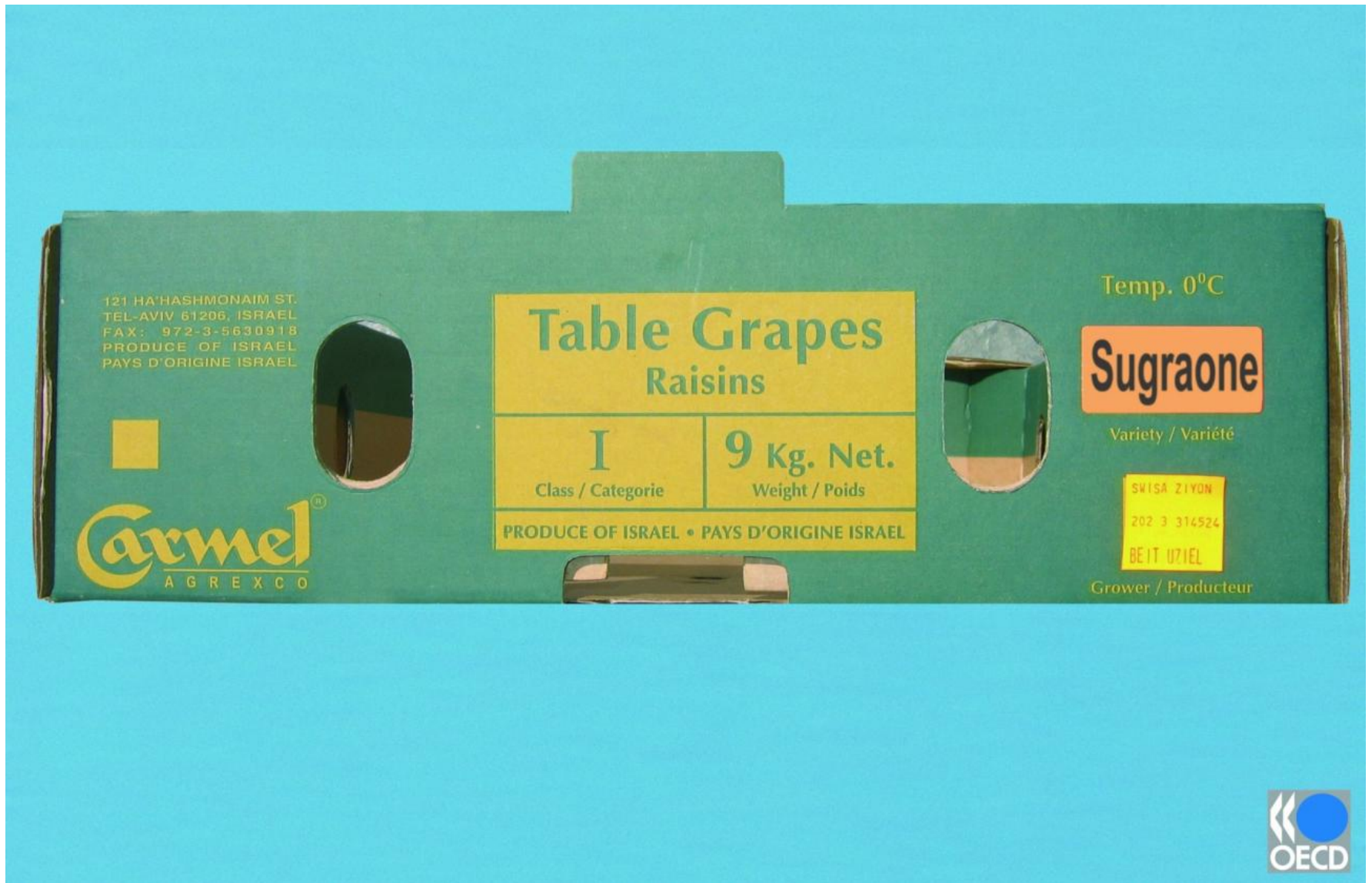
Open sales package

Presentation - Off the stem?



HMC Farms 2009

Marking



Marking



Marking

“Bunches below 75 g intended for single servings”, if appropriate.

