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COMMITTEE FOR TRADE, INDUSTRY AND
ENTERPRISE DEVELOPMENT

Working Party on Standardization of
Perishable Produce and Quality Development

Meeting of Experts on Co-ordination of
Standardization of Fresh Fruit and Vegetables
(Forty-fourth session, 9 to 13 March 1998, Geneva)

Item 4(a) of the Provisional Agenda

CONSIDERATION OF PROPOSALS FOR REVISION OF STANDARDS
SHELLING PEAS AND BEANS

Note by the secretariat

The following items concerning amendment or revision of the UN/ECE Standards are submitted for the consideration of the Meeting of Experts. Proposed changes and amendments are printed in bold. Justifications given for the proposed changes and amendments are those of the delegations which submitted the proposal. Comments and additional proposals are invited.

UN/ECE Standard for Shelling Peas (FFV-27)

1. The following proposals to change and amend the UN/ECE Standard for Shelling Peas were submitted by Germany at the forty-second session (Nov. 1996):

I. Definition of Produce

Proposal to amend the first paragraph to read:

"This standard applies to shelling peas and snow peas (mangetout) of varieties (cultivars) grown from *Pisum sativum* L. to be supplied fresh to the consumer, peas for industrial processing being excluded."

II. Provisions concerning Quality

B. Classification

Class I

Proposal to insert a footnote after the fifth indent under "The pods must be:...."

"- well filled, containing at least 5 seeds" 1/

The proposed footnote reads:

1/ "except for snow-peas (mangetout)"

II. Provisions concerning Quality

B. Classification

Class I

Proposal to insert a footnote after the fourth indent under "The peas must be:...."

"- at least half the full-grown size but not full-grown" 2/

The proposed footnote reads:

2/ "except for snow peas (mangetout) where the peas may be only slightly developed."

II. Provisions concerning Quality

B. Classification

Class II

Proposal to insert a footnote after the following sentence:

"The pods must contain at least 3 seeds" 3/

and the same footnote after the third indent ("The peas must be..."):

" -slightly harder" 3/

The proposed footnote reads:

3/ "except for snow peas (mangetout) where the peas may be only slightly developed"

VI. Provisions concerning Marking
B. Nature of Produce

Proposal to amend the first indent to read:

"- "Shelling peas" if the contents are not visible from the outside.
**This detail must always be provided for "snow-peas" and
"mangetout".**

2. The following proposals to change and amend the UN/ECE Standard for Shelling Peas were submitted by Canada as a Conference Room Paper at the forty-second session (Nov. 1996):

Comment: a. The Canadian delegation would like to indicate that the correct French spelling for "mangetout " is "mange-tout".

Proposal: a. The Canadian delegation suggests that in order to be consistent with the French spelling the spelling in English should also be "mange-tout".

Comment: b. The Canadian delegation would also like to point out that in the French version the "pois mange-tout" are also known in Quebec as "pois gourmand".

Proposal: b. The Canadian delegation suggests to include the term "pois gourmand" in the French version of the Standard for Shelling Peas.

Comment: c. The Canadian delegation indicates that there are two botanical varieties of snow peas: the snow peas with small seeds: *Pisum sativum* var. *macrocarpon* and the "sugar snap peas" where the seeds are bigger: *Pisum sativum* var. *saccharatum*.

Proposal: c. The Canadian delegation proposes to incorporate the two botanical varietal names into the definition of the produce in order to define it better.

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3. The following proposals to change and amend the UN/ECE Standard for Shelling Peas were submitted by Spain at the forty-third session:

UN/ECE STANDARD FFV-27
concerning the marketing and commercial
quality control of

I. DEFINITION OF PRODUCE

SHELLING PEAS AND MANGE-TOUTS
This standard applies to shelling peas of varieties (cultivars) grown from *Pisum sativum L.* and peas intended for consumption in the pods or snow peas (mange-tout) from *macrocarpon* and sugar snap peas from *Pisum sativum L. var. saccharatum* to be supplied fresh to the consumer, peas for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements for shelling peas and mange-touts at the export control stage, after preparation and packaging.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed,

(i) the pods must be:

- intact
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- clean, practically free of any visible foreign matter
(including parts of the flowers)
- **free from blemishes or injuries**
- **practically free from bruises**
- **free from hard filaments or films in mange-touts**
- **practically free from pests**
- **practically free from damages caused by pests**
- free of abnormal external moisture
- free of any foreign smell and/or taste.

(ii) the peas must be:

- fresh
- sound, i.e., free of damage caused by pests or diseases
- normally developed.

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The development and condition of shelling peas **and mange-touts** must be such as to enable them:

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

B. Classification

Shelling peas are classified in two classes defined below:

(i) *Class I*

Shelling peas **and mange-touts** in this class must be of good quality.

The pods must be:

- characteristic of the variety in shape, size and colouring
- with peduncles attached
- free from damage by hail
- fresh and turgid
- //
- without damage caused by heating.

For mange-touts, the pods may have :

- **very slight skin defects**
- **very slight defects of shape**
- **very slight defects of colouring**

For shelling peas, the pods must be :

- well filled, containing at least 5 seeds

The peas must be:

- well-formed
- tender
- //

For mange-touts, the peas if present must be :

- **underdeveloped or less developed**

For shelling peas, they must be :

- succulent and sufficiently firm, i.e., when squeezed between two fingers they should become flat without disintegrating
- at least half the full-grown size but not full-grown
- of the colour typical of the variety
- non-farinaceous
- **with the seminal tegument intact.**

(ii) *Class II*

This class includes shelling peas **and mange-touts** which do not qualify for inclusion in Class I but satisfy the minimum requirements specified above.

Shelling peas may be riper than those in Class I.

The following slight defects may be allowed provided the shelling peas **and mange-touts** retain their essential characteristics as regards the quality, the keeping quality and presentation.

For mange-touts, the pods may have :

- **slight skin defects**
- **slight defects in shape, including those due to the seed formation**
- **slight defect in colouring**
- **slight not progressive skin defects caused by pests**
- **slight drying, excluding wilted and uncoloured pods.**

For shelling peas, the pods may have :

- slight defect in colouring
- very slight superficial damage provided it is not progressive and there is no risk of the seeds being affected
- some loss of freshness, although wilted pods are excluded.

The pods must contain at least 3 seeds.

The peas may be:

- less well-formed
- slightly less coloured
- slightly harder.

Over-mature peas **and those with damaged seminal teguments** are excluded.

III. PROVISIONS CONCERNING SIZING

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Sizing is not compulsory for peas.

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality shall be allowed in each package for produce not satisfying the requirements of the class indicated.

(i) **Class I**

10 per cent by weight of shelling peas not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

(ii) **Class II**

10 per cent by weight of shelling peas satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting, progressive diseases or any other deterioration rendering it unfit for consumption.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only shelling peas of the same origin, variety and quality.

The visible part of the contents of the package must be representative of the entire contents.

B. Packaging

Shelling peas must be packed in such a way as to protect the produce properly.

The materials used inside the package must be new, clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly paper or stamps, bearing trade specifications is allowed provided the printing or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package 1/ must bear the following particulars in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

1/ Package units of produce prepacked for direct sale to the consumer shall not be subject to these marking provisions but shall conform to the national requirements. However, the markings referred to shall in any event be shown on the transport packaging containing such package units.

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A. Identification

Packer) Name and address or
and/or) officially issued or
Dispatcher) accepted code mark. 2/

B. Nature of produce

- "Shelling peas" or "**mange-touts**" if the contents are not visible from the outside.

C. Origin of produce

- Country of origin and, optionally, district where grown or national, regional or local place name.

D. Commercial specifications

- Class.

E. Official control mark (optional)

2/ The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark.

UN/ECE Standard for Beans (FFV-06)

1. The following proposals to change and amend the UN/ECE Standard for Beans were submitted by the United Kingdom :

Under A. Quality tolerances to add after the paragraph in (ii) Class I the following :

In addition 10 % by weight of beans (excluding needle beans), may have the stalk and a small section of the narrow part of the neck missing, provided these beans remain closed, dry and not discoloured at the broken end.

Also add after the paragraph in (iii) Class II the following :

In addition 30 % by weight of beans (excluding needle beans), may have the stalk and a small section of the narrow part of the neck missing, provided these beans remain closed, dry and not discoloured at the broken end.

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2. The following proposals to change and amend the UN/ECE Standard for Beans were submitted by Spain at the forty-third session:

UN/ECE STANDARD FFV-06
concerning the marketing and commercial
quality control of

GREEN BEANS
moving in international trade between and to
UN/ECE member countries

I. DEFINITION OF PRODUCE

This standard applies to beans of varieties (cultivars) grown from *Phaseolus vulgaris L.* and *Phaseolus coccineus L.* to be supplied fresh to the consumer, beans for shelling or industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of beans at the export control stage, after preparation and packaging.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the beans must be:

- intact 1/
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- clean, practically free of any visible foreign matter
- fresh in appearance **and turgid**
- **free from parchment (hard endoderm)**
- **free from hard seeds**
- practically free from pests
- practically free from damage caused by pests
- free of abnormal external moisture
- free of any foreign smell and/or taste.

The development and condition of the beans must be such as to enable them:

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

1/ Due to harvesting of some beans (excluding needle beans) a degree of damage is permitted at the stalk end only.

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B. Classification

Beans are classified in two groups:

- needle beans
- other beans.

//

(i) "Extra" Class

Beans in this class must be of superior quality. In shape, development and colouring they must be characteristic of the variety.

They must be:

- turgid, **in such a way that they can be easily broken by hand**
- very tender
- seedless and stringless
- free from any defect.

(ii) Class I

Beans in this class must be of good quality. They must be turgid and tender and in shape, development and colouring characteristic of the variety.

They must be practically free from skin defects due to rubbing.

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

- slight defect in colouring
- small seeds
- short, soft strings.

The stalk and a small part of the neck may be missing provided the pods remain closed and dry, for a maximum of 10 per cent in number or weight of the beans.

(iii) Class II

This class includes beans which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

They must be sufficiently tender. Seeds should not be too large.
Strings, if present, must not be hard.

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The following defects may be allowed provided the beans retain their essential characteristics as regards the quality, the keeping quality and presentation :

- slight superficial skin defects
- defects in colouring
- defects in shape.

A part of the neck may be missing provided the pods remain closed and dry.

- (b) //
 - (i) //
 - (ii) //
-

III. PROVISIONS CONCERNING SIZING

Sizing is compulsory for // **green** beans in **Classes Extra and I**. Size is determined by the maximum width **between lateral faces (normal to the line between seams)** of the pod, in accordance with the following classification:

- very fine : width of the pod not exceeding 6 mm
- fine : width of the pod not exceeding 9 mm
- medium : width of the pod may exceed 9 mm.

// **Medium beans may not be placed in the "Extra" Class.**

//

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size (if sized) shall be allowed in each package for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

- (i) *"Extra" class*

5 per cent by weight of beans not satisfying the requirements of the class but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

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(ii) *Class I*

10 per cent by weight of beans not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class. Within this tolerance, a maximum of 5 per cent by weight may have strings in the case of a variety which should be stringless.

(iii) *Class II*

10 per cent by weight of beans satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by *Colletotrichum (Gloeosporium) lindemuthianum* (bean spot disease), rotting or any other deterioration rendering it unfit for consumption.

B. Size tolerances

For all classes (if sized): 10 per cent by weight of beans not conforming to the requirements as regards sizing.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only beans of the same origin, variety, quality and size (if sized).

The visible part of the contents of the package must be representative of the entire contents.

B. Packaging

Beans must be packed in such a way as to protect the produce properly.

The materials used inside the package must be new, clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package 2/ must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

A. Identification

Packer) Name and address or
and/or) officially issued or
Dispatcher) accepted code mark. 3/

B. Nature of produce

- // **Commercial type and, optionally,** the name of the variety, if the contents are not visible from the outside.

C. **Origin of produce**

- Country of origin and, optionally, district where grown, or national, regional or local place name.

D. **Commercial specifications**

- Class
- Size (if sized) indicated by the words "very fine", "fine", "medium".

E. **Official control mark (optional)**

2/ Package units of produce prepacked for direct sale to the consumer shall not be subject to these marking provisions but shall conform to the national requirements. However, the markings referred to shall in any event be shown on the transport packaging containing such package units.

3/ The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark.