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ECONOMIC COMMISSION FOR EUROPE

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 (i) of the Provisional Agenda

PROPOSAL TO AMEND THE STANDARD FOR CULTIVATED MUSHROOMS

Note by the Secretariat

The following proposal has been submitted by the delegation of Germany. Proposed changes and amendments are printed in bold. Deletions are marked by [...]. Justifications given for the proposed changes and amendments are those of the delegations which submitted the proposal.

**UN/ECE STANDARD FFV-24**  
concerning the marketing and commercial  
quality control of

**CULTIVATED MUSHROOMS**

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

I. DEFINITION OF PRODUCE

This standard applies to the carpophores of varieties (cultivars) grown from the genus *Agaricus* (*syn. Psalliota*) to be supplied fresh to the consumer, mushrooms for processing being excluded.

Mushrooms are classified into two groups:

1. Uncut mushrooms, which have the lower part of the stalk uncut.
2. Cut mushrooms, which have the lower part of the stalk cut. [...]

In both groups a distinction is made between:

1. Closed mushrooms, i.e. mushrooms with a closed cap.
2. Open mushrooms, i.e. mushrooms with an open cap or flat. [...]

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of mushrooms 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 mushrooms must be:

- intact; **cut mushrooms complying with the definition are regarded as intact. However, the cut must be clean**
- **clean, practically free of any visible foreign matter**
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- fresh in appearance
- practically free from pests
- practically free from damage caused by pests
- [...]
- free of abnormal external moisture and properly dried if washed

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- free of any foreign smell and/or taste.

The development and condition of the mushrooms 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

The mushrooms are classified in three classes defined below:

(i) **"Extra" Class**

Mushrooms in this class must be of superior quality **and cut**. In shape, appearance, development and colouring they must be characteristic of the variety and/or commercial type. They must be well formed.

They must be free from defects with the exception of very slight superficial defects provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

The amount of casing material, whether adhering or not, may not exceed **0.5 per cent** 1/ :

- [...]

(ii) *Class I*

Mushrooms in this class must be of good quality **and cut**.

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 shape
- slight defect in colouring
- slight superficial blemishes.

The amount of casing material adhering or not, may not exceed **1 per cent**: 1/

- [...]

(iii) *Class II*

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

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1/ All percentages of casing materials are the ratios between the weight of [...] adhering casing material and that of the mushrooms themselves.

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

- slight blemishes
- slight bruising.

The amount of casing material, adhering or not, may not exceed: 2/

- 8 per cent for uncut mushrooms
- 1 per cent for cut mushrooms.

III. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the cap and the length of the stalk [...].

**A. Minimum size**

The maximum diameter of the cap must be at least 15 mm for closed mushrooms and 20 mm for open mushrooms.

**B. Sizing specifications**

Mushrooms are graded according to the following specifications :

1. Closed mushrooms

		Diameter of cap	
Maximum length of stalk			
for cut mushrooms			
Size		Size	limits
Small		15 - 45	mm
20 mm			
Medium		30 - 60	mm
25 mm			
Large		50 mm and over	30 mm

2. Open mushrooms

		Diameter of cap	
Maximum length of stalk			
for cut mushrooms			
Size		Size	

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	limits	
Small	20 - <b>45</b> mm	20 mm
Medium	30 - 60 mm	25 mm
Large	60 mm and over	30 mm

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1/ All percentages of casing materials are the ratios between the weight of [...] adhering casing material and that of the mushrooms themselves.

[...]

**Observance of the sizing specifications** is compulsory for :

- (i) [...] mushrooms in **Classes "Extra" and I**  
[...]  
[...]
- (ii) [...] mushrooms in Class II presented in packages weighing 1 kg or less  
[...]

#### IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size 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 number or weight of mushrooms not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.
- (ii) **Class I**  
10 per cent by number or weight of mushrooms not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.
- (iii) **Class II**  
10 per cent by number or weight of mushrooms satisfying neither the requirements of the class nor the minimum requirements, with the

exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

B. Special tolerances for closed mushrooms

(i) *"Extra" Class*

10 per cent by number or weight of slightly open mushrooms (broken veils). [...]

(ii) *Classes I and II*

25 per cent by number or weight of slightly open mushrooms (broken veils). [...]

C. Size tolerances

For all classes: 10 per cent by number or weight of mushrooms not conforming to the sizes identified.



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V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only mushrooms of the same origin, variety, quality [...] and size (if sized) and appreciably the same degree of [...] development [...].

**However, a mixture of mushrooms of different colours is allowed, as long as each type is packed separately in each package and is of approximately the same weight.**

**For packages of mushrooms with a maximum weight of 1 kg a mixture of different mushroom species is allowed provided mushroom species not underlying the standard are of comparable quality. Uniformity of origin is not required.**

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

B. Packaging

The mushrooms 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 changes 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 3/ must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

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3/ 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. <u>4/</u>

B. Nature of produce

- Cultivated mushrooms	)	If the contents
- "Cut" or "uncut"	)	are not visible
- Type of colour ("white", "cream", "Brown")	)	from the
- "Closed" or "open"	)	outside
<b>- name of other mushroom species in the case of mixed packages.</b>		

C. Origin of produce

- Country of origin and, optionally, district where grown, or national, regional or local place name.
- **The country of origin must also be stated for mushroom species not underlying the standard in case of mixed packages.**

D. Commercial specifications

- Class
- Sized (if sized) expressed as minimum and maximum cap diameters or by the coding "small", "medium" or "large"
- [...]

E. Official control mark (optional)

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4/ 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.