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COMMITTEE FOR TRADE, INDUSTRY AND
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Working Party on Standardization of
Perishable Produce and Quality Development

Specialized Section on Co-ordination of
Standardization of Fresh Fruit and Vegetables
Forty-sixth session, 23-26 May 2000, Geneva

Item 3(d) of the provisional agenda

CITRUS FRUIT

Proposals remaining in discussion

Note by the secretariat

This document sums up items still under discussion concerning the definition of produce, maturity requirements and green skinned oranges. Changes in this document are given on the basis of TRADE/WP.7/GE.1/2000/6 which was in principle accepted by the Working Party but referred back to the Specialized Section to allow for further discussions. New text is indicated by underlining.

I. Definition of Produce

1. At the last session it was proposed to review the botanical names in the definition using GRIN, the United States Department of Agriculture's national database for plant nomenclature as a reference because it was exhaustive and easily available through the Internet (www.ars-grin.gov).

The following text was agreed in principle at the last session and will be discussed in detail at this session for inclusion into the standard:

“This standard applies to the following fruit, classified as ‘citrus fruit’, to be supplied fresh to the consumer, citrus fruit for industrial processing being excluded:

- lemons of varieties (cultivars) grown from the species *Citrus limon* (L.) Burm.f.
- large fruited limes (Bearss lime, Persian lime, Tahiti lime) of varieties (cultivars) grown from the species *C. latifolia* (Yu. Tanaka) Tanaka and its hybrids
- sweet oranges of varieties (cultivars) grown from the species *Citrus sinensis* (L.) Osbeck
- clementines (*C. clementina* hort. ex Tanaka), mandarines, tangerines (?) (*C. deliciosa* Ten., *C. reticulata* Blanco) and satsumas (*C. unshiu* Marcow.) of varieties (cultivars) grown from the species and their hybrids
- grapefruits of varieties (cultivars) grown from the species *C. x paradisi* Macfad. and its hybrids
- pummelos, and shaddocks of varieties (cultivars) grown from the species *C. maxima* (Burm.) Merr. and its hybrids

II. B. Maturity requirements

2. At the last session the rapporteurs proposed to include the minimum sugar/acid ratio in the maturity requirements. Some delegations felt that if maturity requirements should be included in the standard then the sugar/acid ratio was not a good indicator because the ratio could be high even when there was no acidity which is a typical characteristic of citrus fruit. It would be better to look at the acid content separately and also define other maturity indicators. Others felt that the sugar/acid ratio was an important indicator for the internal quality of the fruit but were open-minded with respect to discussing other possibilities.

The text that was proposed by the rapporteurs at the last session is reproduced below:

Amend the list of parameters to read as follows:

- “
1. minimum juice content
 - 2 .minimum total soluble solids content (TSS), i.e. minimum sugar content
 3. Minimum sugar/acid ratio
 4. colouring”

Oranges

3. The following text was proposed by the rapporteurs.

“Oranges*

Thomson Navel and Tarocco:	30%
Washington Navel:	33%
Other varieties:	35%
<u>Minimum sugar/acid ratio:</u>	<u>6.0:1</u>
<u>for pigmented oranges:</u>	<u>5.5:1</u>

- Colouring: must be typical of the variety. However, fruits with light green colour are allowed, provided it does not exceed one-fifth of the total surface of the fruit. “

* Green skinned oranges should be allowed provided their maturity requirements conform with the following parameters:

- = minimum juice content: 38 %
- = minimum sugar/acid ratio: 6.5:1

4. In the discussion of this proposal at the last session a minimum juice content of 40% and special marking provisions for green skinned oranges were suggested.
5. As an alternative solution it was proposed to amend the definition of produce, such as to exclude green skinned oranges from the application of the standard. This exclusion would be similar to the exclusion of citrus fruit for industrial processing because green skinned oranges were mainly used for juice production and not for direct consumption. If this was done green skinned oranges could be traded. If necessary a separate standard for this fruit could be created.