

Distr.
GENERAL

TRADE/WP.7/GE.1/2000/14 2 March 2000

ORIGINAL : ENGLISH

ECONOMIC COMMISSION FOR EUROPE

COMMITTEE FOR TRADE, INDUSTRY AND ENTERPRISE DEVELOPMENT

Working Party on Standardization of Perishable Produce and Quality Development

<u>Specialized Section on Co-ordination of</u>

<u>Standardization of Fresh Fruit and Vegetables</u>

(Forty-sixth session, 23 - 26 May 2000, Geneva)

Item 3(h) of the provisional agenda

PEACHES AND NECTARINES

Transmitted by the Ukraine

Note by the Secretariat: The following proposal is reproduced in the form in which it was submitted by the Ukraine.

Proposals

on introduction of the amendments into the $$\operatorname{UN/ECE}$$ Standard FFV-26 relating to the marketing and commercial quality control of peaches and nectarines

1. Section ²² "Provisions Concerning Quality", subsection A "Minimum requirements".

The wording "practically free from pests and free from damage caused by pests" creates disagreement between the supplier and the consumer. In order to avoid this disagreement it is advisable to supplement this section with the tolerances concerning the content of damaged fruit permitted in each Class.

2. Section ²², subsection "Classification".

For "Extra" Class it is advisable to specify the meaning of "slight defects" and tolerances concerning the content of fruit with these defects.

For Classes I and II it is expedient to specify namely what defects are allowed (for example, slight superficial defects: rubs, healed cracks, healed damages caused by hail, etc) and tolerances concerning the content of fruit with these defects for each Class.

3. Section ²V, subsection A "Quality tolerances".

Taking into consideration the fact that even during the most accurate package there are possible mechanical damages and biological mutations of fruit during transportation, we propose to supply this section with the table showing tolerances both in the place of shipment and in the place of destination.

This is the example of such a table:

	Rate for the Classes								
Name of index	Extra		I		II				
	Shipment place	Delivery Place	Shipment place	Delivery place	Shipment place	Delivery place			
The content of fruit with healed damage caused by pests, %, not more than	not permitted		5,0	5,0	10,0	10,0			
The content of fruit with healed cracks, single damages caused by hail (size of defects is given in the text),									
%, not more than The content of fruit with mechanical damages,	1,0 not permitted	slight p	10,0 ith two ressures os, not 2 ñm ²	10,0 20,0 fruit with four slight pressures and rubs, not over 3 ñm²		20,0 fruit with rubs and slight			
%, not more than		2,0	3,0	10,0	5,0	pressures with total area not over 1/4 of the whole surface 15,0			
The content of fruit with pulled out flesh (area not over 1/4 ñm²) and cracks 0,5 cm in length where the stem is joined to the fruit, %, not more than	not perr	nitted	2,0	2,0	5,0	5,0			

	Rate for the Classes								
Name of index	Extra		I		II				
	Shipment place	Delivery Place	Shipment place	Delivery place	Shipment place	Delivery place			
The content of fruit having different state of ripeness,	not perr	nitted							
%, not more than			2,0	3,0	5,0	7,0			
Content of green and overripe fruit	Not permitted								

Note: Total content of the fruit with the above-mentioned defects must not exceed:

for "Extra" Class - 8%
for Class ² - 15%
for Class ²² - 30%

- 4. The rates given in the table are approximate and may be specified during discussion between the interested countries and the final wording of the Standard should be elaborated.
- 5. The Standard should be supplemented with the list of pomological varieties divided into the following groups: yellow-fleshed with bloom, white-fleshed with bloom, nectarines.
- 6. Classification by size must be done depending upon the given groups of pomological varieties.