



**Economic and Social
Council**

Distr.
GENERAL

TRADE/WP.7/GE.1/2004/6
2 March 2004

ORIGINAL : ENGLISH AND FRENCH

ECONOMIC COMMISSION FOR EUROPE

COMMITTEE FOR TRADE, INDUSTRY AND
ENTERPRISE DEVELOPMENT

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of
Fresh Fruit and Vegetables

Fiftieth session, 10-14 May 2004, Geneva

Item 3(h) of the Provisional Agenda

WATERMELONS

Transmitted by the European Community

Note by the secretariat: The European Community has transmitted the following proposals for amending the UNECE Standard for Watermelons (FFV-37). Additions have been marked in bold and deletions have been crossed out.

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II. PROVISIONS CONCERNING QUALITY

A. Minimum requirements

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The watermelons must be sufficiently developed and display satisfactory ripeness⁽¹⁾

(1) The refractometric index of the pulp measured at the middle point of the fruit flesh at the equatorial section must be greater than or equal to 8° Brix.

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B. Classification

The watermelons are classified in two classes defined below:

(i) Class I

Watermelons in this class must be of good quality. **They must be characteristic of the variety.**

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:

- a slight defect in shape

- a slight defect in colouring of the rind; a pale colouring of the watermelon which has been in contact with the ground during the period of growth is not regarded as a defect

- slight healed superficial cracks

- slight skin defects due to rubbing or handling of which the total area affected must not exceed one-sixteenth of the surface of the fruit.

~~They must be:~~

~~—well formed, allowing for the characteristics of the variety~~

~~—free of cracks and bruises; slight superficial cracks are not considered as defects~~

~~A slight defect in colouring is allowed for the paler part of the melon which has been in contact with the ground during the period of growth.~~

The stem of the watermelon must not exceed 5 cm in length

⁽¹⁾ The refractometric index of the pulp measured at the middle point of the fruit flesh at the equatorial section must be greater than or equal to 7° Brix.

(ii) Class II

This class includes watermelons which do not qualify for inclusion in Class I, but satisfy the minimum requirements specified above.

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

~~— slight defect in shape~~

~~— slight defect in colouring of the rind~~

~~— slight bruising or superficial defects due in particular to mechanical impact or to damage by parasites or diseases.~~

- defects in shape,

- healed superficial cracks,

- defects in colouring of the rind; a pale colouring of the watermelon which has been in contact with the ground during the period of growth is not regarded as a defect,

- slight bruising.

- skin defects due to rubbing or handling or to damage by parasites or diseases of which the total area affected must not exceed one-eighth of the surface of the fruit.

III. PROVISIONS CONCERNING SIZING

Size is determined by the weight per unit. The minimum weight is fixed at ~~1.5 kg~~ **1 kg**.

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IV. PROVISIONS CONCERNING TOLERANCES

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B. Size tolerances

For all classes: 10 per cent by number or weight of watermelons not conforming to the size indicated, but no more than 1 kg above or below the size range specified.

The tolerance may in no case extend to fruit weighing less than ~~1 kg~~ **800 g**.

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VI. PROVISIONS CONCERNING MARKING

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B. Nature of produce

- "Watermelons" if the contents are not visible from the outside,
- **Name of the variety (optional).**
- **Colour of flesh if not red.**
- **Seedless, where appropriate⁽³⁾.**

⁽³⁾ **Watermelons can be considered as seedless when they contain only a reduced number of not fully developed seeds of a white colour.**

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