

Specialized Section on Standardization of Fresh Fruit and Vegetables

Fifty-sixth session
Geneva, 2 - 4 November 2009
Items 4(h) of the provisional agenda

REVISION OF UNECE STANDARDS

Berry Fruit

This document, submitted by Germany, contains draft text for a new UNECE standard for berry fruit. It does not differ from the text submitted to the May 2009 Specialized Section meeting.

ECE/TRADE/C/WP.7/GE.1/2009/INF.14

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Fifty-fifth session

Geneva, 4 - 8 May 2009

Item 6(d) of the provisional agenda

NEW UNECE STANDARDS

Berry Fruit

This document, submitted by Germany, contains draft text for a new UNECE standard for berry fruit.

UNECE STANDARD FFV-No
concerning the marketing and commercial quality control of

BERRY FRUIT

I. DEFINITION OF PRODUCE

This standard applies to berry fruit of varieties (cultivars) grown from the following species to be supplied fresh to the consumer, berry fruit for industrial processing being excluded:

- raspberries (*Rubus idaeus* L.),
- black berries (*Rubus* sect. *Rubus*),
- boysenberries (*Rubus ursinus* Cham. et Schltld. x *Rubus idaeus* L.),
- loganberries (*Rubus loganobaccus* L. H. Bailey),
- currants (*Ribes rubrum* L. und *Ribes nigrum* L.),
- gooseberries (*Ribes uva-crispa* L. var. *sativum* DC.),
- bilberries (*Vaccinium myrtillus* L.),
- blueberries (*Vaccinium corymbosum* L., *Vaccinium australe* Small, *Vaccinium angustifolium* Aiton),
- cowberries (*Vaccinium vitis-idaea* L.),
- cranberries, Große Moosbeeren (*Vaccinium macrocarpon* Aiton),
- and hybrids of these species such as tayberries (*Rubus* sect. *Rubus* x *Rubus idaeus* L.), jostaberries (*Ribes nigrum* L. x *Ribes uva-crispa* L. var. *sativum* DC.).

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements for berry fruit at the export-control stage after preparation and packaging.

However, if applied at stages following export, products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity
- a slight deterioration due to their development and their tendency to perish.

The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder shall be responsible for observing such conformity.

A. Minimum requirements

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

- intact; in case of currants at the panicle missing berries are not regarded as a defect

- 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
- practically free from pests
- free from damage caused by pests affecting the flesh
- fresh in appearance
- free of abnormal external moisture, traces of moisture caused by the berry juice are not regarded as a defect
- free of any foreign smell and/or taste, including bitter taste in case of bilberries.

Raspberries may be presented with or without calyx.

Berry fruit must be sufficiently developed and display satisfactory ripeness according to the species. Gooseberries may be presented hard ripe.

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

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

B. Classification

Berry fruit are classified in three classes, as defined below:

(i) "Extra" Class

Berry fruit in this class must be of superior quality. They must be characteristic of the variety.

Bilberries and blueberries must be practically covered with their bloom and practically free of agglomerated berries

In case of red and white currants, the panicles must be completely filled. In case of black currants, the panicles must not be completely filled and single berries are allowed.

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.

(ii) Class I

Berry fruit in this class must be of good quality. They must be characteristic of the variety.

Bilberries and blueberries must be practically covered with their bloom and practically free of agglomerated berries

In case of red and white currants, the panicles must be nearly filled. In case of black currants, the panicles must not be completely filled and single berries are allowed.

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.

(iii) Class II

This class includes berry fruit that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

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

- defects in shape
- slight leakage of juice, but practically free of squashed berries in case of bilberries.

III. PROVISIONS CONCERNING SIZING

There is no size uniformity requirement for berry fruit.

IV. PROVISIONS CONCERNING TOLERANCES

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

A. Quality tolerances

(i) "Extra" Class

A total tolerance of 5 per cent, by number or weight, of *{name of produce}* not satisfying the requirements of the class but meeting those of Class I is allowed. Within this tolerance not more than 0.5 per cent in total may consist of produce satisfying the requirements of Class II quality.

(ii) Class I

A total tolerance of 10 per cent, by number or weight, of berry fruit not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 1 per cent in total may consist of produce neither satisfying the requirements of Class II quality nor the minimum requirements. Produce affected by rotting or any other deterioration rendering it unfit for consumption is excluded.

(iii) Class II

A total tolerance of 10 per cent, by number or weight, of berry fruit satisfying neither the requirements of the class nor the minimum requirements is allowed. Produce affected by rotting or any other deterioration rendering it unfit for consumption is excluded. Within this tolerance, a maximum of 2 per cent of worm eaten berries or berries damaged by pets or diseases is allowed.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only berry fruit of the same origin, variety or commercial type and quality.

Berry fruit in Classes "Extra" and I must be uniform in size and practically uniform in ripeness.

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

B. Packaging

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

The materials used inside the package must be 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 package¹ 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 physical address (e.g. street/city/region/postal code and, |
| and/or |) | if different from the country of origin, the country) or |
| Dispatcher/shipper |) | a code mark officially recognized by the national authority ² . |

¹ According to the Geneva Protocol, footnote 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".

B. Nature of produce

- "Raspberries", "black berries", "boysenberries", "currants", "gooseberries", "bilberries", "blueberries", "cowberries", "cranberries", "tayberries", "jostaberries" or synonym denomination, if the contents are not visible from the outside.
- name of the variety (optional).

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, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.