

## INF.6 Proposal Minimum Maturity Requirements for Table Grapes

### Contribution from the United States of America



April 14, 2006

**TO:** The UNECE Specialized Section on Standardization of Fresh Fruits and Vegetables.

**REF:** UNECE STANDARD FFV-19; UNECE Recommendation for Table Grapes, TRADE/WP.7/2002/9/Add.9.

**PROPOSAL:** Minimum Maturity Requirements

#### General Comments:

The United States of America supports the standardization activities of the UNECE Specialized Section on Standardization of Fresh Fruits and Vegetables.

#### Specific Comments:

In an effort to simplify the Minimum Maturity Requirements in UNECE Recommendation for Table Grapes, the United States submits the following proposal. The proposal is based on table grapes varietal differences, the impact of different geographical and climatic conditions on the table grape development and shape, and the practical industry practices and requirements.

#### Proposal

In order to satisfy this requirement the fruit must have obtained a refractometric index of at least 16° Brix.

Fruit with a lower refractometric index (less than 16° Brix) are accepted provided the sugar acid ratio is at least equal to 20:1

#### Exceptions:

- 1. T. Seedless and mutants @ 17.0° Brix, Sugar/Acid Ratio Not Applicable**  
Or @ 15.0°-16.9° Brix and a Sugar/Acid Ratio of 20:1  
**not acceptable below 15° Brix.**
- 2. Perlette & Sugraone @ 15.5° Brix, Sugar/Acid Ratio Not Applicable**  
Or @ 14.0°-15.4° Brix and Sugar/Acid Ratio of 20:1  
**not acceptable below 14° Brix.**