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Working Party on Standardization of
Perishable Produce and Quality Development

Specialized Section on Coordination of
Standardization of Fresh Fruit and Vegetables
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REPORT OF THE FORTY-SIXTH SESSION

Addendum 9

Note by the secretariat

This document contains the UN/ECE Standard for Tomatoes (FFV-36) as revised by the Specialized Section. Additions are underlined and deletions ~~crossed out~~. The Specialized Section recommends to the Working Party to adopt this text as a revised UN/ECE standard.

UN/ECE STANDARD FFV-36
concerning the marketing and commercial
quality control of

TOMATOES
moving in international trade between and to
UN/ECE member countries

I. DEFINITION OF PRODUCE

This standard applies to tomatoes of varieties (cultivars) grown from *Lycopersicum esculentum Mill.* to be supplied fresh to the consumer, tomatoes for industrial processing being excluded.

Tomatoes, ~~including trusses of tomatoes (tomatoes attached to the stalk)~~ may be classified ~~in three commercial types according to shape: into four commercial types:~~

- "round" or spherical type, including "cherry" tomatoes
- "ribbed"
- "oblong" or "elongated"
- "cherry" tomatoes (including "cocktail" tomatoes)

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of tomatoes at the export control stage, after preparation and packaging.

A. Minimum requirements

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

- intact
- 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
- fresh in appearance
- practically free from pests
- practically free from damage caused by pests
- free of abnormal external moisture
- free of any foreign smell and/or taste.

In the case of trusses of tomatoes, the stalks must be fresh, healthy, clean and free from all leaves and any visible foreign matter.

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

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

B. Classification

Tomatoes are classified in three classes defined below:

(i) ***Extra Class***

Tomatoes in this class must be of superior quality. They must have firm flesh and must be characteristic of the variety as regards shape, appearance and development.

Their colouring, according to their state of ripeness, must be such as to satisfy the requirements set out in the last sub-paragraph of paragraph A above.

They must be free from greenbacks and other 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***

Tomatoes in this class must be of good quality. They must be reasonably firm and characteristic of the variety.

They must be free of cracks and visible greenback. 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 and development
- a slight defect in colouring
- slight skin defects
- very slight bruises.

Furthermore, "ribbed" tomatoes may show:

- healed cracks not more than 1 cm long
- no excessive protuberances
- small umbilicus, but no suberization
- suberization of the stigma up to 1 cm²
- fine blossom scar in elongated form (like a seam), but not longer than two-thirds of the greatest diameter of the fruit.

(iii) ***Class II***

This class includes tomatoes which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified above.

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They must be reasonably firm (but may be slightly less firm than in Class I) and must not show unhealed cracks.

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

- defects in shape, development and colouring
- skin defects or bruises, provided the fruit is not seriously affected
- healed cracks not more than 3 cm in length for round, ribbed or oblong tomatoes.

Furthermore, "ribbed" tomatoes may show:

- more pronounced protuberances than allowed under Class I, but without being misshapen
- an umbilicus
- suberization of the stigma up to 2 cm²
- fine blossom scar in elongated form (like a seam).

III. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section. The following provisions shall not apply to "cherry" tomatoes.

A. Minimum size

For tomatoes classified in the "Extra" Class and Classes I and II, the minimum size is set at:

- 35 mm for "round" and "ribbed" tomatoes
- 30 mm for "oblong" tomatoes.

B. Sizing scale

The tomatoes are graded according to the following sizing scale:

30 mm	and over but under	35 mm ¹
35 mm	" " " "	40 mm
40 mm	" " " "	47 mm
47 mm	" " " "	57 mm
57 mm	" " " "	67 mm
67 mm	" " " "	82 mm
82 mm	" " " "	102 mm

¹ Only for "oblong" tomatoes.

102 mm and over

Observance of the sizing scale is compulsory for "Extra" Class and Class I tomatoes.

This sizing scale shall not apply to trusses of tomatoes ~~and trusses of "cherry tomatoes"~~.

IV. PROVISIONS CONCERNING TOLERANCES

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

A. Quality tolerances

- (i) **"Extra" Class**
5 per cent by number or weight of tomatoes not satisfying the requirements of the class but meeting those of Class I or, exceptionally, coming within the tolerances of that class.
- (ii) **Class I**
10 per cent by number or weight of tomatoes not satisfying the requirements of the class but meeting those of Class II or, exceptionally, coming within the tolerances of that class. In the case of trusses of tomatoes, 5% by number or weight of tomatoes detached from the stalk.
- (iii) **Class II**
10 per cent by number or weight of tomatoes satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting, marked bruising or any other deterioration rendering it unfit for consumption. In the case of trusses of tomatoes, 10% by number or weight of tomatoes detached from the stalk.
- ~~(iv) For trusses of tomatoes, each package may contain up to 5 per cent by number or weight of fruit detached from the stalk in Class I and 10 per cent in Class II.~~

B. Size tolerances

For all classes: 10 per cent by number or weight of tomatoes conforming to the size immediately above or below that specified, with a minimum of 33 mm for "round" and "ribbed" tomatoes, and 28 mm for "oblong" tomatoes.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

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The contents of each package must be uniform and contain only tomatoes of the same origin, variety or commercial type, quality and size (if sized).

The ripeness and colouring of tomatoes in "Extra" Class and Class I must be practically uniform. In addition, the length of "oblong" tomatoes must be sufficiently uniform.

~~A truss of tomatoes must consist of at least:~~

- ~~—— 3 fruit (2 fruit in prepackages), or~~
- ~~—— 6 fruit (4 fruit in prepackages) in the case of "cherry" tomatoes.~~

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

B. Packaging

The tomatoes must be packed in such a way as to protect the produce properly.

The materials used inside the package must be new, clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly 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.

C. Presentation

The tomatoes may be presented as follows:

- (i) As individual tomatoes, with or without calyx and short stalk;
- (ii) As trusses of tomatoes, in other words, in entire inflorescences or parts of inflorescences, where each inflorescence or part of each inflorescence should comprise at least the following number of tomatoes:
 - = 3 (2 if prepackaged) or
 - = in the case of trusses of 'cherry' tomatoes, 6 (4 if prepackaged).

VI. PROVISIONS CONCERNING MARKING

Each package² must bear the following particulars in letters grouped on the same side, legibly and indelibly

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.*

marked and visible from the outside:

A. Identification

Packer) Name and address or
and/or) officially issued or
Dispatcher) accepted code mark. ³

B. Nature of produce

- "Tomatoes" or "trusses of tomatoes" and the commercial type if the contents are not visible from the outside. These details must always be provided for "cherry" (or "cocktail") tomatoes ~~and "trusses of cherry tomatoes"~~ whether in trusses or not.
- 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
- Size expressed as minimum and maximum diameters (if sized), or the word "unsized" where appropriate.

E. Official control mark (optional)

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Revised 1997, 2000
The UN/ECE Standard for Tomatoes
has led to an explanatory brochure published by the OECD Scheme

³ *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.*