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**ECONOMIC COMMISSION FOR EUROPE**

COMMITTEE FOR TRADE, INDUSTRY AND  
ENTERPRISE DEVELOPMENT

Working Party on Standardization of  
Perishable Produce and Quality Development

Specialized Section on Coordination of  
Standardization of Fresh Fruit and Vegetables  
Forty-seventh session, Geneva, 15 to 18 May 2001

REPORT OF THE FORTY-SEVENTH SESSION

Addendum 2

**Note by the Secretariat :** This document contains the revised draft UNECE Standard for Pears (FFV-01b). This document is being distributed for comments to be sent to the rapporteur (New Zealand).

**UN/ECE STANDARD FFV-01b**  
concerning the marketing and commercial  
quality control of

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

**I. DEFINITION OF PRODUCE**

This standard applies to pears of varieties (cultivars) grown from *Pyrus communis L.* to be supplied fresh to the consumer, pears for industrial processing being excluded.

**II. PROVISIONS CONCERNING QUALITY**

The purpose of the standard is to define the quality requirements of pears 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, pears 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
- 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 addition, they must have been carefully picked.

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

- to continue their maturing process and to reach the degree of maturity required in relation to the varietal characteristics
- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

## B. Classification

Pears are classified in three classes defined below:

(i) **"Extra" Class**

Pears in this class must be of superior quality. In shape, size and colouring they must be characteristic of the variety<sup>1</sup> and the stalk must be intact.

The flesh must be perfectly sound, [*and the skin free from rough russeting*].

They must be free from defects with the exception of very slight superficial defects provided these do not affect the general appearance of the fruit, the quality, the keeping quality and presentation in the package.

Pears must not be gritty.

(ii) **Class I**

Pears in this class must be of good quality. In shape, size and colouring they must be characteristic of the variety.<sup>1</sup>

The flesh must be perfectly sound, [*and the skin free from rough russeting*].

The following slight defects, however, may be allowed, on individual fruit 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 development
- a slight defect in colouring
- [*slight skin defects which must not extend over more than:*
- *2 cm in length for defects of elongated shape*
  - *1 cm<sup>2</sup> of total surface area for other defects, with the exception of scab (*Venturia inaequalis*), which must not extend over more than 0.25 cm<sup>2</sup> cumulative in area.*
- *slight bruising not exceeding 1 cm<sup>2</sup> in area and not discoloured.*]

The stalk may be slightly damaged.

Pears must not be gritty.

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<sup>1</sup>The criteria for colouring as well as a non-exhaustive list of varieties are set out on in the Annex of the standard.

(iii) **Class II**

This class includes pears which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.<sup>1</sup>

The flesh must be free from major defects.

The following defects are allowed provided the fruit retains its essential characteristics as regards the quality, the keeping quality and presentation.

- defects in shape
- defects in development
- defects in colouring
- [*slight rough russeting*]
- skin defects which must not extend over more than:
  - 4 cm in length for defects of elongated shape
  - 2.5 cm<sup>2</sup> total surface area for other defects, including slightly discoloured bruising, with the exception of scab (*Venturia inaequalis*), which must not extend over more than 1 cm<sup>2</sup> cumulative in area.

**III. PROVISIONS CONCERNING SIZING**

Size is determined by maximum diameter of the equatorial section or by weight. However, when sizing by weight, the minimum weight must ensure all fruit, as appropriate, meet the minimum diameter sizes listed below:

A minimum size by diameter is required for all classes as follows:

	<b>Extra</b>	<b>Class I</b>	<b>Class II</b>
Large fruited varieties	60 mm	55 mm	55 mm
Other varieties	55 mm	50 mm	45 mm

Exceptionally, and for summer pears included in the Annex of this standard, no minimum size will be laid down for consignments dispatched between 10 June and 31 July (inclusive) of any year.

To ensure there is uniformity of size within a package, the difference in diameter between fruit in the same package shall be limited to

- 5 mm for "Extra" Class fruit and for Class I and II fruit packed in rows and layers
- 10 mm for Class I fruit packed in bulk in the package or in consumer packages

There is no sizing uniformity limit for Class II fruit packed in bulk in the package or in consumer packages.

#### 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 pears 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 pears not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class. However, pears without stalks are not included in this tolerance.
- (iii) *Class II*  
10 per cent by number or weight of pears satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

Within this tolerance, a maximum of 2 per cent by number or weight of fruit is allowed which shows the following defects:

- slight damage or unhealed cracks
- very slight traces of rot
- presence of internal feeding pests and/or damage to the flesh caused by pests.

##### B. Size tolerances

For all classes:

- (a) for fruit which is subject to the rules of uniformity, 10 per cent by number or weight of fruit corresponding to the size immediately above or below that marked on the package, with, for fruit classified in the smallest grade allowed a maximum variation of 5 mm below the minimum;
- (b) for fruit which is not subject to the rules of uniformity, 10 per cent by number or weight of fruit below the minimum size laid down, with a maximum variation of 5 mm below the minimum size.

#### V. PROVISIONS CONCERNING PRESENTATION

##### A. Uniformity

The contents of each package must be uniform and contain only pears of the same origin, variety, quality, and size (if sized) and the same degree of ripeness.

In the case of the "Extra" Class, uniformity also applies to colouring.

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

Uniformity of variety and origin are not required for pears in consumer packages of a net weight not exceeding [2 kg].

**B. Packaging**

The pears 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 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.

**C. Presentation**

For "Extra" Class fruit must be packed in layers.

**VI. PROVISIONS CONCERNING MARKING**

Each package<sup>2</sup> 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 address or
and/or	)	officially issued or
Dispatcher	)	accepted code mark. <sup>3</sup>

**B. Nature of produce**

- "Pears", if the contents are not visible from the outside
- Name of the variety or varieties (where appropriate)

**C. Origin of produce**

- Country or countries of origin and, optionally, district where grown, or national, regional or local place name.

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<sup>2</sup>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.

<sup>3</sup>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.

**D. Commercial specifications**

- Class
- Size, or for fruit packed in rows and layers, number of units.

If identification is by the size, this should be expressed:

- (a) for produce subject to the uniformity rules, as minimum and maximum diameters;
- (b) for produce not subject to the uniformity rules, the diameter of the smallest fruit in the package.

**E. Official control mark (optional)**

Published 1960  
Revised 1996, 2000  
The UN/ECE Standard for Apples and Pears  
has led to an explanatory brochure published by the OECD Scheme