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Specialized Section on Standardization of
Fresh Fruit and Vegetables

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REPORT OF THE FORTY-NINTH SESSION

Addendum 4

UNECE Standard for Courgettes

Note by the secretariat: This document contains the text recommended by the Specialized Section for adoption as a revised UNECE Standard for Courgettes. Additions to the existing text have been underlined and deletions have been marked with strike-out.

UNECE STANDARD FFV-41
concerning marketing and commercial
quality control of

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

I. DEFINITION OF PRODUCE

This standard applies to courgettes, harvested young and tender, before their seeds have become firm, from varieties (cultivars) grown from *Cucurbita pepo L.*¹ to be supplied fresh to the consumer, courgettes for industrial processing being excluded.

This standard also covers courgettes presented with the flower.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of courgettes 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 courgettes and courgettes with flower must be:

- intact with stalk, which may be slightly damaged,
- 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 addition fruits must be:

- firm,
- free of cavities,
- free of splits,
- sufficiently developed, without over-development of the seeds.
- ~~free of abnormal external moisture~~

¹ *Courgettes having marked development of the seeds, called "marrow" in the United Kingdom and in Ireland are not covered by the standard.*

~~———— free of any foreign smell and/or taste.~~

The development and condition of the courgettes 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

Courgettes are classified in ~~three~~ two classes defined below:

(i) Extra Class

Courgettes in this class must be of superior quality. They must be characteristic of the variety and/or commercial type.

They must be:

- well developed,
- well formed,
- with the stalk neatly cut and of a maximum length of 3 cm.

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

(ii) Class I

Courgettes 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:

- slight defects in shape,
- slight defects in colouring,
- very slight ~~healed cracks~~ defects of the skin.
- very slight defects due to diseases provided that they are not progressive and do not affect the flesh.

The courgettes must include a stalk of a maximum length of 3 cm.

(iii) Class II

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

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

- defects in shape
- defects in colouring

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- slight sun-scorching
- slight ~~healed cracks~~ defects of the skin.
- slight defects due to diseases provided that they are not progressive and do not affect the flesh.

III. PROVISION CONCERNING SIZING

Size is determined either:

- by length, or
- by weight.

(a) For sizing by length, this is measured between the junction of the stalk and the end of the fruit tip.
~~-, according to the following scale:~~

The minimum length is 7 cm and the maximum length 35 cm.

For Classes Extra and I, courgettes shall be sized according to the following scale:

- 7 cm to 14 cm inclusive
- over 14 cm to 21 cm inclusive
- over 21 cm to 35 cm.

(b) For sizing by weight ~~the following scale applies~~ the minimum weight is 50 g and the maximum weight 450 g.

For Classes Extra and I, courgettes shall be sized according to the following scale:

- 50 g to 100 g inclusive
- over 100 g to 225 g inclusive
- over 225 g to 450 g.

The size requirements shall ~~not~~ apply neither to miniature produce.² nor to courgettes presented with the flower.

² *Miniature product means a variety or cultivar of vegetable, obtained by plant breeding and/or special cultivation techniques. ~~-, excluding specimens of non-miniature varieties which have not fully developed or are of inadequate size.~~ All other requirements of the standard must be met.*

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 courgettes 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 courgettes not satisfying the requirements of the class but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

(iii) Class II

10 per cent by number or weight of courgettes satisfying neither the requirements of the class nor the minimum requirements, with the exception of courgettes affected by rotting or any other deterioration rendering them unfit for consumption.

B. Size tolerances

For all classes: 10 per cent by number or weight of courgettes not satisfying the requirements of the size but satisfying those of the size immediately below or above that specified on the package.

However, this tolerance is applicable only to produce which differs by not more than 10 per cent from the size or weight limits specified.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only courgettes of the same origin, variety and/or commercial type, quality and size (if sized), and appreciably the same degree of development and colouring.

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

Miniature courgettes and courgettes with flower must be reasonably uniform in size. Miniature courgettes They may be mixed with other miniature products of a different type and origin.

B. Packaging

Courgettes 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

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is allowed provided the printing or labelling has been done with non-toxic ink or glue.

Package must be free of all foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package³ 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. ⁴

B. Nature of produce

Where the contents are not visible from the outside:

- ~~“Courgettes” if the contents are not visible from the outside.~~
- “Courgettes with flower” or equivalent designation, where appropriate.

C. Origin of produce

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

³ *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.*

⁴ *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 expressed:
 - by the minimum and maximum measurements where sizing is by length
 - by the minimum and maximum weights where sizing is by weight.
- Mini courgettes, baby courgettes, or other appropriate term for miniature produce. Where several types of miniature produce are mixed in the same package, all products and their respective origins must be mentioned.

E. Official control mark (optional)

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