



**Economic and Social
Council**

Distr.
GENERAL

TRADE/WP.7/GE.1/2004/25/Add.1
4 August 2004

ORIGINAL: ENGLISH

ECONOMIC COMMISSION FOR EUROPE

COMMITTEE FOR TRADE, INDUSTRY AND
ENTERPRISE DEVELOPMENT

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of
Fresh Fruit and Vegetables

Fiftieth session, Geneva, 10-14 May 2004

REPORT OF THE FIFTIETH SESSION

Addendum 1

UNECE Recommendation for Cherries

Note by the secretariat: The Specialized Section on Standardization of Fresh Fruit and Vegetables proposes the following text to the Working Party for adoption as a UNECE Recommendation for Cherries for a two-year trial period (until November 2006).

The text is based on the standard in force (see www.unece.org/trade/agr/standard) and document TRADE/WP.7/GE.1/2004/20.

UNECE Recommendation FFV-13
concerning the marketing and commercial
quality control of

CHERRIES

I. DEFINITION OF PRODUCE

This standard applies to cherries of varieties (cultivars) grown from *Prunus avium L.* and *Prunus cerasus L.* and their hybrids, to be supplied fresh to the consumer, cherries for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of cherries 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 cherries 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
- firm (according to the variety)
- with the stem attached¹
- free of any abnormal external moisture
- free of any foreign smell and/or taste.

The cherries must be carefully picked.

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

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

¹ *Missing stems are allowed provided the skin is not damaged and there is no severe leakage of juice in the case of sour cherries and cherries of the type 'Picota' or equivalent denomination, which naturally lose the stem at harvest.*

B. Minimum maturity requirements

The cherries must be sufficiently developed, and display satisfactory ripeness.

C. Classification

The cherries are classified in three classes defined below:

(i) "Extra" Class

Cherries in this class must be of superior quality. They must be well-developed, and have all the characteristics and the typical colouring of the variety.

They must be free from defects with the exception of very slight superficial skin 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

Cherries 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:

- a slight defect in shape
- a slight defect in colouring.

They must be free of burns, cracks, bruises or defects caused by hail.

(iii) Class II

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

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

- defects in shape and colouring, on condition that they retain the characteristics of the variety
- small, healed surface scars, not likely to impair significantly the appearance or the keeping quality of the fruit.

III. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section.

- (a) **"Extra" Class**
The diameter of cherries in this class must not be less than 20 mm.
- (b) **Classes I and II**
The diameter of cherries in these classes must not be less than 17 mm.

IV. PROVISIONS CONCERNING TOLERANCES

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

A. Quality tolerances

(i) ***"Extra" Class***

5 per cent by number or weight of cherries not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class, with the exception of over-ripe fruit. Within this tolerance, not more than 2 per cent may consist of split or worm-eaten fruit.

In addition to this, 10% of cherries without stem are allowed provided that the skin is not damaged and there is no severe leakage of juice.

(ii) ***Class I***

10 per cent by number or weight of cherries not satisfying the requirements of the class but meeting those of Class II or, exceptionally, coming within the tolerances of that class. Within this tolerance, not more than 4 per cent may consist of split and/or worm-eaten fruit.

In addition to this 20% of cherries without stem are allowed provided that the skin is not damaged and there is no severe leakage of juice.

(iii) ***Class II***

10 per cent by number or weight of cherries 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, not more than 4 per cent in total may consist of over-ripe and/or split and/or worm-eaten fruit. However, not more than 2 per cent may consist of over-ripe fruit.

B. Size tolerances

For all classes: 10 per cent by number or weight of cherries not conforming to the minimum size, provided, however, that the diameter is not less than:

- 17 mm in "Extra" Class
- 15 mm in Class I and Class II.

V. PROVISIONS CONCERNING PRESENTATION**A. Uniformity**

The contents of each package must be uniform and contain only cherries of the same origin, variety and quality. The fruit must be of reasonably uniform size.

In addition, cherries in the "Extra" Class must be of uniform colouring and ripeness.

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

B. Packaging

The cherries 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.

Stickers individually affixed on the produce shall be such that, when removed, they neither leave visible traces of glue, nor lead to skin defects.

Packages must be free of all foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package² must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

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.*

FFV-13: Cherries

A. Identification

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

B. Nature of produce

- "Cherries", if the contents are not visible from the outside.
- 'Sour Cherries', where appropriate.
- 'Picota' or equivalent denomination where appropriate.
- 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)

Published 1962

Revised 1988

This recommendation published 2004

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.*