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**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

**Revised UNECE Standard For Bilberries And Blueberries**

Addendum 5

**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 revised UNECE Standard for Bilberries and Blueberries.

The text is based on the standard in force (see [www.unece.org/trade/agr/standard](http://www.unece.org/trade/agr/standard)) and document TRADE/WP.7/GE.1/2004/INF.15.

**UN/ECE STANDARD FFV-07**  
concerning the marketing and commercial  
quality control of

**BILBERRIES AND BLUEBERRIES**

**I. DEFINITION OF PRODUCE**

This standard applies to bilberries grown from *Vaccinium myrtillus L.* and blueberries of varieties (cultivars) grown from *Vaccinium corymbosum L.*, *Vaccinium australe Small*, *Vaccinium angustifolium Ait.* and their hybrids, to be supplied fresh to the consumer, bilberries and blueberries for industrial processing being excluded.

**II. PROVISIONS CONCERNING QUALITY**

The purpose of the standard is to define the quality requirements of bilberries and blueberries 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, bilberries and blueberries 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, and unwashed
- fresh in appearance
- practically free from pests
- practically free from damage caused by pests
- free of hard (undeveloped) berries
- free of abnormal external moisture
- free of any foreign smell and/or taste.

Bilberries and blueberries must have been carefully picked.

The condition and degree of ripeness of bilberries and blueberries must be such as to enable them:

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

**B. Minimum maturity requirements**

They must be sufficiently developed and display satisfactory ripeness.

**C. Classification**

Bilberries and blueberries are classified in three classes defined below:

*(i) "Extra" Class*

Bilberries and blueberries in this class must be of superior quality. They must be characteristic of the variety or commercial type. They must be practically covered with a waxy bloom and free of agglomerated berries.

Bilberries and blueberries must be free from 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*

Bilberries and blueberries in this class must be of good quality. They must be characteristic of the variety or commercial type. They must be practically covered with a waxy bloom and practically free of agglomerated berries.

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 defect in colouring
- slight defect in development
- slightly less turgid.

*(iii) Class II*

This class includes bilberries and blueberries 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 bilberries and blueberries retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in colouring
- defects in development
- less turgid
- slight leakage of juice, but practically free of squashed berries.

### **III. PROVISIONS CONCERNING SIZING**

Sizing is not compulsory.

### **IV. PROVISIONS CONCERNING TOLERANCES**

Tolerances in respect of quality 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 weight of bilberries or blueberries 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 weight of bilberries or blueberries not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class. Within the tolerance unripe, over-ripe, or damaged berries <sup>1</sup> are allowed.

Furthermore, in bilberries up to 1 per cent by weight, leaves and stalks are allowed.

##### **(iii) Class II**

10 per cent by weight of bilberries or blueberries 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 the tolerance unripe, over-ripe, or damaged berries <sup>2</sup> are allowed.

Furthermore, in bilberries up to 2 per cent by weight, leaves and stalks are allowed.

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<sup>1</sup> Berries with slight laceration of the skin which does neither impair the edibility of the produce nor affect its resistance to transport, are not regarded as damaged.

<sup>2</sup> Berries with slight laceration of the skin which does neither impair the edibility of the produce nor affect its resistance to transport, are not regarded as damaged.

## **V. PROVISIONS CONCERNING PRESENTATION**

### **A. Uniformity**

The contents of each package must be uniform and contain only bilberries or blueberries of the same origin and quality.

In the "Extra" Class and Class I, the contents of each package must be practically uniform as regards degree of ripeness.

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

### **B. Packaging**

Bilberries and blueberries 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 and labelling has been done with non-toxic ink or glue.

Packages must be apart from the quality tolerances for each class free of leaves, stalks or other foreign matter.

### **C. Presentation**

Bilberries and blueberries may be presented:

- in small packages
- in small open baskets
- in trays.

## VI. PROVISIONS CONCERNING MARKING

Each package<sup>3</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>4</sup>

### B. Nature of produce

- "Bilberries" or "Blueberries" where appropriate.

### C. Origin of produce

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

### D. Commercial specifications

- Class
- Net weight (optional).

### E. Official control mark (optional)

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<sup>3</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>4</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.*