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Working Party on Agricultural Quality Standards

Specialized Section on Standardization of
Fresh Fruit and Vegetables

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REPORT OF THE FIFTIETH SESSION

Revised UNECE Standard for Watermelons

Addendum 6

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 Watermelons (FFV-37).

The text is based on the standard in force (see www.unece.org/trade/agr/standard) and documents TRADE/WP.7/GE.1/2004/6 and 2004/25.

UNECE STANDARD FFV-37
concerning the marketing and commercial
quality control of

WATERMELONS

I. DEFINITION OF PRODUCE

This standard applies to watermelons of varieties (cultivars) grown from *Citrullus lanatus* (Thunb.) *Matsum, et Nakai* to be supplied fresh to the consumer, watermelons for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of watermelons 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 watermelons 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
- firm
- not split
- free of abnormal external moisture
- free of any foreign smell and/or taste.

The development and condition of the watermelons 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

The watermelons must be sufficiently developed and display satisfactory ripeness. The colour and taste of the flesh should conform to a sufficient state of ripeness.

In order to satisfy this requirement, the refractometric index of the pulp measured at the middle point of the fruit flesh at the equatorial section must be greater than or equal to 8° Brix.

C. Classification

The watermelons are classified in two classes defined below:

(i) *Class I*

Watermelons 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 of the rind; a pale colouring of the watermelon which has been in contact with the ground during the period of growth is not regarded as a defect
- slight healed superficial cracks
- slight skin defects due to rubbing or handling of which the total area affected must not exceed one-sixteenth of the surface of the fruit.

The stem of the watermelon must not exceed 5 cm in length.

(ii) *Class II*

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

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

- defects in shape,
- healed superficial cracks,
- defects in colouring of the rind; a pale colouring of the watermelon which has been in contact with the ground during the period of growth is not regarded as a defect,
- slight bruising,
- skin defects due to rubbing or handling or to damage by pests or diseases of which the total area affected must not exceed one-eighth of the surface of the fruit.

III. PROVISIONS CONCERNING SIZING

Size is determined by the weight per unit. The minimum weight is fixed at 1 kg.

When watermelons are presented in packages, the difference between the lightest and the heaviest unit in the same package should not exceed 2 kg or 3.5 kg if the lightest unit exceeds 6 kg.

This relative uniformity of weight is not compulsory for watermelons presented in bulk.

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IV. PROVISIONS CONCERNING TOLERANCES

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

A. Quality tolerances

(i) Class I

10 per cent by number or weight of watermelons not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

(ii) Class II

10 per cent by number or weight of watermelons 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.

B. Size tolerances

For all classes: 10 per cent by number or weight of watermelons not conforming to the size indicated, but no more than 1 kg above or below the size range specified.

The tolerance may in no case extend to fruit weighing less than 800 g.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package, or lot for produce presented in bulk, must be uniform and contain only watermelons of the same origin, variety and quality.

The visible part of the contents of the package, or lot for produce presented in bulk, must be representative of the entire contents.

In addition, in Class I, the shape and colour of the rind of the watermelons must be uniform.

B. Packaging

The watermelons 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.

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, or lots for produce presented in bulk, must be free of all foreign matter.

Watermelons transported in bulk must be separated from the floor and walls of the vehicles by a suitable protective material, which must be new and clean and not liable to transfer any abnormal taste or smell to the fruit.

C. Presentation

The watermelons may be presented:

- in packages
- in bulk.

VI. PROVISIONS CONCERNING MARKING

Each package¹ must bear the following particulars in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.

For watermelons transported in bulk (direct loading into a transport vehicle) these particulars must appear on a document accompanying the goods, and attached in a visible position inside the transport vehicle. For this type of presentation the indication of the size, the net weight or the number of units is not compulsory.

¹ *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.*

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A. Identification

Packer)	Name and address or
and/or)	officially issued or
Dispatcher)	accepted code mark ² .

B. Nature of produce

- "Watermelons" if the contents are not visible from the outside,
- Name of the variety (optional),
- Colour of flesh if not red,
- "Seedless", where appropriate³.

C. Origin of produce

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

D. Commercial specifications

- Class
- Size (if sized) expressed in minimum and maximum weight
- Net weight or number of units.

E. Official control mark (optional)

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² *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.*

³ *Seedless watermelons may contain underdeveloped seeds and occasional developed seeds.*