



**Economic and Social  
Council**

Distr.  
GENERAL

ECE/TRADE/C/WP.7/2006/5  
22 August 2006

Original: ENGLISH

---

**ECONOMIC COMMISSION FOR EUROPE**

COMMITTEE ON TRADE

Working Party on Agricultural Quality Standards  
Sixty-second session  
Geneva, 6–9 November 2006

Item 3 b) of the provisional agenda

**UNECE RECOMMENDATION FOR CHERRIES**

Note by the secretariat

The text of the recommendation in force was amended at the 52<sup>nd</sup> session of the Specialized Section on Standardization of Fresh Fruit and Vegetables. It is proposed to the Working Party to include the changes in the recommendation until the end of the trial period in 2007.

The text is based on the standard in force and document TRADE/WP.7/GE.1/2005/18/Add.3.

**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; missing stems are not regarded as a defect provided the skin is not damaged and there is no severe leakage of juice
- 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)
- 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.

**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.

**(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.

**(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, quality and presentation. 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.

### **C. Presentation**

Cherries may be presented:

- with stem or
- without stem.

## **VI. PROVISIONS CONCERNING MARKING**

Each package<sup>1</sup> must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

---

<sup>1</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.*

**A. Identification**

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

**B. Nature of produce**

- "Cherries", if the contents are not visible from the outside.
- 'Sour Cherries', where appropriate.
- "Stemless cherries", '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 and amended 2005

---

<sup>2</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.*