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**ECONOMIC COMMISSION FOR EUROPE**

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**TEXTS FOR ADOPTION AS REVISED/NEW UNECE STANDARDS**

**Chanterelles**

Note by the secretariat

This text is submitted to the Working Party for approval as a new Standard for Chanterelles.

## UNECE STANDARD FFV - 55

concerning the marketing and commercial quality control of the family of

### CHANTERELLES

#### I. DEFINITION OF PRODUCE

This standard applies to carpophores (fruiting bodies) of species of edible mushrooms of the genera *Cantharellus* and *Craterellus*, to be supplied fresh to the consumer after sorting and packaging, chanterelles for industrial processing being excluded.

A non-exhaustive list of commercialized chanterelles is presented below.

#### 1. GENUS *CANTHARELLUS*

Species	Common name (CNF SMF)	Commercial type
<i>Cantharellus amethysteus</i>	Chanterelle améthyste	Girolle
<i>Cantharellus cibarius</i> Fr.	Girolle	Girolle
<i>Cantharellus ferruginascens</i>	Chanterelle ferrugineuse	Girolle
<i>Cantharellus formosus</i>	Girolle d'Amérique	Girolle
<i>Cantharellus lilacinopruinatus</i>	Girolle du Midi	Girolle
<i>Cantharellus subpruinosis</i>	Girolle pruineuse	Girolle

#### 2. GENUS *CRATERELLUS*

Species	Common name (CNF SMF)	Commercial type
<i>Craterellus cinereus</i> (= <i>Cantharellus cinereus</i> )	Chanterelle cendrée	Chanterelle
<i>Craterellus lutescens</i> (= <i>Cantharellus lutescens</i> )	Chanterelle jaune	Chanterelle
<i>Craterellus tubaeformis</i> Fr. (= <i>Cantharellus tubaeformis</i> )	Chanterelle en tube	Chanterelle
<i>Craterellus tubaeformis</i> f. <i>pallidus</i> (= <i>Cantharellus tubaeformis</i> var <i>lutescens</i> )	“Chanterelle en tube var. jaune”	Chanterelle
<i>Craterellus cornucopioides</i>	Trompette-des-morts	Trompette

#### II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements for chanterelles at the export-control stage after preparation and packaging.

However, if applied at stages following export, products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity
- for products graded in classes other than the “Extra” Class, a slight deterioration due to their development and their tendency to perish.

The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder shall be responsible for observing such conformity.

#### **A. Minimum requirements**

In all classes, subject to the special provisions for each class and the tolerances allowed, fresh chanterelles must be:

- Intact; the stalk must be attached to the cap; the earth-soiled foot can be cut
- 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 affecting the flesh
- Free of abnormal external moisture
- Free of any foreign smell and/or taste
- Positively identifiable
- Firm

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

- To withstand transportation and handling
- To arrive in satisfactory condition at their destination

#### **B. Classification**

Chanterelles are classified in three classes as defined below:

##### **(i) “Extra” class**

Chanterelles in this class must be of superior quality. In shape and colouring they must be characteristic of the species.

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

**(ii) Class I**

Chanterelles in this class must be of good quality. In shape and colouring they must be characteristic of the variety.

The following defects may, however, be allowed provided they do not affect the essential characteristics of the produce, its quality, keeping quality and presentation in the packaging:

- Slight superficial blemishes
- Slight discoloration
- Slight pest damage

**(iii) Class II**

This class comprises chanterelles that do not qualify for inclusion in a higher class but satisfy the minimum requirements specified above.

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

- Superficial blemishes
- Discoloration
- Pest damage
- Damage, including the removal of blemished parts

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

Size shall be determined by the maximum diameter of the cap and the height.

The minimum size for chanterelles is 1 cm in height.

Uniformity in size shall be optional. If sized, the difference between the smallest and largest caps in the same package shall not exceed 5 cm.

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

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

##### **A. Quality tolerances**

At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated.

###### **(i) “Extra” class**

A total tolerance of 5 per cent, by weight, of chanterelles not satisfying the requirements of the class but meeting those of Class I is allowed. Within this tolerance, not more than 0.5 per cent in total may consist of produce satisfying the requirements of class II quality.

###### **(ii) Class I**

A total tolerance of 10 per cent, by weight, of chanterelles not satisfying the requirements of the class but meeting those of class II is allowed. Within this tolerance, not more than 1 per cent in the total may consist of produce meeting neither the requirements of Class II quality nor the minimum requirements.

In addition, a tolerance of 5 per cent by weight of trimmed chanterelles is allowed.

###### **(ii) Class II**

A total tolerance of 10 per cent, by weight, of chanterelles satisfying neither the requirements of the class nor the minimum requirements is allowed.

##### **B. Size tolerances**

For all classes (if sized): a tolerance of 10 per cent, by weight, of chanterelles not satisfying the requirements as regards sizing is allowed.

#### **V. PROVISIONS CONCERNING PRESENTATION**

##### **A. Uniformity**

The contents of each package (or lot for produce presented in bulk) must be uniform and contain only chanterelles of the same origin, quality, species and size (if sized).

However, a mixture of distinctly different species of chanterelles may be packed together in a sales unit<sup>1</sup> provided that they are separated (by means of compartments, for example) and are uniform in quality, and for each species concerned, in origin and size (if sized).

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

## **B. Packaging**

The chanterelles must be packed in such a way as to protect the produce properly.

The materials used inside the package must be 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 and glue.

Packages (or lots for produce presented in bulk) must be free of all foreign matter.

## **VI. PROVISIONS CONCERNING MARKING**

Each package<sup>2</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 physical address (e.g. street/city/region/postal code and,  
and/or ) if different from the country of origin, the country) or  
Dispatcher/shipper ) a code mark officially recognized by the national authority<sup>3</sup>.

### **B. Nature of produce**

- Common name, e.g. Chanterelles jaune, Trompettes-de-mort. In the case of sales units containing a mixture of Chanterelles of different species, names of the different species.
- Commercial type (optional)

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<sup>1</sup> The sales unit should be designed to be purchased in its entirety.

<sup>2</sup> According to the Geneva Protocol, footnote 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”.

<sup>3</sup> The national legislation of a number of countries requires an 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, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

- Botanical name of species (optional). In the case of sales units containing a mixture of Chanterelles of different species, names of the different species.

**C. Origin of produce**

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

In the case of sales units containing a mixture of species of chanterelles of different origins, the indication of each country of origin shall appear next to the name of the species concerned.

**D. Commercial specifications**

- Class
- Size (if sized) expressed as minimum and maximum diameter of the cap in cm of the species presented

**E. Official control mark (optional)**