



**Economic and Social
Council**

Distr.
GENERAL

TRADE/WP.7/2001/3
23 August 2001

ORIGINAL : ENGLISH

ECONOMIC COMMISSION FOR EUROPE

COMMITTEE FOR TRADE, INDUSTRY AND
ENTERPRISE DEVELOPMENT

Working Party on Standardization of
Perishable Produce and Quality Development
Fifty-seventh session, 12-14 November 2001, Geneva

Item 3 (c) of the Provisional Agenda

NUMBERING SYSTEM OF THE STANDARDS

Note by the secretariat

At the last session of the Specialized Section the secretariat proposed to change the numbering system used in UNECE standards to a legal numbering system (1, 1.2, 1.2.1, etc.) in order to make the standards easier to read and allow numbering of all paragraphs, if necessary, instead of having to use indentation which might easily get lost in one of the language versions and lead to confusion.

The proposal had been welcomed by several delegations and the resulting proposal is contained in this document.

The secretariat proposes in addition to include the footnote concerning consumer packages in the layout as well as the option to mark email and web site addresses, which have been underlined in the text.

REVISED STANDARD LAYOUT FOR UNECE STANDARDS
concerning the marketing and commercial quality
control of Fresh fruit and vegetables moving in international trade
between and to UNECE member countries

Note

This standard layout was adopted by the Working Party on Standardization of Perishable Produce at its Forty-first session in October 1985 and approved by the Committee on Agricultural Problems at its thirty-seventh session in 1986. It was elaborated in close co-ordination with the revision of the Geneva Protocol on Standardization of Fresh Fruit and Vegetables and Dry and Dried Fruit. This standard layout will provide the frame for current and future work on UNECE standards for fresh fruit and vegetables.

UNECE STANDARD FFV-...
concerning the marketing and commercial
quality control of
.....
moving in international trade between and to
UNECE member countries

1 DEFINITION OF PRODUCE

This standard applies to of varieties (cultivars) grown from (Latin Botanical reference followed where necessary by the author's name) to be supplied fresh to the consumer, for industrial processing being excluded.

1.1 (Additional provisions concerning the definition of the produce may be included under this heading)

2 PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of [at the export control stage ¹, after preparation and packaging.]

2.1 Minimum requirements

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

¹ The delegations of Germany, the United Kingdom and Austria maintained their opinion that the standards should apply at all stages of marketing, but agreed that the corresponding footnote should no longer appear in the various standards covered by this Standard Layout.

- 2.1.1 intact (depending on the nature of produce, a deviation from the provision is allowed
- 2.1.2 sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded

- 2.1.3 clean, practically free of any visible foreign matter (with regard to traces of soil, a deviation from this provision is allowed depending on the nature of produce)

- 2.1.4 practically free from pests

- 2.1.5 practically free from damage caused by pests

- 2.1.6 free of abnormal external moisture

- 2.1.7 free of any foreign smell and/or taste.

- 2.1.8 sufficiently developed, and display satisfactory ripeness, depending on the nature of produce.

- 2.1.9 of a development and condition such as to enable them:
 - to withstand transport and handling, and
 - to arrive in satisfactory condition at the place of destination.

(Additional provisions may be made for specific standards depending on the nature of produce).

2.2 Classification

..... are classified in two or three classes defined below ² .

2.2.1 "Extra" Class

..... in this class must be of superior quality. They must be characteristic of the variety and/or commercial type.

They must be:

- 2.2.1.1
- 2.2.1.2
- 2.2.1.3
(Provisions depending on the nature of produce).

² For special standards where it does not appear necessary to establish a classification, only the minimum requirements **apply**.

2.2.1.4 They 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.

2.2.2 ***Class I***

..... in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

They must be:

2.2.2.1

2.2.2.2

2.2.2.3

(Provisions depending on the nature of produce).

2.2.2.4 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:

2.2.2.4.1

2.2.2.4.2

2.2.2.4.3

(Defects allowed, depending on the nature of produce).

2.2.3 ***Class II***

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

They must be:

2.2.3.1

2.2.3.2

2.2.3.3

(Provisions depending on the nature of produce)

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

2.2.3.4.1

2.2.3.4.2

2.2.3.4.3

(Defects allowed, depending on the nature of produce).

3 PROVISIONS CONCERNING SIZING

3.1 Size is determined by (diameter, length, weight, circumference depending on the nature of produce).

3.2 (Provisions on minimum and maximum sizes and size range depending on the nature of produce, the variety, the commercial type and possibly the individual classes).

4 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.

4.1 Quality tolerances

4.1.1 "Extra" Class

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

..... (Possible tolerances for individual defects depending on the nature of produce).

4.1.2 Class I

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

..... (Possible tolerances for individual defects depending on the nature of produce).

4.1.3 Class II

10 per cent by number or weight of 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.

..... (Possible tolerances for individual defects according to the nature of produce).

4.2 Size tolerances

For all classes (for individual standards, however, different provisions according to the individual classes may be laid down): 10 per cent by number or weight of not satisfying the requirements as regards sizing.

..... (Possible provisions concerning admissible limits of deviations for sized or unsized produce).

5 PROVISIONS CONCERNING PRESENTATION

5.1 Uniformity

5.1.1 The contents of each package (or lot for produce presented in bulk) must be uniform and contain only of the same origin, quality and size (if sized). (In addition for individual standards uniformity concerning variety and/or commercial type may be laid down depending on the nature of produce).

5.1.2 (Other possible provisions depending on the nature of produce).

.....
.....
.....

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

5.2 Packaging

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

5.2.2 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.

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

5.3 Presentation

Specific provisions relating to the presentation of the produce may be included at this point.

For individual standards more stringent provisions concerning the presentation in the "Extra" Class may be laid down.

6 PROVISIONS CONCERNING MARKING

Each package ³ must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

(for 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).

6.1 Identification

Packer)	Name and address or
and/or)	officially issued or
Dispatcher)	accepted code mark. ^{4 5}

6.2 Nature of produce

6.2.1 Name of the produce if the contents are not visible from the outside

6.2.2
(Name of the variety and/or commercial type according to the nature of produce).

6.3 Origin of produce

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

³ See Geneva Protocol, footnote 2, under "Marking": Package units of produce pre-packed 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.

⁴ 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.

⁵ The marking of email addresses or web sites is possible optionally.

6.4 Commercial specifications

6.4.1 Class

6.4.2 Size (if sized)

6.4.3
(Other possible particulars depending on the nature of produce).

6.5 Official control mark (optional)

Adopted in 1985
Revised 1996, 2001