



**Economic and Social
Council**

Distr.
GENERAL

TRADE/WP.7/2001/9/Add.7
13 February 2002

ORIGINAL : ENGLISH AND FRENCH

ECONOMIC COMMISSION FOR EUROPE

COMMITTEE FOR TRADE, INDUSTRY AND
ENTERPRISE DEVELOPMENT

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

REPORT OF THE FIFTY-SEVENTH SESSION

Addendum 7

Note by the secretariat

This document contains the UNECE Recommendation for Table Grapes (FFV-19), as adopted by the Working Party for a two-year trial period.

UN/ECE RECOMMENDATION FFV-19
concerning the marketing and commercial
quality control of

TABLE GRAPES
moving in international trade between and to
UN/ECE member countries

I. DEFINITION OF PRODUCE

This standard applies to table grapes of varieties (cultivars) grown from *Vitis vinifera L.* to be supplied fresh to the consumer, table grapes for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of table grapes 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, bunches and berries must be:

- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- clean and practically free of any visible foreign matter
- practically free from pests
- practically free from damage caused by pests
- free of abnormal external moisture
- free of any foreign smell and/or taste.

In addition, berries must be:

- intact
- well formed
- normally developed.

Pigmentation due to sun is not a defect.

Bunches must have been carefully picked.

The bunches must be sufficiently developed and display satisfactory ripeness.

The fruit must be such that the juice of the berries has a refractometric index of at least:

- 12° Brix for the Alphonse Lavallee, Cardinal and Victoria varieties,
- 13° Brix for all other seeded varieties,
- 14° Brix for all seedless varieties.

In addition all varieties must have satisfactory sugar/acid ratio levels.

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

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

B. Classification

The table grapes are classified in three classes defined below:

(i) ***"Extra" Class***

Table grapes in this class must be of superior quality. In shape, development and colouring, the bunches must be typical of the variety, allowing for the district in which they are grown, and have no defects. Berries must be firm, firmly attached, evenly spaced along the stalk and have their bloom virtually intact.

(ii) ***Class I***

Table grapes in this class must be of good quality. In shape, development and colouring the bunches must be typical of the variety, allowing for the district in which they are grown. Berries must be firm, firmly attached and, as far as possible, have their bloom intact. They may, however, be less evenly spaced along the stalk than in the "Extra" Class.

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 defects in shape
- slight defects in colouring
- very slight sun scorch affecting the skin only.

(iii) ***Class II***

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

The bunches may show slight defects in shape, development and colouring, provided these do not impair the essential characteristics of the variety, allowing for the district in which they are grown.

The berries must be sufficiently firm and sufficiently attached, and where possible, still have

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their bloom. They may be less evenly spaced along the stalk than in Class I.

The following defects are allowed provided the table grapes retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape
- defects in colouring
- slight sun scorch affecting the skin only
- slight bruising
- slight skin defects.

III. PROVISIONS CONCERNING SIZING

Size is determined by the weight of the bunch.

The following minimum size requirements per bunch are defined for table grapes grown under glass and for open-grown table grapes, large-berry or small-berry varieties respectively.

	Table grapes grown under glass	Open grown table grapes	
		Large-berry varieties	Small-berry varieties
"Extra" Class	300 g	200 g	150 g
Class I	250 g	150 g ¹	100 g
Class II	150 g	100 g	75 g

(Note: A classified list of varieties is annexed hereto)

For all classes: In each package for direct sale to the consumer not exceeding 1 kg net weight, one bunch below the required minimum weight is allowed to adjust the weight indicated, provided the bunch meets all other requirements for the specified class.

Where the name of the variety on the marking does not appear on the list in the Annex hereto, the minimum weight for large-berry varieties is required.

IV. PROVISIONS CONCERNING TOLERANCES

¹ *Table grapes of varieties Barlinka, La Rochelle and Dauphine, marked as late harvest table grapes (bunches from the secondary harvest) may conform to a minimum bunch weight of 100g, provided that the bunches show the characteristic twist of the stems.*

Tolerances in respect of quality and size 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 bunches 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 bunches not satisfying the requirements of the class but meeting those of Class II or, exceptionally, coming within the tolerances of that class.
- (iii) ***Class II***
10 per cent by weight of bunches 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

- (i) ***"Extra" Class and Class I***
10 per cent by weight of bunches not satisfying the size requirements of the class, but meeting those of the class immediately below.
- (ii) ***Class II***
10 per cent by weight of bunches not satisfying the size requirements of the class but weighing not less than 75 g.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only bunches of the same origin, variety, quality and degree of ripeness.

In the case of the "Extra" Class, the bunches must be of more or less identical size and colouring.

In the case of grapes packed in small consumer packages of a net weight not exceeding one kilogramme, uniformity of variety and origin is not required.

The inclusion in each package of bunches of different colours for decorative purposes shall be allowed in the case of the variety Chasselas.

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

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B. Packaging

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

In the case of the "Extra" Class, the bunches must be packed in a single layer.

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.

Packages must be free of all foreign matter, although a fragment of vine shoot no more than 5 cm in length may be left on the stem of the bunch as a form of special presentation.

VI. PROVISIONS CONCERNING MARKING

Each package² 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. ³

B. Nature of produce

- "Table grapes", if the contents are not visible from the outside
- Name of the variety or, where applicable, names of varieties.
- "Underglass", where applicable.

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.*

³ *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.*

C. Origin of produce

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

D. Commercial specifications

- Class.
- “late harvest grapes”, where applicable.

E. Official control mark (optional)

Published 1961
Revised 1997, 1999, 2000, 2001
The UN/ECE Standard for Table Grapes
has led to an explanatory brochure published by the OECD Scheme

LIST OF VARIETIES NON EXHAUSTIVE⁴

The names given in brackets are synonyms that may equally be used on the package.

I. Table grapes grown under glass

Alphonse Lavallée (Garnacha roya - Ribier)
Black Alicante (Granacke - Granaxa - Grandaxa)
Cardinal
Canon Hall (Cannon Hall Muscat)
Colman (Gros Colman) (cf.2 - Gros Colman)
Frankenthal (cf. 2a - Schiava Grossa)
Golden Champion (cf. 2a - Baresana)
Gradisca (Gradiska)
Gros Maroc
Léopold III
Muscat d'Alexandrie (cf. 2a)
Muscat d'Hambourg (cf. 2b Moscato d'Amburgo)
Prof. Aberson
Royal.

II. Open-grown table grapes

(a) Large berry varieties

Aledo (New Cross-Real)
Alphonse Lavallée (cf.1)
Amasya Siyahi
Angela (Angiola)
Baresana (Duraca - Golden Champion - Lattuario bianco - Latuario bianco - Littuario bianco - Turchesa - Turchesca - Uva di Bisceglie - Uva rosa - Uva Turca - Varesana)
Barlinka
Bicane (Napoléon - Perle Impériale - Weisser Damaszaner - Zanta)
Bien Donné
Blanc d'Edessa (Edessis - Amasya)
Bonheur
Calmeria
Cardinal
Coarna noir
Dabouki (Barbaroui - Khalili - Salti)

⁴ Some of the names included in this list of varieties may indicate registered and patented trademarks in some countries.

Danam
 Dan Ben-Hannah (Black Emperor)
 Danlas
 Danuta
 Datal
 Dauphine
 Diagalves (Dependura - Formosa - Pendura - Villanueva)
 Dimiat (Damiat - Zoumiatico)
 Dominga (Gloria - Murciana blanca - Uva verde de Alhama)
 Doña María
 Emperor (Emperador - Genova - Red Emperador - Red Emperor)
 Erenköy Beyazi
 Erlihane
 Ferral
 Flame Tokay
 Gemre (Pembe Gemre)
 Golden Hill
 Gros Colman (Colman Früher Wälscher - Gros Colmar - Triomphe)
 Hönüsü
 Ignea (I. Pirovano 185)
 Imperial Napoleon (Doña Mariana, Mariana)
 Isa
 Italia (Dona Sofia - Idéal - Italian muscat - I. Pirovano 65 - Moscatel Italiano).
 Kozak Beyazi
 La Rochelle
 Lival
 Matilde
 Michele Palieri
 Muscat d'Alexandrie (Moscatellone - Moscatel Romano - Muscat Gordo bianco - Muscat
 de Grano Gordo - Muscat d'Espagne - Muscat Romano - Muscat
 blanc d'Alexandrie - Muskaat van Alexandrië - Salamanna -
 Seramanna - White Hanepoot - Witte Muskaat - Zibibbo)
 Muscat Madame Mathiasz (Madame Jean Mathiaz)
 Muscat Supreme
 Ohanes (Almeria - Blanca Legitima - Ohanez - Uva de Almeiría - Uva di Almería -
 Uva de Embarque - Uva del Barco)
 Olivette blanche (Bridal - Olivette de Montpellier - Olivette de Vendémian)
 Olivette noire (Olivetta nera - Olivetta Vibonese - Cornichon - Preta - Purple Cornichon)
 Ora
 Pannonia (Pannonia Gold)
 Peck
 Perlona (I. Pirovano 54)
 Phraoula (Fraoula - Praoula Kokkini - Phraoula radini)
 Planta Nova (Coma - Tardana - Tortazon)
 Prima

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Prune de Cazouls
Ragol (Ahmeur bou Ahmeur - Angelina - Argelina - Imperial roja - Uva de Ragol)
Rasaki
Red Globe
Regina (Afouz Ali - Afis Ali - Afuz Ali - Aleppo - Bolgar - Dattier de Beyrouth - Dattero di
Negroponte - Galleta - Hafis Ali - Inzolia imperiale - Karaboumou - Kararubun -
Mennavacca bianca - Parchitana - Pergolona - Regina di Puglia - Reine - Rasaki
- Rosaki blanc - Rosetti - Uva Real - Waltham Cross)
Regina nera (Mennavacca nera - Lattuario nero - Olivettona - Regina negra - Rosaki noir)
Ribol
Ronelle (Black Gem)
Salba
Schiava grossa (Black Hambourg - Frankenthal - Gross Vernatsch -Imperator - Lamper
Schiavone - Trollinger)
Sonita

Sugraone (Superior Seedless™)
Sugrafive (Early Superior Seedless™)
Sunred Seedless
Tchaouch (Chaouch - Parc de Versailles - Tsaoussi)
Verico
Victoria

™ Registered Trademark

(b) **Small-berry varieties**

Admirable de Courtilier (Admirable - Csiri Csuri)
Albillo (Acerba - Albuela - Blanco Ribera - Cagalon)
Angelo Pirovano (I. Pirovano 2)
Annamaria (I. Ubizzoni 4)
Baltali
Beba (Beba de los Santos - Eva)
Catalanesca (Catalanesa - Catalana - Uva Catalana)
Chasselas blanc (Chasselas doré - Fendant - Franceset - Franceseta - Gutedel -
Krachtgutedel - White van der Laan)
Chassalas rouge
Chelva (Chelva de Cebreros - Guareña - Mantuo - Villanueva)
Ciminnita (Cipro bianco)
Clairette (Blanquette - Malvoisie - Uva de Jijona)
Colombana bianca (Veredea - Colombana de Peccioli)
Dehlo
Delizia di Vaprio (I. Pirovano 46 A)
Exalta

Flame Seedless (Red Flame)
 Gros Vert (Abbondaza - St.Jeannet - Trionfo dell'Esposizione - Verdal - Trionfo di Gerusalemme)
 Jaoumet (Madeleine de St.Jacques - Saint Jacques)
 Madeleine (Angevine - Angevine Oberlin - Madeleine Angevine Oberlin - Republicain)
 Mireille
 Molinera (Besgano - Castiza - Molinera gorda)
 Moscato d'Adda (Muscat d'Adda)
 Moscato d'Amburgo (Black Muscat - Hambro - Hamburg - Hamburski Misket - Muscat d'Hambourg - Musato Preto)
 Moscato di Terracina (Moscato di Maccarese)
 Oeillade (Black Malvoisie - Cinsaut - Cinsault - Ottavianello - Sinsò)
 Panse precoce (Bianco di Foster - Foster's white - Sicilien)
 Perla di Csaba (Cabski Biser - Julski muskat - Muscat Julius - Perle de Csaba)
 Perlaut
 Perlette
 Pizzutello bianco (Aetonychi aspro - Coretto - Cornichon blanc - Rish Baba - Sperone di gallo - Teta di vacca)
 Precoce de Malingre
 Primus (I. Pirovano 7)
 Prunesta (Bermestia nera - Pergola rossa - Pergolese di Tivoli)
 Regina dei Vigneti (Königin der Weingärten - Muskat Szölöskertek Kizalyneja - Szölöskertek Kizalyneh - Rasaki ourgarias - Regina Villos - Reina de las Viñas - Reine des Vignes - I. Mathiasz 140 - Queen of the Vineyards)
 Servant (Servan - Servant di Spagna)
 Sideritis (Sidiritis)
 Sultanines (Bidaneh - Kishmich - Kis Mis - Sultan - Sultana - Sultani - Cekirdesksiz - Sultanina bianca - Sultaniye - Thompson seedless and mutations)
 Valenci blanc (Valensi - Valency - Panse blanche)
 Valenci noir (Planta Mula - Rucial de Mula - Valenci negro)
 Yapincak.