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REPORT OF THE FIFTY-EIGHTH SESSION

Addendum 7

**UNECE Standard for Melons**

**Note by the Secretariat:** This document contains the revised UNECE Standard for Melons (FFV-23), as adopted by the Working Party.

FFV-23: Melons

## UNECE STANDARD FFV-23

concerning the marketing and commercial  
quality control of

### MELONS

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

#### I. DEFINITION OF PRODUCE

This standard applies to melons of varieties (cultivars) grown from *Cucumis melo L.* to be supplied fresh to the consumer, melons for industrial processing being excluded.

#### II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of melons 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 melons must be:

- intact<sup>1</sup>
- 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
- free of abnormal external moisture
- free of any foreign smell and/or taste.

The melons must be sufficiently developed and display satisfactory ripeness<sup>2</sup>. The development and condition of the melons 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

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<sup>1</sup> However, a small healed scar caused by automatic measurement of the refractometric index is not regarded as a defect.

<sup>2</sup> The refractometric index of the pulp measured at the middle point of the fruit flesh and at the equatorial section must be greater than or equal to 10° Brix for Charentais type melons and 8° Brix for other melons.

Melons are classified in two classes defined below:

(i) ***Class I***

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

The following slight defects, however, may be allowed provided these do not affect the general appearance of the produce, the keeping quality and presentation in the package:

- a slight defect in shape
- a slight defect in colouring (a pale colouring of the rind at the point where the fruit touched the ground while growing is not regarded as a defect)
- slight skin blemishes due to rubbing or handling
- slight healed cracks around the peduncle of less than 2 cm in length that do not reach the pulp.

Fruits harvested with their peduncle attached shall present a length of peduncle of less than 2cm.

(ii) ***Class II***

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

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

- defects in shape
- defects in colouring (a pale colouring of the rind at the point where the fruit touched the ground while growing is not regarded as a defect)
- slight bruising
- slight cracks or deep scratches that do not affect the pulp of the fruit and are dry
- skin blemishes due to rubbing or handling.

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

Size is determined by the weight of one unit or by the diameter of the equatorial section.

The minimum sizes are as follows:

**Sizing by weight:**

- |  |       |
|--|-------|
| - Charentais, Galia and Ogen type melons | 250 g |
| - other melons                           | 300 g |

FFV-23: Melons

**Sizing by diameter:**

- |   |  |        |
|---|--|--------|
| - | Charentais, Galia and Ogen type melons | 7.5 cm |
| - | other melons                           | 8.0 cm |

When the size is expressed in terms of weight, the largest melon may not weigh over 50 per cent (30 per cent for the Charentais type melons) more than the smallest.

When the size is expressed in terms of diameter, the diameter of the largest melon may not be over 20 per cent (10 per cent for Charentais type melons) more than the diameter of the smallest.

Sizing is compulsory for both classes.

**IV. PROVISIONS CONCERNING TOLERANCES**

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) *Class I*

10 per cent by number or weight of melons 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 melons 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 melons whose size is greater or less than that specified.

**V. PROVISIONS CONCERNING PRESENTATION**

**A. Uniformity**

The contents of each package must be uniform and contain only melons of the same origin, variety or commercial type, quality and size, and which have reached appreciably the same degree of development and ripeness and are of appreciably the same colour.

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

**B. Packaging**

Melons 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 is done with non-toxic ink or glue.

Packages must be free of all foreign matter.

**VI. PROVISIONS CONCERNING MARKING**

Each package<sup>3</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 address or
and/or	)	officially issued or
Dispatcher	)	accepted code mark. <sup>4</sup>

**B. Nature of produce**

- "Melons" if the contents are not visible from the outside
- Name of the variety or commercial type (e.g. Charentais).

**C. Origin of produce**

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

**D. Commercial specifications**

- Class
- Size expressed in minimum and maximum weight or minimum and maximum diameter
- Number of units (optional).

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

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<sup>3</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.*

<sup>4</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.*