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REPORT OF THE FIFTY-EIGHTH SESSION

Addendum 9

UNECE Standard/Recommendation for Table Grapes

Note by the Secretariat: This document contains the revised UNECE Standard/Recommendation for Table Grapes (FFV-19), as adopted by the Working Party. The texts in square brackets concerning maturity requirements and late harvest grapes are in trial period until November 2003.

UNECE STANDARD/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.

[**Note by the secretariat:** This text is in trial period until November 2003.]

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.

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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 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, small-berry varieties listed in the annex, or other varieties respectively.

	Table grapes grown under glass if indicated	Open grown table grapes	
		all varieties excluding small-berry varieties listed in the annex	Small-berry Varieties listed in the annex
"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

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.

¹ [Note by the secretariat: This text is in trial period until November 2003

Table grapes of varieties Barlinka, Bonheur, La Rochelle, Dauphine and Sunred Seedless, 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.]

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.

(iii) For all classes: in each package for direct sale to the consumer not exceeding 1 kg net weight, one bunch weighing less than 75 g is allowed to adjust the weight, provided the bunch meets all other requirements of the specified class.**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.

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.
- ~~A~~Underglass®, where applicable.

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.

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.*

D. Commercial specifications

- Class.
- **Alate harvest grapes**®, where applicable.

E. Official control mark (optional)

Published 1961
Revised 1997, 1999, 2000, 2001, 2002
The UNECE Standard for Table Grapes
has led to an explanatory brochure published by the OECD Scheme

ANNEX: EXHAUSTIVE LIST OF SMALL-BERRY VARIETIES

Some of the varieties listed in the following may be marketed under names for which trademark protection has been sought or obtained in one or more countries. Names believed by the United Nations to be varietal names are listed in the first column. Other names by which the United Nations believes the variety may be known are listed in the second column. Neither of these two lists are intended to include trademarks. References to known trademarks have been included in footnotes for information only.⁴

Variety	Synonyms
Admirable de Courtiller	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

⁴ Disclaimer:

(1) Some of the varietal names listed in the first column may indicate varieties for which patent protection has been obtained in one or more countries. Such proprietary varieties may only be produced or traded by those authorized by the patent holder to do so under an appropriate license. The United Nations takes no position as to the validity of any such patent or the rights of any such patent-holder or its licensee regarding the production or trading of any such variety.

(2) The United Nations endeavoured to ensure that no trademark names are listed in the table. However, it is the responsibility of any trademark owner to notify the United Nations promptly if a trademark name has been included in the table and to provide the United Nations (see address below) with an appropriate varietal, or generic name for the variety as well as adequate evidence ownership of any applicable patent or trademark regarding such variety. Provided that no further information is needed from the trademark holder, the Working Party on Agricultural Quality Standards will change the list accordingly at the session following receipt of the information. The United Nations takes no position as to the validity of any such trademarks or the rights of any such trademark owners or their licensees.

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Variety	Synonyms
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 - Sinso
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	