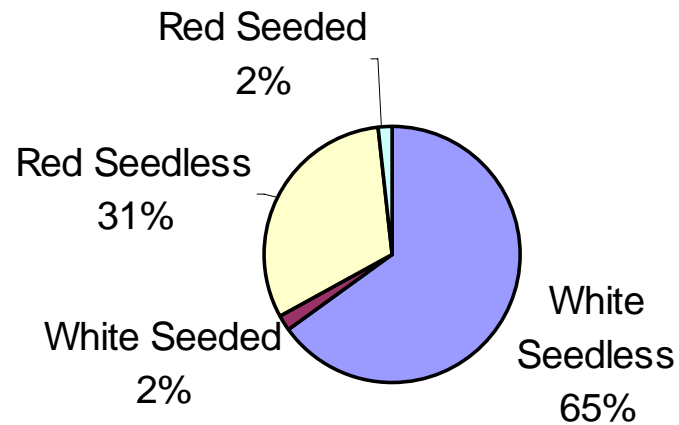


Table Grapes

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UK Market

UK Grape market 2008 by type



UK Market

- Supplies to UK market in 2008:

Table Grapes



- This standard applies to *Vitis vinifera*
- To be supplied fresh to the consumer.
- Table grapes for industrial processing are excluded.

Development



- Flowers and initial berries
- Bunch nearly ready for harvest



Types

White or Green types
(seeded and seedless)



Red or black types
(seeded and
seedless)

Minimum requirements

- Sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded



Minimum Requirements



- Clean, practically free of any visible foreign.



Minimum Requirements



- Practically free from pests
- Practically free from damage caused by pests affecting the flesh
- Free from abnormal external moisture
- Free from any foreign smell and/or taste.

Minimum Requirements

- The berries must be:
 - Intact
 - Well formed
 - Normally developed



- Pigmentation due to the sun is not a defect.

Minimum Requirements

- Table grapes must be sufficiently developed and display satisfactory ripeness. In order to satisfy this requirement fruit must have a minimum of 16⁰ Brix.
- However fruit with a lower figure than this is will be acceptable if the sugar/acid ration is at least equal to:
 - 20:1 if the Brix level is greater than or equal to 12.5⁰ and less than 14⁰ Brix,
 - 18:1 if the Brix level is greater than or equal to 14⁰ and less than 16⁰ Brix.

Measurement of Sugar Levels



- Select at random 2 bunches from each package of your sample.
- Take 5 grapes from each bunch and press.
- Measure % Brix of juice for each bunch.
- Report average % Brix for each bunch and consignment overall.

Maturity Testing Results

- Brix:

If the average reading of all fruit tested is greater than or equal to the limit specified the consignment passes.

If 3 or more readings of the 10 are at least 10% below the limit specified a second sample must be taken.

If the average of the two samples is below the limit specified the consignment fails. No tolerance is applied.

Measurement of Sugar/Acid Ratio

- Mix the juice from all of the Brix tests and titrate.
- Calculate % acid by –
 - $\frac{\text{Titre} \times \text{factor} (0.0075) \times 100}{10}$
- Report sugar/acid ratio -

$$\frac{\text{Brix value}}{\% \text{ acid}}$$



Maturity Testing Results

- Sugar/Acid:

If the result is less than or equal too the limit specified the consignment passes.

If the result is at least 10% below the limit specified a second sample must be taken.

If the average of the two samples is below the limit specified the consignment fails. No tolerance is applied.

Minimum Requirements



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

Bloom



- Acceptable



Extra Class



- Superior quality
- Bunches must be typical of variety
 - In shape
 - Development
 - Colouring
- Free from defects.
- Berries must be
 - Firm, firmly attached, evenly spaced and with their bloom virtually intact

Class I



- Good quality.
- Typical of variety in shape, development and colouring.
 - Berries must be firm, firmly attached, and as far as possible have their bloom intact. They may however be less evenly spaced on the stalk than Extra Class.

Class I

- The following are allowed:
- Slight defects in shape
- Slight defects in colouring
- Very slight sun-scorch affecting the skin only.



Class II



- Bunches may show slight defects in shape, development and colouring provided the essential characteristics of the variety are not impaired.

Non-uniform berry size - Acceptable

- Berries must be:
 - Sufficiently firm, sufficiently attached and where possible still have their bloom.
 - They may be less evenly spaced along the stalk than in Class I.



Class II



Soiling

- Limit of visible foreign matter (soiling) allowed in class II



Soiling

- Unacceptable



Foreign Matter



Class I



Class II

Foreign Matter



**Unacceptable
- Out of Grade**

Class II



- The following defects are allowed:
 - defects of shape
 - defects of colouring



Sun-scorch

- Class I – Very slight
Class II – Slight



Affecting the skin only

Isolated breakdown



Class I

- Depending on bunch size - a few isolated rotten berries are allowed.



Class II

Sulphur damage

- Bunches with berries affected by taint, smell, taste or partial or complete bleaching are out of grade.



Slight bleaching with no other symptoms can be left in Class II.

Various Defects



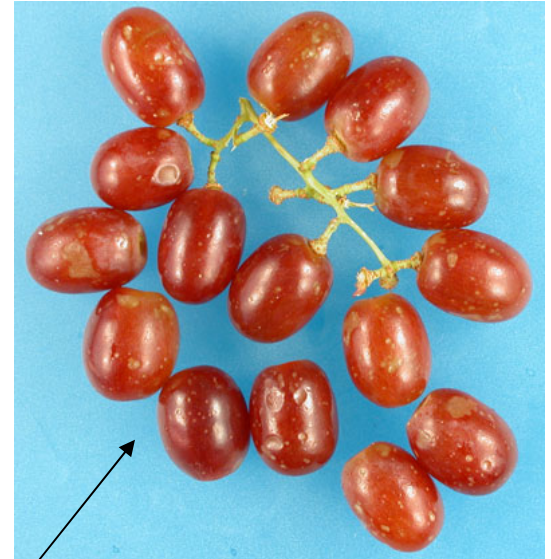
Browning



Glassy



Thrips



Spots



Sizing – Minimum Sizes

UNECE standard has one minimum size of 75g.

EC Standard	Grown under glass	Open grown	
		Large berry varieties	Small berry varieties
Extra Class	300g	200g	150g
Class I	250g	150g	100g
Class II	150g	100g	75g

Quality Tolerances

Extra Class:

5% by weight of bunches not satisfying the requirements of the class but meeting those for Class I. Within this tolerance not more than 0.5% in total may consist of produce satisfying the requirements of class II.

Quality Tolerances

Class I:

10% by weight of bunches not satisfying the requirements of the class but meeting those for Class II. Within this tolerance not more than 1% in total may consist of produce not satisfying the requirements of class II or the minimum requirements. Produce affected by rotting or any other deterioration rendering it unfit for consumption is excluded.

Quality Tolerances

Class II:

10% by weight of bunches satisfying neither the requirements for the class nor the minimum requirements. Produce affected by rotting or any other deterioration rendering it unfit for consumption is excluded.

Sizing

- **All Classes:**

In consumer packages not exceeding 1kg. One bunch weighing less than 75g. Is allowed to adjust the weight, provided the bunch meets all other requirements of the specified class.

Marking

- Each package must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:
- Identification - Name and physical address of packer and/or dispatcher,
- Nature of produce – Table grapes if not visible from outside
- Name of the variety or varieties

Marking

- Country of origin - and optionally district, regional or local place name.
- Commercial specifications: - Class
- “Bunches below 75g intended for single servings”, if appropriate.
- Official control mark (optional).