

**UN/ECE STANDARD H-1**  
concerning the marketing and commercial  
quality control of

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

**I. DEFINITION OF PRODUCE AND SCOPE**

The present standard shall apply to fresh cut flowers and flower buds for bouquets or for ornamental purposes, other than those which are the subject of an individual standard.<sup>1</sup>

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**II. PROVISIONS CONCERNING QUALITY**

The purpose of this standard is to define the quality requirements of fresh cut flowers and flower buds at the dispatching stage, after preparation and packing.<sup>2</sup>

**A. Minimum requirement**

Produce must have been carefully harvested, and to have reached an appropriate stage of growth, according to the species. In all classes, subject to the particular provisions in each class, in the special annexes and the tolerances allowed, the produce must be:

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<sup>1</sup> Complete provisions concerning mimosa are annexed. Individual standards for carnations, multifloral carnations, chrysanthemums, and roses have been elaborated and those for gladioli and strelitzias have been recommended to Governments for a trial period.

<sup>2</sup> Reservation of the Federal Republic of Germany: see Note by the secretariat.

- whole<sup>3</sup>
- fresh
- free of animal parasites

The development and condition of the produce must be such as to enable it to withstand transport and handling ensuring that it arrives in satisfactory condition at the place of destination.

## **B. Classification**

The produce is classified into three classes defined below:

(i) **Extra Class**

The produce in this class must be of superior quality. They must have the characteristics of the species and of the variety (cultivar).

All parts of the produce must be:

- free from damage caused by parasites of animal or vegetable origin
- free of visible extraneous matter affecting the appearance
- unbruised
- free of defects of development
- stems must be, according to species and variety (cultivar), rigid and strong enough to support the flower(s).

(ii) **Class I**

The produce in this class must be of good quality. They must have the characteristics of the species and of the variety (cultivar).

All parts of the produce must be:

- practically free from damage caused by parasites of animal or vegetable origin
- practically free of visible extraneous matter affecting the appearance
- unbruised
- practically free of defects of development

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<sup>3</sup> This provision does not prevent there being signs of disbudding or the removal of axillary growth, secondary buds, leaves, thorns, etc., operations carried out during cultivation or after harvesting, in order to improve the presentation and/or the quality of the product.

- stems must be, according to species and variety (cultivar), sufficiently rigid and strong enough to support the flower(s).

(iii) **Class II**

This class comprises produce which do not qualify for inclusion in the higher classes but satisfy the minimum requirement specified above. The produce may have the following defects:

- slight damage caused, for example by disease, parasites, treatment products, etc.
- slight visible extraneous matter
- slight bruising
- slight malformation
- less rigid and strong stems

The defects permitted must not impair the keeping quality, appearance or utility of the products.

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### III. PROVISIONS CONCERNING SIZING

For cut flowers, sizing must comply at least with the following scale:

Code	Length
0 .....	less than 5 cm or flowers marketed without stems
5 .....	5-10 cm
10 .....	10-15 cm
15 .....	15-20 cm
20 .....	20-30 cm
30 .....	30-40 cm
40 .....	40-50 cm
50 .....	50-60 cm
60 .....	60-80 cm
80 .....	80-100 cm
100 .....	100-120 cm
120 .....	more than 120 cm

These lengths include the flower head.

The difference per unit of presentation (bunch, bouquet, box and the like) between the maximum and minimum lengths of the flowers in the unit may not exceed:

- 2.5 cm for flowers in codes 15 and below
- 5.0 cm for flowers in codes 20 (inclusive) to 50 (inclusive)
- 10.0 cm for flowers in codes 60 and above. <sup>4</sup>

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#### IV. PROVISIONS CONCERNING TOLERANCES \*

The following tolerances in respect of quality and size are allowed for produce not satisfying the requirements of the class indicated in each unit of presentation.

##### A. Quality tolerances

Quality tolerances shall be permitted in each unit of presentation (bunch, bouquet, box and the like), for produce sold by weight or by numbers, with the exception of flowers sold singly, as follows:

- (i) **Extra class**  
Three per cent of the produce, by number or weight according to the method of sale may have slight defects on condition that the uniformity of the produce in a unit of presentation, or of those by weight or numbers, is not affected.
- (ii) **Class I**  
Five per cent of the produce by number or weight according to the method of sale may have slight defects, on condition that the uniformity of the produce in a unit of presentation, or of those by weight or numbers, is not affected.
- (iii) **Class II**  
Ten per cent of the produce may vary from the requirements of the class. Half of this percentage may have been attacked by parasites of animal or vegetable origin.

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\* In applying the percentage tolerance in practice, the tolerance will be considered as zero, depending on the number of stems in the unit of presentation, if the calculation gives a result of less than 0.5 per cent. The result will be rounded to the next higher whole number if the calculation gives a result equal to or greater than 0.5 per

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<sup>4</sup> The difference may be double for flowers presented in tiered bunches. For chrysanthemums with large flowers presented in this style the difference may go up to 20 cm for flowers in codes 20 to 50 (inclusive).

The defects in question must not impair the utility of the products.

## **B. Size tolerances**

Size tolerances shall be permitted in each unit of presentation, for produce sold by weight or numbers, as follows:

In all classes 10 per cent of the produce may vary from the length requirements of the sizing code provided the length does not fall below the lower limit of the given size code.

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## **V. PROVISIONS CONCERNING PRESENTATION**

### **A. Uniformity**

Each unit of presentation (bunch, bouquet, box and the like) must contain produce of the same genus, species or variety (cultivar) and of the same quality class, and must have reached a uniform stage of development.

Mixtures of flowers or mixtures of flowers with foliage of different genus, species or variety (cultivar) are however permitted so long as products of the same quality class are used and that they are appropriately marked.

The visible part of each unit of presentation must be representative of the entire contents of the unit.

### **B. Packaging**

The produce must be packed in such a way as to be properly protected. The materials, and particularly the paper 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. Newsprint, where used, must not come into direct contact with the produce.

### **C. Presentation**

A unit of presentation (bunch, bouquet, box and the like) must consist of 5, 10, 15 or a multiple of 10 pieces. However this rule does not apply to:

- (a) flowers normally sold singly

- (b) flowers normally sold by weight
  - (c) flowers for which seller and buyer have expressly agreed to derogate from the provisions concerning the number of flowers in a unit of presentation.
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## VI. PROVISIONS CONCERNING MARKING

The following particulars must accompany the goods either in the form of a label on the package, or in the form of an invoice easily accessible to the control service.<sup>5</sup>

### A. Identification

Packer	)	Name and address or
and/or	)	officially issued or
Dispatcher	)	accepted code mark.

### B. Nature of produce

- genus or species (binomial nomenclature)
- variety (cultivar) or colour of flowers
- where appropriate, the word "mixture" (or equivalent term).

### C. Origin of produce

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

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<sup>5</sup> Reservation of France: see Note by the secretariat.



**ANNEX  
COMPLETE PROVISIONS**

concerning the standardization, marketing and commercial  
quality control of cut flowers of

**MIMOSA**

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

Without prejudice to the other provisions of the general standard for cut flowers  
the following particular provisions apply to mimosa:

**I. DEFINITION OF PRODUCE AND SCOPE**

This annex shall apply to fresh cut flowering branches from plants of the genus **ACACIA** -  
commonly called **MIMOSA** - for bouquets or for ornamental purposes.

**II. PROVISIONS CONCERNING QUALITY**

The purpose of this standard is to define the quality requirements of branches of mimosa, fresh,  
at the dispatching stage, after preparation and packaging.

**A. Minimum requirements**

Produce must be carefully harvested and have reached an appropriate stage of growth. In all  
classes, subject to the particular provisions for each class and the tolerances allowed, the produce  
must be:

- fresh;
- free from animal parasites.



In addition, glomerules must be firmly attached to the inflorescence, and the branches must be cut off cleanly at the base.

The development and condition of the inflorescences must be such as to enable them to withstand transport and handling, ensuring that they arrive in satisfactory condition at the place of destination.

## **B. Classification**

The produce is classified into two classes defined below:

(i) **Class I**

Produce in this class must be of good quality. They must be characteristic of the species and of the variety (cultivar).

All parts of the cut produce must be:

- practically free from damage caused by parasites of animal or vegetable origin
- practically free of visible extraneous matter affecting the appearance;
- unbruised
- practically free of defects of development.

The stems must be rigid and sufficiently strong. The rigidity requirement does not, however, apply to the upper parts of the branches, which may be supple. The base of the stems must not be too woody.

In addition, the produce must meet the following requirements:

- the branch must be well covered with glomerules
- the stem must not be cut off short. Stems from which the top has been removed are acceptable, however, if the diameter of the upper cross-section does not exceed 2 mm.

Produce in this class may be presented in bloom or otherwise.

The produce that has bloomed must be representative of the variety and the number of green glomerules that have not yet bloomed must not exceed:

- 60 per cent for Floribunda
- 20 per cent for other species and varieties (cultivar).

Moreover, the glomerules that have bloomed must be of fresh colour without spots.

Produce that has not bloomed must be at an early stage of flowering, having according to species:

- 40 per cent of slightly open glomerules (green, turning yellow) for Floribunda
- 80 per cent of slightly open glomerules (green, turning yellow) for other species and varieties (cultivars)
- 10 per cent of fully open glomerules is acceptable.

(ii) **Class II**

This class comprises cut produce which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified above. They may, however, have the following defects:

- a woody base
- fewer glomerules than the higher class.

The stems may be cut off short but the diameter of the upper cross-section must not exceed 6 mm.

This class is reserved exclusively for mimosa that has bloomed.

The number of fully open glomerules must be at least:

- 20 per cent for Floribunda
- 50 per cent for other species and varieties, but not more than 20 per cent of the glomerules may be fully closed.

The colour of the inflorescence, while being less bright, must be uniform; half of the glomerules may have a brownish spot due to flowers that have not opened because of inclement weather.

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### III. PROVISIONS CONCERNING SIZING

The length of each branch of mimosa must not exceed 70 cm.

Smaller sprigs less than 20 cm in length must be presented separately, in lots of the same kind, and the word "buttonholes" or an equivalent term must appear in the marking.

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### IV. PROVISIONS CONCERNING TOLERANCES

The following tolerances in respect of quality and size are allowed for produce not satisfying the requirements of the class indicated in each unit at presentation.

**A. Quality tolerances**

(i) **Class I**

Five per cent by weight of branches not meeting the requirements of class I but meeting those of class II;

Twenty per cent with the stem from which the top has been removed, the diameter of the upper cross-section being between 2 and 4 mm.

(ii) **Class II**

Ten per cent by weight of branches not meeting the requirements of the class or the minimum requirements, provided that the defects do not affect the use of the produce;

Ten per cent of the stems from which the top has been removed, the diameter of the upper cross-section being between 6 and 8 mm.

**B. Size tolerances**

Ten per cent by weight of the branches not of the required length.

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**V. PROVISIONS CONCERNING PRESENTATION**

**A. Uniformity**

Each unit of presentation (bunch, bouquet, buttonhole, package) must contain inflorescences of the same species or variety (cultivar) and of the same quality class, and must have reached a homogenous degree of flowering.

In the case of mixtures of flowers or flower arrangements the branches of mimosa must conform at least to the definition for class I.

The visible part of each unit of presentation must be representative of the entire contents of the unit.

**B. Packaging**

The mimosa must be packed in such a way as to be properly protected.

The materials, and particularly the paper used inside the package must be new, clean and of a quality such as to avoid causing any external or internal damage to the mimosa. Newsprint, where used, must not come into direct contact with the produce.

If the produce is presented in layers, bunches or bouquets, or in bags, it must be put up in packaging that is sufficiently strong to enable it to reach the point of destination in good condition.

### **C. Presentation**

Produce that has bloomed may be presented either in layers or in bunches or bouquets of 150 or 250 grams and in multiples of 250 grams.

Produce that has not bloomed must be put in polythene or similar bags, in units of the same weights as above.

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## **VI. PROVISIONS CONCERNING MARKING**

The outside of each package must bear the following particulars, in letters grouped on one side, legibly and indelibly marked:

### **A. Identification**

Packer	)	Name and address or
and/or	)	officially issued or
Dispatcher	)	accepted code mark.

### **B. Nature of produce**

- the word "MIMOSA" followed by the name of the species or the cultivar.

### **C. Origin of produce**

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

### **D. Commercial specifications**

- class
- where applicable, the word "buttonholes" or an equivalent term
- total net weight or net weight of each unit of presentation and number of such units.

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

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