
Economic Commission for Europe**Inland Transport Committee****Working Party on the Transport of Perishable Foodstuffs**

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Sixty-seventh session

Geneva, 25-28 October 2011

Item 7 of the provisional agenda

Scope of ATP

Inclusion in ATP of Annex 4 regarding the conditions to be observed during carriage of fresh fruit and vegetables**Transmitted by the Government of the Russian Federation***Summary*

Executive summary: Safety and quality of fresh fruit and vegetables over a long period of storage by consignor, carriage, storage by consignee, delivery to consumer, storage by consumer is insured under specific temperature and humidity conditions.

ATP does not provide uniform requirements for the conditions to be observed in special transport equipment during carriage of fresh fruit and vegetables.

Non-observance of conditions during carriage may cause degradation of the quality of fresh fruit and vegetables and make their consumption unsafe.

Action to be taken: It is proposed to include in ATP a new Annex 4 setting forth the conditions to be observed during carriage of fresh fruit and vegetables.

Related documents: The current requirements for the carriage by rail of fresh fruit and vegetables within Russian territory, as well as internationally between the Russian Federation, Azerbaijan, Belarus, Georgia, Kazakhstan, Latvia, Lithuania, Moldova, Uzbekistan, Ukraine and Estonia.

Draft Annex 4 submitted by the Russian Federation to the sixty-fourth session of the Working Party (Informal document No.5).

I. Introduction

1. ATP does not provide uniform requirements for the conditions to be observed in special transport equipment during the carriage of fresh fruit and vegetables.
2. The WP.11 at its sixty-fourth session, after discussing the Russian Federation's proposal in Informal document No. 5 to extend the scope of application of ATP to fruit and vegetables, suggested that the Russian Federation jointly with Spain should submit to the sixty-fifth session an official proposal to extend the scope of application of ATP to fruit and vegetables.
3. In order to prepare an official proposal the Russian Federation developed a questionnaire that was sent to all ATP Contracting Parties for completion. However, the Russian Federation did not receive a sufficient number of answers and was unable to

prepare and submit to the sixty-fifth session an official proposal to extend the scope of application to fruit and vegetables as requested.

WP.11 at its sixty-fifth session suggested that the Russian Federation simplify the questionnaire and asked the Russian Federation to continue the development of the proposal to be submitted to the sixty-sixth session.

4. The Russian Federation in line with the recommendations of the sixty-fifth session simplified the questionnaire and sent it again to all ATP Contracting Parties. Again the information received by the Russian Federation was not sufficient to accomplish the task.

5. WP.11 at its sixty-sixth session after discussing this issue invited the Russian Federation to continue its work by other means with the aim of submitting a proposal to the sixty-seventh session.

6. As requested by the Working Party the Russian Federation submits the corresponding informal document for consideration.

II. Proposals

7. Include in ATP a new Annex 4 setting forth the conditions to be observed during carriage of fresh fruit and vegetables as follows:

Draft**ATP Annex 4****Conditions to be observed during carriage of fresh fruit and vegetables**

<i>Name of fresh fruit and vegetables</i>	<i>Temperature, °C</i>	<i>Ventilation requirement</i>
Apricots, quince, cherry plums, oranges, water-melons, cherries, table grapes, pears (early and late ripening, after winter storage), grapefruits, pomegranates potatoes (early and late ripening), green head cabbages (early-ripe, mid-season, middle-late and late ripening), cauliflowers, marrows, gooseberries, bulb onions, carrots, mandarins, peaches, red beets without plant tops, plums, currants, sweet cherries, garlic apples (early and late ripening, after winter storage)	from +2 to +5	Ventilated when heated
Pineapples, aubergines, melons, lemons, cucumbers (open ground), tomatoes pink-coloured and brown-coloured	from +6 to +9	Ventilated when heated
Tomatoes milk-coloured (lactescent)	from +11 to +13	Ventilated when heated

For the purpose of measuring the temperature of fresh fruit and vegetables the procedure set forth in Annex 2, Appendix 2 shall be used ^{x)}

x) Should the introduction of Annex 4 be approved, it will be necessary to make corresponding amendments to Annex 2, Appendix 2.

III. Justification

8. The main objective of ATP is to ensure the preservation of the quality of perishable foodstuffs during their carriage. The quality of perishable foodstuffs, including fresh fruit and vegetables, is preserved under specific temperature and humidity conditions, non-observance of which, namely during carriage, may cause degradation of their quality and make their consumption unsafe.

9. The inclusion in ATP of the new Annex 4 setting forth the requirements for the conditions to be observed during carriage of fresh fruit and vegetables will increase the quality and safety of fruit and vegetables carried.

IV. Costs

10. The requirements for the vehicles used for the carriage of fresh fruit and vegetables may become stricter.

V. Feasibility

11. The inclusion of Annex 4 in ATP extends the scope of its application. Nevertheless, it does not contain any new specific provisions and can be easily implemented.
