

Application of Tolerances in the UK

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Tolerances

What is their purpose?

- Tolerances are provided to allow for human error during the grading and packing process
 - During grading and sizing it is not permitted to deliberately include out of grade produce, i.e. to exploit the tolerances deliberately
- Enable packers to pack in the knowledge that any slight deterioration during transport and marketing should be covered by tolerances
- To maintain the integrity of each class
- To make the Standards workable

Tolerances

- Each regulation allows for a diminishment in quality in distribution

‘However, at stages following dispatch, products may show in relation to the requirements of the standard a slight lack of freshness and turgidity, as well as slight deterioration due to their development and their perishable nature’

Size Tolerances

'For all classes: 10% by number or weight of onions not satisfying the size identified, but with a diameter of no more than 20% below or above it'



100mm

90mm

80mm

65mm

50mm

Quality Tolerances

- Extra Class

‘5% by number or weight of product not satisfying the requirements of the class, but meeting those of Class I or, exceptionally coming within the tolerances of that class’

Quality Tolerances

- Class I

‘10% by number or weight of product not satisfying the requirements of the class, but meeting those of Class II or, exceptionally coming within the tolerances of that class’

Quality Tolerances

- Class II

‘10% by number or weight of product 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’

Extra class



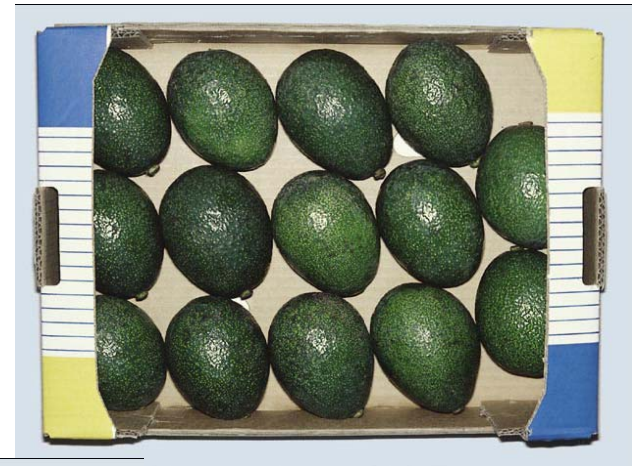
Class I



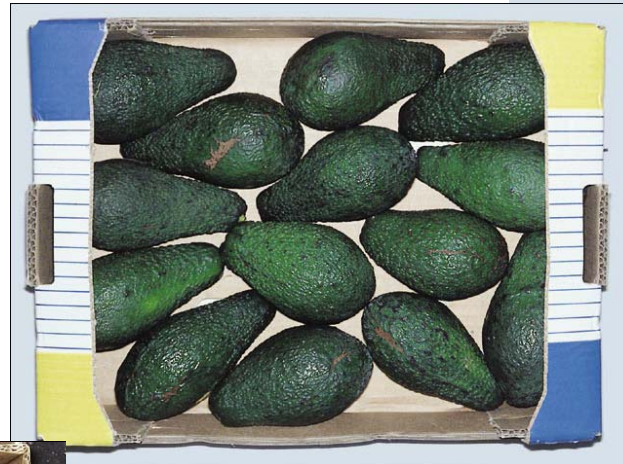
Class II



Extra class



Class I



Class II



Agreed new text

- Extra Class tolerance

A total tolerance of 5% by number or weight of product not satisfying the requirements of the class, but meeting those of Class I. Within this tolerance not more than 0.5% in total may consist of product of Class II quality

Agreed new text

- Class I tolerance

A total tolerance of 10% by number or weight of product not satisfying the requirements of the class, but meeting those of Class II. Within this tolerance not more than 1% in total may consist of product not satisfying the requirements of Class II nor the minimum requirements. Produce affected by rotting or any other deterioration rendering it unfit for consumption is excluded.

Agreed new text

- Class II tolerance

A total tolerance of 10% by number or weight of product satisfying neither the requirements of the class nor the minimum requirements is allowed. Produce affected by rotting or any other deterioration rendering it unfit for consumption is excluded.

Exceptional tolerances example

- Peaches & Nectarines



- 1% limit split fruit allowed in class I
- 10% limit split fruit allowed in Class II

Example

- So the maximum quality tolerance in a sample of 100 lemons would be:

| | Extra | Class I | Class II | Out of Grade |
|-----------------|-------|---------|----------|--------------|
| For Extra Class | 95 | 4 | 0.5 (1) | 0 |
| For Class I | | 90 | 9 | 1 |
| For Class II | | | 90 | 10 |

Rot tolerance

- The standards do not allow generally for rotten or deteriorated produce
- Each Control Authority has a self determined allowance for rot ranging from 2-4%



Specific defect tolerances

Garlic class I tolerance

‘10% by weight of garlic not satisfying the requirements of the class but meeting those of Class II or, exceptionally, coming within the tolerances of that class. **Within this tolerance, not more than 1% by weight of bulbs may have cloves with externally visible sprouts**’



Additional Tolerances

- Carrots:



- In Class I an additional tolerance of 10% of broken carrots or roots which have lost their tips
- In Class II an additional tolerance of 25% of broken carrots

Other tolerances

- Cherries:
 - Extra Class – Not more than 2% of split and/or worm-eaten fruit
 - Class I - Not more than 4% of split and/or worm-eaten fruit
 - Class II - Not more than 4% of overripe, and/or split and/or worm-eaten fruit, with not more than 2% overripe fruit

Rot



Cherries



Double

Crack









Damage/Bruise



Split



| | Extra Class | Class I | Class II |
|---|-------------|---------|----------|
|  | | | |
|  | | | |
|  | | | |
|  | | | |
|  | | | |

| | Extra Class | Class I | Class II |
|---|-------------|---------|----------|
|  | 0 | 0 | 0 |
|  | 0 | 1 | 10 |
|  | 0.5 | 10 | 100 |
|  | 0 | 1 | 10 |
|  | 2 | 4 | 4 |

Conclusion

- Tolerances
 - Clarification of “exceptionally coming within the tolerances”
 - Additional tolerances only in some standards
 - Specified tolerances for some defects in some standards
 - Should we all agree a set tolerance for rots?
 - If so, should this be set at 2%, 3% or 4%?

Contact

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