

# Melons

## OECD/ UNE Quality standard

Harmonization of Fruit and Vegetable Quality Assessment  
12<sup>th</sup> International Training Course 18-20 June 2007  
Mojmirovce, Slovak Republic  
George Kyrris / Cyprus

# CYPRUS



**CYPRUS is located in the south east of the Mediterranean sea**

■ **9,251 square miles**

- **802,500 population (7.1% of the total economically active population is occupied full time with Agriculture)**
- **Capital: Nicosia**
- **Nicosia district, Larnaca district, Limassol district, Paphos district, Kerynia district, Morfou district and Ammochostos district,**

# Melons

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- Applies to melons grown from *Cucumis melo* L. and is to be supplied fresh to the consumer.
- Purpose of the standard is to define the quality requirements of melons at the export control stage and after the preparation and packaging
- Melons for industrial processing being excluded

# Minimum requirements - quality (in all classes I & II)

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- Intact
- Sound
- Clean
- Fresh
- Practically free from pest
- Practically free from damage caused by pests
- Firm
- Free of abnormal external moisture
- Free of any foreign smell and /or taste

- The development and condition of the melons must be such as to enable them:

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- 1. To withstand transportation and handling
- 2. To arrive in satisfactory condition at the place of destination

## Minimum requirements – maturity

- Sufficiently developed – satisfactory ripeness
  - $\geq 10^{\circ}$  Brix charentains type melons
  - $\geq 8^{\circ}$  Brix other melons

# Classification - Class I

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- Good quality
- Characteristic of the variety/ commercial type
- Fruits harvested with their peduncle attached shall present a length of peduncle of <2cm.

## Allowed defects

- Slight defect in shape
- Slight defect in colouring
- Slight skin blemishes (rubbing, handling)
- Slight healed cracks (<2cm in length – not reach the pulp)

# Classification - Class II

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- Melons that do not qualify for inclusion in Class I but satisfy the minimum requirements

## Allowed defects

- Defect in shape
- Defect in colouring
- Slight bruising
- Skin blemishes (rubbing, handling)
- Slight cracks or deep scratches

# Provisions concerning sizing

(weight of one fruit / diameter of the equatorial section)

	By weight	By diameter
Charentails, Galia, Ogen	Minimum 250gr Maximum 30% more than the smallest	Minimum 7,5 cm Maximum 10% more than the smallest
Other melons	Minimum 300gr Maximum 50% more than the smallest	Minimum 8,0cm Maximum 20% more than the smallest
Sizing is compulsory for both Class I and II		



# Provisions concerning tolerances

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## Quality tolerances

- Class I

- 10%

- Class II

- 10%

## Size tolerances

- Class I & II

- 10%

# Provisions concerning presentation

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## Uniformity

- Uniform, origin, variety/ commercial type, size, development and ripeness, colour
- The visible part of the contents of the package must be representative of the entire contents

## Packaging

- Material: new, clean, no damage to the produce. Paper or stamps is allowed provided that the printing or labeling is done with not toxic ink or glue.
- Packages must be free of all foreign matter

# Provisions concerning marking

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- Identification
- Natural of produce
- Origin of produce
- Commercial specifications
- Official control mark (optional)

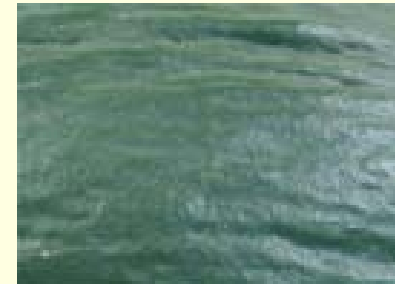
# Fruit Shape

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# Skin colour at maturity

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White, creamy yellow,  
yellow, bright yellow,  
orange yellow, ochre,  
green, dark green

# Main colour of flesh



White

orange

green

# Dehiscence of the peduncle

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No dehiscence  
Peduncle



Dehiscence  
Peduncle



Peduncle Scar

# Commercial Types of Melons

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- Ananas
- Baskavas
- Branco
- Western shipper
- Yellow Eastern shipper
- Green Eastern shipper
- Canari
- Yellow Charentais
- Green Charentais
- Galia
- Honeydew
- Kirkagac
- Ogen
- Piel de Sapo
- Rochet
- Tendral



# Commercial types of melons - Ananas

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- Oval (height/ diameter 1,2-1,5)
- Weight 1,5-3 kg
- Skin colour: yellow to ochre
- Flesh colour: white to slightly orange
- Peduncle Dehiscence



# Commercial types of melons – Baskavas

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- Round (height/ diameter 0,9-1,1)
- Weight 3-5 kg
- Skin colour: bright yellow
- Flesh colour: greeny-white / slightly orange
- Peduncle not Dehiscence



# Commercial types of melons – Canari

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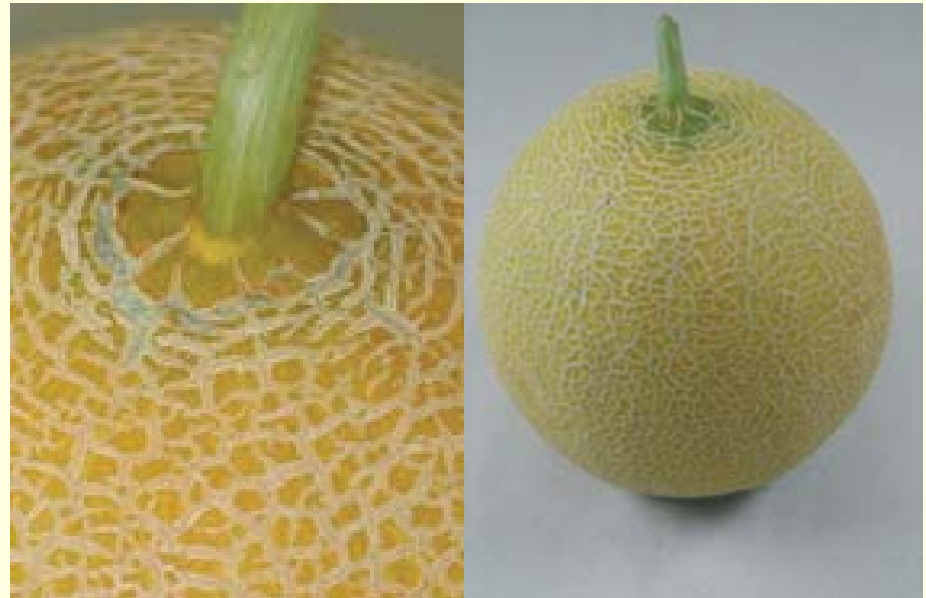
- Long (height/ diameter 0,9-1,9)
- Weight 1,5-3kg
- Skin colour: bright yellow to orange yellow
- Flesh colour: greeny-white
- Peduncle not Dehiscence



# Commercial types of melons – Galia

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- Round (height/ diameter 0,9-1,2)
- Weight 0,5 - 2 kg
- Skin colour: yellow with a few green spots
- Flesh colour: greeny-white / slightly orange
- Peduncle not Dehiscence



# Commercial types of melons – Ogen

- Round (height/ diameter 0,9-1,1)
- Weight 0,5 - 2kg
- Skin colour: orange yellow
- Flesh colour: greenish to white, lighter towards the seed cavity
- Peduncle not Dehiscence



type	shape	Skin colour	Flesh colour	Dehiscent peduncle
Ananas	Long	Ochre	White	Yes
Baskavas	Round	Bright yellow	Greeny white	No
Branco	Long	White	Greeny white	No
Western shipper	Round	Netting colour	Orange	Yes
Yellow eastern shipper	Long	Creamy yellow	Orange	Yes
Green eastern shipper	Long	Green	Orange	Variable
Canari	Long	Bright yellow	Greeny white	No
Yellow charentais	Round	Creamy yellow	Orange	Yes
Green charentais	Round	Green	Orange	Variable
Galia	Round	Yellow	Green	Yes
Honey dew	Round	White	Green	Variable
Kirkagac	Long to round	Bright yellow to orange yellow	Greeny white	No
Ogen	Round	Yellow orange	Green	Yes
Piel de sapo	Long	Green	Greeny white	No
Rochet	Long	Green	Greeny white	No
Tendral	Long	Very dark green	Greeny white	No

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# Thanks for your attentions

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