



Economic and Social Council

Distr.: General
4 February 2016

Original: English

Economic Commission for Europe

Steering Committee on Trade Capacity and Standards

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Fresh Fruit and Vegetables

Sixty-fourth session

Geneva, 18 -21 April 2016

Item 8 of the provisional agenda

Glossary of terms used in UNECE standards

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The following draft glossary was prepared by the rapporteur (France) after the November 2015 working group meeting. Comments and issues under discussion are underlined. Delegations are invited to send their comments to the secretariat before 1 April 2016.

I. Objective

These definitions have the objective of facilitating the interpretation and implementation of the provisions within the UNECE standards for fresh fruit and vegetables.

II. Terms and definitions

The terms defined below follow the same sequential order as the UNECE standards. An alphabetical classification of the defined terms is given in the annex.

1. Definition of produce

1.1 Variety (cultivated variety, cultivar): Taxon that has been selected for a particular attribute or combination of attributes, and is clearly distinctly, uniform, and stable in its characteristics and when propagated by appropriate means, retains those characteristics. In some particular cases, the term “cultivar” is equivalent to “variety” which is a single botanic taxon of the lowest known rank. (Bibliography - 1). Varieties are recognized for their unique characteristics by authorities for variety protection. They may have been derived by mutation or hybridization.

1.2 Mutant: A mutant that has been selected from basic variety, having the same genotype but differing in specific morphological or physiological characters. This change can bring e.g. more or less colour, longer shelf life, different shape, or taste. The most distinctive characteristics of the variety remain intact. A mutant may be given protection as a variety.

1.3 Commercial type: Produce with similar technical characteristics and/or appearance, but which may belong to different varieties.

Example: Round tomatoes are the same commercial type even if different varieties exist.

Example: Garlic can have different commercial types: dry; semi-dry; fresh; or smoked, even if it is the same variety.

1.4 Industrial processing: Processing is a transformation of raw fruit and vegetables into a new produce different from its initial fresh stage, terminating the natural living processes of a plant.

Industrial processing is done in a food processing company. Fruit and vegetable processing comprises canning, preserving, freezing, or dehydrating. These operations may change the texture and flavour of the produce.

Trimming, washing, grading, sorting and packaging do not fall under processing. Peeling and cutting falls under preparation. Whether this produce is covered or not depends on the standard.

2. Provisions concerning quality

2.1 Minimum requirements

2.1.1 Intact: The whole fruit or vegetable as it was harvested. The produce is not damaged and does not have any injury. Depending on the characteristics of the product, trimmed products may still be regarded as intact.

2.1.2 Sound: Produce free from fungal, bacterial or virus disease or other deterioration (such as decay, breakdown or damage caused by any reason, or physiological disorders, seen in the field or during storage) that appreciably affects the appearance, edibility, the keeping quality of the produce or market value.

2.1.3 Clean: Free from visible foreign matter.

2.1.3.1 Visible foreign matter: Any visible extraneous material not [usually/ naturally] associated with fruits and vegetables such as dust, soil, substrate, chemical residue or other foreign matter.

2.1.3.2 Practically free from visible foreign matter: Only superficial foreign matter shall be visible on the produce and not spread over the whole edible part (i.e. small amount of foreign matter near the calyx or peduncle area). A specific limit may be defined in the respective standard.

2.1.4 Pests: Species of animal, especially mites or insects, that is injurious or potentially injurious, whether directly or indirectly to the fruit and vegetable or its presentation. While the scientific definition of pests include any species, strain or biotype of plant, animal or pathogenic agent injurious to the produce, in the context of the fruit and vegetable standards pests would not cover fungal or bacteriological disorders (they would be covered by the term “sound”).

2.1.4.1 Practically free from pests: The occasional insect, mite or other animal in the package or sample, unless otherwise indicated in the standard. Phytosanitary measures would always overrule this allowance. (The German delegation asked for the definition to be more open.)

2.1.5 Damage caused by pests: Injury caused by pests affecting the skin or the flesh, or the presence of dead pests and/or excrement. This damage may affect the flesh, exposing it to exterior contact and may affect edibility.

2.1.6 Fresh appearance: Appearance of fruit and vegetables displaying the characteristics of recently harvested produce (i.e. colour, texture, firmness, turgescence), including absence of shrivelling, wilting or signs of senescence.

2.1.7 Development: Physiological and morphological processes resulting in growth, and/or changes of the general characteristics of the produce.

2.1.7.1 Sufficient development: Physiological and morphological stage that allows the edibility of the produce and/or enables the produce to arrive in good condition at the market.

2.1.8 Maturity: Physiological and biochemical changes of fruit. Maturity influences texture, juiciness, sugar-content, sugar-acid-ratio of the fruit. Maturity is dependent on the characteristics of each produce.

2.1.9 Firmness: Attribute of flesh texture expressing resistance to deformation which depends on variety, stage of ripeness and length of storage. Firmness is one of the indicators useful in assessment of stage of ripeness and can be measured by a penetrometer, or other assessment.

2.1.10 Firm: Level of firmness enabling trading, storing and keeping acceptable eating quality of produce, depending on the nature of produce (e.g. carrots, cherries or garlic).

2.1.11 Decay: Defect (progressive or not) seriously affecting the edibility and/or keeping quality of the produce.

2.1.12 Satisfactory condition: Absence of defects. These defects can be a lack of firmness, bruises, heavy trim, cuts, cracking, picking damages, chilling, scald, or other defects likely to deteriorate. The produce should be edible with a normal preparation.

2.2 Classification

2.2.1 Classification: Distribution in classes according to a quality level in relation to relevant parameters. (The German delegation questioned whether this is linguistically correct.)

2.2.2 “Extra” Class: Selection of fruit or vegetables of superior quality. The produce shall have the characteristics typical of the variety or commercial type and shall fulfil the minimum requirements. The produce may have superficial defects only, unless otherwise indicated in the standard. The superficial defects should affect only very small areas of the produce and should hardly contrast with the typical colouring, nature of the skin or typical shape. The produce shall not have any defect affecting the internal quality.

2.2.3 Class I: Selection of fruit or vegetables of good quality. The produce shall have the characteristics typical of the variety or commercial type and shall fulfil the minimum requirements. The produce may have slight defects only with regard to shape, development, colouring and skin, unless otherwise indicated in the standard. The slight defects should affect only small areas of the produce and should only slightly contrast with the typical colouring, nature of the skin or typical shape. The produce shall not have any defect affecting the internal quality.

2.2.4 Class II: Selection of fruit or vegetables of marketable quality. The produce may have defects with regard to shape, development, colouring and skin as well as to minimum requirements, unless otherwise indicated in the standard. The produce shall not have serious defects affecting the internal quality.

2.2.5 Flesh: The consumed part of a fruit or vegetable underneath the skin.

3. Sizing

3.1 Sizing: The classification of fruit and vegetables is based on their physical dimensions or mass.

3.2 Size: The physical dimensions or mass of fruit and vegetables expressed individually as diameter, length, weight or number of units per package.

3.3 Minimum size: The smallest acceptable size in the standard. A minimum size is established to guarantee sufficient development of the produce for its intended purpose.

3.4 Uniformity in size: A size range is defined to guarantee a uniform appearance of the produce in the package with respect to the physical dimensions. It may be expressed by minimum and maximum size or a minimum or maximum number of units in the package.

3.5 Mini products?

4. Tolerances

4.1 Tolerances are provided to allow errors during the grading and packing process. During grading and sizing, it is not permitted to deliberately include out-of-grade produce.

The tolerances are determined after examining all sample packages calculating the percentage (by number or weight) of all the units not conforming to the class or size indicated with respect to all samples examined.

4.1.1 Quality tolerances: Maximum acceptable percentage (by number or weight) of produce not meeting the requirements of the class or minimum requirements.

4.1.2 Size tolerances: Maximum acceptable percentage (by number or weight) of the produce in a lot not meeting the sizing requirements of the class concerned.

4.2 Lot: The quantity of produce which, at the time of inspection at one place, has similar characteristics with regard to:

- packer, dispatcher and/or shipper
- country of origin
- nature of produce
- class of produce
- size (if the produce is graded according to size)
- variety or commercial type (according to the relevant provisions of the standard)
- type of packaging and presentation. (bibliography – 3)

5. Presentation

5.1 Presentation: Way a produce is presented for sale (packaging, amount, weight) depending on quality class, commercial type, size, colour, origin, type of package.

5.1.1 Uniformity: Fruit or vegetables having similar characteristics regarding the origin, variety or commercial type, quality (i.e. class), size, maturity, weight, shape, colour depending on the produce. ~~The overall appearance of a produce is not materially affected by significant variation. Generally, uniformity implies there is consistency in the overall appearance, the quality, the size or the weight, the shape, or the colour of a produce. The term uniformity imposes a level of acceptable variability in a produce.~~ **(The Polish and United Kingdom delegations suggested that the second sentence of this paragraph be deleted. The Polish delegation also suggested that the third sentence be deleted.)**

5.2 Packaging:

5.2.1 Package: Individually packaged part of a lot, including contents. The packaging is conceived so as to facilitate handling and transport of a number of sales packages or of produce loose or arranged, in order to prevent damage by physical handling and transport. The package may constitute a sales package. Road, rail, ship and air containers are not considered as packages. (Bibliography – 3).

5.2.2 Sales package: Individually packaged part of a lot, including contents. The packaging of sales packages is conceived so as to constitute a sales unit to the final user or consumer at the point of purchase.

Pre-packages are sales packages such as the packaging enclosing the foodstuff completely or only partially, but in such a way that the contents cannot be altered without opening or

changing the packaging. Protective films covering single produce are not considered as a pre-package. (Bibliography – 3)

4.3.3. Packaging Material: ~~Any containers such as cartons, boxes, cases or wrapping and covering material, as film and wax paper. (The Polish delegation suggests for this definition to be deleted.)~~

5.2.3 Bulk: Unpackaged produce which may be in direct contact with the transportation unit and the atmosphere. Bulk is frequently used for the transportation of produce for processing, to packing stations and for storage. **(The French delegation questioned whether the last sentence should be part of the definition.)**

6. Marking

6.1 Packer: Person or company responsible for the management of post-harvest operations such as grading, sorting, sizing, waxing, packing of fresh fruit and vegetables.

6.2 Dispatcher: Name of the company responsible for sending the produce.

6.3 Officially issued or accepted codemark: A code given by the competent authority of the country concerned uniquely identifying packer / dispatcher of the lot. This consists of a variety of numbers and/or letters and may be present on a package or container within a lot in place of the name and address of the packer / dispatcher. The national legislation of a number of countries requires the explicit declaration of the name and address. **(The delegation of Netherlands suggests that the last sentence should not be part of the definition.)**

6.4 Synonym: Other officially functioning variety name which can replace the variety name.

Example: Red Delight is the synonym of the variety Elise; Gold Parmoné or Goldparmäne are the synonyms of the variety Reine des Reinettes.

6.5 Trademark: A name developed by a trader for which protection has been sought or obtained in one or more countries as a Trademark TM or a registered Trademark®. Such proprietary produce may be produced or traded only by those authorized by patent holders to do so under an appropriate licence. The use of such a name by another without permission may lead to legal action.

Example: Pink Lady® is a registered trademark of the variety Cripps Pink.

6.6 Trade name: Name or denomination developed or selected by a trader for which no protection has been sought or obtained in any country. ~~However, the use of such a name should not be misleading. (Comment: This is not a definition.)~~

Example: ~~Cœur de bœuf is a tradename for ripped tomatoes. (The French delegation indicates that this example is not correct and suggest to find another one.)~~

6.7 Country of origin: Country in which the fruit or vegetable was grown and harvested.

6.8 Official control mark: Stamp or signature on the package reflecting the inspection of the lot.

Annex 1 – Alphabetical list of the terms (to be revised and position in document to be determined)

A	O
5.1 Accompanying documents	5.5 Official control mark
B	P
4.5 Bulk	4.3.1 Package
C	4.3.3 Packaging material
3.1.2 Class I	5.1 Packer
3.1.3 Class II	2.6 Pests
3.1 Classification	2.4 Practically free
2.3 Clean	4.1 Presentation
1.4 Commercial type	Q
5.4 Country of origin	3.4.1 Quality tolerances
D	S
2.7 Damage caused by pests	4.3.2 Sales package
2.12 Decay	2.13 Satisfactory condition
2.9 Development	3.4.2 Size tolerances
5.2 Dispatcher	3.3 Sizing
E	2.2 Sound
3.1.1 « Extra » class	1.2 Synonym
F	T
2.11 Firm	1.3 a – Trademark
2.10 Firmness	1.3 b – Tradename
3.2 Flesh	3.4 Tolerances
2.8 Fresh appearance	U
I	4.2 Uniformity
5.3 Identification code	V
1.5 Industrial processing	1.1 Variety
2.1 Intact	2.5 Visible foreign matter
L	
4.4 Lot	
M	
1.1 a - Mutant	

Bibliography (to be revised)

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2. Standard layout for UNECE Standards on fresh fruits and vegetables – 2011
3. Operating rules for the conformity checks of fruit and vegetables covered by a standard (Annex II to the Council Decision [C(2006)95] - OECD
4. Resolución de la Secretaría de Agricultura y Ganadería de la República Argentina N° 297/83. Normas de calidad para hortalizas frescas. **(The delegation of Poland asks where this source was used.)**
5. International standards for phytosanitary measures ISPM 5 – glossary of phytosanitary terms – produced by the Secretariat of the International Plant Protection Convention. FAO, 1990, revised FAO, 1995, IPPC, 1997. **(The delegation of Poland asks where this source was used.)**
6. Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP53 -2003)
7. Code of Hygienic Practice for the Transport of Food in Bulk and Semi-Packed Food (CAC/RCP 47-2001).
