



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-eighth session**

Geneva, 6-8 May 2020

Item 4 of the provisional agenda

**Standard Layout for United Nations Economic Commission for Europe
Standards for Fresh Fruit and Vegetables****Proposal by the delegation from the United Kingdom to
amend the tolerances for quality and size within Class II****Submitted by the secretariat**

The following proposals (highlighted) were received from the delegation of the United Kingdom for consideration by the Specialized Section.

This document is submitted according to ECE/CTCS/2019/10 section IV, ECE/CTCS/2019/2 Decision 2019-8.6, and A/74/6 (Sect.20) and supplementary information.

Note: The United Kingdom wishes to resubmit its proposal to amend the tolerances for quality and size within Class II in the UNECE Standard Layout for fresh fruit and vegetables, first presented to the Specialized Section on Fresh Fruit and Vegetables in May 2018:

Justification: Introducing a higher tolerance in Class II for product not meeting the minimum requirements:

In order to facilitate a reduction in food loss and waste. It is proposed to increase the total tolerance for product not meeting the minimum requirements allowed within Class II to 20 per cent. The tolerance for decay should not be changed.

Introducing a higher size tolerance in Class II for product not meeting the sizing requirements:

In order to facilitate a reduction in food loss and waste. It is proposed to increase the size tolerance for product not meeting the sizing requirements allowed within Class II to 20 per cent.

Proposed amendments to the Standard Layout

Under IV. - Provisions concerning tolerances:

At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

(iii) Class II

A total tolerance of ~~20~~ **10** per cent, by number or weight, of {name of produce} satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 2 per cent in total may consist of produce affected by decay.

B. Size tolerances

For **Extra Class and Class I** ~~all-classes~~ {for individual standards, however, different provisions according to the individual classes may be laid down}: a total tolerance of 10 per cent, by number or weight, of {name of produce} not satisfying the requirements as regards sizing is allowed. **For Class II: a total tolerance of 20 per cent, by number or weight, of {name of produce} not satisfying the requirements as regards sizing is allowed.** {Possible provisions concerning admissible limits of deviations for sized or unsized produce}
