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Specialized Section on Standardization of Fresh Fruit and Vegetables

Glossary of Terms

The following document is submitted to the Working Party for adoption as the revised Glossary of Terms for use with the standards for fresh fruit and vegetables.

The present document contains new provisions proposed and agreed by consensus at the session in April 2016 as well as during 3 subsequent rounds of consultations.

Note: In case of non-agreement, the present text will be resubmitted to the Specialized Section on Standardization for Fresh Fruit and Vegetables in May 2017.

* Submitted on the above date to allow for additional consultations.

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 Species: From the scientific point of view is the species one of the basic units of biological classification. It is a group of closely related organisms that are very similar, capable of interbreeding and reproducing fertile offspring.

Wherever the term “species” is mentioned in the standard it refers to the species listed in section I definition of produce.

1.2 Variety (cultivated variety, cultivar): Taxon that has been selected for a particular attribute or combination of attributes, and is clearly distinct, 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. Varieties are recognised for their unique characteristics by authorities for variety protection. They may have been derived by mutation or hybridization.

1.3 Mutant: A mutant that has been selected from the basic variety, having the same genotype but differing in specific morphological or physiological characteristics. 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.

1.4 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.

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

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

However, trimming, peeling, cutting, washing, grading, sorting and packaging are part of preparation, not processing. Whether a trimmed or cut 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 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 includes 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.

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: Grouping of produce in classes based on quality levels in relation to relevant parameters.

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 Miniature products: Miniature product means a variety or cultivar of fruit or vegetable, obtained by plant breeding (Example: Miniature varieties, such as cherry tomatoes) and/or special cultivation techniques (Example: High density sowing, such as miniature cabbage) aimed at producing smaller sized specimens.

4. Tolerances

4.1 Tolerances are provided to allow deviation from the requirements of the standard. The tolerances are assessed on samples, drawn in accordance with internationally agreed methods of sampling (such as OECD or Codex rules for conformity checks).

4.1.1 Quality tolerances: Maximum deviation allowed for produce not meeting the quality requirements, expressed in percentage, by number or weight.

4.1.2 Size tolerances: Maximum deviation allowed for produce not meeting the sizing requirements, expressed in percentage, by number or weight.

4.2 Lot: The quantity of produce presented for inspection as one unit, having 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

5. Presentation

5.1 Presentation: The manner in which produce is presented for sale (packaging, count, or weight).

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.

5.2 Packaging:

5.2.1 Package: Individual packages conceived to facilitate handling and transport of a number of sales packages or of produce loose or arranged, in order to prevent damage caused by handling, transport, or contaminants (for example cartons, plastic bags, pallox, etc). The package may constitute a sales package. Road, rail, ship and air containers are not considered as packages.

5.2.2 Sales package: Individual packages conceived 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.

5.2.3 Bulk: Unpackaged produce which may be in direct contact with the transportation unit and/or the atmosphere.

6. Marking

6.1 Packer: Person or company responsible for the management of post-harvest operations and/or for preparing the product for marketing, such as grading, sorting, sizing, and packing.

6.2 Dispatcher: Person or 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 within a lot in place of the name and address of the packer / dispatcher.

6.4 Synonym: Officially accepted name that can replace the variety name and that refers to the same variety.

Examples: 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 legal protection has been sought or obtained in one or more countries as a TrademarkTM or a registered Trademark®. Such produce may be produced or traded only by those authorized by trademark holders to do so under an appropriate licence.

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 legal protection has been sought or obtained in any country.

Example: The name of pear variety is Forelle, a special colour grading is named “Vermont Beauty”, the latter being a trade name connected to the variety.

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

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

Annex 1

Alphabetical list of the terms

B		P	
Bulk	5.2.3	Package	5.2.1
		Packer	6.1
C		Pests	2.1.4
Class I	2.2.3	Practically free from pests	2.1.4.1
Class II	2.2.4	Practically free from visible foreign matter	2.1.3.2
Classification	2.2.1	Presentation	5.1
Clean	2.1.3	Q	
Commercial type	1.4	Quality tolerances	4.1.1
Country of origin	6.7	S	
Damage caused by pests	2.1.5	Sales package	5.2.2
Decay	2.1.11	Satisfactory condition	2.1.12
Development	2.1.7	Size	3.2
Dispatcher	6.2	Size tolerances	4.1.2
E		Sizing	3.1
« Extra » class	2.2.2	Species	1.1
F		Sufficient development	2.1.7.1
Firm	2.1.10	Synonym	6.4
Firmness	2.1.9	T	
Flesh	2.2.5	Trademark	6.5
Fresh appearance	2.1.6	Trade name	6.6
I		Tolerances	4.1
Industrial processing	1.5	U	
Intact	2.1.1	Uniformity	5.1.1
L		Uniformity in size	3.4
Lot	4.2	V	
M		Variety	1.2
Maturity	2.1.8	Visible foreign matter	2.1.3.1
Miniature products	3.5		
Minimum size	3.3		
Mutant	1.3		
O			
Official control mark	6.8		
Officially issued or accepted code mark	6.3		

Sources of information

1. International Code of Nomenclature for Cultivated Plants, Published by the International Society for Horticultural Science (ISHS) in the series Scripta Horticulturae, October 2009.
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.
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.
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).

Adopted 2016
