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Specialized Section on Standardization of Fresh Fruit and Vegetables

Pears^{*}

Submitted by the secretariat

The following document is submitted to the Working Party for adoption as the revised UNECE Standard for Pears (FFV-51). It is prepared according to ECE/CTCS/2015/7 (part II, section A, subsection c).

* Submitted on the above date to allow for agreement on portions of the proposed standard.

I. Definition of produce

This standard applies to pears of varieties (cultivars) grown from *Pyrus communis* L. to be supplied fresh to the consumer, pears for industrial processing being excluded.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for pears at the export-control stage, after preparation and packaging.

However, if applied at stages following export, products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity;
- for products graded in classes other than the “Extra” Class, a slight deterioration due to their development and their tendency to perish.

The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder/seller shall be responsible for observing such conformity.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the pears must be:

- intact;
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free of any visible foreign matter;
- practically free from pests;
- free from damage caused by pests affecting the flesh;
- free of abnormal external moisture;
- free of any foreign smell and/or taste.

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

- to withstand transportation and handling;
- to arrive in satisfactory condition at the place of destination.

B. Maturity requirements

The development and state of maturity of the pears must be such as to enable them to continue their ripening process and to reach the degree of ripeness required in relation to the varietal characteristics.

C. Classification

Pears are classified in three classes, as defined below:

(i) "Extra" Class

Pears in this class must be of superior quality. They must be characteristic of the variety.¹

The flesh must be perfectly sound, and the skin free from rough russetting.

They must be free from defects with the exception of very slight superficial defects provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

The stalk must be intact.

Pears must not be gritty.

(ii) Class I

Pears in this class must be of good quality. They must be characteristic of the variety.¹

The flesh must be perfectly sound.

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- a slight defect in shape;
- a slight defect in development;
- slight defects in colouring;
- very slight rough russetting;
- slight skin defects, which must not extend over more than:
 - 2 cm in length for defects of elongated shape,
 - 1 cm² of total surface area for other defects, with the exception of scab (*Venturia pirina* and *V. inaequalis*), which must not extend over more than 0.25 cm² cumulative in area,
- slight bruising not exceeding 1 cm² in area.

The stalk may be slightly damaged.

Pears must not be gritty.

(iii) Class II

This class includes pears that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

The flesh must be free from major defects.

The following defects may be allowed, provided the pears retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape;
- defects in development;
- defects in colouring;

¹ A non-exhaustive list of large-fruited and summer pear varieties is included in the annex to this standard.

- slight rough russetting;
- skin defects, which must not extend over more than:
 - 4 cm in length for defects of elongated shape;
 - 2.5 cm² of total surface area for other defects, with the exception of scab (*Venturia pirina* and *V. inaequalis*), which must not extend over more than 1 cm² cumulative in area;
- slight bruising not exceeding 2 cm² in area.

III. Provisions concerning sizing

Size is determined by the maximum diameter of the equatorial section or by weight.

The minimum size¹ shall be:

(a) For fruit sized by diameter:

	<i>“Extra” Class</i>	<i>Class I</i>	<i>Class II</i>
Large-fruited varieties	60 mm	55 mm	55 mm
Other varieties	55 mm	50 mm	45 mm

(b) For fruit sized by weight:

	<i>“Extra” Class</i>	<i>Class I</i>	<i>Class II</i>
Large-fruited varieties	130 g	110 g	110 g
Other varieties	110 g	100 g	75 g

Summer pears included in the annex to this standard do not have to respect the minimum size.

To ensure uniformity in size, the range in size between produce in the same package shall not exceed:

(a) For fruit sized by diameter:

- 5 mm for “Extra” Class fruit and for Class I and II fruit packed in rows and layers;
- 10 mm for Class I fruit packed in sales packages or loose in the package.

(b) For fruit sized by weight:

- for “Extra” Class and Class I and II fruit packed in rows and layers:

<i>Range (g)</i>	<i>Weight difference (g)</i>
75 – 100	15
100 – 200	35
200 – 250	50
> 250	80

- for Class I fruit packed in sales packages or loose in the package:

<i>Range (g)</i>	<i>Weight difference (g)</i>
100 – 200	50
> 200	100

There is no sizing uniformity limit for Class II fruit packed loose in the package or in sales packages.

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

(i) "Extra" Class

A total tolerance of 5 per cent, by number or weight, of pears not satisfying the requirements of the class but meeting those of Class I is allowed. Within this tolerance not more than 0.5 per cent in total may consist of produce satisfying the requirements of Class II quality.

(ii) Class I

A total tolerance of 10 per cent, by number or weight, of pears not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 1 per cent in total may consist of produce satisfying neither the requirements of Class II quality nor the minimum requirements, or of produce affected by decay.

(iii) Class II

A total tolerance of 10 per cent, by number or weight, of pears 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 all classes: a total tolerance of 10 per cent, by number or weight, of pears not satisfying the requirements as regards sizing is allowed. This tolerance may not be extended to include produce with a size:

- 5 mm or more below the minimum diameter
- 10 g or more below the minimum weight.

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only pears of the same origin, variety, quality and size (if sized) and the same degree of ripeness.

In the case of the "Extra" Class, uniformity also applies to colouring.

However, a mixture of pears of distinctly different varieties may be packed together in a sales package, provided they are uniform in quality and, for each variety concerned, in origin.

The visible part of the contents of the package must be representative of the entire contents.

B. Packaging

The pears must be packed in such a way as to protect the produce properly.

The materials used inside the package must be clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue, nor lead to skin defects.

Packages must be free of all foreign matter.

VI. Provisions concerning marking

Each package² must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

A. Identification

Packer and/or dispatcher/shipper:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority³.

² These marking provisions do not apply to sales packages presented in packages.

³ The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or

B. Nature of produce

- “Pears” if the contents are not visible from the outside
- Name of the variety. In the case of a mixture of pears of distinctly different varieties, names of the different varieties.
- The name of the variety can be replaced by a synonym. A trade name⁴ can only be given in addition to the variety or the synonym.

C. Origin of produce

- Country of origin⁵ and, optionally, district where grown, or national, regional or local place name
- In the case of a mixture of distinctly different varieties of pears of different origins, the indication of each country of origin shall appear next to the name of the variety concerned.

D. Commercial specifications

- Class
- Size, or for produce packed in rows and layers, number of units.

If identification is by the size, this should be expressed:

- for produce subject to the uniformity rules, as minimum and maximum diameters or minimum and maximum weight
- optionally, for produce not subject to the uniformity rules, the diameter or the weight of the smallest fruit in the package followed by “and over” or equivalent denomination or, where appropriate, the diameter or weight of the largest fruit in the package.

E. Official control mark (optional)

equivalent abbreviations)” has to be indicated in close connection with the code mark, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

⁴ A trade name can be a trade mark for which protection has been sought or obtained or any other commercial denomination.

⁵ The full or a commonly used name should be indicated.

Annex

Size criteria for pears

L = Large-fruited variety

SP = Summer pear, for which no minimum size is required.

Non-exhaustive list of large-fruited and summer pear varieties

Small-fruited and other varieties which do not appear in the list may be marketed as long as they meet the size requirements for other varieties as described in section III of the standard.

Some of the varieties listed in the following may be marketed under names for which trademark protection has been sought or obtained in one or more countries. Names believed by the United Nations to be varietal names are listed in the first column. Other names by which the United Nations believes the variety may be known are listed in the second column. Neither of these two columns is intended to include trademarks. References to known trademarks have been included in the third column for information only. The presence of any trademarks in the third column does not constitute any licence or permission to use that trademark – such licence must come directly from the trademark owner. In addition, the absence of a trademark in the third column does not constitute any indication that there is no registered/pending trademark for such a variety. For labelling requirements please refer to section VI of the standard.⁶

⁶ Some of the varietal names listed in the first column may indicate varieties for which patent protection has been obtained in one or more countries. Such proprietary varieties may only be produced or traded by those authorized by the patent holder to do so under an appropriate licence. The United Nations takes no position as to the validity of any such patent or the rights of any such patent holder or its licensee regarding the production or trading of any such variety.

The United Nations endeavoured to ensure that no trademark names are listed in columns 1 and 2 of the table. However, it is the responsibility of any trademark owner to notify the United Nations promptly if a trademark name has been included in the table and to provide the United Nations (see address below) with an appropriate varietal, or generic name for the variety, as well as adequate evidence ownership of any applicable patent or trademark regarding such variety so that the list can be amended. Provided that no further information is needed from the trademark holder, the Working Party on Agricultural Quality Standards will change the list accordingly at the session following receipt of the information. The United Nations takes no position as to the validity of any such trademarks or the rights of any such trademark owners or their licensees.

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<i>Variety</i>	<i>Synonyms</i>	<i>Trademarks</i>	<i>Size</i>
Abbé Fétel	Abate Fetel		L
Abugo o Siete en Boca			SP
Akça			SP
Alka			L
Alsa			L
Amfora			L
Alexandrine Douillard			L
Bambinella			SP
Bergamotten			SP
Beurré Alexandre Lucas	Lucas		L
Beurré Bosc	Bosc, Beurré d'Apremont, Empereur Alexandre, Kaiser Alexander		L
Beurré Clairgeau			L
Beurré d'Arenberg	Hardenpont		L
Beurré Giffard			SP
Beurré précoce Morettini	Morettini		SP
Blanca de Aranjuez	Agua de Aranjuez, Espadona, Blanquilla		SP
Carusella			SP
Castell	Castell de Verano		SP
Colorée de Juillet	Bunte Juli		SP
Comice rouge			L
Concorde			L
Condoula			SP
Coscia	Ercolini		SP
Curé	Curato, Pastoren, Del cura de Ouro, Espadon de invierno, Bella de Berry, Lombardia de Rioja, Batall de Campana		L
D'Anjou			L
Dita			L
D. Joaquina	Doyenné de Juillet		SP
Doyenné d'hiver	Winterdechant		L

<i>Variety</i>	<i>Synonyms</i>	<i>Trademarks</i>	<i>Size</i>
Doyenné du Comice	Comice, Vereinsdechant		L
Erika			L
Etrusca			SP
Flamingo			L
Forelle			L
Général Leclerc		Amber Grace™	L
Gentile			SP
Golden Russet Bosc			L
Grand Champion			L
Harrow Delight			L
Jeanne d'Arc			L
Joséphine			L
Kieffer			L
Klapa Milule			L
Leonardeta	Mosqueruela, Margallon, Colorada de Alcanadre, Leonarda de Magallon		SP
Lombacad		Cascade ®	L
Moscarella			SP
Mramornaja			L
Mustafabey			SP
Packham's Triumph	Williams d'Automne		L
Passe Crassane	Passa Crassana		L
Perita de San Juan			SP
Pérola			SP
Pitmaston	Williams Duchesse		L
Précoce de Trévoux	Trévoux		SP
Président Drouard			L
Rosemarie			L
Santa Maria	Santa Maria Morettini		SP
Spadoncina	Agua de Verano, Agua de Agosto		SP
Suvenirs			L

<i>Variety</i>	<i>Synonyms</i>	<i>Trademarks</i>	<i>Size</i>
Taylors Gold			L
Triomphe de Vienne			L
Vasarine Sviestine			L
Williams Bon Chrétien	Bon Chrétien, Bartlett, Williams, Summer Bartlett		L

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The OECD Scheme for the Application of International Standards for Fruit and Vegetables has published an explanatory illustrated brochure on the application of this standard. The publication may be obtained from the OECD bookshop at: www.oecdbookshop.org.