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# **UNECE STANDARD FFV-62**

concerning the marketing and  
commercial quality control of

## **QUINCE**

**2023 EDITION**



**UNITED NATIONS**  
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## NOTE

### Working Party on Agricultural Quality Standards

The commercial quality standards developed by the Working Party on Agricultural Quality Standards of the United Nations Economic Commission for Europe (UNECE) help facilitate international trade, encourage high-quality production, improve profitability and protect consumer interests. UNECE standards are used by Governments, producers, traders, importers and exporters, and other international organizations. They cover a wide range of agricultural products, including fresh fruit and vegetables, dry and dried produce, seed potatoes, meat, cut flowers, eggs and egg products.

Any member of the United Nations can participate, on an equal footing, in the activities of the Working Party. For more information on agricultural standards, please visit our website <http://www.unece.org/trade/agr/welcome.html>.

The present revised Standard for Quince is based on document ECE/TRADE/C/WP.7/2014/4, reviewed and adopted by the Working Party at its seventieth session.

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# UNECE standard FFV-62 concerning the marketing and commercial quality control of quince

## I. Definition of produce

This standard applies to quince of varieties (cultivars) grown from *Cydonia oblonga* Mill. to be supplied fresh to the consumer, quince for industrial processing being excluded.

## II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for quince after preparation and packaging.

However, if applied at stages following export/dispatch, 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 quince 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
- fresh in appearance
- 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 quince 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 quince must be such as to enable them to continue their ripening process and to reach a satisfactory degree of ripeness.

### C. Classification

Quince are classified in three classes, as defined below:

(i) **“Extra” Class**

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

The bloom, if present, must be virtually intact.

The flesh must be perfectly sound.

The quince 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.

(ii) **Class I**

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

The bloom, if present, must be practically intact.

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
- slight defects in colouring
- slight russeting
- slight skin defects not exceeding:
  - 2 cm in length for defects of elongated shape
  - 2 cm<sup>2</sup> cumulative in area for other defects
- slight bruises.

(iii) **Class II**

This class includes quince 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 quince retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape
- defects in colouring
- russeting
- skin defects not exceeding:
  - 4 cm in length for defects of elongated shape
  - 4 cm<sup>2</sup> cumulative in area for other defects
- bruises.

### **III. Provisions concerning sizing**

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

The minimum size shall be 40 mm or 100 grams.

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

- (a) For fruit sized by diameter:

20 mm.

(b) For fruit sized by weight:

<i>Weight category (g)</i>	<i>Max. difference in weight (g)</i>
100 –250	30
Over 250 to 400	50
Over 400	80

Uniformity in size is optional for Class II.

## 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.<sup>1</sup>

### A. Quality tolerances

#### (i) “Extra” Class

A total tolerance of 5 per cent, by number or weight, of quince 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 quince 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 quince 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 (if sized): a total tolerance of 10 per cent, by number or weight, of quince not satisfying the requirements as regards sizing is allowed.

## V. Provisions concerning presentation

### A. Uniformity

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

<sup>1</sup> A conformity check shall be made by assessing primary or composite samples. It is based on the principle of presumption that the quality of the randomly taken samples is representative of the quality of the lot. The OECD Operating Rules for Conformity Checks are recommended for application – also by operators – at the stages of dispatch as well as in wholesale and distribution centres and storerooms of food retail.

However, a mixture of quince 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. However, in case of those mixtures uniformity in size is not required.

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

## **B. Packaging**

The quince 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. Information lasered on single fruit should not lead to flesh or skin defects.

Packages must be free of all foreign matter.

## **VI. Provisions concerning marking**

Each package<sup>2</sup> 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/exporter:

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 authority<sup>3</sup> if the country applying such a system is listed in the UNECE Code Mark Registry<sup>4</sup>. In the case where there is no street address available, the physical address can be made up of the name of the farm or facility, the nearest village, town, region, and postal code; or GPS coordinates and a PO Box address together with nearest town, region and country shall be accepted as a physical address.<sup>5</sup>

### **B. Nature of produce**

- “Quince” if the contents are not visible from the outside
- Name of the variety. The name of the variety can be replaced by a synonym. A trade name<sup>6</sup> can only be given in addition to the variety or the synonym

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<sup>2</sup> These marking provisions do not apply to sales packages presented in packages bearing these particulars. However, they do apply to sales packages (pre-packages) presented individually.

<sup>3</sup> 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 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-2) country/area code of the recognizing country, if not the country of origin.

<sup>4</sup> See <http://www.unece.org/trade/agr/codemarkregistry.html>.

<sup>5</sup> Reservation by the United States of America on the use of a PO Box address, as it may not allow facility inspections or rapid intervention in case of recalls, and is not part of its national labelling requirement related to packer and/or dispatcher/exporter.

<sup>6</sup> A trade name can be a trademark for which protection has been sought or obtained or any other commercial denomination.

In the case of a mixture of quince of distinctly different varieties, names of the different varieties.

### **C. Origin of produce**

- Country of origin<sup>7</sup> and, optionally, district where grown, or national, regional or local place name.
- In the case of a mixture of distinctly different varieties of quince 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 (if sized) expressed as:
  - For produce subject to the uniformity rules, as minimum and maximum diameters or minimum and maximum weights
  - For produce not subject to the uniformity rules, as the diameter or weight of the smallest fruit in the package followed by “and over” or equivalent denomination or, if appropriate, the diameter or weights of the largest fruit in the package.

### **E. Official control mark (optional)**

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<sup>7</sup> The full or a commonly used name should be indicated.