

Sayı : TİM.AİB.GSK.ARGE/001256

17/04/2013

Konu : BM/AEK Standartları

ANTALYA İHRACATÇILAR BİRLİĞİ ÜYELERİNE
SİRKÜLER 2013/109

Sayın Üyemiz,

Ekonomi Bakanlığı İhracat Genel Müdürlüğünden alınan 16/04/2013 tarihli bir yazıda; Birleşmiş Milletler Avrupa Ekonomik Komisyonu (BM/AEK) Tarımsal Kalite Standartları Çalışma Grubu tarafından tarım ürünlerinde uluslararası ticarete konu standartları belirlemeye yönelik olarak 30 Nisan-3 Mayıs 2013 tarihlerinde 61 Taze Meyve ve Sebze Uzmanlar Grubu toplantısı tertip edileceği,

Bu kapsamda, söz konusu toplantıda gündeme alınacak olan bir örneği ekte sunulan revize ve taslaklar hakkında ülkemiz mütalaasının hazırlanarak BM/AEK Sekretaryasına iletileceği belirtilerek revize ve taslaklara ilişkin Genel Sekreterliğimiz görüşleri talep edilmektedir.

Bu çerçevede, söz konusu revize ve taslaklarla ilgili görüşlerin Ekonomi Bakanlığına iletilmesini teminen 18/04/2013 Perşembe günü saat 12.30'a kadar Genel Sekreterliğimize iletilmesini rica ederim.

Fisun EVRENSEVDİ
Genel Sekreter

Ekler: Revize Taslakları (9 Adet)



Economic and Social Council

Distr.: General
18 March 2013
English
Original: English and French

Economic Commission for Europe

Committee on Trade

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Fresh Fruit and Vegetables

Sixty-first session

Geneva, 30 April to 3 May 2013

Item 4(e) (vi) of the provisional agenda

Revision of UNECE standards

UNECE Standard for Peaches and Nectarines (FFV-26)

Request by France to amend the Standard

It is proposed that “size D” be removed from section III - Provisions concerning sizing.

Products of a very small size - smaller than 56mm - do not reach the maturity level required in the minimum requirement.

These products should not be put on the market with the indication of a category.



Economic and Social Council

Distr.: General
6 March 2013

English only

Economic Commission for Europe

Committee on Trade

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Fresh Fruit and Vegetables

Sixty-first session

Geneva, 30 April to 3 May 2013

Item 5 (b) of the provisional agenda

Explanatory brochures and standards for fresh chilli peppers and persimmon

UNECE Standard FFV– concerning the marketing and commercial quality control of persimmons

Submitted by Tajikistan and discussed at the May 2012 session of the Specialized Section

I. Definition of produce

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

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for persimmons 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 persimmons must be:

- Intact, with the calyx attached
- 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
- Free from damage caused by pests affecting the flesh
- Practically free from pests
- ~~Firm (according to the variety)~~
- Free of abnormal external moisture
- Free of any foreign smell and/or taste.
- ~~With the calyx~~

The development and condition of the persimmons 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 persimmons must be sufficiently developed, and display satisfactory ripeness. The development and state of maturity of the persimmons 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.

[In order to verify the minimum maturity requirements, parameters such as the specific features of the variety, taste and firmness can be considered.] Needs to be more specific. Astringency can be removed by storage or freezing (reflect in the brochure).

C. Classification

Persimmons are classified in three classes, as defined below.

(i) “Extra” Class

Persimmons in this class must be of superior quality. They must be characteristic of the variety¹ ~~and/or commercial type~~:

- ~~They must be of a shape characteristic of that variety.~~
- ~~They must be of uniform colour.~~
- The flesh must be solid/firm and perfectly sound.
- ~~They must be free from damage caused by pests and diseases.~~

¹ A non-exhaustive list of persimmon varieties is set out in the annex to this standard.

- They must be with the calyx intact.
- ~~• They must be free from damage to the skin where the fruit was attached to the branch.~~

The persimmons 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

Persimmons in this class must be of good quality. They must be characteristic of the variety¹ ~~and/or commercial type~~:

- ~~• They must be of a shape characteristic of that variety.~~
- ~~• They must be of uniform colour.~~
- They must have flesh that is perfectly sound.
- ~~• They must be free from damage caused by pests and diseases.~~
- ~~• They must be with the calyx.~~
- ~~• They must be free from damage to the skin where the fruit was attached to the branch.~~
- ~~• They must be uniform with respect to degree of ripeness, but not unripe.~~

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
- Slight damage to calyx without affecting the flesh
- A slight lack of turgidity
- ~~• Slight skin defects not exceeding 1 cm² in surface or 2 cm in length such as:~~
 - ~~— (a) — No more than three perforations not exceeding the size of a pin head;~~
 - ~~• (b) — Healed, suberized scratches of no more than 2 cm, abrasions and marks caused by hail.~~

(iii) Class II

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

- ~~• They must be of a shape characteristic or uncharacteristic of the variety concerned.~~
- ~~• They must be whole, clean and fully developed.~~
- ~~• They must be uniform with respect to degree of ripeness, but not green.~~
- The flesh must be free from major defects; ~~the flesh may be soft, but not such as to make it unfit for consumption.~~

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

- Defects in shape

- [Defects in development]
 - Defects in colouring
 - Defects of calyx not affecting the flesh
 - Skin defects not exceeding 2 cm² in surface or 4 cm in length such as:
 - (a) ~~Shrivelling;~~
 - (b) ~~Sunburn on ¼ of the surface of the fruit;~~
 - (c) ~~Slight abrasions;~~
 - (d) ~~A dense, black mesh like marking on the surface of the fruit;~~
 - (e) ~~Mechanical damage in the form of healed, suberized scratches of no more than 5 cm in length, abrasions and marks caused by hail.~~
- ~~The total area of skin defects must not exceed ¼ of the surface of the fruit.~~

III. Provisions concerning sizing

Size is determined by the maximum diameter of the equatorial section. Sizing is compulsory for classes “Extra” and I.

The minimum size, irrespective of quality class, shall be not less than 40 mm. To ensure uniformity in size, the range in size between produce in the same package² shall not exceed 10 mm for the “Extra” Class and 20 mm for Class I.

There is no sizing requirement for Class II persimmons.

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 persimmons 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.

² Packages are 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 products 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.

Sales packages are 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.

(ii) **Class I**

A total tolerance of 10 per cent, by number or weight, of persimmons 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 persimmons 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 except Class II: a total tolerance of 10 per cent, by number or weight, of persimmons not satisfying the requirements as regards sizing is allowed.

V. Provisions concerning presentation

A. Uniformity

The contents of each package² must be uniform and contain only persimmons of the same origin, variety and size (if sized).

For the “Extra” Class, the uniformity requirement also applies to colouring.

The visible part of the contents of the package² must be representative of the entire contents.

B. Packaging

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

The materials used inside the package² 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.

Packages² must be free of all foreign matter.

VI. Provisions concerning marking

Each package³ must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

³ These marking provisions do not apply to sales packages presented in packages.

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 authority.⁴

B. Nature of produce

- “Persimmons” 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 name⁵ can only be given in addition to the variety or the synonym.

C. Origin of produce

- Country of origin⁶ and, optionally, district where grown, or national, regional or local place name.

D. Commercial specifications

- Class
- Size (if sized) or, for fruit 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
- For produce not subject to the uniformity rules, as the diameter of the smallest fruit in the package followed by “and over” or equivalent denomination or, if appropriate, the diameter of the largest fruit in the package.

E. Official control mark (optional)

Adopted ...

⁴ 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) country/area code of the recognizing country, if not the country of origin.

⁵ A trade name can be a trademark for which protection has been sought or obtained or any other commercial denomination.

⁶ The full or a commonly used name should be indicated.

Annex

Non-exhaustive list of persimmon varieties

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.⁷

<i>Variety</i>	<i>Synonyms</i>	<i>Trademarks</i>	<i>Information about the produce</i>
Oriental persimmon (Diospyros kaki)	Diospyros amara Diospyros argyi Diospyros bertii Diospyros chinensis Diospyros costata Diospyros kaempferi Diospyros kaki var. aurantium Diospyros kaki var. domestica Diospyros kaki var. elliptica Diospyros kaki var. sahuti		Fruit large, pulpy, varying in form but often roundish oblate, up to 10 cm in diameter, from pale yellow to bright orange or red with a glaucous bloom, orange-yellow or tomato-red. Flesh of the mature fruit mostly jelly-like, cream-coloured, transparent yellow, dark red or brown. Many varieties of the fruit very astringent when immature.

⁷ 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 of ownership of any applicable patent or trademark regarding such variety. 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.

Agricultural Standards Unit
Trade and Sustainable Land Management Division
United Nations Economic Commission for Europe
Palais des Nations, CH-1211 Geneva 10, Switzerland
E-mail: agristandards@unece.org.

<i>Variety</i>	<i>Synonyms</i>	<i>Trademarks</i>	<i>Information about the produce</i>
	Diospyros kaki var. silvestris Diospyros lycopersicon Diospyros mazelii Diospyros roxburghii Diospyros schi-tse Diospyros sinensis Diospyros sphenophylla Diospyros trichocarpa Diospyros wieseneri Embryopteris kaki		
Cultivars:			
Fuyu	Fuyugaki		The most widespread persimmon cultivar in the world. Fruit large, round or flat, skin reddish orange while ripening. Fruit seedless and non-astringent.
Hyakume			Fruit orange, rounded, apple-shaped, large, 200–400 g. Flesh of specimens with seeds brown and without seeds yellow, flesh jelly-like, juicy, excellent flavour.
Maekawa Jiro			Fruit round, flat, with an orange skin, flesh sweet, non-astringent.
Zenji Maru			Fruit round, small, 80–100 g, dark orange, with concentric lines at the apex. Fruit has from six to eight seeds. Flesh dark brown, pleasant flavour.
Izu			Early-ripening cultivar, high-quality fruit, very sweet, delicious, non-astringent, medium-sized or large, round.
Hachiya			Mid-ripening cultivar, elongated conical shape, slightly compressed at the sides, with dark dots or fine lines. Fruit very large, weighing as much as 400 g, dark orange-red, with a thin glossy skin. Flesh of the fruit red-orange, sometimes with dark ribs near the seeds, cream-coloured, with a mealy taste, very juicy;

<i>Variety</i>	<i>Synonyms</i>	<i>Trademarks</i>	<i>Information about the produce</i>
			seeds, few or none at all; astringent when immature, fruit softens slightly during ripening and becomes sweet.
Jiro			Form of the fruit in a cross section rather truncated and squarish, skin orange-red, excellent flavour and quality.
Chocolate			Fruit medium-sized, red, conical, flavour sweet, spicy, flesh chocolate brown.
Tam-O-Pan	Tamopan		Fruit large with an indent in the middle, astringent, sweet, when fully ripe soft and jelly-like, red-orange, with thick skin.
Sharon		Sharon Fruit	Bright orange fruit, hybrid of a Japanese persimmon and an apple, contains much less astringent matter, seedless, skin thin and brilliant, flesh firm.
Nikita's Gift			Fruit flat, roundish, 70–130 g, firm, bright red-orange with a noticeable waxy bloom, flesh astringent. Mature fruit dark red. Flesh very sweet, with a distinctive flavour.
Khosta			Fruit weighing on average 154 g, size uniform, flattened, little ribbed. Base of the fruit roundish. Thin skin. Pale yellow to golden yellow in colour. Flesh jelly-like.
Sputnik			Fruit roundish, ribbed, weighing on average 102 g. Always with seeds, edible when firm. Flesh of mature fruit jelly-like, moderately sweet.
Nikitsky prevoskhodnyi			Fruit round, flat, weighing on average 91 g. Fruit sweet in its hard form.
Rossiyanka			Fruit flat, round in outline, weight 47–60 g, height 32–33 mm, diameter 47–48 mm. Fruit firm, yellow-orange with a waxy bloom, flesh

<i>Variety</i>	<i>Synonyms</i>	<i>Trademarks</i>	<i>Information about the produce</i>
			astrigent; flesh of mature fruit orange, with the consistency of thick jelly, pleasant flavour, very sweet with a delicate scent.

Economic Commission for Europe

Committee on Trade

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Fresh Fruit and Vegetables

Sixty-first session

Geneva, 30 April – 3 May 2013

Item 4(e) (viii) of the provisional agenda

Revision of UNECE Standards

UNECE Standard for Early and Ware Potatoes FFV-52 (2011)

Proposal by Hungary

Hungary is planning to introduce the standard for early and ware potatoes in its national legislation.

Having consulted with the industry and producers, the delegation of Hungary would like to seek clarification on one of the provisions in the minimum requirements, as well as to suggest some changes to provisions concerning tolerances.

Minimum requirements provision:

- grey, blue or black sub-epidermal stains; exceeding 5 mm in depth in the case of ware potatoes

Hungary has interpretation problems as far as the depth of stains is concerned. We would also like to ask how many stains are allowed and how large they can be?

Changes to provisions concerning tolerances:

A. Quality tolerances

(a) Tubers not satisfying the minimum requirements shall be allowed:

· ~~46~~ per cent by weight of tubers of early potatoes

· ~~68~~ per cent by weight of tubers of ware potatoes.

However, within this tolerance, a maximum of 1 per cent by weight of tubers affected by dry or wet rot shall be allowed.

Hungary suggests that the above sentence be replaced with:

Within this tolerance, a maximum of 5 per cent by weight of tubers affected by dry rot and a maximum of 3 per cent by weight of tubers affected by wet rot shall be allowed.



Economic and Social Council

Distr.: General
18 March 2013
English
Original: English and French

Economic Commission for Europe

Committee on Trade

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Fresh Fruit and Vegetables

Sixty-first session

Geneva, 30 April to 3 May 2013

Item 4(e) (v) of the provisional agenda

Revision of UNECE standards

UNECE Standard for Plums (FFV-29)

Request by France to modify the Standard

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only plums of the same origin, variety, quality and size (if sized), and for the "Extra" Class, the contents must also be uniform in colour.

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

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

(...)

VI. Provisions concerning marking

B. Nature of produce

- "Plums" if the contents are not visible from the outside
- Name of the variety.

“Mixture of plums”, or equivalent denomination, in the case of a mixture of distinctly different varieties, commercial types and/or colours of plums. If the produce is not visible from the outside, the varieties, commercial types and/or colours and the quantity of each [with their net weight] in the package must be indicated.”

The name of the variety can be replaced by a synonym. A trade name⁵ can only be given in addition to the variety or the synonym.



Economic and Social Council

Distr.: General
20 March 2013
English
Original: English and French

Economic Commission for Europe

Committee on Trade

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Fresh Fruit and Vegetables

Sixty-first session

Geneva, 30 April to 3 May 2013

Item 4(a) of the provisional agenda

Revision of UNECE standards

UNECE Standards for Apples (FFV-50) and Pears (FFV-51)

Request by France and Italy to modify the Standard

1. For Apples:

III. Provisions concerning sizing

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

The minimum size shall be 60 mm, if measured by diameter, or 90 g, if measured by weight. Fruit of smaller sizes may be accepted if the Brix level of the produce is equal to or greater than 10.5° Brix and the size is not smaller than 50 mm or 70 g.

To ensure uniformity in size, the range in size between produce in the same package shall not exceed⁴:

(a) For fruit sized by diameter:

- 5 mm for “Extra” Class fruit and for Classes I and II fruit packed in rows and layers⁵
- 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>
70-90	15
91-135	20
136-200	30
201-300	40
> 300	50

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

<i>Range (g)</i>	<i>Weight difference (g)</i>
70-135	35
136-300	70
> 300	100

2. For Pears:

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”</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”</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 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 loose packed in sales packages or loose in the package:

<i>Range (g)</i>	<i>Weight difference (g)</i>
75 – 100	25
100 – 200	50
> 200	100

Economic Commission for Europe

Committee on Trade

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Fresh Fruit and Vegetables

Sixty-first session

Geneva, 30 April to 3 May 2013

Item 4(b) of the provisional agenda

Revision of UNECE standards

Sweet chestnuts

Note submitted by the delegation of France

France requests that the Standard for sweet chestnuts (FFV-39) remain in the Section for Fresh Fruit and Vegetables.

Fresh sweet chestnuts and dried chestnuts are two different products.

Fresh sweet chestnuts cannot be stored and represent the majority of the market (60 to 70%). Dried sweet chestnuts are shelled and represent only a very small market. The majority go to flour production.



UNECE STANDARD FFV-39

concerning the marketing and
commercial quality control of

SWEET CHESTNUTS

2010 EDITION



UNITED NATIONS
New York and Geneva, 2010

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 <www.unece.org/trade/agr>.

The present revised Standard for Sweet Chestnuts is based on document ECE/TRADE/C/WP.7/GE.1/2010/INF.44, reviewed and adopted by the Working Party at its sixty-sixth session.

The designations employed and the presentation of the material in this publication do not imply the expression of any opinion whatsoever on the part of the United Nations Secretariat concerning the legal status of any country, territory, city or area or of its authorities, or concerning the delimitation of its frontiers or boundaries. Mention of company names or commercial products does not imply endorsement by the United Nations.

All material may be freely quoted or reprinted, but acknowledgement is requested.

Please contact the following address with any comments or enquiries:

Agricultural Standards Unit
Trade and Timber Division
United Nations Economic Commission for Europe
Palais des Nations
CH-1211 Geneva 10, Switzerland
E-mail: agrstandards@unece.org

UNECE Standard FFV-39 concerning the marketing and commercial quality control of sweet chestnuts

I. Definition of produce

This standard applies to sweet chestnuts in the shell but with the spiny husk removed¹ of varieties (cultivars) grown from *Castanea sativa* Mill. (sweet chestnuts), *Castanea crenata* Siebold et Zucc. (Japanese chestnuts) and their hybrids, to be supplied fresh to the consumer, sweet chestnuts for industrial processing being excluded.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for sweet chestnuts 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 sweet chestnuts must be:

- intact
- sound; produce affected by rotting or other 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
- not germinated
- free of abnormal external moisture

¹ ~~“Sweet chestnuts” means fruit of generally ovoid shape, with non-protuberant apex, brown pericarp with darker veins from the apex to the hilum, which generally must be small and rectangular. The pulp of which is non-septate, and the integument is easily separated. “Japanese chestnuts” means fruit generally flat at least on one side and with conical apex. The pulp of which is septate, and the integument is very adhesive.~~

- free of any foreign smell and/or taste.

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

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

B. Classification

Sweet chestnuts are classified in three classes, as defined below:

(i) “Extra” Class

Sweet chestnuts in this class must be of superior quality. They must be characteristic of the variety and/or commercial type.

They must be well developed, of normal shape, uniform colouring and of fresh appearance.

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.

(ii) Class I

Sweet chestnuts in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

They must be fairly well developed, of normal shape and of fresh appearance.

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.

(iii) Class II

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

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

- defects in shape
- defects in development
- defects in colouring.

III. Provisions concerning sizing

Size is determined by the maximum and minimum number of nuts per kg or by [minimum or maximum] diameter expressed in mm.

The minimum size shall be 125 nuts per kg or 25 mm in diameter.

To ensure uniformity in size, the difference in weight between the 10 smallest and the 10 largest nuts taken in a sample of 1 kg in each package shall not be more than 80 g.

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 6 per cent, by number or weight, of sweet chestnuts 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. Within this tolerance, no more than 2 per cent of nuts with slight kernel defects are allowed.

However, in a consignment of sweet chestnuts no more than 20 per cent of septate nuts may be allowed.

(ii) Class I

A total tolerance of 10 per cent, by number or weight, of sweet chestnuts 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. Within this tolerance, no more than 4 per cent of nuts with slight kernel defects are allowed.

However, in a consignment of sweet chestnuts no more than 20 per cent of septate nuts may be allowed.

(iii) Class II

A total tolerance of 15 per cent, by number or weight, of sweet chestnuts 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. Within this tolerance, no more than 7 per cent of nuts with slight kernel defects and no more than 5 per cent of nuts with slight germination are allowed.

However, in a consignment of sweet chestnuts no more than 20 per cent of septate nuts may be allowed.

B. Size tolerances

For all classes: a total tolerance of 10 per cent, by number per kg, of sweet chestnuts not satisfying the requirements as regards sizing is allowed.

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only sweet chestnuts of the same origin, variety or commercial type, quality and size and appreciably of the same degree of ripeness or development.

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

B. Packaging

The sweet chestnuts 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.

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.

B. Nature of produce

- “Sweet chestnuts” or “Japanese chestnuts” if the contents are not visible from the outside
- Name of the variety or commercial type for the “Extra” Class.

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

C. Origin of produce

- Country of origin⁴ and, optionally, district where grown, or national, regional or local place name.

D. Commercial specifications

- Class
- Size expressed as minimum and maximum number of nuts contained in 1 kg or as the minimum diameter in mm.

E. Official control mark (optional)

Adopted 1983

Last revised 2010

⁴ The full or a commonly used name should be indicated.

Economic Commission for Europe

Committee on Trade

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Fresh Fruit and Vegetables

Sixty-first session

Geneva, 30 April – 3 May 2013

Item 4(e) (ii) of the provisional agenda

Revision of UNECE Standards

UNECE Standard for Watermelons FFV-37 (2012)

Proposal by Hungary

The delegation of Hungary suggests that “Extra” Class category be introduced in the standard:

II. Provisions concerning quality

B. Classification

‘Extra’ Class

Watermelons must be of superior quality. They must be characteristic of the variety.

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.

IV. Provisions concerning tolerances

A. Quality tolerances

‘Extra’ Class

A total tolerance of 5 per cent, by number or weight, of watermelons 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.



Economic and Social Council

Distr.: General
6 March 2013

English only

Economic Commission for Europe

Committee on Trade

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Fresh Fruit and Vegetables

Sixty-first session

Geneva, 30 April to 3 May 2013

Item 3 (a) of the provisional agenda

New UNECE standards

UNECE Standard FFV – concerning the marketing and commercial quality control of quinces

Document transmitted by Tajikistan and discussed at the May 2012 session of the Specialized Section

I. Definition of produce

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

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for quinces 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 quinces 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 [apart from a bloom coating]
- ~~With a~~ fresh in appearance
- ~~Free 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 quinces 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 quinces 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

Quinces are classified in three classes, as defined below.

(i) “Extra” Class

Quinces in this class must be of superior quality. They must be characteristic of the variety,¹ ~~taking into consideration the specific traits of the region in which they are grown.~~ They

The bloom if present must be practically intact.:

- ~~• Of a shape characteristic of that variety~~
- ~~• Of uniform colour~~
- ~~• Free from damage caused by pests and diseases~~
- ~~• Free from skin damage from contact with the branch~~
- ~~• Of uniform freshness, but not unripe~~

The flesh must be perfectly sound.

¹ A non-exhaustive list of quince varieties appears in the annex to this standard.

The fruit 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

Quinces in this class must be of good quality. They must be characteristic of the variety, ~~taking into consideration the specific traits of the region in which they are grown. They must be:~~

The bloom if present must be practically intact.

- ~~• Of a shape characteristic of that variety~~
- ~~• Of uniform colour~~
- ~~• Free from damage caused by pests and diseases~~
- ~~• Free from skin damage from contact with the branch~~
- Of uniform freshness, but not unripe

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, as not exceeding [2 or 4] cm² or 2 cm in length
- Slight bruises
 - (a) ~~Up to two hail marks or depressions with a total area of less than 4 cm²;~~
 - (b) ~~Abrasions not affecting the flesh, covering up to one eighth of the fruit's surface;~~
 - (c) ~~Insignificant pest or disease damage not affecting the fruit's aspect and quality, with an overall area of less than 2 cm².~~

~~Up to 2 per cent of the fruit may have one or two skin scars caused by codling moths.~~

(iii) Class II

This class includes quinces that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above. ~~They may be:~~

- ~~• Of a shape that is typical or atypical for that variety~~
- ~~• Uniform or not uniform in terms of maturity, but not unripe~~

The flesh must ~~not have any significant~~ be free from major defects.

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

- Defects in shape
- Defects in colouring

- ~~Slight russeting~~Russeting
- ~~Skin defects, as not exceeding [3 or 5] cm² or 4 cm in length~~
- ~~Bruises:~~
 - (a) ~~Hail marks or depressions and bruises of no more than 5 cm²;~~
 - ~~(b) Recent skin damage;~~
 - ~~(c) Healed skin defects of less than 3 cm²;~~
 - ~~(d) Slight abrasions or bruises covering less than one sixth of the fruit;~~
 - ~~(e) Slight brown spotting.~~

III. Provisions concerning sizing

Size is determined by the maximum diameter of the equatorial section or by weight. ~~Sizing is compulsory for classes “Extra” and I.~~

~~The minimum size, irrespective of quality class, shall be not less than 50 mm or 150 grams.~~
~~and †To ensure uniformity in size the range in size between produce in the same package² shall not exceed~~

~~a) Fruit sized by diameter:~~

- ~~[10 mm for the “Extra” Class and 20 mm for Class I.]~~

~~b) Fruit sized by weight:~~

~~The minimum weight of the fruit shall be 150 grams. If the fruit is sized by weight, the difference between the lightest and heaviest fruit in a given package shall not exceed the following for the “Extra” Class and Class I:~~

<i>[Weight category (g)]</i>	<i>Difference in weight</i>
150–250	50
Over 250	80]

~~There is no sizing u~~Uniformity limit in size is optional for Class II fruit packed loose in the package or in sales packages.

Remark: the size range should be defined in relation to the size of the fruit and not in relation to the Classes.

² ~~Packages are individually packaged parts of a lot, including contents. The packaging is conceived so as to facilitate handling and transport of a number of sales packages or of products 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.~~

~~Sales packages are individually packaged parts of a lot, including contents. The packaging of sales packages is conceived so as to constitute a sales unit for the final user or consumer at the point of purchase.~~

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 quinces 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 quinces 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 quinces 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 (~~when-if~~ sized): a total tolerance is allowed of 10 per cent, by number or weight, of quinces not satisfying the requirements as regards sizing, ~~with a maximum variation of:~~

- ~~• 5 mm below the minimum diameter~~
- 10 g below the minimum weight

V. Provisions concerning presentation

A. Uniformity

The contents of each package² of quinces must be uniform and contain only quinces of the same origin, ~~variety, quality and size (if sized), and degree of ripeness.~~

For the “Extra” Class, the requirement for uniformity also applies to colour.

The visible part of the contents of the package³ must be representative of the entire contents.

B. Packaging

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

The materials used inside the package² 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.

Packages² must be free of all foreign matter.

VI. Provisions concerning marking

Each package³ 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 authority.⁴

B. Nature of produce

- “Quinces” 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 name⁵ can only be given in addition to the variety or the synonym.

C. Origin of produce

- Country of origin⁶ and, optionally, district where grown, or national, regional or local place name.

D. Commercial specifications

- Class

~~• Size (if sized) or, for fruit packed in rows and layers, number of units~~

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

³ These marking provisions do not apply to sales packages presented in packages.

⁴ 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) country/area code of the recognizing country, if not the country of origin.

⁵ A trade name can be a trademark for which protection has been sought or obtained or any other commercial denomination.

⁶ The full or a commonly used name should be indicated.

- 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)

Adopted ...

Annex

Non-exhaustive list of quince varieties

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.⁷

<i>Variety</i>	<i>Synonyms</i>	<i>Trademarks</i>	<i>Information about the produce</i>
<i>Cydonia oblonga</i>			
Cultivars			
Aurora			Fruit of larger than average size, 300 g, round form, smooth, slightly ribbed, well-shaped. Soft, smooth skin, no pubescence, when ready for harvest light yellow and when ripe, orange. The flesh is creamy, of average density, fine, succulent, with a very aromatic, sweet-tart flavour.

⁷ 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 has 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 of ownership of any applicable patent or trademark regarding such variety. 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.

Agricultural Standards Unit
Trade and Sustainable Land Management Division
United Nations Economic Commission for Europe
Palais des Nations, CH-1211 Geneva 10, Switzerland
E-mail: agristandards@unece.org.

<i>Variety</i>	<i>Synonyms</i>	<i>Trademarks</i>	<i>Information about the produce</i>
Golden Ball			Fruit of larger than average size, 300 g, uniform size, apple-shaped, slightly ribbed surface, light pubescence, easily rubbed off when ripe. Basic colour: greenish yellow, golden when ripe. The flesh is creamy, succulent and fine, of average density, with an aromatic, sweet-tart flavour.
Collective			Fruit of larger than average size (average weight 270 g), with a round apple shape, with slight tapering near the top. Slightly ribbed and pubescent. Basic colour: bright yellow. The flesh is light yellow, dense, prickly, very aromatic, sweet-tart, with a slightly astringent flavour. Small number of stone cells, generally located around the core.
Ktyun-zhum (winter quince)			Fruit of average or large size, average weight 250 g, maximum 800 g, highly cylindrical shape, extensively ribbed, with a smooth surface, narrowing closer to the top of the fruit. Golden yellow skin colour, with no cover colouring or bloom on the fruit when harvested. The fruit has a felt-like pubescence. The flesh is light yellow, succulent, sweet-tart, flavour better than average.
Krasnodar			Fruit usually of average size and with a weight of 150–200 g, apple-shaped, with a slightly ribbed, unctuous surface. Amber-orange or bright yellow colour. Dense, succulent and large-grained flesh, usually orange-yellow or bright cream-coloured. Few stone cells, sweet and tart taste, strongly aromatic.
Krasnodar, large			Large fruit, average weight 380 g, or very large, pear-shaped, heavily ribbed, knobbly surface, with a slight, fine pubescence that is easily rubbed off when ripe, orange-yellow colour, smooth, unctuous skin. Creamy, somewhat dense, succulent flesh, with an insipid, sweet flavour, average aroma, no roughness.

<i>Variety</i>	<i>Synonyms</i>	<i>Trademarks</i>	<i>Information about the produce</i>
Kuban			Fruit of average size, weighing 170–250 g, uniform size, round, cylindrical shape, with a slightly ribbed, slightly knobbly surface, heavily pubescent with a thick, grey, felt-like coating that disappears when the fruit ripens. Mainly orange and green in colour. The flesh is creamy, with stone cells near the seed pocket, succulent, of average density, sweet, with a slightly sour flavour.
Muscat			Fruit of average size, weighing 225 g, uniform size, round, cylindrical shape, with a slightly ribbed or nearly smooth surface, heavily pubescent with a grey, felt-like coating that remains on the fruit. Mainly yellow-green in colour, becoming lemon-yellow when the fruit is ripe. The flesh is creamy, succulent, fine and dense, with a sweet and tart flavour.
Rumo			Large fruit (weight 350 g), or very large; slightly knobbly surface, unctuous, rough yellow-orange surface, with a fine pubescence that disappears upon ripening. The flesh is creamy, succulent, sweet and tart (with sourness prevailing), agreeable, dense, friable near the seed pocket, with stone cells away from the pocket forming a ring. The walls of the seed pocket are easily detached.
Solnechnaya			Large fruit, weight 370 g, oval-round. Soft, smooth, golden-yellow skin. Neck of average length forming a blunt cone, average saucer, broad, slightly wavy. The flesh is a light-cream colour, sweet and tart, agreeably aromatic.
Teplovskaya			Fruit smaller than average, 120–150 g, maximum 230 g, with a round apple shape and basically greenish-yellow in colour, with no cover colouring. The fruits have a heavy, felt-like pubescence which is difficult to remove. The flesh is greenish, dense, with a large number of small stone cells, average succulence, with a tart, slightly astringent flavour, highly and pleasantly aromatic.

<i>Variety</i>	<i>Synonyms</i>	<i>Trademarks</i>	<i>Information about the produce</i>
Urozhnaya kubanskaya (Olimpiiskaya)			Fruit bigger than average, average weight 300 g, with a broad, pear-like shape; a slightly ribbed, slightly knobby surface. Smooth, unctuous, yellow-green skin, becoming bright with an orange tinge when fully ripe; grey, felt-like pubescence, but easily removed; when ripe, the fruit is naked. Flesh is cream-coloured, dense, succulent, sweet and tart; can be used fresh.
Amber krasnodar			Fruit of average size, weight 150–200 g, apple-shaped, with a slightly ribbed, unctuous surface. Basic colour is bright yellow-orange-amber. Calyx closed and large, with closed, fine, slightly serrated sepals. Flesh orange-yellow or bright cream-coloured, dense, heavily grainy, with few stone cells, succulent, sweet and tart, and highly aromatic.
<i>Chaenomeles</i> Lindl			
Cultivars			
<i>Ch. japonica</i> (Japanese)			Lemon-coloured, small fruit, slightly larger than an egg, surface heavily covered with wax and bloom, fragrant, with a distinctive smell and a tart, astringent flavour.
<i>Ch. maulei</i> (Japanese, lower)			Fruit tightly affixed to the branch and ripening just before the first freeze. Aromatically reminiscent of pineapple, with a pale-yellow colour, weight 30–45 g, fruit diameter 3–5 cm.

Proposal of the Informal Meeting of the Specialized Section held on 08.11.2011 in Geneva.

The following proposal was prompted by different interpretations of the provisions on uniformity in size for fruit packed in sales packages and has resulted in a general simplification of the uniformity provisions.

UNECE STANDARD FFV-51 for Pears

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”</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

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
- 10 mm for Class I

Silinmiş: fruit and for Class I and II fruit packed in rows and layers

Silinmiş: fruit packed loose in the package or in sales packages

(b) For fruit sized by weight:

- for “Extra” Class

Silinmiş: 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

Silinmiş: fruit packed loose in the package or in sales packages

- for Class I

<i>Range (g)</i>	<i>Weight difference (g)</i>
75 – 100	25
100 – 200	50
> 200	100

Silinmiş: fruit packed loose in the package or in sales packages

There is no sizing uniformity limit for Class II

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