



**Economic and Social  
Council**

Distr.  
GENERAL

TRADE/WP.7/GE.1/2001/4/Add.3  
6 April 2001

ENGLISH ONLY

---

**ECONOMIC COMMISSION FOR EUROPE**

COMMITTEE FOR TRADE, INDUSTRY AND  
ENTERPRISE DEVELOPMENT

Working Party on Standardization of  
Perishable Produce and Quality Development

Specialized Section on Coordination of  
Standardization of Fresh Fruit and Vegetables  
Forty-seventh session, Geneva, 15 to 18 May 2001

Item 3 (b) of the Provisional Agenda

PROPOSALS TO REVISE UN/ECE STANDARDS

Apples and Pears

**Note by the Secretariat** : At the last session it was proposed to split the UN/ECE Standard for Apples and Pears into two separate standards. The following document is reproduced as received from New Zealand and contains a draft standard for Pears.

## **UN/ECE STANDARD FFV-01a**

concerning the marketing and commercial  
quality control of

### **PEARS**

moving in international trade between and to  
UN/ECE member countries

#### **I. DEFINITION OF PRODUCE**

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

#### **II. PROVISIONS CONCERNING QUALITY**

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

##### **A. Minimum requirements**

In all classes, subject to the special provisions for each class and the tolerances allowed, 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
- practically free from damage caused by pests
- free of abnormal external moisture
- free of any foreign smell and/or taste.

In addition, they must have been carefully picked.

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

- to continue their maturing process and to reach the degree of maturity required in relation to the varietal characteristics
- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

##### **B. Classification**

Pears are classified in three classes defined below:

###### **(i) "Extra" Class**

Pears in this class must be of superior quality. In shape, size and colouring they must be characteristic of the variety<sup>2</sup> and the stalk must be intact.

The flesh must be perfectly sound.

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

Pears must not be gritty.

(ii) ***Class I***

Pears in this class must be of good quality. In shape, size and colouring they must be characteristic of the variety.<sup>1</sup>

The flesh must be perfectly sound.

The following slight defects, however, may be allowed, on individual fruit 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
- a slight defect in colouring
- slight skin defects which must not extend over more than:
  - 2 cm in length for defects of elongated shape
  - 1 cm<sup>2</sup> of total surface area for other defects, with the exception of scab (*Venturia inaequalis*), which must not extend over more than 0.25 cm<sup>2</sup> cumulative in area.
  - slight bruising not exceeding 1 cm<sup>2</sup> in area and not discoloured.

The stalk may be slightly damaged.

Pears must not be gritty.

(iii) ***Class II***

This class includes pears which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.<sup>2</sup>

The flesh must be free from major defects.

The following defects are allowed provided the fruit retains its essential characteristics as regards the quality, the keeping quality and presentation.

- defects in shape
- defects in development
- defects in colouring
- skin defects which must not extend over more than:

---

<sup>1</sup>The criteria for colouring and russeting are given in the Annex of this standard.

- 4 cm in length for defects of elongated shape
- 2.5 cm<sup>2</sup> total surface area for other defects, including slightly discoloured bruising, with the exception of scab (*Venturia inaequalis*), which must not extend over more than 1 cm<sup>2</sup> cumulative in area.

### III. PROVISIONS CONCERNING SIZING

Size is determined by maximum diameter of the equatorial section or by weight. However, when sizing by weight, the minimum weight must ensure all fruit, as appropriate, meet the minimum diameter sizes listed below:

A minimum size by diameter is required for all classes as follows:

	<b>Extra</b>	<b>Class I</b>	<b>Class II</b>
Large fruited varieties <sup>5</sup>	60 mm	55 mm	55 mm
Other varieties	55 mm	50 mm	45 mm

Exceptionally, and for summer pears included in the Annex of this standard, no minimum size will be laid down for consignments dispatched between 10 June and 31 July (inclusive) of any year.

To ensure there is uniformity of size within a package, the difference in diameter between fruit in the same package shall be limited to

- 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 bulk in the package or in pre-packages

There is no sizing uniformity limit for Class II fruit packed in bulk in the package or in pre-packages.

### IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.

#### A. Quality tolerances

- (i) **"Extra" Class**  
5 per cent by number or weight of pears not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.
- (ii) **Class I**  
10 per cent by number or weight of pears not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class. However, pears without stalks are not included in this tolerance.

(iii) ***Class II***

10 per cent by number or weight of pears satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

Within this tolerance, a maximum of 2 per cent by number or weight of fruit is allowed which shows the following defects:

- serious attacks of cork (bitter pit) or water-core
- slight damage or unhealed cracks
- very slight traces of rot
- presence of internal feeding pests and/or damage to the flesh caused by pests.

**B. Size tolerances**

For all classes:

- (a) for fruit which is subject to the rules of uniformity, 10 per cent by number or weight of fruit corresponding to the size immediately above or below that marked on the package, with, for fruit classified in the smallest grade allowed a maximum variation of 5 mm below the minimum;
- (b) for fruit which is not subject to the rules of uniformity, 10 per cent by number or weight of fruit below the minimum size laid down, with a maximum variation of 5 mm below the minimum size.

**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.

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

Uniformity of variety is not required for pears in prepacked units of a net weight not exceeding 2 kg. If different varieties of pears are sold in the same package, uniformity of origin is not required.

**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 new, 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.

**C. Presentation**

For "Extra" Class fruit must be packed in layers.

**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	)	Name and address or
and/or	)	officially issued or
Dispatcher	)	accepted code mark. <sup>3</sup>

**B. Nature of produce**

- "Pears", if the contents are not visible from the outside
- Name of the variety or varieties (where appropriate)

**C. Origin of produce**

- Country or countries (where appropriate) of origin and, optionally, district where grown, or national, regional or local place name.

---

<sup>2</sup> *Package units of produce prepacked for direct sale to the consumer shall not be subject to these marking provisions but shall conform to the national requirements. However, the markings referred to shall in any event be shown on the transport packaging containing such package units.*

<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.*

**D. Commercial specifications**

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

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

- (a) for produce subject to the uniformity rules, as minimum and maximum diameters;
- (b) for produce not subject to the uniformity rules, the diameter of the smallest fruit in the package.

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

Published 1960  
Revised 1996, 2000  
The UN/ECE Standard for Apples and Pears  
has led to an explanatory brochure published by the OECD Scheme

ANNEX1. Size Criteria for Pears

L = Large fruit variety

SP = Summer pear, for which no minimum size is required in respect of consignments sent between 10 June and 31 July of any year.

Variety	Synonyms	Russeting	Size
Abbé Fétel			L
Abugo o Siete en Boca			SP
Alexandrine Douillard			L
André Desportes			
Azucar Verde	de confitar		SP
Bartlett			L
Bergamotten			SP
Beurré Alexandre Lucas	Lucas		L
Beurré Clairgeau			L
Beurré d' Aremberg			L
Beurré Diel			L
Beurré Giffard			SP
Beurré Gris			SP
Beurré Lebrun			L
Beurré précoce Morettini			SP
Blanca de Aranjuez	Agua de Aranjuez, Espadona,		SP
Buntrocks			SP
Carapinha			SP
Carusella			SP
Castell	Castell de Verano		SP
Catillac	Pondspear, Ronde Gratio, Grand Monarque, Chartreuse		L
Claude Blanchet			SP
Colorée de Juillet	Bunte Juli		SP
Concorde		R	
Condoula			SP
Conférence		R	
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
D. Joaquina	Doyenné de Juillet		SP
Devoe			L
Don Guido			L



Doyenné d'hiver			L
Doyenné du Comice			L
Duchesse d'Angoulême			L
Empereur Alexandre	Beurré Bosc, Beurré d'Apremont, Bosc	R	L
Flor de invierno			L
Général Leclerc		R	L
Gentile			SP
Gentile Bianca di Firenze			SP
Gentilona			SP
Giardina			SP
Gramshirtle			SP
Grand Champion			L
Hartleffs			SP
Jeanne d'Arc		R	L
Leonardeta	Mosqueruela, Margallon, Colorada de Alcanadre, Leonarda de Magallon		SP
Lombacad	Cascade		L
Marguerite Marillat			L
Moscatella			SP
Oomskinderen			SP
Packham's Triumph	Williams d'Automne		L
Passe Crassane			L
Perita de San Juan			SP
Pérola			SP
Précoce de Trévoux			SP
Précoce di Altedo			SP
Président Drouart			L
Red d'Anjou			L
Santa Maria	Santa Maria Morettini		SP
Souvenir du Congrès	Kongress, Congress		L
Spadoncina	Agua de Verano, Agua de Agosto		SP
Taylor's Gold		R	L
Triomphe de Vienne		R	L
Wilder			SP
William's Duchess	Pitmaston		L
Withhöftsbirne			SP

**2. Russeting**

For varieties not marked with an R in the list above, russeting is allowed within the following limits <sup>4</sup>

	<b>Extra</b>	<b>I</b>	<b>II</b>	<b>Tolerances for Class II</b>
(i) <u>Brown patches</u>	not outside the stem cavity	may go slightly beyond the stem or pistil cavities	may go beyond the stem or pistil cavities	fruit not seriously detracting from the appearance and condition of the package
(ii) <u>Russeting</u>	not rough	not rough	slightly rough	
<u>thin net-like russeting</u> (not contrasting strongly with the general colouring of the fruit)	slight and isolated traces of russeting not altering the general appearance of the fruit and of the package	1/5	1/2	fruit not seriously detracting from the appearance and condition of the package
<u>heavy</u>	none	1/20	1/3	fruit not seriously detracting from the appearance and condition of the package
<u>Cumulative defects</u> (with the exception of brown patches which are excluded from these cumulative defects) In no case may thin russeting and heavy russeting taken together exceed a maximum of:		1/5	1/2	fruit not seriously detracting from the appearance and condition of the package

<sup>4</sup> For other varieties, the control services will operate by comparison