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ECONOMIC COMMISSION FOR EUROPE

COMMITTEE FOR TRADE, INDUSTRY AND  
ENTERPRISE DEVELOPMENT

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of  
Fresh Fruit and Vegetables  
Fiftieth session, 10-14 May 2004, Geneva

Item 3(a) of the Provisional Agenda

**CHERRIES**

Transmitted by the European Community

**Note by the secretariat:** The European Community has transmitted the following proposals for amending the UNECE Standard for Cherries (FFV-13). Additions have been marked in bold and deletions have been crossed out.

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## II. PROVISIONS CONCERNING QUALITY

### A. Minimum requirements

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

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- with the stem attached<sup>1</sup>

**The cherries must be carefully picked.**

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~~1 Missing stems are allowed in the case of:~~

~~— sweet cherries which naturally lose the stem during harvest, on condition that the skin is not damaged~~

~~— sour cherries, on condition that there is no severe leakage of juice.~~

**1 Missing stems are allowed provided the skin is not damaged and there is no severe leakage of juice in the case of sour cherries and cherries of the type 'Picota' or equivalent denomination, which naturally lose the stem at harvest.**

## IV. PROVISIONS CONCERNING TOLERANCES

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### A. Quality tolerances

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#### (ii) Class I

10 per cent by number or weight of cherries not satisfying the requirements of the class but meeting those of Class II or, exceptionally, coming within the tolerances of that class. Within this tolerance, not more than 4 per cent may consist of split and/or worm-eaten fruit.

**In addition to this, 10% of cherries without stem are allowed provided that the skin is not damaged and there is no severe leakage of juice.**

#### (iii) Class II

10 per cent by number or weight of cherries 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, not more than 4 per cent in total may consist of over-ripe and/or split and/or worm-eaten fruit. However, not more than 2 per cent may consist of over-ripe fruit.

**In addition to this 20% of cherries without stem are allowed provided that the skin is not damaged and there is no severe leakage of juice.**

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VI. PROVISIONS CONCERNING MARKING

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B. Nature of produce

- "Cherries", if the contents are not visible from the outside
- **'Sour Cherries', where appropriate,**
- **'Picota' or equivalent denomination where appropriate,**
- Name of the variety (optional)<sup>4</sup> .

<sup>4</sup>~~Compulsory for sweet varieties whose stem normally becomes detached at harvesting and for sour varieties presented without the stem. However, for the latter, the package may bear the words "sour cherries".~~