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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(b) of the Provisional Agenda

**CULTIVATED MUSHROOMS**

Transmitted by the European Community

**Note by the secretariat:** The European Community has transmitted the following proposals for amending the UNECE Standard for Cultivated Mushrooms (*Agaricus*) (FFV-24). Additions have been marked in bold and deletions have been crossed out.

I. DEFINITION OF PRODUCE

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Mushrooms are classified into: the following commercial types, whereas these first of all are classified into two groups

1. Uncut mushrooms, which have the lower part of the stalk uncut.
2. Cut mushrooms, which have the lower part of the stalk cut. ~~The cut must be clean and approximately perpendicular to the longitudinal axis.~~

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II. PROVISIONS CONCERNING QUALITY

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B. Classification

The mushrooms are classified in three classes defined below:

- (i) "Extra" Class

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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.

**In case of cut mushrooms, the cut must be approximately perpendicular to the longitudinal axis.**

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- (ii) Class I

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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:

slight defect in shape

slight defect in colouring

~~slight superficial blemishes provided they are not progressive~~

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**In case of cut mushrooms, the cut must be approximately perpendicular to the longitudinal axis.**

(iii) Class II

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

- defect in shape
- defect in colouring
- ~~— slight blemishes~~
- slight bruising
- **slight damage to the stalk**
- **slight internal moisture of the stalk**
- **discoloured feathering**
- hollow stalks
- traces of casing material; uncut mushrooms may also have some casing material on the foot.

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