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**ECONOMIC COMMISSION FOR EUROPE**

COMMITTEE ON TRADE

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of  
Fresh Fruit and Vegetables

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Geneva, 4-8 May 2009  
Item 6 (b) of the provisional agenda

**NEW UNECE STANDARDS**

**CHANTERELLES**

**Submission by France**

This new draft takes account of comments made by participants at the Section's most recent meeting in May 2008 (ECE/TRADE/C/WP.7/GE.1/2008/3) on:

- (a) the absence of a class II in the draft;
- (b) the possibility of mixed sales units;
- (c) the need to align minimum requirements with those in the Standard Layout;
- (d) consistency in the terminology used.

## **UNECE STANDARD FFV - FRESH CHANTERELLES**

concerning the marketing and commercial quality control of the family of

### **CHANTERELLES (genera *Cantharellus* and *Craterellus*)**

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

This standard applies to carpophores (fruiting bodies) of varieties of edible mushrooms of the genera *Cantharellus* and *Craterellus*, to be supplied fresh to the consumer after sorting and packaging, chanterelles for industrial processing being excluded.

A non-exhaustive list of commercialized chanterelles is annexed.

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

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

However, at stages following export, produce may show in relation to the requirements of the standard:

- A slight lack of freshness and turgidity
- For produce graded in classes other than the “Extra” class, a slight deterioration due to their development and their tendency to perish

The holder/seller of produce may not display or offer it for sale, or deliver or market it in any manner other than in conformity with this standard. The holder 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, fresh chanterelles must be:

- Intact; the stalk must be attached to the cap; the earth-soiled foot can be cut
- Undamaged
- 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

- Practically free from damage caused by pests affecting the flesh
- Free of abnormal external moisture
- Free of any foreign smell and/or taste
- Positively identifiable
- Firm

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

- To withstand transportation and handling
- To arrive in satisfactory condition at their destination

## **B. Classification**

Chanterelles are classified in three classes as defined below:

### **(i) “Extra” class**

Chanterelles in this class must be of superior quality. In shape and colouring they must be characteristic of the variety.

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

### **(ii) Class I**

Chanterelles in this class must be of good quality. In shape and colouring they must be characteristic of the variety.

The following defects may, however, be allowed provided they do not affect the essential characteristics of the produce, its quality, keeping quality and presentation in the packaging:

- Slight superficial blemishes
- Slight discoloration
- Slight pest damage

### **(iii) Class II**

This class comprises chanterelles that do not qualify for inclusion in a higher class but satisfy the minimum requirements specified above.

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

- Superficial blemishes
- Discoloration
- Pest damage

Blemished parts can be removed provided the chanterelles retain their essential characteristics.

### **III. PROVISIONS CONCERNING SIZING**

Chanterelles must not be less than 1 cm in height.<sup>1</sup>

Size shall be determined by the maximum diameter of the cap.

Sizing shall be optional.

Where chanterelles are sized, to ensure uniformity in size, the difference between the smallest and largest caps in the same package shall not exceed 5 cm.

### **IV. PROVISIONS CONCERNING TOLERANCES**

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%, by number or weight, of chanterelles not satisfying the requirements of the class but meeting those of class I. Within this tolerance, not more than 0.5% of the total may consist of produce meeting the quality requirements of class II. Produce affected by rotting or any other deterioration rendering it unfit for consumption shall be excluded.

In addition, a tolerance of 5% by weight or number of chanterelles with one part broken.

##### **(ii) Class I**

A total tolerance of 10%, by number or weight, of chanterelles not satisfying the requirements of the class but meeting those of class II.

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<sup>1</sup> The height shall be the maximum height measured with a calliper.

Within this tolerance, not more than 1% of the total may consist of produce meeting neither the quality requirements of class II nor the minimum requirements. Produce affected by rotting or any other deterioration rendering it unfit for consumption shall be excluded.

**(ii) Class II**

A total tolerance of 10%, by number or weight, of chanterelles not satisfying the requirements of the class or the minimum requirements. Produce affected by rotting or any other deterioration rendering it unfit for consumption shall be excluded.

In addition, a tolerance of 10% by weight or number of chanterelles with one part broken or cut.<sup>2</sup>

**B. Size tolerances**

For all classes (if sized): a tolerance of 10% by number or weight of chanterelles not satisfying sizing requirements, where such requirements exist.

**V. PROVISIONS CONCERNING PRESENTATION**

**A. Uniformity**

The contents of each package (or lot for produce presented in bulk) must be uniform and contain only chanterelles of the same origin, quality, variety<sup>3</sup> and size (if sized).

The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents.

**B. Packaging**

The chanterelles 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 and glue.

Packages (or lots for produce presented in bulk) must be free of all foreign matter.

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<sup>2</sup> Parts with blemishes can be removed provided the chanterelles retain their essential characteristics.

<sup>3</sup> Packages can contain different varieties of chanterelles provided that they are separated (by means of compartments, for example).

### **C. Presentation**

Packages can contain different varieties of chanterelles provided that they are separated (by means of compartments, for example). In such case, the uniformity provisions in paragraph V. A. above shall apply to each compartment as regards origin, variety and size. Uniformity in quality is required for the package as a whole.

## **VI. PROVISIONS CONCERNING MARKING**

Each package<sup>4</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 physical address (e.g. street/city/region/postal code and  
and/or ) if different from the country of origin, the country) or  
Dispatcher ) a code mark officially recognized by the national authority<sup>5</sup>

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

- Commercial type (optional)
- Name of produce
- Botanical name of variety/varieties

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

Country of origin and, optionally, district where grown, or national, regional or local place name of the variety/varieties presented.

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<sup>4</sup> In accordance with footnote 2 to the Revised Geneva Protocol on Standardization of Fresh Fruit and Vegetables and Dry and Dried Fruit, "Package units of produce pre-packed 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>5</sup> The national legislation of a number of countries requires an 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.

**D. Commercial specifications**

- Class
- Size (if sized) expressed as minimum and maximum diameter of the cap in cm of the variety/varieties presented
- Net weight

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

## Annex

## NON-EXHAUSTIVE LIST OF VARIETIES MARKETED

## Chanterelle family

1. GENUS *CANTHARELLUS*

Variety	French name (CNF SMF)	Commercial type
<i>Cantharellus amethysteus</i>	Chanterelle améthyste	Girolle
<i>Cantharellus cibarius</i> Fr.	Girolle	Girolle
<i>Cantharellus ferruginascens</i>	Chanterelle ferrugineuse	Girolle
<i>Cantharellus formosus</i>	Girolle d'Amérique	Girolle
<i>Cantharellus lilacinopruinatus</i>	Girolle du Midi	Girolle
<i>Cantharellus subpruinosis</i>	Girolle pruineuse	Girolle

2. GENUS *CRATERELLUS*

Variety	French name (CNF SMF)	Commercial type
<i>Craterellus cinereus</i> (= <i>Cantharellus cinereus</i> )	Chanterelle cendrée	Chanterelle
<i>Craterellus lutescens</i> (= <i>Cantharellus lutescens</i> )	Chanterelle jaune	Chanterelle
<i>Craterellus tubaeformis</i> Fr. (= <i>Cantharellus tubaeformis</i> )	Chanterelle en tube	Chanterelle
<i>Craterellus tubaeformis</i> f. <i>pallidus</i> (= <i>Cantharellus tubaeformis</i> var <i>lutescens</i> )	“Chanterelle en tube var. jaune”	Chanterelle
<i>Craterellus cornucopioides</i>	Trompette-des-morts	Trompette

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