

ECE/TRADE/C/WP.7/GE.1/2009/INF.10

Specialized Section on Standardization of Fresh Fruit and Vegetables

Fifty-fifth session

Geneva, 4 - 8 May 2009

Item 5(a) of the provisional agenda

REVIEW OF UNECE RECOMMENDATIONS

Apricots

This document presents proposals by the United Kingdom to amend the Standard for Apricots.

Recommendation on trial through 2009 for

STANDARD FFV-02

concerning the marketing and
commercial quality control of

APRICOTS

The present recommendation for Apricots is based on document
ECE/TRADE/C/WP.7/2008/11, adopted at the sixty-fourth session of the Working Party.

UK Proposed amendments in red (February 2009)



UNITED NATIONS
New York, Geneva 2008

Recommendation on trial through 2009 for
STANDARD FFV-02
concerning the marketing and commercial quality control of

APRICOTS

I. DEFINITION OF PRODUCE

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

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of apricots 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 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 apricots 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
- free from damage caused by pests affecting the flesh
- free of abnormal external moisture
- free of any foreign smell and/or taste.

They must be sufficiently developed and display satisfactory ripeness.

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

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

B. Classification

Apricots are classified in three classes, as defined below:

(i) “Extra” Class

Apricots in this class must be of superior quality. They must be characteristic of the variety, allowing for the district in which the fruit is grown.

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 produce, the quality, the keeping quality and presentation in the package.

(ii) Class I

Apricots in this class must be of good quality. They must be characteristic of the variety, allowing for the district in which the fruit is grown.

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
- a slight defect in development
- slight defects in colouring
- slight pressure marks not more than 1 cm² of the total surface area
- ~~a slight healed crack~~
- slight skin defects, including slight healed cracks, which must not extend over more than
 - 1 cm in length for defects of elongated shape
 - 0.5 cm² of the total surface area for other defects
 - 10 per cent of the total surface area for russetting.

(iii) Class II

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

The flesh must be free from major defects.

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

- defects in shape
- defects in development, including split stones, provided the fruit is closed and the flesh is sound and not discoloured
- defects in colouring
- bruising not more than 1 cm² of the total surface area
- skin defects, including slight healed cracks, which must not extend over more than
 - 2 cm in length for defects of elongated shape
 - 1 cm² of the total surface area for other defects.
 - 15 per cent of the total surface area for russetting.

III. PROVISIONS CONCERNING SIZING

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

Class	Minimum diameter (mm)	Maximum permissible difference for fruit in the same package (mm)
“Extra”	35	5
I and II (sized)	30	10
II (not sized)	30	-

~~Minimum size is 30/35 mm irrespective of the quality class with maximum permissible difference in size of the fruit in the same package limited to 5 mm for “Extra” Class and to 10 mm for Classes I and II (if sized).~~

~~For Class II, sizing is not compulsory.~~

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 per cent, by number or weight, of apricots 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 apricots 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. Produce affected by rotting or any other deterioration rendering it unfit for consumption is excluded.

(iii) Class II

A total tolerance of 10 per cent, by number or weight, of apricots satisfying neither the requirements of the class nor the minimum requirements is allowed. Produce affected by rotting or any other deterioration rendering it unfit for consumption is excluded.

Within this tolerance, fruit split at the stalk cavity and fruit with split stones are allowed.

B. Size tolerances

For all classes (if sized): a total tolerance of 10 per cent, by number or weight, of apricots deviating up to 3 mm from the size indicated is allowed.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

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

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

B. Packaging

The apricots 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.

Stickers individually affixed to the produce shall be such that, when removed, neither leave visible traces of glue, nor lead to skin defects.

Packages must be free of all foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package¹ 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/shipper) a code mark officially recognized by the national authority.²

B. Nature of produce

- “Apricots”, if the contents are not visible from the outside
- Name of the variety for Classes “Extra” and I.

C. Origin of produce

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

D. Commercial specifications

- Class
- Size (if sized), expressed in minimum and maximum diameter.

E. Official control mark (optional)

Published 1961
Last revised 2008

The OECD Scheme for the Application of International Standards for Fruit and Vegetables has published an explanatory illustrated brochure on the application of this standard. The publication may be obtained from the OECD bookshop at: www.oecdbookshop.org.

¹ 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.

² 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.