

## Comments from Germany related to points 3c, 4 and 5

### Fresh Chilli (INF.4)

Germany proposes to include the fresh chilli in the UNECE standard for sweet peppers FFV-28 – for the following reasons:

- With respect to DEFINITION OF PRODUCE, we must realise that the fresh chilli peppers cannot be clearly distinguished from the sweet peppers. The species *Capsicum annuum* comprises the sweet peppers and the hot peppers. It is not possible to distinguish sweet peppers from chilli peppers by shape of produce. The only difference is the hot taste or the sweet taste.
- The existing draft proposal for fresh chilli is focused on the Mexican or South American types. It will be a long and complicated standard to mention all European and Asian types as well.
- The classification of the standard for sweet peppers should work for the chilli peppers as well.
- The provisions concerning sizing of the standard for sweet peppers could be completed by adding provisions for the small fruited types (chilli peppers).

### Watermelons FFV-37 (INF.11)

II. A. Minimum requirements:

The indent "firm" should be deleted – this has never been a problem in watermelons.

The indent "not split" should be deleted as covered by "intact".

VI. Provisions concerning marking

The "net weight" should be deleted as the tolerances allowed are defined in the national laws on weights and measures. The number of units should remain untouched.

### Melons FFV-23 (INF.12)

Note to the OECD brochure (last paragraph): It should read "related to commercial types of melons" instead of "on the application of this standard".

### Garlic FFV-18 (INF.13)

1. Definition of produce

This definition should be amended as underlined:

"This standard applies to garlic of varieties (cultivars) grown from *Allium sativum* L. to be supplied fresh<sup>(1)</sup>, semi-dry<sup>(2)</sup> or dry<sup>(3)</sup> to the consumer, green garlic with full leaves and undeveloped cloves and garlic for industrial processing being excluded.

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<sup>(1)</sup> 'Fresh garlic' means produce with a 'green' stem and with the outer skin of the bulb still fresh.

The garlic bulbs may consist of several or only one glove (so-called solo garlic)."

#### IV. B Size tolerances

The 2<sup>nd</sup> paragraph should be deleted. The flexibility of the 10 % tolerance for garlic below the minimum size specified should not be limited.

#### VI. Provisions concerning marking

The presentation in bulk in the transport vehicle seems to be restricted to garlic presented in strings. In Germany the garlic in strings is always packed. Therefore, it is proposed, to delete any reference to the presentation in bulk in the transport vehicle in sections VI and V.

#### VI. B Nature of produce

The indent "- Name of the variety or commercial type ("White garlic", "Pink garlic", etc.)" should be deleted. This is an indication that is never applied.

#### VI. D Commercial specifications

The indent on nature of produce should be amended as underlined:

"- "Fresh garlic", "Semi-dry garlic", ~~or~~ "Dry garlic" or "Solo garlic", when the contents are not visible from the outside"

### **Onions FFV-25 (INF.14)**

#### 1. Definition of produce

The botanical name should be updated as follows Allium cepa L. Cepa group (or Allium cepa L. var. cepa).

#### II. A Minimum requirements

The indent "- without hollow or tough stems" should read "not running to seed, i.e. without hollow or tough stems"

#### II. B Class I

The indent "- unsprouted (free from externally visible shoots)" should be amended to read as follows "- free from externally visible shoots"

The indent "- free from swelling caused by abnormal vegetative development" should be deleted as a slight defect in shape is allowed.

#### II. B Class II

The indent "early evidence of externally visible shoot growth (no more than 10 per cent by number or weight by unit of presentation)" should be deleted and the defect be mentioned in the tolerances

The indents "-traces due to rubbing", "- slight marking caused by parasites or disease" and "- small healed cracks" should be replaced by one single indent reading "- skin defects".

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(2) 'Semi-dry garlic' means produce with the stem and the outer skin of the bulb not completely dry.

(3) 'Dry garlic' means produce in which the stem, the outer skin of the bulb and the skin surrounding each clove are completely dry.

The indent "slight healed bruising" should read "slight bruising". The term "healed" does not mean anything in context with bruising.

#### IV. A Quality tolerances

The following paragraph should be added to the quality tolerances for Class II: "In addition to the above, a total tolerance of 10 %, by number or weight, of onions may show early evidence of externally visible shoot growth is allowed".

#### VI. D Commercial specifications

The indent "net weight" should be deleted as the tolerances allowed are defined in the national laws on weights and measures.

### **Pineapples FFV-49 (INF.15)**

#### II. B Maturity requirements

With respect to the strong competition on the market, it is not recommended to decrease the minimum Brix level for pineapples in total. It is even difficult to allow this for a single variety.

#### II. C Extra Class

The provision related to the crown should be amended as follows: "The crown, if present, must be simple and straight with no side-shoots and should ~~not exceed~~ be at least equal to 100 per cent but not larger than 150 per cent of the length of the fruit."

#### II. C Class I

An indent should be added to the slight defects allowed, reading "- slight pressure marks".

The provision related to the crown should be amended as follows: "The crown, if present, may be simple or double and straight or slightly curved, with no side-shoots and should ~~not exceed~~ be at least equal to 100 per cent but not larger than 150 per cent of the length of the fruit. The maximum inclination of the crown should not exceed 30<sup>0</sup> from the longitudinal axis of the fruit.

#### II. C Class II

An indent should be added to the defects allowed, reading "- slight bruising".

### **Asparagus FFV-04 (INF.16)**

#### II. A Minimum requirements

The indent "- free from damage caused by unsuitable washing (the shoots may have been washed but not "soaked")" should be amended to read "- free from damage caused by unsuitable washing or cooling".

#### V. A Uniformity

The 2<sup>nd</sup> and 3<sup>rd</sup> paragraph should be replaced by the following: "However, a mixture of asparagus of distinctly different commercial types according to colour may be packed together in a sales unit<sup>1</sup>, provided they are uniform in quality and, for each colour group concerned, in origin."

<sup>1</sup> The sales unit should be designed to be purchased in its entirety."

VI. B Nature of produce

At the end of the first indent the words "or "mixture white and violet" should be deleted and the following indent should be added: "Mixture of asparagus colour groups", or equivalent denomination, in the case of sales units containing a mixture of distinctly different colour groups of asparagus. If the produce is not visible from the outside, the colour groups must be indicated."

**Cultivated mushrooms FFV-24 (INF.20)**

VI. D Commercial specifications

The indent "net weight" should be deleted as the tolerances allowed are defined in the national laws on weights and measures.