INF.5 Proposal to Amend UNECE Standard FFV-19, Table Grapes

Contribution from Germany

- This text is based on document TRADE/WP.7/2005/18/Add.1. It includes the changes adopted at the 51st session of the GE.1, Specialized Section for the Standardization of Fresh Fruit and Vegetables.
- The OECD Working group on the Explanatory Brochure for Table grapes proposes the following amendments in order to align the text to the UNECE Standard Layout and to facilitate its application.
- Germany additionally proposes to delete the special allowance for late harvest table grapes. These late harvest table grapes should not be allowed in "Extra" class and the difference of 50 g between the minimum size for Class I table grapes of large-berry varieties and the late harvest table grapes are negligible.

UNECE STANDARD FFV-19

concerning the marketing and commercial quality control of

TABLE GRAPES

I. DEFINITION OF PRODUCE

This standard applies to table grapes of varieties (cultivars) grown from *Vitis vinifera L*. to be supplied fresh to the consumer, table grapes for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

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

A. Minimum requirements

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

- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- clean, and practically free of any visible foreign matter
- practically free from pests
- practically free from damage caused by pests
- free of abnormal external moisture
- free of any foreign smell and/or taste.

The berries must be:

intact
<u>firm</u>
<u>firmly attached.</u>
<u>well formed</u>
<u>normally developed.</u>

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Pigmentation due to sun is not a defect.

Bunches must have been carefully picked.

[The bunches must be sufficiently developed and display satisfactory ripeness, recommendation 2005]

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

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

[recommendation 2005

B. Maturity Minimum maturity requirements

The <u>fruit</u> berries must be sufficiently developed and display satisfactory ripeness. In order to satisfy this requirement, the berries must have attained must be such that the juice of the berries has a refractometric index of at least:

12° Brix for the Alphonse Lavallee, Cardinal and Victoria varieties,
13° Brix for all other seeded varieties,
14°Brix for all seedless varieties,
13°Brix for all other varieties.

In addition all varieties must have satisfactory a minimum sugar/acid ratio levels of 18:1.] Remark: it should read "of at least 18:1."]

C. Classification

The table Table grapes are classified in three classes defined below:

(i) "Extra" Class

Table grapes in this class must be of superior quality. In shape, development and colouring, the bunches They must be typical characteristic of the variety, allowing for the district in which they are grown, and have no defects.

Berries must be firm, firmly attached, evenly spaced along the stalk and have their bloom virtually intact.

The table grapes 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

Table grapes in this class must be of good quality. In shape, development and colouring the bunches They must be typical characteristic of the variety, allowing for the district in which they are grown.

Berries must be firm, firmly attached and, as far as possible, have their bloom intact. They may, however, be less evenly spaced along the stalk than in the "Extra" Class.

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 defects in shape, this includes berries not being evenly spaced along the stalk

- slight defects in colouring
- <u>slight skin defects</u>
- very slight sun scorch affecting the skin only.

(iii) Class II

This class includes table grapes which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

The bunches may show slight defects in shape, development and colouring, provided these do not impair the essential characteristics of the variety, allowing for the district in which they are grown.

The berries must, be sufficiently firm and sufficiently attached, and where possible, still have their bloom. They may be less evenly spaced along the stalk than in Class I.

The following defects <u>are may be allowed provided the table grapes retain their essential characteristics as regards the quality, the keeping quality and presentation:</u>

- defects in shape, this includes berries not being evenly spaced along the stalk
- defects in colouring
- skin defects
- slight-sun scorch affecting the skin only
- slight bruising.
- -slight skin defects.

III. PROVISIONS CONCERNING SIZING

Size is determined by the weight of the bunch.

The following minimum sizes are defined as follows: requirements per bunch are defined for table grapes grown under glass and for open-grown table grapes, small-berry varieties listed in the annex, or other varieties respectively.

	Table grapes grown under glass if indicated	Open grown table grapes		
		glass if	all-All varieties excluding small- berry varieties listed in the annex	Small-berry Varieties listed in the annex
	"Extra" Class	300 g	200 g	150 g
	Class I	250 g	150 g ⁺	100 g
	Class II	150 g	100 g	75 g

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¹ Table grapes of varieties Barlinka, Bonheur, La Rochelle, Dauphine and Sunred Seedless, marked as late harvest table grapes (bunches from the secondary harvest) may conform to a minimum bunch weight of 100g, provided that the bunches show the characteristic twist of the stems.

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

(i) "Extra" Class

5 per cent by weight of bunches not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

(ii) Class I

10 per cent by weight of bunches not satisfying the requirements of the class but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

Additionally, 5 per cent by weight of loose berries are allowed provided these are in conformity with the requirements of the class.

(iii) Class II

10 per cent by weight of bunches 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-them unfit for consumption.

Additionally, 10 per cent by weight of loose berries are allowed provided these are in conformity with the requirements of the class.

B. Size tolerances

(i) "Extra" Class and Class I

10 per cent by weight of bunches not satisfying the <u>minimum</u> size requirements of the class, but meeting those of the class immediately below.

(ii) Class II

10 per cent by weight of bunches not satisfying the <u>minimum</u> size requirements of the class but weighing not less than 75 g.

(iii) **For all classes:** in each <u>sales</u> package <u>for direct sale to the consumer</u> not exceeding 1 kg net weight, one bunch weighing less than 75 g is allowed to adjust the weight, provided the bunch meets all other requirements of the specified class.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only bunches table grapes of the same origin,

variety, quality and degree of ripeness.

In the case of the "Extra" Class, the bunches must be of more or less identical size and colouring. In the case of the "Extra" Class, the bunches must be uniform in size and colouring, additionally the berries must be uniform in size.

In the case of <u>table</u> grapes packed in <u>small consumersales</u> packages of a net weight not exceeding <u>one kilogramme1 kg</u>, uniformity of variety and origin is not required.

The inclusion in <u>In</u> each package, the inclusion of bunches of different colours for decorative purposes shall be allowed in the case of the variety Chasselas.

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

B. Packaging

The table grapes must be packed in such a way as to protect the produce properly.

In the case of the "Extra" Class, the bunches must be packed in a single layer.

The materials used inside the package must be new, clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly <u>of</u> 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 on 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, although a fragment of vine shoot no more than 5 cm in length may be left on the stem of the bunch as a form of special presentation.

C. Presentation

Table grapes may be presented:

- in a single layer,
- in sales packages, Classes I and II only.

VI. PROVISIONS CONCERNING MARKING

Each package² 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 address or

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.

and/or)	officially issued or
Dispatcher)	accepted code mark. 3

B. Nature of produce

- "Table grapes", if the contents are not visible from the outside
- Name of the variety or, where applicable, names of varieties.
- <u>In the case of sales packages containing a mixture of table grapes of different varieties, the</u> name of each of the different varieties in the package

-"Underglass", where applicable.

C. Origin of produce

- Country of origin or, where applicable, countries of origin and, optionally, district where grown, or national, regional or local place name.
- In the case of sales packages containing a mixture of varieties of table grapes of different origins, the indication of each country of origin shall appear next to the name of the variety concerned.

D. Commercial specifications

-	Class.
	"late harvest grapes", where applicable.

E. Official control mark (optional)

Published 1961
Revised 1997, 1999, 2000, 2001, 2002, 2003
The UNECE Standard for Table Grapes
has led to an explanatory brochure published by the OECD Scheme

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.

ANNEX: EXHAUSTIVE LIST OF SMALL-BERRY VARIETIES

Some of the varieties listed in the following may be marketed under names for which trademark protection has been sought or obtained in one or more countries. Names believed by the United Nations to be varietal names are listed in the first column. Other names by which the United Nations believes the variety may be known are listed in the second column. Neither of these two lists are intended to include trademarks. References to known trademarks have been included in footnotes for information only.⁴

Variety	Synonyms
Admirable de Courtiller	Admirable - Csiri Csuri
Albillo	Acerba - Albuela - Blanco Ribera - Cagalon
Angelo Pirovano	I. Pirovano 2
Annamaria	I. Ubizzoni 4
Baltali	
Beba	Beba de los Santos - Eva
Catalanesca	Catalanesa - Catalana - Uva Catalana
Centennial Seedless	
Chasselas blanc	Chasselas doré - Fehér chasselas - Franceset - Franceseta - Gutedel - Krachtgutedel - White van der Laan
Chasselas rouge	Piros chasselas, Roter Gutedel
Chelva	Chelva de Cebreros - Guareña - Mantuo - Villanueva
Ciminnita	Cipro bianco
Clairette	Blanquette - Malvoisie - Uva de Jijona

⁴ Disclaimer:

- (1) Some of the varietal names listed in the first column may indicate varieties for which patent protection has been obtained in one or more countries. Such proprietary varieties may only be produced or traded by those authorized by the patent holder to do so under an appropriate license. The United Nations takes no position as to the validity of any such patent or the rights of any such patent-holder or its licensee regarding the production or trading of any such variety.
- The United Nations endeavoured to ensure that no trademark names are listed in the table. However, it is the responsibility of any trademark owner to notify the United Nations promptly if a trademark name has been included in the table and to provide the United Nations (see address below) with an appropriate varietal, or generic name for the variety as well as adequate evidence ownership of any applicable patent or trademark regarding such variety. Provided that no further information is needed from the trademark holder, the Working Party on Agricultural Quality Standards will change the list accordingly at the session following receipt of the information. The United Nations takes no position as to the validity of any such trademarks or the rights of any such trademark owners or their licensees.

United Nations Economic Commission for Europe, Trade Development and Timber Division, Agricultural Standards Unit Palais des Nations, 1211 Geneva 10, Switzerland

Email: agristandards@unece.org

Variety	Synonyms
Colombana bianca	Veredea - Colombana de Peccioli
Crimson Seedless	
Csaba gyöngye	Cabski Biser - Julski muskat - Muscat Julius - Perle de Csaba - Perla di Csaba
Dawn Seedless	
Dehlro	
Delizia di Vaprio	I. Pirovano 46 A
Eclipse Seedless	
Exalta	
Flame Seedless	Red Flame
Gros Vert	Abbondaza - St.Jeannet - Trionfo dell'Esposizione - Verdal - Trionfo di Gerusalemme
Jaoumet	Madeleine de St.Jacques - Saint Jacques
Madeleine	Angevine - Angevine Oberlin - Madeleine Angevine Oberlin - Republicain
Mireille	
Molinera	Besgano - Castiza - Molinera gorda
Moscato d'Adda	Muscat d'Adda
Muscat d'Hambourg	Black Muscat - Hambro - Hamburg Hamburgo muskotály – Hamburski Misket - Moscato d'Amburgo - Musato Preto
Moscato di Terracina	Moscato di Maccarese
Muscat Seedless	
Muska	
Oeillade	Black Malvoisie - Cinsaut - Cinsault - Ottavianello - Sinso
Panse precoce	Bianco di Foster - Foster's white - Sicilien
Perlaut	
Perlette	
Pirobella	
Pizzutello bianco	Aetonychi aspro - Coretto - Cornichon blanc - Rish Baba - Sperone di gallo - Teta di vacca
Precoce de Malingre	
Primus	I. Pirovano 7
Prunesta	Bermestia nera – Pergola rossa - Pergolese di Tivoli
Servant	Servan - Servant di Spagna
Sideritis	Sidiritis
Sharat Seedless	Kishmi Chorni
Sultanines and mutants	Bidaneh - Kishmich - Kis Mis - Sultan - Sultana - Sultani - Cekirdesksiz - Sultanina bianca - Sultaniye - Thompson seedless Seedless and mutations
Sundance	
Sunred Seedless	
Szölöskertek	Königin der Weingärten - Muskat Szölöskertek Kizalyneja - Szölöskertek

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Variety	Synonyms
Kiràlynöje	Kizalyneh - Rasaki ourgarias - Regina Villoz - Reina de las Viñas - Reine des Vignes - I. Mathiasz 140 - Queen of the Vineyards - Regina dei Vigneti
Thompson Seedless and Mutations	
Valenci blanc	Valensi - Valency - Panse blanche
Valenci noir	Planta Mula - Rucial de Mula - Valenci negro
Yapincak	