

Contribution from Germany

UN/ECE 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.

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
- practically free from damage caused by pests
- free of abnormal external moisture
- free of any foreign smell and/or taste.

The apricots must have been carefully picked.

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

B. Classification

Apricots are classified in three classes defined below:

(i) "Extra" Class

Apricots in this class must be of superior quality. ~~In shape, development and colouring they~~ 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
- a slight defect in colouring
- ~~- slight rubbing~~
- slight burning due to sun or spraying [OECD]
- a slight bruise without discolouration of the flesh [OECD]
- a slight healed crack [OECD]
- slight skin defects caused by rubbing, hail or pests [OECD], ~~with a limit of~~ which must not extend over more than
 - 1 cm in length for defects of elongated shape, and
 - 0.5 cm² of the total surface area for other defects.

(iii) Class II

This class includes apricots which 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
- burning due to sun or spraying [OECD]
- bruising
- skin defects caused by rubbing, hail or pests [OECD], 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.

~~Skin defects may be allowed provided that the fruit retain their essential characteristics as regards the quality, the keeping quality and presentation, subject to the following limits:~~

~~— 2 cm in length of elongated shape~~

~~— 1 cm² for all other defects.~~

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	-

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 number or weight of apricots 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 number or weight of apricots not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

(iii) Class II

10 per cent by number or weight of apricots satisfying neither the requirements of the class nor the minimum requirements, with the exception of ~~fruit~~ produce affected by rotting, marked bruising or any other deterioration rendering it unfit for consumption.

B. Size tolerances

For all classes: 10 per cent by number or weight of apricots deviating from the minimum size or the size stated on the package, the deviation not exceeding 3 mm above or below.

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 ~~colour~~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 new, 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 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.

C. Presentation

~~The apricots may be presented:~~

~~— in small packages~~

~~— arranged in one or more layers separated from each other~~

~~— in bulk in the package, except for the "Extra" Class.~~

Apricots in the "Extra" Class must be presented in a single layer, with the fruit separated from each other.

VI. PROVISIONS CONCERNING MARKING

Each package ¹ 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
and/or)	officially issued or
Dispatcher)	accepted code mark. 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 1996

The UN/ECE Standard for Apricots
has led to an explanatory brochure published by the OECD Scheme

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.