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**ECONOMIC COMMISSION FOR EUROPE**

COMMITTEE FOR TRADE, INDUSTRY AND  
ENTERPRISE DEVELOPMENT

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of  
Fresh Fruit and Vegetables

Fiftieth session

Geneva, 10-14 May 2004

REPORT OF THE FIFTIETH SESSION

UNECE Recommendation Standard for Fresh Truffles

Addendum 8

**Note by the secretariat:** The Specialized Section on Standardization of Fresh Fruit and Vegetables proposes the following text to the Working Party for adoption as a new UNECE Recommendation for Fresh Truffles for a two-year trial period (until November 2006; the text will be reviewed at the 2006 session of the Specialized Section).

The text is based on document TRADE/WP.7/GE.1/2004/INF.19.

**UNECE Recommendation FFV-53**  
concerning the marketing and commercial  
quality control of

**FRESH TRUFFLES (*Tuber*)**

**I. DEFINITION OF PRODUCE**

This standard applies to truffles, i.e. ascocarps (fruiting bodies) from species of the genus *Tuber*, to be supplied fresh to the consumer, truffles for industrial processing being excluded. A non-exhaustive list of commercialized truffles is included in Annex.

**II. PROVISIONS CONCERNING QUALITY**

The purpose of the standard is to define the quality requirements of truffles 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 truffles must be:

- intact; a slight superficial cut is not regarded as a defect,
- firm,
- 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; the residual soil rate must not exceed 5 % by weight,
- free from pests,
- free from damage caused by pest,
- free from damage caused by frost,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

Truffles must have been carefully harvested.

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

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

**B. Maturity requirements**

They must be sufficiently developed, and display satisfactory ripeness.

**C. Classification**

The truffles are classified in three classes defined below:

**(i) "Extra" Class**

Truffles in this class must be of superior quality. They must be characteristic of the species.

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.

They must have a rounded shape, more or less regular and lobed.

Very slight defects in appearance, in shape and in color are accepted.

**(ii) Class I**

Truffles in this class must be of good quality.

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 defect in shape,
- slight defect in development,
- slight defect in colouring,
- slight superficial bruising.

**(iii) Class II**

This class includes truffles which do not qualify for inclusion in the other classes but satisfy the minimum requirements specified above.

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

- defect in shape,
- defect in development,
- defect in colouring,
- superficial bruising,
- slight superficial damages caused by pests provided they are not developing.

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

Size is determined by the weight of truffle.

The minimum weight is

- 20 g for Extra Class,
- 10 g for Class I,
- 5 g for Class II.

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

#### **A. Quality tolerances**

##### **(i) "Extra" Class**

2 per cent by weight of truffles 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**

5 per cent by weight of truffles 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 weight of truffles 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 unfit for consumption.

#### **B. Size tolerances**

For all classes: 10 per cent by weight of truffles not satisfying the requirements as regards sizing.

### **V. PROVISIONS CONCERNING PRESENTATION**

#### **A. Uniformity**

The contents of each package must be uniform and contain only truffles of the same origin, quality, maturity, development, coloration, species and commercial type.

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

#### **B. Packaging**

The truffles 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 labeling has been done with non-toxic ink or glue.

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

Packages must be free of all foreign matter.

### **C. Presentation**

The fresh truffles have to be presented in canvas or string bags or other containers which do not affect their quality.

## **VI. PROVISIONS CONCERNING MARKING**

Each package<sup>1</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 address or
and/or	)	officially issued or
Dispatcher	)	accepted code mark. <sup>2</sup>

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

- Truffles
- Commercial type or equivalent denomination
- Species (Latin name)

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

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

### **D. Commercial specifications**

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<sup>1</sup> *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.*

<sup>2</sup> *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.*

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- Class
- Net weight

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

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ANNEX

Non-Exhaustive List of commercialized truffles

Species	Commercial type
<i>Tuber melanosporum</i> Vittadini	Black truffle
<i>Tuber brumale</i> Vittadini	Brumal truffle
<i>Tuber brumale</i> Vittadini var. <i>moschatum</i> Ferry de Bellone	Musky truffle
<i>Tuber indicum</i> Cooke et Massee	China or Asia truffle
<i>Tuber aestivum</i> Vittadini	White summer truffle
<i>Tuber uncinatum</i> Chatin	Burgundy truffle
<i>Tuber mesentericum</i> Vittadini	'Mésentérique' truffle
<i>Tuber magnatum</i> Pico	White truffle of Piedmont
<i>Tuber borchii</i> Vittadini	Blanquette truffle
<i>Tuber macrosporum</i> Vittadini	Smooth truffle
<i>Tuber gibbosum</i> Gilkey	Truffle of the Oregon