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Specialized Section on Standardization of
Fresh Fruit and Vegetables

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Item 4 (c) of the provisional agenda

EARLY AND WARE POTATOES

Transmitted by France

Note by the secretariat: The delegation of France has transmitted a proposal to amend the UNECE recommendation for early and ware potatoes. Additions to the text have been underlined.

UNECE STANDARD FFV-
concerning the marketing and commercial
quality control of

POTATOES

moving in international trade between
and to UNECE member countries

I. DEFINITION OF PRODUCE

This standard applies to ware potatoes of varieties (cultivars) grown from *Solanum tuberosum L.* and its hybrids to be supplied fresh to the consumer. Potatoes for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

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

A. Minimum requirements

In all classes, bearing in mind the special provisions for each class and the tolerances allowed, the tubers must be:

Of normal appearance for the variety, **bearing in mind** the producing area **and year**;

Intact, i.e. they should not have had any part removed nor have suffered any damage making them incomplete;

Sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;

Firm;

Not split, i.e. not containing growth cracks;

Covered with well-formed skin, **in the case of ware potatoes;**

Essentially clean, **free of visible extraneous matter, particularly attached earth for washed potatoes;**

Free of damage due to heat or frost;

Free of green coloration;

Free of serious internal defects;

Unsprouted;

Free of abnormal external moisture;

Free of any foreign smell and/or taste.

The potatoes must have been carefully harvested.

The development and condition of the potatoes 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

Potatoes are classified in two classes defined below:

(i) Class I

Potatoes classified in this class must be of good quality.

They must be regular in shape and of suitable appearance.

The following defects, however, may be allowed provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

A slightly defective shape;

Slight defects in appearance;

Slight superficial defects;

Slightly defective coloration;

Very slight internal defects.

These slight defects are defined in annex I for ware potatoes and in annex II for early potatoes.

(ii) Class II

This class includes potatoes which do not qualify for inclusion in class I but satisfy the minimum requirements specified above.

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

Defects of shape;

Defects of appearance;

Superficial defects;

Defective coloration;

Slight internal defects.

These defects are defined in annex I for ware potatoes and in annex II for early potatoes.

III. PROVISIONS CONCERNING SIZING

Size of the tuber is determined by square mesh.

A. Ware potatoes

(i) Minimum size

The minimum size shall be 35 mm, firm ware potatoes being excluded.

Ware potatoes of a minimum size of 28 mm may be marketed under the denomination of "mids" for a single destination:

Enterprises responsible for peeling before sale to consumers;

Communities and restaurants.

(ii) Uniformity

In packages up to 5 kg, the difference between the smallest and the largest tuber shall be 30 mm.

(iii) Distribution of sizes

Packages and lots of potatoes where the number of tubers per kilogram exceeds the number specified in the table below must indicate minimum and maximum sizes.

This provision does not apply to firm potatoes for consumption.

<u>Size</u>	<u>Maximum number of tubers per kg</u>
<u>35 mm and +</u>	<u>14</u>
<u>40 mm and +</u>	<u>12</u>
<u>45 mm and +</u>	<u>10</u>
<u>50 mm and +</u>	<u>8</u>

B. Early potatoes**(i) Minimum size**

The minimum size shall be 28 mm. Tubers of a size range between 17 mm and 28 mm can, however, be marketed under the denomination of "mids".

(ii) Uniformity

In packages up to 5 kg, the difference between the smallest and the largest tuber shall be 30 mm.

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality, size **and other varieties** shall be allowed in each package, or in each lot for produce presented in bulk, for produce not satisfying the **requirements of the class indicated.**

A. Quality tolerances**(i) Class I**

4 per cent of ware potatoes and 6 per cent of early potatoes, respectively, not satisfying the requirements of the class, but meeting those of class II or, exceptionally, coming within the tolerances of that class.

However, within that tolerance, the following maximum individual tolerances are allowed:

1 per cent by weight of tubers affected by wet or dry rot;

2 per cent by weight of tubers turned green.

In addition, for unwashed potatoes, 2 per cent by weight of waste, that is, attached (maximum 1 per cent) or loose earth, detached growth shoots and extraneous matter, shall be allowed.

(ii) Class II

8 per cent and 6 per cent by weight, respectively, of ware potatoes or early potatoes satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by deterioration rendering it unfit for consumption.

However, within that tolerance, the following maximum individual tolerances are allowed:

1 per cent by weight of tubers affected by wet or dry rot;

2 per cent by weight of tubers turned green.

In addition, for unwashed potatoes, 2 per cent by weight of waste, that is, attached (maximum 1 per cent) or loose earth, detached growth shoots and extraneous matter, shall be allowed.

B. Size tolerances

For all classes, 3 per cent by weight of potatoes not satisfying the requirements as regards sizing or the size range indicated.

For firm potatoes for consumption, however, the size must be greater than 28 mm for ware potatoes and 14 mm for early potatoes.

C. Tolerances of other varieties

2 per cent by weight of other varieties in each package or lot for produce presented in bulk.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package or **of each lot** for produce presented in bulk must be uniform and contain only potatoes of the same origin, variety, quality and size (if sized).

The visible part of the contents of the package or lot for produce presented in bulk must be representative of the entire contents.

B. Packaging

Potatoes 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 and labelling has been done with non-toxic ink or glue.

C. Presentation

Ware potatoes must be present in **clean and** appropriate packages **in good condition**.

VI. PROVISIONS CONCERNING MARKING

For potatoes presented in packages, each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside either printed on the package itself or on a **firmly secured outer** label.

For potatoes transported in bulk **in a transport unit or a compartment of a transport unit, or in a large capacity container**, these particulars must appear on a document accompanying the goods and attached in a visible position inside the transport vehicle.

A. Identification

Packer Name and address or
and/or officially issued or
Dispatcher accepted code mark.

B. Nature of produce

Either: early potatoes or new potatoes;

Or: potatoes, followed, where appropriate, by the specification “for consumption” or “firm for consumption”.

Name of the variety.

C. Origin of produce

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

D. Commercial specifications

Class

Size expressed, **as appropriate, as minimum size followed by maximum size or by “and +”, or by one of the specifications: “mids for peeling” for ware potatoes or “mids” for early potatoes.**

Net weight;

Indication of lot;

Indication, where appropriate, of the use of a permitted anti-sprouting agent by the specification: “treated against sprouting”;

Optional indications of the conditions to be met for storage, handling, transport, retail sale, recommended culinary use or special conditions of production.

E. Official control mark (optional)

Annex 1

WARE POTATOES

**DEFECTS ALLOWED IN EACH CLASS WITHIN
THE FOLLOWING LIMITS**

	CLASS I	CLASS II
Defects of shape such as: - healed cracks ¹ - deformities	Maximum length allowed in relation to the length of the longest axis of the tuber: 1/4 Just noticeable	Maximum length allowed in relation to the length of the longest axis of the tuber: 1/2 Slightly noticeable
Defects of appearance such as: - superficial common potato scab - silver scurf - deep common scab and powdery potato scab ² - In total, defects of appearance (as percentage) of the surface area of each tuber limited to	Maximum surface area allowed in relation to the total surface area of the tuber: 15% 5% 5% 15%	Maximum surface area allowed in relation to the total surface area of the tuber: 25% 10% 10% 25%
Superficial defects such as: Cracks, cuts, bites, punctures or bruises	Maximum depth allowed: 2 mm	Maximum depth allowed: 3.5 mm
Coloration defects: ³ Percentage of tubers allowed, by weight	5%	10%
Internal defects such as: Sub-epidermal stains ⁴ Percentage of tubers allowed, by weight	10%	20%
In total, for each package or lot the percentage, by weight, of tubers affected by these allowed defects may not exceed	10%	20%

¹ Less than 5 mm deep.

² Less than 2 mm deep.

³ Pale green flush, covering a maximum of 1/8th of the surface of the tuber and removable by normal peeling.

⁴ Less than 5 mm deep or with a surface area less than 2 cm² after normal peeling.

Annex II

EARLY POTATOES

**DEFECTS ALLOWED IN EACH CLASS WITHIN
THE FOLLOWING LIMITS**

	CLASS I	CLASS II
Defects of shape such as: - healed cracks ⁵ - deformities	Maximum length allowed in relation to the length of the longest axis of the tuber: 1/4 Just noticeable	Maximum length allowed in relation to the length of the longest axis of the tuber: 1/2 Slightly noticeable
Defects of appearance such as: - superficial common potato scab	Maximum surface area allowed in relation to the total surface area of the tuber: 15%	Maximum surface area allowed in relation to the total surface area of the tuber: 25%
Superficial defects such as: Cracks, cuts, bites, punctures or bruises	Maximum depth allowed: 2 mm	Maximum depth allowed: 3.5 mm
Coloration defects: ⁶ Percentage of tubers allowed, by weight	5%	10%
In total, for each package or lot the percentage, by weight, of tubers affected by these allowed defects may not exceed	10%	20%

⁵ Less than 5 mm deep.

⁶ Pale green flush, covering a maximum of 1/8th of the surface of the tuber and removable by normal peeling.
