



**Economic and Social
Council**

Distr.
GENERAL

ECE/TRADE/C/WP.7/GE.1/2008/3
29 February 2008

ENGLISH
Original: FRENCH

ECONOMIC COMMISSION FOR EUROPE

COMMITTEE ON TRADE

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of
Fresh Fruit and Vegetables

Fifty-fourth session
Geneva, 26-30 May 2008

Item 6 (a) of the provisional agenda

NEW UNECE STANDARDS

CHANTERELLES

Submission by France

The present draft standard was prepared pursuant to the decision of the Working Party on Agricultural Quality Standards to initiate work on a new UNECE standard for chanterelles (ECE/TRADE/C/WP.7/2007/27, para. 27).

UNECE STANDARD FFV - FRESH CHANTERELLES

concerning the marketing and commercial quality control of the family of

CHANTERELLES (genera *Cantharellus* and *Craterellus*)

I. DEFINITION OF PRODUCE

This standard applies to carpophores (fruiting bodies) of varieties of the genera *Cantharellus* and *Craterellus*, to be supplied fresh to the consumer, chanterelles for industrial processing being excluded.

A non-exhaustive list of commercialized chanterelles is annexed.

II. PROVISIONS CONCERNING QUALITY

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

However, if applied at stages following export, products may show in relation to the requirements of the standard:

- A slight lack of freshness and turgidity
- For products graded in classes other than the “Extra” class, a slight deterioration due to their development and their tendency to perish

The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder shall be responsible for observing such conformity.

A. Minimum requirements

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

- Positively identifiable
- Intact and undamaged
- Fresh in appearance
- Sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- Practically free from pests
- Practically free from damage caused by pests affecting the flesh

- Firm
- Clean, practically free of any visible foreign matter
- Free of any foreign smell and/or taste
- Free of abnormal external moisture

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

- To withstand transportation and handling
- To arrive in satisfactory condition at the place of destination

B. Classification

Chanterelles are classified in two classes defined below:

(i) *“Extra” class*

Chanterelles in this class must be of superior quality. In shape, size and colouring they must be characteristic of the variety.

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.

The chanterelles must be practically free of residual soil and impurities of vegetable origin.

(ii) *Class I*

This class comprises chanterelles that do not qualify for inclusion in the higher class but satisfy the minimum requirements specified above.

Chanterelles in this class must be characteristic of the species.

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

- Slight damage caused by pests
- Slight damage to the head
- Slight discoloration

Damaged parts can be removed provided the chanterelles retain their essential characteristics.

III. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the head.

The minimum size shall be 1 cm.

Sizing is optional.

Where the chanterelles are sized, the range in size between produce in the same package shall not exceed 5 cm.

IV. PROVISIONS CONCERNING TOLERANCES

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

A. Quality tolerances

(i) “Extra” class

A total tolerance of 5%, by number or weight, of chanterelles not satisfying the requirements of the class but meeting those of class I is allowed. Within this tolerance not more than 0.5% in total may consist of produce satisfying neither the requirements of class I quality nor the minimum requirements. Produce affected by rotting or any other deterioration rendering it unfit for consumption is excluded.

(ii) Class I

A total tolerance of 10%, by number or weight, of chanterelles satisfying neither the requirements of Class I nor the minimum requirements. Produce affected by rotting or any other deterioration rendering it unfit for consumption is excluded.

In addition, tolerance of 5% by weight or number of chanterelles with the stalk broken.

B. Size tolerances

For all classes (if sized): tolerance of 10% by weight or number of chanterelles not satisfying the requirements as regards sizing.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package (or lot for produce presented in bulk) must be uniform and contain only chanterelles of the same origin, 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

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

The materials used inside the package must be 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 and glue.

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

Packages (or lots for produce presented in bulk) must be free of all foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package¹ 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 physical address (e.g. street/city/region/postal code and
- and/or) if different from the country of origin, the country) or
- Dispatcher) a code mark officially recognized by the national authority²

B. Nature of produce

- Commercial type if the contents are not visible from the outside
- Name of variety (optional)

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, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

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 as minimum and maximum diameter of the cap in cm

E. Official control mark (optional)

Annex

NON-EXHAUSTIVE LIST OF VARIETIES MARKETED

Chanterelle family

1. GENUS *CANTHARELLUS*

Variety	French name (CNF SMF)	Commercial type
<i>Cantharellus amethysteus</i>	Chanterelle améthyste	Girolle
<i>Cantharellus cibarius</i> Fr.	Girolle	Girolle
<i>Cantharellus ferruginascens</i>	Chanterelle ferrugineuse	Girolle
<i>Cantharellus formosus</i>	Girolle d'Amérique	Girolle
<i>Cantharellus lilacinopruinatus</i>	Girolle du Midi	Girolle
<i>Cantharellus subpruinatus</i>	Girolle pruineuse	Girolle

2. GENUS *CRATERELLUS*

Variety	French name (CNF SMF)	Commercial type
<i>Craterellus cinereus</i> (= <i>Cantharellus cinereus</i>)	Chanterelle cendrée	Chanterelle
<i>Craterellus lutescens</i> (= <i>Cantharellus lutescens</i>)	Chanterelle jaune	Chanterelle
<i>Craterellus tubaeformis</i> Fr. (= <i>Cantharellus tubaeformis</i>)	Chanterelle en tube	Chanterelle
<i>Craterellus tubaeformis</i> f. <i>pallidus</i> (= <i>Cantharellus tubaeformis</i> var <i>lutescens</i>)	“Chanterelle en tube var. jaune”	Chanterelle
<i>Craterellus cornucopioides</i>	Trompette-des-morts	Trompette
