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**ECONOMIC COMMISSION FOR EUROPE**

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Working Party on Agricultural Quality Standards

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Item 4(b) of the provisional agenda

**TEXTS FOR ADOPTION AS REVISED/NEW UNECE STANDARDS**

**Table Grapes**

Note by the secretariat

This text is submitted to the Working Party for approval as a revised Standard for Table Grapes.

It is based on document ECE/TRADE/C/WP.7/2006/4, the text of which was agreed upon at the May 2007 session of the Specialized Section on Standardization of Fresh Fruit and Vegetables.

**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.

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, bunches and berries must be:

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

In addition, berries must be:

- intact
- well formed
- normally developed.

Pigmentation due to sun is not a defect.

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

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

#### **B. Minimum maturity requirements<sup>1</sup>**

The table grapes must be sufficiently developed and display satisfactory ripeness. In order to satisfy this requirement, the fruit must have obtained a refractometric index of at least 16° Brix. Fruit with a lower refractometric index are accepted provided the sugar/acid ratio is at least equal to:

- (a) 20:1 if the Brix level is greater than or equal to 12.5° and less than 14° Brix
- (b) 18:1 if the Brix level is greater than or equal to 14° and less than 16° Brix.

#### **C. Classification**

The table grapes are classified in three classes, as defined below:

##### **(i) “Extra” Class**

Table grapes in this class must be of superior quality. In shape, development and colouring, bunches must be typical 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.

##### **(ii) Class I**

Table grapes in this class must be of good quality. In shape, development and colouring, bunches must be typical 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

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<sup>1</sup> Reservation by the United States of America: “The uniform approach applied to the minimum maturity requirements in the UNECE Standard for Table Grapes does not correctly reflect minimum maturity requirements for all table grape varieties from all geographical production regions, and the practices of the table grape industry.”

- slight defects in colouring
- very slight sun scorch affecting the skin only.

**(iii) Class II**

This class includes table grapes that 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 firmly attached, and where possible, still have their bloom. They may be less evenly spaced along the stalk than in Class I.

The following defects are allowed, provided the table grapes retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape
- defects in colouring
- 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 minimum bunch weight shall be 75 g. This provision does not apply to packages intended for single servings.

**IV. PROVISIONS CONCERNING TOLERANCES**

Tolerances in respect of quality and size 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 per cent, by weight, of bunches not satisfying the requirements of the class, but meeting those of Class I is allowed. Within this tolerance not more than 0.5 per cent in total may consist of produce satisfying the requirements of Class II quality.

**(ii) Class I**

A total tolerance of 10 per cent, by weight, of bunches not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 1 per cent in total may consist of produce not satisfying the requirements of Class II or the minimum requirements. Produce affected by rotting or any other deterioration rendering it unfit for consumption is excluded.

**(iii) Class II**

A total tolerance of 10 per cent, by weight, of bunches satisfying neither the requirements of the class nor the minimum requirements is allowed. Produce affected by rotting or any other deterioration rendering it unfit for consumption is excluded.

**B. Size tolerances**

For all classes: 10 per cent, by weight, of bunches not satisfying the requirements as regards sizing. Each package for direct sale to the consumer 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 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 grapes packed in small consumer packages of a net weight not exceeding 1 kg, uniformity of variety and origin is not required.

The inclusion in each package 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, bunches must be packed in a single layer.

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 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 to 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.

## **VI. PROVISIONS CONCERNING MARKING**

Each package<sup>2</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 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 authority <sup>3</sup> .

### **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.

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

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

### **D. Commercial specifications**

- Class
- "Bunches below 75 g intended for single servings", if appropriate.

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

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<sup>2</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>3</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, 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.

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The OECD Scheme for the Application of International Standards for Fruit and Vegetables has published an explanatory illustrated brochure on the application of this standard. The publication may be obtained from the OECD bookshop at: [www.oecdbookshop.org](http://www.oecdbookshop.org).

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