

Recommendation on trial through 2009 for

STANDARD FFV-26

concerning the marketing and
commercial quality control of

PEACHES AND NECTARINES

The present recommendation for Peaches and nectarines is based on document ECE/TRADE/C/WP.7/2008/12, adopted at the sixty-fourth session of the Working Party.



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PEACHES AND NECTARINES

I. DEFINITION OF PRODUCE

This standard applies to peaches and nectarines of varieties (cultivars) grown from *Prunus persica* Sieb. and Zucc. to be supplied fresh to the consumer, peaches and nectarines for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements for peaches and nectarines 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 peaches and nectarines 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
- free from damage caused by pests affecting the flesh
- free of fruit split at the stalk cavity
- free of abnormal external moisture
- free of any foreign smell and/or taste.

The development and condition of the peaches and nectarines 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

The fruit must be sufficiently developed and display satisfactory ripeness. The minimum refractometric index of the pulp should be greater than or equal to 8° Brix.¹

C. Classification

The peaches and nectarines are classified in three classes, as defined below:

(i) “Extra” Class

The peaches and nectarines in this class must be of superior quality. They must be characteristic of the variety.

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

Peaches and nectarines in this class must be of good quality. They must be characteristic of the variety.

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
- slight defects in colouring
- slight pressure marks not exceeding 1cm² in total surface area
- slight skin defects, provided they are not progressive, which must not extend over more than
 - 1.5cm in length for defects of elongated shape
 - 1cm² in total surface area for other defects.

¹ The methods are set out in the publication of the OECD Scheme for the Application of International Standards for Fruit and Vegetables entitled “Guidance on objective tests to determine quality of fruits and vegetables and dry and dried produce” (<http://www.oecd.org/agr/fv>).

(iii) Class II

This class includes peaches and nectarines that 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 peaches and nectarines 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
- defects in colouring
- bruises which may be slightly discoloured and not exceeding 2 cm² in total surface area
- skin defects, provided they are not progressive, which must not extend over more than
 - 2.5 cm in length for defects of elongated shape
 - 2 cm² in total surface area for other defects.

III. PROVISIONS CONCERNING SIZING

Size is determined either by the maximum diameter of the equatorial section, by weight, or by count.

The minimum size is 56 mm in Class “Extra” and 51mm in Classes I and II, if sized by diameter, or 65 g in Class “Extra” and 85 g in Classes I and II, if sized by weight.

The following provisions are optional for Class II.

To ensure uniformity in size:

(a) For fruit sized by diameter, the difference in size between the smallest and the largest fruit in the same package shall not exceed:

- 5 mm (6mm - US proposal) for fruit below 70 mm
- 10 mm (13 mm - US proposal) for fruit of 70 mm and more.

If size codes are applied, those in the table below have to be respected.

(b) For fruit sized by weight, the difference in weight between the lightest and the heaviest fruits in the same package shall be limited to:

- 30 g for fruit below 180 g
- 80 g for fruit of 180 g and more.

If size codes are applied, those in the table below have to be respected.

	code	diameter		or	weight	
		from (mm)	to (mm)		from (g)	to (g)
1	D	51	56		65	85
2	C	56	61		85	105
3	B	61	67		105	135
4	A	67	73		135	180
5	AA	73	80		180	220
6	AAA	80	90		220	300
7	AAAA	> 90			> 300	

Size D, i.e. fruit below 56 mm or 85 g, is not allowed in the period from 1 July to 31 October (northern hemisphere) and from 1 January to 30 April (southern hemisphere).

(c) For fruit sized by count, the difference in size should be consistent with (a) or (b).

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 number or weight, of peaches or nectarines 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 number or weight, of peaches or nectarines 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 satisfying neither the requirements of Class II quality nor 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 number or weight, of peaches or nectarines satisfying neither the requirements of the class nor the minimum requirements is allowed. Produce affected by rotting or any deterioration rendering it unfit for consumption is excluded.

B. Size tolerances

For all classes (if sized): a total tolerance of 10 per cent, by number or weight, of peaches or nectarines deviating up to 3 mm from the size indicated is allowed.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only peaches or nectarines of the same origin, variety, quality, degree of ripeness and size, and, for the “Extra” Class, the contents must also be uniform in colouring.

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

B. Packaging

The peaches and nectarines 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 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.

VI. PROVISIONS CONCERNING MARKING

Each package² must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

² 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.

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/shipper) a code mark officially recognized by the national authority.³

B. Nature of produce

- “Peaches” or “Nectarines”, if the contents are not visible from the outside
- Colour of the flesh
- Name of the variety (optional).

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 diameters or in size code
- Number of units (optional).

E. Official control mark (optional)

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³ 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.