



Economic Commission for Europe**Steering Committee on Trade Capacity and Standards****Working Party on Agricultural Quality Standards****Specialized Section on Standardization of Fresh Fruit and Vegetables****Seventieth session**

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Item 10 of the provisional agenda

Development of new standards**Proposal by the delegations of Brazil to develop a new standard concerning the marketing and commercial quality control of certain small fruits****Submitted by the delegation of Brazil**

The following proposal was submitted for consideration by the Specialized Section.

This document is submitted according to ECE/CTCS/2021/2 Decision 2021-07-02 and Decision 2021-07-07, ECE/CTCS/WP.7/2021/2 paragraph 66, and A/76/6 (Sect.20).

I. Definition of produce

This standard applies to certain small fruits of species and varieties (cultivars) grown from the following species to be supplied fresh to the consumer, certain small fruits for industrial processing being excluded:

- Barbados-Cherry (*Malpighia emarginata* DC.)
- Brazil-Cherry (*Eugenia brasiliensis* Lam.)
- Camu (*Myrciaria dubia* (Kunth) Mac Vaugh)
- Craboo (*Byrsonima crassifolia* (L.) Kunth)
- Imbu (*Spondias tuberosa* Arruda in Koster)
- Jabuticaba (*Myrciaria cauliflora* (Mart.) O. Berg)
- Jelly palm (*Butia capitata* (Mart.) Becc.)
- Marula (*Sclerocarya birrea* (A. Rich.) Hochst.)
- Peruvian ground-cherry (*Physalis peruviana* L.)
- Spanish plum (*Spondias purpurea* L.)
- Strawberry-Guava (*Psidium cattleianum* Sabine)
- Surinam Cherry (*Eugenia uniflora* L.)

Small Fruits mean fruits derived from a variety of perennial plants and shrubs having fruit characterized by a high surface: weight ratio. The entire fruit, often including seed, may be consumed in a succulent form.

II. Provision concerning quality

The purpose of the standard is to define the quality requirements for certain small fruits after preparation and packaging.

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

- a slight lack of freshness and turgidity
- 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/seller shall be responsible for observing such conformity.

A. Minimum requirement

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

- intact;
 - missing stems in Jabuticaba, Barbados-Cherry, Brazil-Cherry and Surinam-Cherry are not regarded as a defect, provided the skin is not damaged and there is no severe leakage of juice.
 - missing peduncle in Jelly palm is not regarded as a defect, provided the skin is not damaged.
- 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
- fresh in appearance
- free of abnormal external moisture
- free of any foreign smell and/or taste.

The produce must be sufficiently developed, and display satisfactory ripeness, depending on the nature of the produce.

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

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

B. Maturity requirements

Certain small fruits must be sufficiently developed and display satisfactory maturity and/or ripeness according to the species but must not be overripe.

C. Classification

Certain small fruits are classified in three classes, as defined below:

(i) "Extra" Class

Fruits in this class must be of superior quality. They must be characteristic of the variety or of the species concerned.

Peruvian ground-cherry must be presented with intact calyx husks enclosing each fruit.

Certain small fruits 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

Fruits in this class must be of good quality. They must be characteristic of the variety or of the species concerned.

Peruvian ground-cherry may not present intact calyx husks enclosing each fruit.

Jelly palm may not present intact calyx.

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
- slight defects in colouring
- slight skin defects
- very slight bruising
- very slight leakage of juice

(iii) Class II

This class includes certain small fruits that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

Peruvian ground-cherry may not present calyx husks enclosing each fruit.

Jelly palm with may present missing calyx.

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

- defects in shape
- defects in colouring
- skin defects
- slight bruising
- slight leakage of juice

III. Provisions concerning sizing

There is no sizing requirement for certain small fruits.

IV. Provisions concerning tolerances

At all marketing stages, tolerances in respect of quality shall be allowed in each lot for produce not satisfying the requirements of the class indicated¹.

¹ A conformity check shall be made by assessing primary or composite samples. It is based on the principle of presumption that the quality of the randomly taken samples is representative of the

A. Quality tolerances

(i) "Extra" Class

A total tolerance of 5 per cent, by number or weight, of fruits 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 fruits not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 4 per cent in total may consist of produce satisfying neither the requirements of Class II quality nor the minimum requirements, or of produce affected by decay.

(iii) Class II

A total tolerance of 10 per cent, by number or weight, of fruits satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 4 per cent in total may consist of produce affected by decay.

V. Provisions concerning presentation

A. Uniformity

The contents of each package² must be uniform and contain only certain small fruits of the same origin, variety or species, and quality.

Certain small fruits in "Extra" Class must be practically uniform in ripeness.

However, a mixture of certain small fruits of distinctly different species and/or different colours of the same species may be packed together in a sales package, provided they are uniform in quality and, for each species and/or colour concerned, in origin.

The visible part of the contents of the package² must be representative of the entire contents.

B. Packaging

Certain small fruits must be packed in such a way as to protect the produce properly.

The materials used inside the package² 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, they neither leave visible traces of glue nor lead to skin defects. Information lasered on single fruit should not lead to flesh or skin defects.

quality of the lot. The OECD Operating Rules for Conformity Checks are recommended for application – also by operators – at the stages of dispatch as well as in wholesale and distribution centres and storerooms of food retail. <https://www.oecd.org/agriculture/fruit-vegetables/publications/oecd-fruit-and-vegetables-rules.htm>.

² Definitions: The term "packages" covers "sales packages" and "pre-packages".

Packages are individually packaged part of a lot, including contents. The packaging is conceived so as to facilitate handling and transport of a number of sales packages or of products loose or arranged, in order to prevent damage by physical handling and transport. The package may constitute a sales package. Road, rail, ship and air containers are not considered as packages. Sales packages are individually packaged part of a lot, including contents. The packaging of sales packages is conceived so as to constitute a sales unit to the final user or consumer at the point of purchase.

Packages² must be free of all foreign matter, except for incidental leaves and twigs for Peruvian ground-cherry.

VI. Provisions concerning marking

Each package³ must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.

A. Identification

Packer and/or dispatcher/exporter:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority⁴ if the country applying such a system is listed in the UNECE database.

B. Nature of produce

- Common name of the species if the contents are not visible from the outside: “Barbados-Cherry”, “Brazil-Cherry”, “Camu”, “Craboo”, “Imbu”, “Jabuticaba”, “Jelly palm”, “Marula”, “Peruvian ground-cherry”, “Spanish plum”, “Strawberry-Guava”, “Surinam Cherry”
- "Mixture of certain small fruit ", or equivalent denomination, in the case of a mixture of distinctly different species and/or colours of certain small fruit of the same species. If the produce is not visible from the outside, the species and/or colours and the quantity of each in the package must be indicated.
- Name of the variety (optional).

C. Origin of produce

- Country of origin⁵ and, optionally, district where grown, or national, regional or local place name.
- In the case of a mixture of distinctly different species and/or colours of certain small fruit of different origins, the indication of each country of origin shall appear next to the name of the species and/or colour concerned.

D. Commercial specifications

- Class

E. Official control mark (optional)

³ These marking provisions do not apply to sales packages presented in packages. However, they do apply to sales packages (pre-packages) presented individually.

⁴ 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.

⁵ The full or a commonly used name should be indicated.