

L.N. 241 of 2003

**PRODUCT SAFETY ACT, 2001
(ACT NO. V OF 2001)**

Fruit and Vegetables Marketing Standards Regulations, 2003

IN exercise of the powers conferred by article 39 of the Product Safety Act, 2001, the Minister of Finance and Economic Affairs, on the advice of the Malta Standards Authority, has made the following regulations:

1.1 The title of these regulations is the Fruit and Vegetables Marketing Standards Regulations, 2003. Citation and commencement

1.2 These regulations shall come into force on such date as the Minister responsible for the Malta Standards Authority may, by notice, prescribe.

Applicability

2.1 Without prejudice to regulation 2.2, these regulations shall apply to the fruits and vegetables listed in the Schedule hereof, which fruits and vegetables are to be delivered fresh to the consumer.

2.2 The following products are exempted from the requirement of complying with the quality standards laid down by these regulations:

- a) products displayed or offered for sale, sold, delivered or marketed in any other manner by the grower on wholesale markets, in particular in producer markets,
- b) products transported from those wholesale markets to preparation and packaging stations and storage facilities,
- c) products sold or delivered by the grower to preparation or packaging stations or storage facilities, or transported from his holding to such stations,
- d) products transported from storage facilities to preparation and packaging stations,

e) products transported to processing plants, unless minimum quality criteria for products intended for industrial processing are set,

f) products transferred by the producer on his holding to consumers for their personal use.

2.3 Where, following extreme shortage or exceptionally plentiful supply, the supply of products conforming to the quality standards laid down by these regulations is insufficient to meet, or appreciably exceeds, consumer demands, the Director may, on the advice of the Director of Agriculture, adopt measures derogating from the application of these quality standards for a limited period.

3.1 The information particulars required by the quality standards must be shown legibly in an obvious position on one side of the packaging, either indelibly printed directly onto the package or on a label which is an integral part of, or firmly affixed to, the package.

Information
particulars

3.2 For goods transported in bulk and loaded directly onto a means of transport, the particulars referred to in subregulation 3.1 shall be given in a document accompanying the goods or shown on a notice placed in an obvious position inside the means of transport.

3.3 At the retail stage, where products are packaged, the information particulars shall be legible and conspicuous.

3.3.1 For pre-packaged products within the meaning of the Labelling, Presentation and Advertising of Foodstuffs Regulations, 2001, the net weight shall be indicated, in addition to all the information provided for in the quality standards. However, in the case of products normally sold by number, the requirement to indicate the net weight shall not apply if the number of items can be clearly seen and easily counted from the outside or, failing that, if the number is indicated on the label.

3.3.2 Products may be presented unpackaged, provided that the retailer displays with the goods offered for sale a card showing prominently and legibly the information specified in the quality standards relating to:

- (a) variety,
- (b) origin of the product,
- (c) class.

4.1 In order to establish whether products covered by quality standards conform to the provisions of these regulations, checks shall be made by sampling at all marketing stages and during transport. These checks shall preferably be made prior to dispatch from production areas when the products are being packed or loaded.

4.2 Products covered by quality standards shall be accepted for importation only if they conform to the quality standards laid down by these regulations or to standards at least equivalent to them.

SCHEDULE

PART 1

QUALITY STANDARD FOR BRUSSELS SPROUTS

I. DEFINITION OF PRODUCE

This standard applies to Brussels sprouts, being the axillary buds growing along the vertical stem of varieties (cultivars) of *Brassica oleracea* L. var. *bullata* subvar. *gemmifera* DC., supplied fresh to the consumer, Brussels sprouts for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of this standard is to define the quality requirements for Brussels sprouts after preparation and packaging.

A. Minimum requirements

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

- intact,
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded,
- fresh in appearance,
- clean, practically free of any visible foreign matter,
- not frozen,
- free of insects and/or other parasites,
- free of abnormal external moisture,
- free of foreign smell and/or taste.

The stalk of trimmed Brussels sprouts must be cut just beneath the outer leaves; the stalk of untrimmed Brussels sprouts must be fractured at the base; the cut or fracture must be clean, without other parts of the plant adhering.

The conditions of the Brussels sprouts must be such as to allow them:

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

B. Classification

Brussels sprouts are classified into two classes defined below:

(i) Class I

Brussels sprouts in this class must be of good quality. They must be:

- firm,
- closed,
- free of damage by frost.

Trimmed Brussels sprouts must be well coloured. For untrimmed Brussels sprouts, slightly discoloured basal leaves are allowed. Slight damage to the outer leaves, caused by picking, grading or packing is also allowed, provided that it does not affect the good condition of the produce.

(ii) Class II

This class includes Brussels sprouts which do not qualify for inclusion in Class I, but satisfy the minimum requirements specified above.

However, produce in this class may be:

- less firm,
- less closed but not opened,
- moreover they may show slight damage due to frost.

III. PROVISIONS CONCERNING SIZE

Sizing is determined by the maximum diameter of the equatorial section.

The minimum diameter is:

- 10 mm for trimmed Brussels sprouts graded in Classes I and II,
- 15 mm for untrimmed Brussels sprouts graded in Classes I and II.

For Brussels sprouts in Class I, the difference between the largest and the smallest sprout in any one package must not exceed 20 mm.

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size are allowed in each package for produce not satisfying the requirements of the class indicated.

A. Quantity tolerances

(i) *Class I*

10 % by weight of Brussels sprout not satisfying the requirements of the class but meeting the requirements for Class II, or exceptionally, coming within the tolerances for that class.

(ii) *Class II*

10 % by weight of Brussels sprouts satisfying neither the requirements for the class nor the minimum requirements, but excluding produce attacked by rot or any other deterioration rendering it unfit for consumption.

B. Size tolerances

For all classes: 10 % by weight of Brussels sprouts not conforming to the size of requirements.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and comprise only Brussels sprouts of the same origin, variety, quality and size (where required).

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

B. Packaging

The Brussels sprouts must be packed in such a way as to protect them 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 and particularly of paper or stamps bearing trade specifications is allowed provided that the printing or labelling has been done with a non-toxic ink or glue.

The packages must be free of any foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package 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: Name and address or officially issued or accepted code mark. 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.

B. Nature of produce

‘Trimmed Brussels sprouts’ or ‘untrimmed Brussels sprouts’, if the contents are not visible from the outside.

C. Origin of produce

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

D. Commercial specifications

Class; when sized, size expressed in minimum and maximum diameter.

E. Official control mark (optional).

PART 2

QUALITY STANDARD FOR HEADED CABBAGES

I. DEFINITION OF PRODUCE

This standard applies to headed cabbages grown from varieties (cultivars) of *Brassica oleracea* L. var. *capitata* L. (including red cabbages and pointed cabbages) and from *Brassica oleracea* L. var. *bullata* DC. and var. *sabauda* L. (savoy cabbages), supplied fresh to the consumer, cabbages for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements for headed cabbages after preparation and packaging.

A. Minimum requirements:

In all classes, subject to the special provisions for each class and the tolerances allowed, the headed cabbages should be:

- intact,
- fresh in appearance,
- not burst, showing no signs of flower development,
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded,
- free of bruises and injury,
- free from insects and/or other parasites,
- free of damage due to frost,
- clean, practically free of any visible foreign matter,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

The stem should be cut slightly below the lowest point of leaf growth; the leaves should remain firmly attached, and the cut should be clean.

The condition of the headed cabbages 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:

Headed cabbages are classified into two classes defined below:

(i) Class I:

Headed cabbages graded into this class should be of good quality and possess all the characteristics typical of the variety. They should be compact, having regard to the species.

Headed cabbages, according to the variety, must have firmly attached leaves. Store headed cabbages may have some of their outer leaves removed. Green Savoy headed cabbages and early headed cabbages, taking into account their variety, must be properly trimmed, but in doing so a number of leaves may be left for protection.

Green headed cabbages may be slightly frosted.

The following are admitted:

- small cracks in the outer leaves,
- slight bruising and light trimming of the outer leaves, provided that it does not affect the good condition of the produce.

(ii) Class II:

This class includes headed cabbages which do not qualify for inclusion in Class I, but meet the minimum requirements specified above. They may differ from headed cabbages in Class I in the following ways:

- they may have cracks in the outer leaves,
- more of their outer leaves may be removed,

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- they may have larger bruises and the outer leaves may be more extensively trimmed,
- they may be less compact.

III. PROVISIONS CONCERNING SIZING

Sizing is determined by the net weight. This must not be less than 350 grams per unit.

Sizing is compulsory for headed cabbages presented in packages. In that case, the weight of the heaviest head in any one package must not be more than double the weight of the lightest head.

When the weight of the heaviest head is equal to or less than 2 kilograms the difference between the heaviest and the lightest head may be up to 1 kilogram.

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size are allowed in each package or in each lot in the case of headed cabbages transported in bulk for produce not satisfying the requirements for the class indicated.

A. Quality tolerances:

(i) *Class I:*

10 % by number or weight of headed cabbages not satisfying the requirements for the class, but meeting the requirements for Class II or, exceptionally, coming within the tolerances for that class.

(ii) *Class II:*

10 % by number or weight of headed cabbages not satisfying the requirements of the class, or the minimum requirements, but excluding headed cabbages visibly affected by rotting or any other deterioration rendering them unfit for consumption.

B. Size tolerances:

For all classes: 10 % by number or weight of headed cabbages not meeting the specified requirements as regards:

- uniformity,
- minimum size.

However, no head may weigh less than 300 grams.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package or lot, if transported in bulk, must contain only headed cabbages of the same origin, variety and quality.

The headed cabbages classed in Class I must be uniform in shape and colour.

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

B. Packaging

The headed cabbages must be packed in such a way as to ensure that they are suitably protected. They may be delivered packed or in bulk.

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 and particularly of paper or stamps bearing trade specifications is allowed provided that the printing or labelling has been done with a non-toxic ink or glue.

Packages, or lots if the produce is transported in bulk, must be free of all foreign matter.

VI. PROVISIONS CONCERNING MARKING

1. For headed cabbages 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:

A. Identification

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

B. Nature of produce

— 'White headed cabbages', etc., if the contents are not visible from the outside, C.

C. Origin of produce

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

D. Commercial specifications

— Class,
— Weight or number of units.

E. Official control mark (optional).

2. For headed cabbages transported in bulk (loaded directly into a vehicle or vehicle compartment), the above particulars must appear on a document accompanying the goods or on a notice placed in a visible position inside the vehicle.

PART 3

QUALITY STANDARD FOR SPINACH

I. DEFINITION OF PRODUCE

This standard applies to spinach of varieties (cultivars) grown from *Spinacia oleracea* L. to be supplied fresh to the consumer, spinach for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of this standard is to define the quality requirements for spinach in leaf or in heads after preparation and packaging.

A. Minimum requirements

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

- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded,
- fresh in appearance,
- clean, practically free of visible foreign matter,
- practically free from pests,
- free of floral stems,
- free of any foreign smell and/or taste.

Washed spinach must be adequately drained.

In the case of spinach heads, the portion comprising the root must be cut close to the base of the outer leaves.

The spinach must be sufficiently developed and in such condition as to enable it:

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

B. Classification

Spinach is classified into two classes, defined below:

(i) Class I

Spinach in this class may be in leaf or in heads and must be of good quality.

The leaves must be:

- normal in colour and appearance for the variety and time of harvest,
- free from damage caused by frost, animal parasites or diseases impairing appearance or edibility.

In the case of leaf spinach, the leaf stem must not exceed 10 cm in length.

(ii) Class II

This class includes leaf spinach or spinach heads which do not qualify for inclusion in Class I, but satisfy the minimum requirements specified above.

III. PROVISIONS CONCERNING SIZING

Sizing is not compulsory for spinach.

IV. PROVISIONS CONCERNING TOLERANCE

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

(i) Class I

10 % by weight of spinach not satisfying the requirements for the class but meeting the requirements for Class II or, exceptionally, coming within the tolerances for that class.

(ii) *Class II*

10 % by weight of spinach not satisfying the requirements for the class nor the minimum requirements, excluding spinach in leaf or in heads affected by rotting or any other deterioration rendering it unfit for consumption. In addition, in the case of spinach heads, a tolerance of 10 % by weight of heads, having roots attached which do not exceed 1 cm in length from the base of the outer leaves, shall be allowed.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and comprise only spinach of the same origin, variety and quality.

Leaf spinach and spinach heads must not be mixed in the same package.

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

B. Packaging

The spinach must be packed in such a way as to ensure that it is suitably protected.

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 and particularly of paper or stamps bearing trade specifications is allowed provided that the printing or labelling has been done with a non-toxic ink or glue.

The packages must be free of all foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package 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: Name and address or officially issued or accepted code mark.

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.

B. Nature of produce

'Leaf spinach' or 'spinach heads', if the contents are not visible from the outside.

C. Origin of produce

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

D. Commercial specifications

Class.

E. Official control mark (optional).

PART 4

QUALITY STANDARD FOR STRAWBERRIES

I. DEFINITION OF PRODUCE

This standard applies to strawberries, fruit of the varieties (cultivars) grown from the genus *Fragaria* L. to be supplied fresh to the consumer, strawberries for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

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

A. Minimum requirements

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

- intact, undamaged,
- with the calyx and a short green unwithered stalk attached (except in the case of wood strawberries),
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded,
- practically free from damage caused by pests or disease,
- clean, practically free of any visible foreign matter,
- fresh, but not washed,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

The strawberries must have been carefully picked.

They must be sufficiently developed and display satisfactory ripeness. The development and the condition 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

Strawberries are classified into three classes defined below:

(i) 'Extra' Class:

The strawberries in this class must be of superior quality. In colouring and shape they must be typical of the variety and they must be particularly uniform and regular with respect to degree of ripeness, colour and size ⁽¹⁾. They must be bright in appearance, taking account of the characteristics of the variety, and they must be free from soil.

(ii) Class I:

The strawberries in this class must be of good quality. They must present the characteristics of the variety. They may, however, have the following defects, provided these do not impair the external appearance of the fruit or its conservation:

- slight defects of shape,
- presence of a small white patch.

They may be less uniform in size. They must be practically free from soil.

(iii) Class II

This class includes strawberries which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified above.

¹ These uniformity requirements for the 'Extra' Class may be applied a little less strictly in the case of wood strawberries.

The strawberries may show:

- defects of shape, on condition that they retain the characteristics of the variety,
- a whitish patch not exceeding one fifth of the surface area of the fruit,
- slight dry bruising not likely to spread,
- slight traces of soil.

III. PROVISIONS CONCERNING SIZING

Sizing is determined by the maximum diameter of the equatorial section.

Strawberries must be of the following minimum sizes:

- ‘Extra’ Class: 25 mm,
- Classes I and II (except for the Primella and Gariguet varieties): 22 mm; Primella and Gariguet varieties: 18 mm,

No minimum size is laid down for wood strawberries.

IV. PROVISIONS CONCERNING TOLERANCES

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

A. Quality tolerances

(i) ‘Extra’ Class

5 % by number or weight of strawberries not satisfying the requirements for the class but meeting the requirements for Class I, or, exceptionally, coming within the tolerances for that class. Of these 5 %, not more than 2 % in total may consist of spoilt fruit.

(ii) Class I

10 % by number or by weight of strawberries not satisfying the requirements for the class but meeting the requirements for Class II, or, exceptionally, coming within the tolerances for that class. Of these 10 %, not more than 2 % in total may consist of spoilt fruit.

(iii) Class II

10 % by number or weight of strawberries not satisfying the requirements for the class, nor the minimum requirements, but excluding fruit affected by rotting, severe bruising or any other deterioration rendering it unfit for consumption. Of these 10 %, not more than 2 % in total may consist of spoilt fruit.

B. Size tolerances

For all classes: 10% by number or weight of strawberries not conforming to the minimum size.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only strawberries of the same origin, variety and quality.

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

B. Packaging

The strawberries must be packed in such a way as to ensure that they are suitably protected.

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 and particularly of paper or stamps bearing trade specifications is allowed provided that the printing or labelling has been done with a non-toxic ink or glue.

Fruit in the ‘Extra’ Class must be particularly well presented.

Packages must be free from all foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package 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: Name and address or officially issued or accepted code mark. 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.

B. Nature of produce

— 'Strawberries', if the contents are not visible from the outside,
— name of the variety (optional, except for the Primella and Gariguetta varieties for which this information is compulsory).

C. Origin of produce

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

D. Commercial specifications

— Class.

E. Official control mark (optional).

PART 5

QUALITY STANDARD FOR CHERRIES

I. DEFINITION OF PRODUCE

This standard applies to cherries, of varieties (cultivars) derived from *Prunus Avium* L., *Prunus Cerasus* L., or hybrids thereof, to the supplied fresh to the consumer, cherries for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of this standard is to define the quality requirements for cherries, after preparation and packaging.

A. Minimum requirements

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

- intact,
- fresh in appearance,
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded,
- firm (according to the variety),
- clean, practically free of any visible foreign matter,
- practically free from pests,
- free from abnormal external moisture,
- free of any foreign smell and/or taste,
- with the stem attached ⁽²⁾.

The cherries must be sufficiently developed and display satisfactory ripeness. The development and the condition 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

Cherries are classified into three classes, defined below:

(i) 'Extra' Class

Cherries in this class must be of superior quality. They must be well developed and have all the characteristics and the colouring typical of the variety. They must be free from defects apart from a very slight superficial deterioration of the skin, on condition that this does not affect the quality and general appearance of the produce or its presentation in the package.

(ii) Class I

Cherries in this class must be of good quality. They must present the characteristics of the variety.

They may, however, have the following defects, provided these do not impair the external appearance of the fruit or its conservation:

- a slight defect in shape,
- a slight defect in colouring.

They must be free of burns, cracks, bruises or defects caused by hail.

(iii) Class II

This class includes cherries which do not qualify for inclusion in the higher classes, but which satisfy the minimum requirements defined above. However, the cherries may have:

- defects in shape and colouring, on condition that they retain the characteristics of variety,
- small, healed surface scars, not likely to impair significantly the appearance or conservation of the fruit.

² Missing stems are allowed in the case of:

- sweet varieties which naturally lose the stem at harvest, on condition that the skin is not damaged;
- sour varieties, on condition that there is no severe leakage of juice.

III. PROVISIONS CONCERNING SIZING

Sizing is determined by the maximum diameter of the equatorial section. Cherries must have the following minimum sizes:

- ‘Extra’ Class: 20 mm,
- Classes I and II: 17 mm.

IV. PROVISIONS CONCERNING TOLERANCE

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

A. Quality tolerances

(i) ‘Extra’ Class

5 % by number or weight of cherries not satisfying the requirements of the class but meeting those of Class I, or exceptionally, coming within the tolerances for that class, with the exception of over-ripe fruit. Within this tolerance, not more than 2 % in total may consist of split and/or worm-eaten fruit.

(ii) Class I

10 % by number or weight of cherries not satisfying the requirements of the class but meeting those of Class II or, exceptionally, coming within the tolerances for that class. Within this tolerance, not more than 4 % in total may consist of split and/or worm-eaten fruit.

(iii) Class II

10 % by number or weight of cherries satisfying neither the requirements for the class nor the minimum requirements, excluding fruit affected by rotting or any other deterioration rendering it unfit for consumption. Within this tolerance, not more than 4 % in total may consist of overripe and/or split and/or worm-eaten fruit. Not more than 2 % in total may consist of over-ripe fruit.

B. Size tolerances

(i) ‘Extra’ Class and Classes I and II

10 % by number or weight of cherries not conforming to the minimum sizes specified, provided, however, that the diameter is not less than:

- 17 mm in the ‘Extra’ Class,
- 15 mm in Classes I and II.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and consist exclusively of cherries of the same origin, variety and quality. The fruit must be of uniform size.

In addition, cherries in the ‘Extra’ Class must be of uniform colouring and ripeness.

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

B. Packaging

The cherries must be packed in such a way as to ensure proper protection of the produce.

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 and particularly of paper or stamps bearing trade specifications is allowed provided that the printing or labelling has been done with a non-toxic ink or glue.

The packages must be free from foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package 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: Name and address or officially issued or accepted code mark. 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.

B. Nature of produce

- 'Cherries', where the contents are not visible from the outside,
- 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.

E. Official control mark (optional)

PART 6

QUALITY STANDARD FOR CARROTS

I. DEFINITION OF PRODUCE

This standard applies to carrots of the varieties (cultivars) grown from *Daucus carota* L, to be supplied fresh to the consumer, carrots for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

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

A. Minimum requirements

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

- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded,
- clean, that is to say:
 - practically free from visible foreign matter if they are washed,
 - practically free from excess dirt and impurities, if they are not washed,
- not woody,
- firm,
- practically free from pests,
- practically free from damage caused by pests,
- not running to seed,
- not forked, free from secondary roots,
- free of abnormal external moisture, i.e. sufficiently dried after washing,
- free of any foreign smell and/or taste.

The development and condition of the carrots 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

The carrots are classified into the three classes defined below:

(i) 'Extra' class

Carrots in this class must be of superior quality and washed.

The roots must be:

- intact,
- smooth,
- of fresh appearance,
- regular in shape,
- free from fissures,
- free from bruises and cracks,
- free from damage caused by frost.

They must have the characteristics typical of the variety. Green or violet/purple tops are not allowed.

(ii) Class I

Carrots in this class must be of good quality.

The roots must:

- be intact,
- be of fresh appearance,
- possess the characteristics typical of the variety.

They may however, show the following slight defects, provided these do not impair the general appearance, quality, conservation or presentation of the product:

- slight defects in shape,

- slight defects in colouring,
- slight healed cracks,
- slight cracks or fissures due to handling or washing.

Green or violet/purple tops up to 1,0 cm long for carrots not exceeding 8 cm in length, and up to 2,0 cm for other carrots, are allowed.

(iii) *Class II*

This class includes carrots which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified above.

However, they may show:

- defects in shape and in colouring,
- healed cracks not reaching the heart,
- cracks or fissures due to handling or washing.

Not more than 25 % by weight of broken carrots may be allowed. Green or violet/purple tops up to 2,0 cm long for carrots not exceeding 10 cm in length, and up to 3,0 cm for other carrots, are allowed.

III. PROVISIONS CONCERNING SIZING

Sizing is determined by the maximum diameter or the weight of the carrot without foliage.

(i) **Early carrots⁽³⁾ and small root varieties**

Roots must not be less than 10 mm when sizing is by diameter and not less than 8 g when sizing is by weight.

Roots must not be more than 40 mm when sizing is by diameter and not more than 150 g when sizing is by weight.

(ii) **Main-crop carrots and large root varieties**

Roots must not be less than 20 mm when sizing is by diameter and not less than 50 g when sizing is by weight.

Roots classified in the 'Extra' class must not be more than 45 mm when sizing is by diameter and not more than 200 g when sizing is by weight, and the difference in diameter or in weight between the smallest and the largest root in any one package must not be more than 20 mm or 150 g.

For roots classified in class I, the difference in diameter or weight between the smallest and the largest root in any one package must not be more than 30 mm or 200 g.

For roots classified in class II, the roots need only satisfy the minimum sizing requirements.

IV. PROVISIONS CONCERNING TOLERANCES

The following tolerances in respect of quality and size are allowed for produce not satisfying the requirements for the class indicated in each package or, in the case of carrots dispatched in bulk, each consignment.

A. Quality tolerances

(i) *'Extra' class*

- 5 % by weight of roots not satisfying the requirements for the class, but meeting those for class I or, exceptionally, coming within the tolerances for that class,
- 5 % by weight of roots having a slight trace of green or violet/purple colouring at the top.

(ii) *Class I*

- 10 % by weight of roots not satisfying the requirements for the class but meeting those for class II or, exceptionally, coming within the tolerances for that class. However, that tolerance does not cover broken carrots and/or roots that have lost their tips,
- 10 % by weight of broken carrots and/ or roots that have lost their tips.

(iii) *Class II*

³ Roots in which growth has not been arrested.

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- 10 % by weight of roots satisfying neither the requirements for the class nor the minimum requirements with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

B. Size tolerances

- 10 % by weight of carrots not conforming to the sizing requirements.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package or, in the case of carrots dispatched in bulk, each consignment, must be uniform and contain only carrots of the same origin, variety, quality and size (if the produce has to be sized).

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

B. Presentation

Carrots may be presented in one of the following two ways:

1. *Bunched carrots*

The roots must be presented with their foliage, which must be fresh, green and sound.

The roots in any given bunch must be of approximately the same size. The bunches in each package should be practically uniform in weight and arranged evenly in one or more layers.

2. *Topped carrots*

The foliage must be evened off or cut off at the top of the carrot without damaging the root.

The roots may be:

- put up in small packages,
- arranged in several layers or jumble packed,
- dispatched in bulk (loaded direct into a transport vehicle or compartment thereof) for class II.

C. Packaging

The carrots 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 and particularly of paper or stamps bearing trade specifications is allowed provided that the printing or labelling has been done with a non-toxic ink or glue. The packages or consignments, in the case of carrots dispatched in bulk, must be free from all foreign matter.

VI. PROVISIONS CONCERNING MARKING

1. For carrots 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:

A. Identification

Packer and/or dispatcher

{name and address or officially issued or accepted code mark}

B. Nature of produce

- ‘bunched carrots’ or ‘carrots’ {if the contents are not visible from the outside}
- ‘early carrots’ or ‘main-crop carrots’ {if the contents are not visible from the outside}
- name of the variety for the ‘Extras’ class.

C. Origin of produce

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

D. Commercial specifications

- class,
- if sized, size expressed by minimum and maximum diameters or weight per carrot,
- number of bunches for carrots presented in bunches.

E. Official control mark (optional)

2. For carrots transported in bulk (loaded directly into a vehicle or vehicle compartment), the above particulars must appear on a document accompanying the goods or on a notice placed in a visible position inside the vehicle.

PART 7

QUALITY STANDARD FOR RIBBED CELERY**I. DEFINITION OF PRODUCE**

This standard applies to ribbed celery of varieties (cultivars) grown from *Apium graveolens* L. var. *dulce* Mill., to be supplied fresh to the consumer, ribbed celery for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of this standard is to define the quality requirements for ribbed celery, after preparation and packaging.

A. Minimum requirements

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

- whole, trimming of the upper part being permitted,
- fresh in appearance,
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded,
- free from damage caused by frost,
- free from cavities, suckers and flowers stems,
- clean, practically free of any visible foreign matter,
- practically free from damage caused by pests,
- practically free from pests,
- free of excessive external moisture, that is to say, adequately dried, if washed,
- free of any foreign smell and/or taste.

The main root must be well cleaned and must not exceed 5 cm in length.

Ribbed celery must be normally developed, having regard to the production period. Its condition must be such as to allow it:

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

B. Classification

Ribbed celery is classified into two classes, defined below:

(i) Class I

Ribbed celery in this class must be of good quality, regular in shape and free of traces of disease on either the leaves or the leaf stalks.

The leaf stalks must not be broken, stringy, crushed or split.

In the case of blanched ribbed celery, the leaf stalks must be white to yellowish-white or greenish-white in colour for at least half their length.

(ii) Class II

This class includes ribbed celery which do not qualify for inclusion in Class I, but satisfy the minimum requirements specified above.

Ribbed celery in this class may show slight traces of rust. It may also show a slight deformation or slight bruises and have not more than two leaf stalks that are broken, crushed or split.

In the case of blanched ribbed celery, the leaf stalks must be white to yellowish-white or greenish-white in colour for at least one-third of their length.

III. PROVISIONS CONCERNING SIZING

Sizing is determined in relation to net weight. The minimum weight of ribbed celery is 150 grams.

Ribbed celery is graded into three groups:

- (i) large: over 800 grams
- (ii) medium: 500 to 800 grams
- (iii) small: 150 to 500 grams

The difference in size in the same package may not exceed 200, 150 and 100 grams respectively.

This grading and uniformity requirement is compulsory for Class I only.

IV. PROVISIONS CONCERNING TOLERANCE

Tolerances in respect of quality and size are allowed in each package for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

(i) *Class I*

10 % by number of ribbed celery not satisfying the requirements of the class but meeting the requirements for Class II, or exceptionally, coming within the tolerances for that class.

(ii) *Class II*

10 % by number of ribbed celery satisfying neither the requirements for the class nor the minimum requirements, excluding produce attacked by rot or any other deterioration rendering it unfit for consumption.

B. Size tolerances

For all classes: 10 % by number of ribbed celery not conforming to the size requirements.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and comprise only ribbed celery of the same origin, quality and colour, and size (where required).

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

B. Presentation

The ribbed celery may be presented:

- either bundled in the package,
- or stacked in the package.

When presented in bundles, all bundles in the same package must contain the same number of pieces.

C. Packaging

The ribbed celery must be packed in such a way as to protect it 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 and particularly of paper or stamps bearing trade specifications is allowed provided that the printing or labelling has been done with a non-toxic ink or glue.

The packages must be free of any foreign matter.

VI. PROVISIONS CONCERNING MARKING

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

A. Identification

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

B. Nature of produce

'Ribbed celery' followed by the indication 'blanched celery' or an indication of the colourtype, if the contents are not visible from the outside.

C. Origin of produce

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

D. Commercial specifications

Class;

When sized, size expressed by 'large', 'medium' or 'small';

Number of pieces or, where appropriate, number of bundles.

E. Official control mark (optional).

PART 8

STANDARD FOR APPLES AND PEARS

I. DEFINITION OF PRODUCE

This standard applies to apples and pears of varieties (cultivars) grown from *Malus domestica* Borkh. and *Pyrus communis* L., to be supplied fresh to the consumer, apples and pears for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of apples and pears, after preparation and packaging.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, apples and pears 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,
- practically free from damage caused by pests,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

In addition, they must have been carefully picked.

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

- to continue their maturing process and to reach the degree of maturity required in relation to the varietal characteristics ⁽⁴⁾,
- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

B. Classification

Apples and pears are classified in three classes defined below.

(i) 'Extra' Class

Apples and pears in this class must be of superior quality. In shape, size and colouring, they must be characteristic of the variety ⁽⁵⁾ and the stalk must be intact.

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.

Pears must not be gritty.

(ii) Class I

Apples and pears in this class must be of good quality. In shape, size and colouring, they must be characteristic of the variety ⁽⁵⁾.

The flesh must be perfectly sound.

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

⁴ Due to varietal characteristics of the Fuji variety concerning maturity at harvest, radial watercore is permitted provided it is contained within the vascular bundles of each fruit.

⁵ The criteria for colouring and russetting of apples are given in the appendix of this standard, as well as a non-exhaustive list of the varieties concerned by each criteria.

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- a slight defect in shape,
 - a slight defect in development,
 - a slight defect in colouring,
 - slight skin defects which must not extend over more than:
 - 2 cm in length for defects of elongated shape,
 - 1 cm² of total surface area for other defects, with the exception of scab (*Venturia inaequalis*), which must not extend over more than 0,25 cm² cumulative in area,
 - slight bruising not exceeding 1 cm² of total surface area and not discoloured.
- For apples, the stalk may be missing, provided the break is clean and the adjacent skin is not damaged. For pears, the stalk may be slightly damaged.
- Pears must not be gritty.

(iii) Class II

This class includes apples and pears which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above ⁽⁵⁾.

The flesh must be free from major defects.

The following defects are allowed provided the fruit retains its essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape,
- defects in development,
- defects in colouring,
- skin defects which must not extend over more than:
 - 4 cm in length for defects of elongated shape,
 - 2,5 cm² of total surface area for other defects, including slightly discoloured bruising, with the exception of scab (*Venturia inaequalis*), which must not extend over more than 1 cm² cumulative in area.

III. PROVISIONS CONCERNING SIZING

Size is determined by maximum diameter of the equatorial section or by weight. However, when sizing by weight, the minimum weight must ensure all fruit, as appropriate, meet the minimum diameter sizes listed below.

A minimum size by diameter is required for all classes as follows:

	Extra	Class I	Class II
Apples			
Large fruited varieties ⁽⁶⁾	70	65	65
Other varieties	60	55	55
Pears			
Large fruited varieties ⁽⁶⁾	60	55	55
Other varieties	55	50	45

Exceptionally, and for summer pears included in the appendix of this standard, no minimum size will be laid down for consignments dispatched between 10 June and 31 July (inclusive) of any year.

To ensure there is uniformity of size within a package, the difference in diameter between fruit in the same package shall be limited to:

- 5 mm for extra Class fruit and for Class I and II fruit packed in rows and layers ⁽⁷⁾,
- 10 mm for Class I fruit packed in bulk in the package or in pre-packages ⁽⁸⁾.

There is no sizing uniformity limit for Class II fruit packed in bulk in the package or in pre-packages.

⁶ The non-exhaustive list of large fruited varieties is given in the appendix of this standard.

⁷ However, for apples of the varieties Bramley's Seedling (Bramley, Triomphe de Kiel) and Horneburger, the difference in diameter may amount to 10 mm.

⁸ However, for apples of the varieties Bramley's Seedling (Bramley, Triomphe de Kiel) and Horneburger, the difference in diameter may amount to 20 mm.

IV. PROVISIONS CONCERNING TOLERANCES

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

A. Quality tolerances

(i) *'Extra' Class*

5% by number or weight of apples or pears not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

(ii) *Class I*

10 % cent by number or weight of apples or pears not satisfying the requirements of the class, but meeting those of Class II, or exceptionally, coming within the tolerances of that class. However, pears without stalk are not included in this tolerance.

(iii) *Class II*

10 % by number or weight of apples or pears satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

Within this tolerance, a maximum of 2 % by number or weight of fruit is allowed which shows the following defects:

- serious attacks of cork (bitter pit) or water-core,
- slight damage or unhealed cracks,
- very slight traces of rot,
- presence of internal feeding pests and/or damage to the flesh caused by pests.

B. Size tolerances

For all classes:

(a) for fruit which is subject to the rules of uniformity, 10 % by number or weight of fruit not corresponding to the size immediately above or below that marked on the package, with, for fruit classified in the smallest grade allowed a maximum variation of 5 mm below the minimum;

(b) for fruit which is not subject to the rules of uniformity, 10 % by number or weight of fruit below the minimum size laid down, with a maximum variation of 5 mm below the minimum size.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only apples or pears of the same origin, variety, quality and size (if sized) and the same degree of ripeness.

In the case of the 'Extra' Class, uniformity also applies to colouring.

Uniformity of variety is not required for apples in small consumer packages of a net weight not exceeding 3 kg.

If different varieties of apples are sold in the same package, uniformity of origin is not required.

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

B. Packaging

The apples and pears 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 or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter.

C. Presentation

For 'Extra' Class fruit must be packed in layers.

VI. PROVISIONS CONCERNING MARKING

Each package 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: Name and address or officially issued or accepted code mark. 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.

B. Nature of produce

- 'Apples' or 'Pears', if the contents are not visible from the outside.
- Name of the variety or varieties where appropriate.

C. Origin of produce

Country of origin and, optionally, district where grown, or national, regional or local place name. In the case, mentioned under the third subparagraph of V(A), of apples of different varieties and different origins packed together in the same consumer package, the country of origin of each of the varieties concerned shall be mentioned.

D. Commercial specifications

- Class.
 - Size or, for fruit packed in layers, number of units.
- If identification is by the size, this should be expressed:
- (a) for produce subject to the uniformity rules, as minimum and maximum diameters;
 - (b) for produce not subject to the uniformity rules, the diameter of the smallest fruit in the package followed by 'and over' or '+' or, where applicable, followed by the diameter of the largest fruit.

E. Official control mark (optional)

'Extra' class Class I Class II Tolerance for Class II

APPENDIX

1. COLOURING CRITERIA FOR APPLES

Apple varieties are classified in four groups according to colouring:

Group A — red varieties

‘Extra’ class: at least three quarters of the surface of the fruit red coloured

Class I: at least half of the surface of the fruit red coloured

Class II: at least a quarter of the surface of the fruit red coloured.

Group B — varieties of mixed red colouring

‘Extra’ class: at least half of the surface of the fruit red coloured

Class I: at least one third of the surface of the fruit red coloured

Class II: at least one tenth of the surface of the fruit red coloured.

Group C — striped varieties, slightly coloured

‘Extra’ class: at least one third of the surface of the fruit streaked with characteristic red colouring

Class I: at least one tenth of the surface of the fruit streaked with characteristic red colouring.

Group D — other varieties

2. CRITERIA CONCERNING RUSSETING ON APPLES

Apple varieties are classified in two groups according to russetting:

Group R — apple varieties for which russetting is a characteristic of the skin and is not a defect if it corresponds to the typical appearance of the variety.

For varieties other than those listed in Group R, russetting is allowed within the following limits:

	'Extra' class	Class I	Class II	Tolerance for Class II
i) Brown patches	Not outside the stem cavity	May go slightly beyond the stem or pistil cavities	May go beyond the stem or pistil cavities	Fruit not seriously detracting from the appearance and condition of the package
	Not rough	Not rough	Slightly rough	
ii) Russetting		Maximum surface area of the fruit permitted		
Thin net-like russetting (not contrasting strongly with the general colouring of the fruit)	Slight and isolated traces of russetting not altering the general appearance of the fruit and of the package	One fifth	One half	Fruit not seriously detracting from the appearance and condition of the package
Heavy	None	One twentieth	One third	Fruit not seriously detracting from the appearance and condition of the package

3. SIZING CRITERIA FOR APPLES AND PEARS

Apple and pear varieties are classified in three groups according to their size characteristics:

Group L — large fruited apple or pear varieties mentioned in the second subparagraph of title III of the present standard.

Group SP — varieties of summer pears mentioned in the third subparagraph of title III of the present standard.

Other varieties.

4. NON-EXHAUSTIVE LIST OF APPLE VARIETIES CLASSIFIED ACCORDING TO THEIR COLOURING, RUSSETING AND SIZING CRITERIA

Varieties	Synonyms and/ or mutations	Colouring group	Russetting	Size group
Abbondanza		C		
Akane	Prime Rouge, Prime Red, Tohoku 3, Tokyo Rose	B		
Alice		B		
Alkmene	Early Windsor	C		
Altländer				L
Apollo		C		L
Arlet		C		L
Aroma		C		
Aroma Amorosa		B		
Ashmead's Kernel			R	
Belfort	Pella	B		
Bellavista	Vista Bella	B		
Belle de Boskoop and mutations	Schöner von Boskoop, Schone van Boskoop, Goudrenet		R	L
Belle fleur double				L
Berlepsch		C		
Berlepsch rouge	Red Berlepsch, Roter Berlepsch	B		
Bismarck				L
Black Ben Davis		A		L
Black Stayman		A		L
Blenheim				L
Boskoop rouge	Red Boskoop, Roter Boskoop, Schmitz-Hübsch, Rode Boskoop	B	R	L

Varieties	Synonyms and/ or mutations	Colouring group	Russetting	Size group	
Braeburn	Bramley, Triomphe de Kiel	C		L	
Bramley's Seedling				L	
Brettacher				L	
Calville (group of ...)				L	
Cardinal		B			
Carmio		A			
Carola		Kalco		C	L
Casanova de Alcobaça		C			
Charden				L	
Charles Ross				L	
Chata Encamada		C			
Commercio		C			
Cortland		B		L	
Cox Pomona				L	
Cox's Orange Pippin and mutations	Cox Orange	C Cherry Cox: B	R		
Crimson Bramley	Riscadinha			L	
Cunha		C			
Delicious ordinaire		Ordinary Delicious		B	
Delicious Pilafa		B		L	
Democrat		A		L	
Discovery		B			
Dunn's Seedling				R	
Egremont Russet				R	
Elan					L
Ellison's Orange (Ellison)		C			L
Elstar		C			
Finkenwerder				L	
Fortuna Delicious		A		L	
Fortune			R		
Fuji		C		L	
Gala		C			
Garcia				L	
Gelber Edel				L	
Glorie van Holland				L	
Gloster 69		B		L	
Golden Delicious and mutations				L	
Golden Russet			R		
Graham	Graham Royal Jubile			L	
Granny Smith				L	
Gravenstein rouge	Red Gravenstein, Gravenstein rossa, Roter Gravensteiner	B		L	

Varieties	Synonyms and/or mutations	Colouring group	Russetting	Size group
Gravensteiner	Gravenstein			L
Greensleeves				L
Grossherzog Friedrich von Baden				L
Herma				L
Honeygold				L
Horneburger				L
Howgate Wonder				L
Idared		B		L
Imperatore		C		L
Ingrid Marie		B	R	
Jacob Fischer	Jakob Fischer			L
Jacques Lebel	Jakob Lebel			L
Jamba		C		L
James Grieve and mutations				L
James Grieve rouge	Red James Grieve, Roter James Grieve	B		L
Jerseymac		B		
Jester				L
Jonagold (†) and mutations		C		L
Jonagored		A		L
Jonathan		B		
Jupiter				L
Karmijn de Sonnaville		C	R	L
Katy	Katja	B		
Kent			R	
Kidd's Orange Red		C	R	
Kim		B		
King David		A		
Königin				L
Lane's Prince Albert				L
Laxton's Superb		C	R	
Lemoen Apfel				L
Lobo		B		
Lord Lambourne		C		
Maigold		C		L
Mantet rouge	Red Mantet, Roter Mantet	C		
McIntosh Red		B		
Melodie		C		
Melrose		C		L
Mingan			R	L
Morgenduft		B		L
Musch				L
Mutsu				L
	Crispin			

Varieties	Synonyms and/or mutations	Colouring group	Rating	Size group
Normanda		C		L
Notarapfel	Notaris, Notarisappel			L
Nueva Europa		C		
Nueva Orleans		B		L
Odin		B		
Oldenburg		C		
Ontario		B		L
Oregon		A		L
Ortell		B		
Ozarkgold				L
Pater v. d. Elsen				L
Paula Red		B		
Pero de Cirio				L
Piglos		B		L
Pimona		C		
Pinova		C		L
Piros		C		L
Pomme raisin		C		
Rambour d'hiver	Winterrambour, Teuringer, Menz-nauer Jäger			L
Rambour franc		B		
Red Chief		A		L
Red Delicious and mutations		A		L
Red Dougherty		A		
Red Rome		A		
Red York		A		
Reglindis		C		L
Reine des Reinettes	Goldpamäne, King of the pippins	C		
Reineta Encamada		B		
Reineta Roja del Canada		B		L
Reinette blanche du Canada	Reinette du Canada, Canada blanc, Kanadarenette, Renetta del Canada		R	L
Reinette de France	Renetta di Francia			L
Reinette de Landsberg	Renetta di Landesberg, Landsberger, Landsberger Renette			L
Reinette d'Orléans	Orleans Reinette, Renetta d'Orleans			L
Reinette étoilée	Sternrenette, Sterappel	A		
Reinette grise	Graue Renette, Renetta Grigia		R	L
Reinette grise du Canada	Graue Kanadarenette		R	L
Richard		A		L

Varieties	Synonyms and/or mutations	Colouring group	Russetting	Size group
Roja de Benejama	Verruga, Roja del Valle, Clavelina	A		
Rose de Berne	Berner Rosenapfel	A		
Rose de Caldaro	Kalterer, Rose di Caldaro	C		
Royal Gala	Tenroy	A		
Royal Red		A		L
Saure Gamberse	Gamberse Zure			L
Septer				L
Shampion		C		L
Signe Tillsch				L
Spartan		A		
St Edmunds Pippin			R	
Stalapfel		B		
Stark Delicious		A		
Starking		A		L
Starkrimson		A		L
Stark's Earliest		C		
Stayman Winesap	Stayman	B		L
Staymared	Staymanred, Red Stayman	A		L
Stummer Pippin			R	
Summerred		B		
Sunset			R	
Suntan			R	
Top Red		A		L
Toreno			R	
Transparente de Croncels	Croncels			L
Triomphe de Luxembourg				L
Tydemans' Early Worcester	Tydemans' Early	B		L
Wagener		B		
Wealthy		B		
Well Spur		A		L
Winesap	Winter Winesap	A		
Winston		C		
Winter Banana	Winterbanane, Winterbanane-napfel			L
Worcester Pearmain		B		
Yellow Newton	Albemarle Pippin		R	
York		B		
Zabergäu				L
Zigeunerin				L

(¹) However, for the variety Jonagold, at least one tenth surface of the fruit in class II must be streaked with red colouring.

5. NON-EXHAUSTIVE LIST OF PEAR VARIETIES CLASSIFIED ACCORDING THEIR SIZING CRITERIA

Varieties	Synonyms and/or mutations	Size group
Abbé Fétel	Abbate Fétel, Abate Fétel	L
Abugo o Siete en Boca		SP
Alexandrine Douillard		L
André Desportes		SP
Azucar Verde		SP
Bergamotten		SP
Beurré Alexandre Lucas	Lucas, Alexander Lucas	L
Beurré Clairgeau	Clairgeau, Clairgeaus Butterbirne	L
Beurré d'Arenberg	Hardenpont	L
Beurré Diel	Diels Butterbirne	L
Beurré Giffard	Giffards Butterbirne	SP
Beurré Gris		SP
Beurré Lebrun		L
Beurré précoce Morettini	Buttira precoce Morettini	SP
Blanca de Aranjuez	Agua de Aranjuez, Espadana, Blanquilla	SP
Buntrocks		SP
Carapinha		SP
Carusella		SP
Castell	Castell de Verano	SP
Catillac	Pondsphear, Ronde Gratio, Grand Monarque, Charteuse	L
Claude Blanchet		SP
Colorée de Juillet	Bunte Juli	SP
Condoula		SP
Coscia	Ercolini	SP
Curé	Curato, Pastoren, Del Cura de Ouro, Espadon de Invierno, Bella de Berry, Lombarda de Rioja, Batall de Campana	L
D. Joaquina	Doyenné de Juillet	SP
Devoe		L
Don Guido		L
Doyenné d'hiver	Winterdechant, Decana d'Inverno	L
Doyenné du Comice	Comice, Vereinsdechant, Decana del Comizio	L
Duchesse d'Angoulême	Duchessa d'Angoulême	L
Empereur Alexandre	Beurré Bosc, Bosc, Beurré d'Apremont, Kaiser Alexander, Imperatore Alessandro, Kaiserkrone, Alexanderbirne	L
Flor de Invierno		L

Varieties	Synonyms and/or mutations	Size group
Général Leclerc		L
Gentile		SP
Gentile Bianca di Firenze		SP
Gentilona		SP
Giardina		SP
Gramshirle		SP
Grand Champion		L
Hartleffs		SP
Jeanne d'Arc		L
Leonardeta	Mosqueruela, Margallon, Colorada de Acanadre, Leonarda de Magallon	SP
Marguerite Marillat	Margarete Marillat	L
Moscatella		SP
Oomskinderen		SP
Packham's Triumph	Williams d'Automne	L
Passe Crassane	Passa Crassana, Edelcrassane	L
Perita de San Juan		SP
Pérola		SP
Précoce de Altedo	Precoco di Altedo	SP
Précoce de Trévoux	Trévoux, Precoco di Trévoux, Frühe von Trévoux	SP
Président Drouard	Präsident Drouard	L
Santa Maria	Santa Maria Morettini	SP
Souvenir du Congrès	Kongress, Congress	L
Spadoncina	Agua de Verano, Agua de Agosto	SP
Triomphe de Vienne	Trionfo di Vienna, Triumph von Vienne	L
Wilder		SP
Williams Duchesse	Pitmaston	L
Withhöfsbime		SP

PART 9

STANDARD FOR APRICOTS

I. DEFINITION OF PRODUCE

This standard applies to apricots of varieties (cultivars) grown from *Prunus armeniaca* L. to be supplied fresh to the consumer, apricots for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of apricots after preparation and packaging.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, apricots 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,
- practically free from damage caused by pests,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

The apricots must have been carefully picked.

They must be sufficiently developed and display satisfactory ripeness.

The development and condition of the apricots 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

Apricots are classified in three classes defined below:

(i) "Extra" class

Apricots in this class must be of superior quality. In shape, development and colouring they must be characteristic of the variety, allowing for the district in which the fruit is grown.

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

Apricots in this class must be of good quality. They must be characteristic of the variety, allowing for the district in which the fruit is grown. 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 or development,
- a slight defect in shape or development,
- a slight defect in colouring,
- slight rubbing,
- slight burning,
- slight skin defects with a limit of 1 cm in length for defects of elongated shape, and 0,5 cm² of total surface area for other defects.

(iii) Class II

This class includes apricots which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

Skin defects may be allowed provided that the fruit retain their essential characteristics as regards the quality, the keeping quality and presentation, subject to the following limits:

- 2 cm in length for defects of elongated shape,
- 1 cm² of total surface area for all other defects.

III. PROVISIONS CONCERNING SIZING

Size is determined by maximum diameter of the equatorial section. Sizing is compulsory for classes "Extra" and I.

Class	Minimum diameter (mm)	Maximum permissible difference for fruit in the same package (mm)
Extra	35	5
I and II (sized)	30	10
II (not sized)	30	-

IV. PROVISIONS CONCERNING TOLERANCES

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

A. Quality tolerances

(i) "Extra" Class

5 % by number or weight of apricots not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

(ii) Class I

10 % by number or weight of apricots not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

(iii) Class II

10 % by number or weight of apricots satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting, marked bruising or any other deterioration rendering it unfit for consumption.

B. Size tolerances

For all classes: 10 % by number or weight of apricots deviating from the minimum size or the size stated on the package, the deviation not exceeding 3 mm above or below.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only apricots of the same origin, variety, quality, and size (if sized) and, for "Extra" class, uniform in colour.

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

B. Packaging

The apricots 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 or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter.

C. Presentation

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The apricots may be presented:

- in small packages,
- arranged in one or more layers separated from each other,
- in bulk in the package, except for the "Extra" class.

VI. PROVISIONS CONCERNING MARKING

Each package 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: Name and address or officially issued or accepted code mark. However, where a code (symbol) is used, the words "packer and/or dispatcher" (or an equivalent abbreviation) must appear close to this code (symbol).

B. Nature of produce

- "Apricots", if the contents are not visible from the outside,
- Name of the variety for classes "Extra" and I.

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 diameter.

E. Official control mark (optional)

PART 10

STANDARD FOR ASPARAGUS

I. DEFINITION OF PRODUCE

This standard applies to shoots of the varieties (cultivars) grown from *Asparagus officinalis* L., to be supplied fresh to the consumer, asparagus for industrial processing being excluded.

Asparagus shoots are classified into four groups according to colour:

1. white asparagus;
2. violet asparagus, having tips of a colour between pink and violet or purple and a part of the shoot white;
3. violet/green asparagus, part of which is of violet and green colouring;
4. green asparagus having tips and most of the shoot green.

This standard does not apply to green and violet/green asparagus of less than 3 mm diameter and white and violet asparagus of less than 8 mm diameter, packed in uniform bundles or unit packages.

II. PROVISIONS CONCERNING QUALITY

The purpose of this standard is to define the quality requirements for asparagus after preparation and packaging.

A. Minimum requirements

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

- intact,
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded,
- free from damage caused by unsuitable washing (the shoots may have been washed but not soaked),
- clean, practically free of any visible foreign matter,
- fresh in appearance and fresh-smelling,
- practically free from pests,
- practically free from damage caused by pests,
- practically unbruised,
- free of abnormal external moisture, i.e. adequately "dried" if they have been washed or cooled with cold water,
- free of any foreign smell and/or taste.

The cut at the base of the shoots must be as clean as possible.

In addition, shoots must be neither hollow, split, peeled nor broken. Small cracks which have appeared after harvesting are, however, allowed, so long as they do not exceed the limits laid down in IV A. "Quality tolerances".

The condition of the asparagus 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

Asparagus is graded into three classes defined below:

(i) "Extra" class

Shoots in this class must be of superior quality, very well formed and practically straight. Having regard to the normal characteristics of the group to which they belong, their tips must be very compact.

Only a few very slight traces of rust on the shoot, removable by normal peeling by the consumer, are allowed.

For the "white" asparagus group, the tips and shoots must be white; only a faint pink tint is allowed on the shoots.

Green asparagus must be totally green.

No traces of woodiness are allowed for the shoots in this class.

The cut at the base of the shoots must be as square as possible. However, to improve presentation when the asparagus is packed in bundles, those on the outside may be slightly bevelled, so long as the bevelling does not exceed 1 cm.

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(ii) Class I

Shoots in this class must be of good quality and well formed. They may be slightly curved. Having regard to the normal characteristics of the group to which they belong, their tips must be compact.

Slight traces of rust removable by normal peeling by the consumer are allowed.

For the "white" asparagus group, a faint pink tint may appear on the tips and the shoots.

Green asparagus must at least be green for 80 % of the length.

In the "white" asparagus group, no woody shoots are allowed. For the other groups, a trace of woodiness on the lower part is permissible, provided this woodiness disappears by normal peeling by the consumer.

The cut at the base of the shoots must be as square as possible.

(iii) Class II

This class includes shoots which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

Compared with class I, shoots may be less well formed, more curved and having regard to the normal characteristics of the group to which they belong, their tips may be slightly open.

Traces of rust, removable by normal peeling by the consumer are allowed.

The tips of "white" asparagus may have a coloration including a green tint.

The tips of "violet" asparagus may have a slight green tint.

Green asparagus must at least be green for 60 % of the length.

Shoots may be slightly woody.

The cut at the base of the shoots may be slightly oblique.

III. PROVISIONS CONCERNING SIZING

Size is determined by the length and diameter of the shoot.

A. Sizing by length

The length of the shoots must be:

- above 17 cm for long asparagus,
- 12 to 17 cm for short asparagus,
- above 12 cm for class II asparagus arranged, but not bundled in the packages,
- under 12 cm for asparagus tips.

The maximum length allowed for white and violet asparagus is 22 cm, and for green and violet/green asparagus 27 cm.

The maximum difference in length of shoots packed in firmly bound bundles must not exceed 5 cm.

B. Sizing by diameter

The diameter of shoots shall be measured at the mid-point of their length.

The minimum diameter and sizing shall be:

White and violet asparagus

Class	Minimum diameter	Sizing
Extra	12 mm	Maximum variation of 8 mm between the thinnest and the thickest shoot in the same package or the same bundle
I	10 mm	Maximum variation of 10 mm between the thinnest and the thickest shoot in the same package or the same bundle
II	8 mm	No provision as to uniformity

Violet/green and green asparagus

Class	Minimum diameter	Sizing
Extra and I	3 mm	Maximum variation of 8 mm between the thinnest and the thickest shoot in the same package or the same bundle
II	3 mm	No provision as to uniformity

IV. PROVISIONS CONCERNING TOLERANCES

The following tolerances in respect of quality and size are allowed for produce not satisfying the requirements of the class indicated in each package.

A. Quality tolerances

(i) "Extra" class

5 % by number or weight of shoots not satisfying the requirements for the class, but conforming to those of class I, or exceptionally, coming within the tolerances for that class, or having slight unscarred cracks appearing after harvesting.

(ii) Class I

10 % by number or weight of shoots not satisfying the requirements for the class, but conforming to those of class II, or exceptionally, coming within the tolerances for that class, or having slight unscarred cracks appearing after harvesting.

(iii) Class II

10 % by number or weight of shoots satisfying neither the requirements for the class, nor the minimum requirements, but excluding shoots affected by rotting, or any other deterioration rendering them unfit for consumption. In addition to the above 10 %, an additional tolerance of 10 % by number or weight can be allowed for hollow shoots or shoots showing very slight cracks due to washing.

In no case can there be more than 15 % hollow shoots in each package or bundle.

B. Size tolerances

For all classes: 10 % by number or weight of shoots not corresponding to the size indicated and deviating from the specified limits of length with a maximum deviation of 1 cm in length and 2 mm in diameter.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package, each unit package or each bundle in the same package should be uniform, and comprise only asparagus of the same origin, quality, colour group and size (where sizing is compulsory). Nevertheless, with respect to colour, shoots of a different colour group may be allowed within the following limits:

- white asparagus: 10 % by number or weight of violet asparagus in class "Extra" and "I" and 15 % in class II,
- violet, green and violet/green asparagus: 10 % by number or weight of another colour group.

In the case of class II, a mixture of white and violet asparagus is allowed provided it is appropriately marked.

The visible part of the contents of each package, unit package or bundle must be representative of the entire contents.

B. Presentation

The asparagus may be presented in the following ways:

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(i) in bundles firmly bound

Shoots on the outside of each bundle must correspond in appearance and diameter with the average of the whole bundle.

In "Extra" Class, asparagus shoots packed in bundles must be of the same length.

Bundles must be arranged evenly in the package; each bundle may be protected by paper.

In any one package, bundles must be of the same weight and length;

(ii) in unit packages, or arranged but not bundled in the package

C. Packaging

The asparagus must be packed in such a way as to ensure adequate protection for the produce.

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 and particularly of paper or stamps bearing trade specifications is allowed provided that the printing or labelling has been done with a non-toxic ink or glue.

The package must be free from any foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package 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: Name and address or officially issued or accepted code mark. 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.

B. Nature of produce

"Asparagus" followed by the indication "white", "green", "violet", or "violet/green" if the contents of the package are not visible from the outside and, where appropriate, the indication "short", "tips" or "mixture white and violet".

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:

(a) for asparagus subject to the uniformity rules, as minimum and maximum diameters;

(b) for asparagus not subject to the uniformity rules, as minimum diameter followed by maximum diameter or the words "and over",

- For asparagus packed in bundles or unit packages, the number of bundles or the number of unit packages.

E. Official control mark (optional)

PART 11

STANDARDS FOR AVOCADOS

I. DEFINITION OF PRODUCE

This standard applies to avocados of varieties (cultivars) grown from *Persea americana* Mill. to be supplied fresh to the consumer, parthenocarpic fruit and avocados for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of avocados after preparation and packaging.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the avocados 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 damage caused by pests,
- free of damage caused by low temperature,
- having a stalk not more than 10 mm in length which must be cut off cleanly. However, its absence is not considered a defect on condition that the place of the stalk attachment is dry and intact,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

Avocados must be firm at the point of dispatch, and carefully picked. Their development should have reached a physiological stage which will ensure a continuation of the ripening process to completion. The ripe fruit should be free from bitterness.

The development and condition of the avocados 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

Avocados are classified in three classes defined below:

(i) 'Extra' Class

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

They must be free from defects, with the exception of very slight superficial defects of the skin provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package. If present, the stalk must be intact.

(ii) Class I

Avocados in this class must be of good quality and show the typical colour and shape of the variety.

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 of shape and colour,
- slight skin defects (corkiness, healed lenticels) and sunburn; the maximum total area should not exceed 4 cm².

In no case may the defects affect the fruit flesh.

The stalk, if present, may be slightly damaged.

(iii) Class II

This class includes avocados which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

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

— defects in shape and colouring,

— skin defects (corkiness, healed lenticels) and sunburn: the maximum total area should not exceed 6 cm².

In no case may the defects affect the fruit flesh.

The stalk, if present, may be damaged.

III. PROVISIONS CONCERNING SIZING

Size is determined by the weight of the fruit; the size scale is as follows:

Weight scale in grams	Code size
781 to 1 220	4
576 to 780	6
461 to 575	8
366 to 460	10
306 to 365	12
266 to 305	14
236 to 265	16
211 to 235	18
191 to 210	20
171 to 190	22
156 to 170	24
146 to 155	26
136 to 145	28
125 to 135	30

The minimum weight of avocados must not be less than 125 g.

IV. PROVISIONS CONCERNING TOLERANCES

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

A. Quality tolerances

(i) *'Extra' Class*

5 per cent by number or weight of avocados not satisfying the requirements of avocados but meeting those of class I or, exceptionally, coming within the tolerances of that class.

(ii) *Class I*

10 per cent by number or weight of avocados not satisfying the requirements of the class but meeting those of Class II or, exceptionally, coming within the tolerance of that class.

(iii) *Class II*

10 per cent by number or weight of avocados satisfying neither the requirements of the class nor the minimum requirements, with the exception of fruit affected by rotting, marked bruising or any other deterioration rendering it unfit for consumption.

B. Size tolerances

For all classes: 10 % by number or weight of avocados conforming to the size range immediately below and/or above that mentioned in the marking.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only avocados of the same origin, variety, quality, coloration ⁹ and size.

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

B. Packaging

The avocados 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 fruit. 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.

Packages must be free of all foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package 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: name and address or officially issued or accepted code mark. 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.

B. Nature of produce

- 'Avocados', if the contents are not visible from the outside,
- 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 in minimum and maximum weight,
- code number of the size scale and number of fruits when it is different from code number or, optionally, code number of the size scale and the net weight of the package.

E. Official control mark (optional)

⁹ A change in the colour of the dark-skinned varieties is not considered as a defect, but the colouring of the fruit in each package must be uniform at the point of dispatch.

QUALITY STANDARDS FOR BANANAS

I. DEFINITION OF PRODUCE

This standard applies to bananas of the varieties (cultivars) of *Musa* (AAA) spp., Cavendish and Gros Michel subgroups, referred to in Annex I, for supply fresh to the consumer after preparation and packaging. Plantains, bananas intended for industrial processing and fig bananas are not covered.

II. QUALITY

This standard defines the quality requirements to be met by unripened green bananas after preparation and packaging.

A. Minimum requirements

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

- green and unripened,
- intact,
- firm,
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded,
- clean, practically free from visible foreign matter,
- practically free from pests,
- practically free from damage caused by pests,
- with the stalk intact, without bending, fungal damage or desiccation,
- with pistils removed,
- free from malformation or abnormal curvature of the fingers,
- practically free from bruises,
- practically free from damage due to low temperatures,
- free from abnormal external moisture,
- free from any foreign smell and/or taste.

In addition, hands and clusters (parts of hands) must include:

- a sufficient portion of crown of normal colouring, sound and free from fungal contamination,
- a cleanly cut crown, not bevelled or torn, with no stalk fragments.

The physical development and ripeness of the bananas must be such as to enable them to:

- withstand transport and handling, and
- arrive in satisfactory condition at the place of destination in order to attain an appropriate degree of maturity after ripening.

B. Classification

Bananas are classified into the three classes defined below:

(i) *'Extra' class*

Bananas in this class must be of superior quality. They must have the characteristics typical of the variety and/or commercial type.

The fingers must be free from defects, apart from slight superficial blemishes not covering a total of more than 1 cm² of the surface of the finger, which must not impair the general appearance of the hand or cluster, its quality, its keeping quality or the presentation of the package.

(ii) *Class I*

Bananas in this class must be of good quality. They must display the characteristics typical of the variety and/or commercial type. However, the following slight defects of the fingers are allowed, provided they do not impair the general appearance of each hand or cluster, its quality, its keeping quality or the presentation of the package:

- slight defects in shape,

— slight skin defects due to rubbing and other slight superficial blemishes not covering a total of more than 2 cm² of the surface of the finger.

Under no circumstances may such slight defects affect the flesh of the fruit.

(iii) *Class II*

This class covers bananas which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

The following defects of the fingers are allowed, provided the bananas retain their essential characteristics as regards quality, keeping quality and presentation:

— defects of shape,

— skin defects due to scraping, rubbing or other causes, provided that the total area affected does not cover more than 4 cm² of the surface of the finger.

Under no circumstances may the defects affect the flesh of the fruit.

III. SIZING

Sizing is determined by:

— the length of the fruit expressed in centimetres and measured along the convex face, from the blossom end to the point where the peduncle joins the crown,

— the grade, i.e. the measurement, in millimetres, of the thickness of a transverse section of the fruit between the lateral faces and the middle, perpendicularly to the longitudinal axis.

The reference fruit for measurement of the length and grade is:

— the median finger on the outer row of the hand,

— the finger next to the cut sectioning the hand, on the outer row of the cluster.

The minimum length permitted is 14 cm and the minimum grade permitted is 27 mm.

As an exception to the last paragraph, bananas produced in Madeira, the Azores, the Algarve, Crete and Lakonia which are less than 14 cm in length may be marketed but must be classified in Class II.

IV. TOLERANCES

Tolerances in respect of quality and size shall be allowed within each package in respect of produce not satisfying the requirements of the class indicated.

A. Quality tolerances

(i) *'Extra' class*

5 % by number or weight of bananas not satisfying the requirements for the 'extra' class but meeting those for Class I, or, exceptionally, coming within the tolerances for that class.

(ii) *Class I*

10 % by number or weight of bananas not satisfying the requirements of Class I but meeting those for Class II, or, exceptionally, coming within the tolerances for that class.

(iii) *Class II*

10 % by number or weight of bananas satisfying neither the requirements for Class II nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

B. Size tolerances

For all classes, 10 % by number of bananas not satisfying the sizing characteristics, up to a limit of 1 cm for the minimum length of 14 cm.

V. PRESENTATION

A. Uniformity

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The contents of each package must be uniform and consist exclusively of bananas of the same origin, variety and/or commercial type, and quality.

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

B. Packaging

The bananas 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 nature such as to avoid causing any external or internal deterioration of the produce. The use of materials such as, in particular, wrapping papers or adhesive labels bearing commercial indications is allowed provided that the printing and labelling is done with a non-toxic ink or glue.

Packages must be free from any foreign matter.

C. Presentation

The bananas must be presented in hands or clusters (parts of hands) of at least four fingers.

Clusters with not more than two missing fingers are allowed, provided that the stalk is not torn but cleanly cut, without damage to the neighbouring fingers.

Not more than one cluster of three fingers with the same characteristics as the other fruit in the package may be present per row.

VI. MARKING

Each package must bear the following particulars in writing, all on the same side, legibly and indelibly marked and visible from the outside:

A. Identification

Packer and/or dispatcher {Name and address or officially issued or recognized conventional mark}.

B. Nature of produce

— the word 'Bananas' where the contents are not visible from the outside,

— the name of the variety or commercial type.

C. Origin of the product

Country of origin and, in the case of Community produce:

— production area, and

— (optionally) national, regional or local name.

D. Commercial specifications

— Class,

— net weight,

— size, expressed as minimum length and, optionally, as maximum length.

E. Official control mark (optional).

ANNEX I

List of the main groups, sub-groups and cultivars of dessert bananas

Group	Sub-group	Main cultivars (non-exhaustive list)
AA	Sweet fig	Sweet fig, Pisang Mas, Amas, Datil, Bocadillo
AB	Ney-Poovan	Ney Poovan, Safet Velchi
AAA	Cavendish	Dwarf Cavendish Giant Cavendish Lacatan Poyo (Robusta) Williams Americani Valery Arvis
	Gros Michel	Gros Michel ('Big Mike') Highgate
	Pink fig	Figue Rose Figue Rose Verte
	Ibota	
AAB	Fig apple	Fig apple, Silk
	Pome (Prata)	Pacovan Prata Ana
	Mysore	Mysore, Pisang Ceylan, Gorolo

STANDARD FOR BEANS

I. DEFINITION OF PRODUCE

This standard applies to beans of varieties (cultivars) grown from *Phaseolus vulgaris* L. and *Phaseolus coccineus* L. to be supplied fresh to the consumer, beans for shelling or industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

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

A. Minimum requirements

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

- intact ⁽¹⁰⁾,
- 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,
- fresh in appearance,
- free from parchment (hard endoderm),
- practically free from pests,
- practically free from damage caused by pests,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

The development and condition of beans 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

Beans are classified in three classes defined below.

(i) "Extra" class

Beans in this class must be of superior quality. In shape, development and colouring, they must be characteristic of the variety and/or commercial type.

They must be:

- turgid, easily snapped,
- very tender,
- practically straight,
- stringless.

Seeds, if present must be small and soft. However, needle beans must be seedless.

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

Beans in this class must be of good quality. In shape, development and colouring, they must be characteristic of the variety and/or commercial type.

They must be:

- turgid,
- young and tender,
- practically stringless except in the case of beans for slicing.

Seeds, if present, must be small and soft.

¹⁰ Due to harvesting of beans (excluding needle beans) a degree of damage is permitted at the stalk end only according to the tolerances laid down.

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 defect in shape,
- slight defect in colouring,
- slight skin defect.

(iii) Class II

This class includes beans which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

They must be:

- reasonable tender,
 - free from rust spots in the case of needle beans.
- Seeds, if present, should not be too large and must be reasonably soft.

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

- defects in shape,
- defects in colouring,
- skin defects,
- strings,
- slight rust spots except in the case of needle beans.

III. PROVISIONS CONCERNING SIZING

Size is determined by the maximum width of the pod measured at right angles to the seam.

Sizing is compulsory for needle beans only, in accordance with the following classification:

- very fine: width of the pod not exceeding 6 mm,
- fine: width of the pod not exceeding 9 mm,
- medium: width of the pod not exceeding 12 mm.

Medium needle beans may not be placed in the "Extra" class.

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size (if sized) shall be allowed in each package for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

(i) Extra class

5 % by number or weight of beans not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

(ii) Class I

10 % by number or weight of beans not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class. Within this tolerance, a maximum of 5 % by number or weight may have strings in the case of a variety and/or commercial type which should be stringless.

In addition not more than a maximum of 15 % by number or weight of beans (excluding needle beans) may have the stalk and a small section of the narrow part of the neck missing, provided these pods remain closed, dry and not discoloured.

(iii) Class II

10 % by number or weight of beans satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by *Colletotrichum lindemuthianum* (bean spot disease), rotting or any other deterioration rendering it unfit for consumption.

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In addition not more than a maximum of 30 % by number or weight of beans (excluding needle beans) may have the stalk and a small section of the narrow part of the neck missing, provided these pods remain closed, dry and not discoloured.

B. Size tolerances

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

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only beans of the same origin, variety or commercial type, quality and size (if sized).

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

B. Packaging

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

Packages must be free of all foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package 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: name and address or officially issued or accepted code mark. However, where a code mark is used, the reference "packer and/or dispatcher" (or equivalent abbreviations) has to be indicated in close proximity to the code mark.

B. Nature of produce

- "Beans" and/or commercial type if the contents are not visible from the outside.
- 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:
 - for needle beans indicated by the words "very fine", "fine" or "medium";
 - for other beans (if sized) indicated by the minimum and maximum width of the pod.

E. Official control mark (optional)

PART 14

STANDARD FOR CAULIFLOWERS

I. DEFINITION OF PRODUCE

This standard applies to cauliflowers of varieties (cultivars) grown from *Brassica oleracea* L. convar. *botrytis* (L.) Alef. var. *botrytis* to be supplied fresh to the consumer, cauliflowers for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of cauliflowers after preparation and packaging.

A. Minimum requirements

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

- intact,
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded,
- clean, practically free from any visible foreign matter,
- fresh in appearance,
- practically free from pests,
- practically free from damage caused by pests,
- free from abnormal external moisture,
- free from any foreign smell and/or taste.

The development and condition of the cauliflowers 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

The cauliflowers are classified in three classes defined below:

(i) 'Extra' Class

Cauliflowers in this class must be of superior quality. They must be characteristic of the shape, development and colouring of the variety.

The heads must be:

- well formed, firm, compact,
- of very close texture,
- uniformly white or slightly creamy in colour. ⁽¹¹⁾ However, the marketing of cauliflower of another colour is allowed provided they are characteristic of the chosen class and their colour is characteristic of the variety.
- 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.

In addition, if the cauliflowers are put on sale 'with leaves or 'trimmed' the leaves must have a fresh appearance.

(ii) Class I

Cauliflowers in this class must be of good quality. They must be characteristic of the variety.

The heads must be:

- firm,
- of close texture,
- white or ivory or creamy in colour ⁽¹²⁾,

¹¹ However, the marketing of cauliflower of another colour is allowed provided they are characteristic of the chosen class and their colour is characteristic of the variety.

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- free from defects, such as blemishes, protruding leaves in the head, traces of frost, bruising.

Heads may have the following slight defects, provided that 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 or development,
- a slight defect in colouring,
- and a very slight woolliness.

In addition, if the cauliflowers are put on sale 'with leaves' or 'trimmed', the leaves must have a fresh appearance.

(iii) Class II

This class includes cauliflowers which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified above.

The heads may be:

- slightly deformed,
- slightly loose in texture,
- yellowish in colour.

They may have:

- slight traces of sun scorching,
- not more than five pale green leaves,
- a slight woolliness (but not wet or greasy to the touch).

They may also have two for the following defects provided the heads retain their essential characteristics as regards the quality, the keeping quality and presentation:

- slight traces of damage by pests or disease,
- slight superficial damage due to frost,
- slight bruising.

III. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section. The minimum diameter is fixed at 11 cm; the difference in size between the smallest and the largest head in each package may not exceed 4 cm.

IV. PROVISIONS CONCERNING TOLERANCES

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

A. Quality tolerances

(i) 'Extra' class

Five per cent by number of cauliflowers not satisfying the requirements of the class but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

(ii) Class I

Ten per cent by number of cauliflowers not satisfying the requirements of the class but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

(iii) Class II

Ten per cent by number of cauliflowers satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

B. Size tolerances

¹² However, the marketing of cauliflowers with a definite violet/purple or green colour is allowed provided they are characteristic of the chosen class.

For all classes: 10 % by number of cauliflowers not satisfying the requirements as regards sizing and the size indicated but conforming to the size immediately below and/or that stated on the package, the minimum diameter for heads in the smallest size grade being 10 cm.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only cauliflowers of the same origin, commercial type, quality and size. In addition, each package of 'Extra' Class cauliflowers must also be uniformly made up as to colour.

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

B. Packaging

Cauliflowers must be packed in such a way so 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 or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter.

C. Presentation

Cauliflowers may be presented:

- (i) with leaves: cauliflowers covered with healthy green leaves, sufficient in number and long enough to cover and protect the head entirely. The stalk must be cut off slightly below the protecting leaves;
- (ii) without leaves: cauliflowers with all the leaves and the non-edible portion of the stalk removed. At most, there may be five small and tender pale green leaves, untrimmed, close to the head;
- (iii) trimmed: cauliflowers with a sufficient number of leaves left on to protect the head. These leaves must be healthy and green and trimmed to not more than 3 cm from the top of the head. The stem must be cut off slightly below the protecting leaves.

VI. PROVISIONS CONCERNING MARKING

Each package 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: Name and address or officially issued or accepted code mark. 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.

B. Nature of produce

- 'Cauliflowers', if the contents are not visible from the outside
- Name of the commercial type or variety for cauliflower of another colour mentioned by footnote (11) in title II, part B

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 in minimum and maximum diameters or number of units

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E. Official control mark (optional)

PART 15

STANDARD FOR CITRUS FRUIT

I. DEFINITION OF PRODUCE

This standard applies to the following fruit, classified as 'citrus fruit', to be supplied fresh to the consumer, citrus fruit for industrial processing being excluded:

- lemons of varieties (cultivars) grown from the species *Citrus limon* (L.) Burm. f.,
- mandarins of varieties (cultivars) grown from the species *Citrus reticulata* Blanco, including satsumas (*Citrus unshiu* Marcow.), clementines (*Citrus clementina* Hort. ex Tan.), common mandarins (*Citrus deliciosa* Ten.) and tangerines (*Citrus tangerina* Hort. ex Tan.) grown from these species and its hybrids, hereinafter called 'mandarins',
- oranges of varieties (cultivars) grown from the species *Citrus sinensis* (L.) Osb.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of the citrus fruit after preparation and packaging.

A. Minimum requirements

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

- intact,
- free of bruising and/or extensive healed over cuts,
- 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,
- practically free from damage caused by pests,
- free of signs of internal shrivelling,
- free of damage caused by low temperature or frost,
- free of all abnormal external moisture,
- free of any foreign smell and/or taste.

The citrus fruit must have been carefully picked and have reached an appropriate degree of development and ripeness account being taken of criteria proper to the variety, the time of picking and the growing area.

The development and state of ripeness of the citrus fruit must be such as to enable them:

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

Citrus fruit meeting this ripeness requirement may be 'degreened'. This treatment is permitted only if the other natural organoleptic characteristics are not modified. It shall be carried out in the manner prescribed by the administrative authorities in each Member State and under their supervision.

B. Maturity requirements

Maturity of citrus fruit is defined by the following parameters specified for each species below:

1. Minimum juice content
2. Colouring

The degree of colouring shall be such that, following normal development the citrus fruit reach the colour typical of the variety at their destination point.

(i) Lemons

- Minimum juice content:
- Verdelli and Primofiore lemons: 20 %
- Other lemons: 25 %
- Colouring: must be typical of the variety. However fruits with a green (but not dark green) colour are allowed provided they satisfy the minimum requirements as to juice content.

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(ii) *Mandarins*

- Minimum juice content:
- Mandarins, excluding Clementines: 33 %
- Clementines: 40 %
- Colouring: must be typical of the variety on at least one third of the surface of the fruit.

(iii) *Oranges*

- Minimum juice content:
- Thomson Navel and Tarocco: 30 %
- Washington Navel: 33 %
- Other varieties: 35 %
- Colouring: must be typical of the variety. However, fruits with light green colour are allowed, provided it does not exceed one fifth of the total surface of the fruit.

C. Classification

Citrus fruit are classified in three classes defined below:

(i) *'Extra' Class*

Citrus fruit in this class must be of superior quality. In shape, external appearance, development and colouring they must be characteristic of the variety and/or commercial type.

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*

Citrus fruit in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

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 defect in shape,
- slight defect in colouring,
- slight skin defects occurring during the formation of the fruit, such as silver scurfs, russets, etc.,
- slight healed defects due to a mechanical cause such as hail damage, rubbing, damage from handling, etc.

(iii) *Class II*

This class includes citrus fruit which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

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

- defect in shape,
- defect in colouring,
- rough skin,
- skin defects occurring during the formation of the fruit, such as silver scurfs, russets, etc.,
- healed defects due to a mechanical cause such as hail damage, rubbing, damage from handling, etc.,
- superficial healed skin alterations,
- slight and partial detachment of the pericarp for oranges (which is allowed for mandarins).

III. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section of the fruit.

A. Minimum size

Fruits of less than the following minimum sizes are excluded:

- Lemons: 45 mm
- Mandarins, excluding clementines: 45 mm
- Clementines: 35 mm
- Oranges: 53 mm

B. Size scales

Oranges		Lemons		Mandarins	
Size code	Diameter (mm)	Size code	Diameter (mm)	Size code	Diameter (mm)
0	92-110	0	79-90	1-XXX	78 and above
1	87-100	1	72-83	1-XX	67-78
2	84-96	2	68-78	1-X	63-74
3	81-92	3	63-72	2	58-69
4	77-88	4	58-67	3	54-64
5	73-84	5	53-62	4	50-60
6	70-80	6	48-57	5	46-56
7	67-76	7	45-52	6 ⁽¹⁾	43-52
8	64-73			7	41-48
9	62-70			8	39-46
10	60-68			9	37-44
11	58-66			10	35-42
12	56-63				
13	53-60				

⁽¹⁾ Issue for the quantity applied for.

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C. Uniformity

Uniformity in size is achieved by the abovementioned size scales, unless otherwise stated as follows:

(i) For fruit arranged in regular layers in the package the maximum difference between the smallest and the largest fruit must not exceed the following maxima:

	Size code	Maximum difference between fruit in the same package (mm)
Lemons	0-7	7
Mandarins	1-4	9
	5-6	8
	7-10	7
Oranges	0-2	11
	3-6	9
	7-13	7

(ii) For fruit not arranged in regular layers in packages and fruit in individual packages for direct sale to the consumer made up by number of fruit, the difference between the smallest and the largest fruit in the same package must not exceed the range of the appropriate size grade in the size scale.

(iii) For fruit in bulk bins and fruit in individual packages for direct sale to the consumer made up by weight, the maximum size difference between the smallest and the largest fruit in the same lot or package must not exceed the range obtained by grouping three consecutive sizes in the size scale.

IV. PROVISIONS CONCERNING TOLERANCES

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

A. Quality tolerances

(i) *'Extra' Class*

5 % by number or weight of citrus fruit not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

(ii) *Class I*

10 % by number or weight of citrus fruit not satisfying the requirements of the class, but meeting those of Class II, or exceptionally, coming within the tolerances of that class.

(iii) *Class II*

10 % by number or weight of citrus fruit satisfying neither the requirements of the class, nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption. Within this tolerance, a maximum of 5 % is allowed of fruit showing slight superficial unhealed damage, dry cuts or soft and shrivelled fruit.

B. Size tolerances

For all classes and types of presentation: 10 % by number or weight of citrus fruit corresponding to the size immediately below and/or above that (or those, in the case of the combination of three sizes) mentioned on the packages is allowed.

In any case, the tolerance of 10 % applies only to fruit not smaller than the following minima:

Lemons: 43 mm

Mandarins, excluding clementines: 43 mm

Clementines: 34 mm

Oranges: 50 mm

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only citrus fruit of the same origin, variety or commercial type, quality, and size, and appreciably of the same degree of ripeness and development.

In addition, for the 'Extra' Class, uniformity in colouring is required.

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

B. Packaging

The citrus fruit 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 or labelling has been done with non-toxic ink or glue.

If the fruit are wrapped, thin, dry, new and odourless (¹³) paper must be used.

The use of any substance tending to modify the natural characteristics of the citrus fruit, especially its taste or smell (¹³), is prohibited.

Packages must be free of all foreign matter. However, a presentation where a short (not wooden) twig with some green leaves adheres to the fruit is allowed.

C. Presentation

The citrus fruit may be presented:

- (a) arranged in regular layers in packages;
- (b) not arranged in regular layers in packages or in bulk bins. This presentation is only allowed for Classes I and II;
- (c) in individual packages for direct sale to the consumer of a weight less than 5 kg either
 - made up by number of fruit, or
 - made up by net weight of the package.

VI. PROVISIONS CONCERNING MARKING

Each package 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: name and address or officially issued or accepted code mark. 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.

B. Nature of produce

¹³ The use of preserving agents or any other chemical substance liable to leave a foreign smell on the skin of the fruit is permitted where it is compatible with the regulations of the importing country.

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- Name of the species if the produce is not visible from the outside, except for mandarins for which the name of the specie or variety (where applicable) is compulsory,
- Name of the variety, for oranges,
- Name of the type:
 - for lemons: the indication ‘Verdelli’ and ‘Primofiore’ where appropriate,
 - for clementines: the indication ‘Clementines, pipless’, ‘Clementines’ (1 to 10 pips), ‘Clementines with pips’ (more than 10 pips) where appropriate.

C. Origin of produce

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

D. Commercial specifications

- Class.
- Size code for fruit presented in accordance with the size scale or the upper and the lower limiting size code in the case of three consecutive sizes of the size scale.
- Size code and number of fruit, in the case of fruit arranged in layers in the package.
- Where appropriate, mention of the preserving agents or other chemical substance used.

E. Official control mark (optional)

PART 16

QUALITY STANDARDS FOR CUCUMBERS

I. DEFINITION OF PRODUCE

This standard applies to cucumbers grown from varieties (*cultivars*) of *Cucumis sativus* L. to be supplied fresh to the consumer, cucumbers for processing and gherkins being excluded.

II. PROVISIONS CONCERNING QUALITY

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

A. Minimum requirements

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

- intact,
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded,
- fresh in appearance,
- firm,
- clean, practically free of any visible foreign matter,
- practically free from pests,
- practically free from damage caused by pests,
- free of bitter taste (subject to the special provisions for class II under the heading 'Tolerances'),
- free of abnormal external moisture,
- free of foreign smell and/or taste.

Cucumbers must be sufficiently developed but their seeds must be soft.

The condition of the produce must be such as to enable it:

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

B. Classification

Cucumbers are classed into the three classes defined below:

(i) 'Extra' class

Cucumbers in this class must be of superior quality. They must have all the characteristics of the variety.

They must:

- be well developed
- be well shaped and practically straight (maximum height of the arc: 10 mm per 10 cm of length of the cucumber)
- have a typical colouring for the variety
- be free of defects, including all deformations and particularly those caused by seed formation.

(ii) Class I

Cucumbers in this class must be of good quality. They must:

- be reasonably developed
- be reasonably well shaped and practically straight (maximum height of the arc: 10 mm per 10 cm of the length of cucumber).

The following defects are allowed:

- a slight deformation, but excluding that caused by seed formation
- a slight defect in colouring, especially the light coloured part of the cucumber where it touched the ground during growth
- slight skin blemishes due to rubbing and handling or low temperatures, provided that such blemishes have healed and do not affect the keeping quality.

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(iii) *Class II:*

This class includes cucumbers which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above. However, they may have the following defects:

- deformations other than serious seed development,
- defects in colouring up to one-third of the surface; in the case of cucumbers grown under protection, considerable defects in colouring in the affected part are not allowed,
- healed cracks,
- slight damage caused by rubbing and handling which does not seriously affect the keeping quality and appearance.

All the defects listed above are allowed for straight and slightly crooked cucumbers.

On the other hand, crooked cucumbers are allowed only if they have no more than slight defects in colouring and have no defects or deformation other than crookedness.

Slightly crooked cucumbers may have a maximum height of the arc of 20 mm per 10 cm of length of the cucumber.

Crooked cucumbers may have a greater arc and must be packed separately.

III. PROVISIONS CONCERNING SIZING

Sizing is determined by the weight of the cucumber.

(i) Cucumbers grown in the open must weigh 180 g or more. Cucumbers grown under protection must weigh 250 g or more.

(ii) Moreover, 'Extra' Class and Class I cucumbers grown under protection weighing:

- 500 g or more must be not less than 30 cm long,
- between 250 and 500 g must be not less than 25 cm long.

(iii) Sizing is compulsory for classes 'Extra' and I.

The difference in weight between the heaviest and lightest cucumbers in the same package must not exceed:

- 100 grams where the lightest piece weighs between 180 and 400 grams,
- 150 grams where the lightest piece weighs 400 grams or more.

(iv) The provisions concerning sizing are not applicable to 'short cucumbers'.

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size are allowed in each package for produce not satisfying the requirements for the class indicated.

A. **Quality tolerances:**

(i) *'Extra' Class:*

5 % by number of cucumbers not satisfying the requirements for the class but meeting the requirements for Class I, or exceptionally coming within the tolerances for that class.

(ii) *Class I:*

10 % by number of cucumbers not satisfying the requirements for the class but meeting the requirements for Class II, or exceptionally coming within the tolerances for that class.

(iii) *Class II:*

10 % by number of cucumbers satisfying neither the requirements for the class nor the minimum requirements, to the exclusion of produce affected by rotting or deterioration such as to make it unfit for consumption. Within this tolerance a maximum of 2 % by number of cucumbers may have tips with a bitter taste.

B. **Size tolerances:**

For all classes: 10 % by number of cucumbers not satisfying the size requirements. However, this tolerance is applicable to produce which differs by not more than 10 % from the size and weight limits specified.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity:

The contents of each package must be uniform and contain only cucumbers of the same origin, variety or type, quality and size (where required).

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

B. Packaging:

The cucumbers must be packed in such a way as to protect them properly.

The cucumbers must be packed sufficiently tightly as to avoid damage during transport.

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 and particularly of paper or stamps bearing trade specifications is allowed provided that the printing or labelling has been done with a non-toxic ink or glue.

The packages must be free of any foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package 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: Name and address or officially issued or accepted code mark. 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.

B. Nature of produce:

- 'Cucumbers' if the contents are not visible from the outside,
- 'under protection', where appropriate, or an equivalent expression,
- 'short cucumbers' or 'mini-cucumbers', as appropriate.

C. Origin of produce:

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

D. Commercial specifications:

- Class and, as appropriate, for Class II 'crooked cucumbers',
- Size (if the produce is sized) expressed in minimum and maximum weight of the cucumbers,
- Number of units (optional).

E. Official crate marking *(optional)*

PART 17

STANDARD FOR GARLIC

I. DEFINITION OF PRODUCE

This standard applies to garlic of varieties (cultivars) grown from *Allium sativum* L. to be supplied fresh ⁽¹⁴⁾, semi-dry ⁽¹⁵⁾ or dry ⁽¹⁶⁾ to the consumer, green garlic with full leaves and undeveloped cloves and garlic for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of garlic after preparation and packaging.

A. Minimum requirements

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

- 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,
- clean, practically free of any visible foreign matter,
- firm,
- free from damage caused by frost or sun,
- free of externally visible sprouts,
- free of abnormal external moisture,
- free of any foreign smell and/or taste ⁽¹⁷⁾.

The development and condition of the garlic must be such as to enable it to:

- withstand transport and handling, and
- arrive in satisfactory condition at the place of destination.

B. Classification

Garlic is classified in three classes defined below:

(i) Extra Class

Garlic in this class must be of superior quality. It must be characteristic of the variety and/or commercial type.

The bulbs must be:

- intact,
- regular in shape,
- properly cleaned.

They must be free of defects, with the exception of very slight superficial blemishes, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

The cloves must be compact.

The roots of dry garlic must be cut off flush with the bulb.

(ii) Class I

Garlic in this class must be of good quality. It must be characteristic of the variety and/or commercial type.

¹⁴ 'Fresh garlic' means produce with a 'green' stem and with the outer skin of the bulb still fresh.

¹⁵ 'Semi-dry garlic' means produce with the stem and the outer skin of the bulb not completely dry.

¹⁶ 'Dry garlic' means produce in which the stem, the outer skin of the bulb and the skin surrounding each clove are completely dry.

¹⁷ This provision does not preclude a specific smell and/or taste caused by smoking.

The bulbs must be:

- intact,
- of fairly regular shape.

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 tears in the outer skin of the bulb.

Cloves must be reasonably compact.

(iii) Class II

This class includes garlic which does not qualify for inclusion in the higher classes, but satisfies the minimum requirements specified above.

The following defects may be allowed, provided the garlic retains its essential characteristics as regards the quality, the keeping quality and presentation:

- tears in the outer skin or missing parts of the outer skin of the bulb,
- healed injuries,
- slight bruises,
- irregular shape,
- up to three cloves missing.

III. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section.

(i) The minimum diameter is fixed at 45 mm for garlic classified in the 'Extra' Class and 30 mm for garlic classified in Classes I and II.

(ii) For garlic presented loose - with cut stems - or in bunches, the difference in diameter between the smallest and the largest bulb in the same package may not exceed:

- 15 mm where the diameter of the smallest bulb is less than 40 mm,
- 20 mm where the diameter of the smallest bulb is 40 mm or more.

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size are allowed in each package, or each lot where the garlic is presented loose, for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

(i) Extra Class

5 % by weight of garlic not satisfying the requirements of the class but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

(ii) Class I

10 % by weight of garlic not satisfying the requirements of the class but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

Within this tolerance, not more than 1 % by weight of bulbs may have cloves with externally visible sprouts.

(iii) Class II

10 % by weight of garlic satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or damaged by frost or sun, or any other deterioration rendering it unfit for consumption.

In addition to this tolerance, a maximum of 5 % by weight of bulbs may have cloves with externally visible sprouts.

B. Size tolerances

For all classes: 10 % by weight of bulbs not satisfying the requirements as regards sizing and the size indicated but conforming to the size immediately above and/or below that specified. Within this tolerance, not more than 3 % of bulbs may have a diameter smaller than the specified minimum but not less than 25 mm.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

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

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

B. Packaging

With the exception of dry garlic presented in strings, which may be transported in bulk (loaded directly into a transport vehicle), garlic 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 paper or stamps, bearing trade specifications is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

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

C. Presentation

Garlic must be presented as follows:

(i) loose in the package, with cut stems, the length of the stem not to exceed:

- 10 cm in the case of fresh and semi-dry garlic,
- 3 cm in the case of dry garlic;

(ii) in bunches by:

- number of bulbs,
- net weight.

The stems must be evened off;

(iii) in the case of dry and semi-dry garlic only, in strings by:

- number of bulbs, there being at least six bulbs per string,
- net weight.

In the case of presentation in bunches or strings, each package must have uniform characteristics (number of bulbs or net weight).

Irrespective of the type of presentation, the stems must be cut cleanly, as must roots in the case of dry garlic classified in the 'Extra' class.

VI. PROVISIONS CONCERNING MARKING

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

For garlic in strings transported in bulk (loaded directly into a vehicle), the particulars must appear on a document accompanying the goods, and attached in a visible position inside the transport vehicle.

A. Identification

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

B. Nature of produce

- 'Fresh garlic', 'semi-dry garlic' or 'dry garlic' if the contents are not visible from the outside.
- Name of the variety or commercial type ('white garlic', 'pink garlic', etc.).
- 'Smoked', where appropriate.

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 diameters of the bulbs.

E. Official control mark (optional)

STANDARD FOR 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 for table grapes after preparation and packaging.

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,
- practically free from damage caused by pests,
- 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.

Bunches must have been carefully picked.

The table grapes must be sufficiently developed and display satisfactory ripeness. The development and condition of the table grapes 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

The table grapes are classified into three classes defined below:

i) 'Extra' class

Table grapes in this class must be of superior quality. In shape, development and colouring the 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 the 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,
- slight defects in colouring,
- very slight sun-scorch affecting the skin only.

iii) Class II

This class includes table grapes which 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 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 following minimum size requirements per bunch are defined for table grapes grown under glass and for open-grown table grapes, large-berry or small-berry varieties respectively.

	Table grapes grown under glass	Open grown table grapes	
		Large berry varieties	Small berry varieties
'Extra' Class	300 g	200 g	150 g
Class I	250 g	150 g	100 g
Class II	150 g	100 g	75 g

A list of varieties grown under glass and open-grown large-berry and small-berry varieties appears in the Appendix to this standard.

For all classes: in each consumer package, not exceeding 1 kg net weight, one bunch below the required minimum weight is allowed to adjust the weight indicated, provided the bunch meets all other requirements for the specified class.

Where the name of the variety on the marking does not appear on the list in the Appendix hereto the minimum weight for large-berry varieties is required.

IV. PROVISIONS CONCERNING TOLERANCES

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

A. Quality tolerances

i) 'Extra' class

5 % by weight of bunches not satisfying the requirements of the class, but meeting those for Class I or, exceptionally, coming within the tolerances of that class.

ii) Class I

10 % by weight of bunches not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances for that class.

iii) Class II

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10 % by weight of bunches satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

B. Size tolerances

i) 'Extra' Class and Class I

10 % by weight of bunches not satisfying the size requirements of the class, but meeting those of the class immediately below.

ii) Class II

10 % by weight of bunches not satisfying the size requirements of the class but weighing not less than 75 g.

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 grapes packed in small consumer packages of a net weight not exceeding 1 kg, uniformity of variety and origin is not required.

In the case of the 'Extra' Class, the bunches must be of more or less identical size and colouring.

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, the bunches must be packed in a single layer.

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 paper or stamps, bearing trade specifications is allowed provided the printing or labelling has been done with non-toxic ink or glue.

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 has a form of special presentation.

VI. PROVISIONS CONCERNING MARKING

Each package 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: Name and address or officially issued or accepted code mark. However, where a code (symbol) is used, the words 'packer and/or dispatcher' (or an equivalent abbreviation) must appear close to this code (symbol).

B. Nature of produce

- 'Table Grapes', if the contents are not visible from the outside,
- name of the variety or, where applicable, varieties,
- 'under glass', where applicable.

C. Origin of produce

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

D. Commercial specifications

— Class.

E. Official control mark (*optional*)

NON-EXHAUSTIVE LISTS OF VARIETIES⁽¹⁸⁾

The names given in brackets are synonyms that may equally be used on the package.

1. Table grapes grown under glass

Alphonse Lavallée (Garnacha roya — Ribier)

Black Alicante (Granacke — Granaxa — Grandaxa)

Cardinal

Canon Hall (Canon Hall Muscat)

Colman (Gros Colman) (see 2(a) — Gros Colman)

Frankenthal (see 2(a) — Schiava Grossa)

Golden Champion (see 2(a) — Baresana)

Gradisca (Gradiska)

Gros Maroc

Léopold III

Muscat d’Alexandrie (see 2(a))

Muscat d’Hambourg (see 2(b) Moscato d’Amburgo)

Prof. Aberson

Royal

2. Open grown table grapes

(a) Large berry varieties

Aledo (New Cross — Real)

Alphonse Lavallée (see 1)

Amasya Siyahi

Angela (Angiola)

Baresana (Duraca — Golden Champion — Lattuario bianco — Latuario bianco — Littuario bianco — Turchesa Turchesa — Uva di Bisceglie — Uva rosa — Uva Turca — Varesana)

Barlinka

¹⁸ Some of the names included in these lists of varieties may indicate registered and patented trade marks in some countries.

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Bicane (Napoléon— Perle Impériale — Weisser Damaszaner — Zanta)

Bien Donné

Blanc d'Edessa (Edessis — Amasya)

Bonheur

Calmeria

Cardinal

Coarna noir

Dabouki (Barbaroui — Khalili — Salti)

Danam

Dan Ben-Hannah (Black Emperor)

Danlas

Danuta

Datal

Dauphine

Diagalves (Dependura — Formosa — Pendura — Villanueva)

Dimiat (Damiat — Zoumiatico)

Dominga (Gloria — Murciana blanca — Uva verde de Alhama)

Dona Maria (D. Maria)

Emperor (Emperador — Genova — Red Emperador — Red Emperor)

Erenköy Beyazi

Erlihane

Ferral

Flame Tokay

Gemre (Pembe Gemre)

Golden Hill

Gros Colman (Colman Frueher Waelscher — Gros Colmar — Triomphe)

Hönüsü

Ignea (I. Pirovano 185)

Imperial Napoleon (Doña Mariana — Mariana)

Isa

Italia (Dona Sofia — Idéal — Italian muscat — I. Pirovano 65 — Moscatel Italiano)

Kozak Beyazi

La Rochelle

Lival

Matilde

Michele Palieri

Muscat d'Alexandrie (Moscatellone — Moscatel Romano — Muscat Gordo bianco — Muscat de Grano Gordo — Muscat d'Espagne — Muscat Romano — Muscat blanc d'Alexandrië — Muskaat van Alexandrië — Salamanna — Seramanna — White Hanepoot — Witte Muskaat — Zibibbo)

Muscat Madame Mathiasz (Madame Jean Mathiaz)

Muscat Supreme

Ohanes (Almería—Blanca Legitima—Ohanez—Uva de Almeiria— Uva di Almeria — Uva de Embarque — Uva del Barco)

Olivette blanche (Bridal — Olivette de Montpellier — Olivette de Vendémian)

Olivette noire (Olivetta nera — Olivetta Vibonese — Cornichon — Preta — Purple Cornichon)

Ora

Pannonia (Pannonia Gold)

Peck

Perlona (I. Pirovano 54)

Phraoula (Fraoula — Phraoula Kokkini — Phraoula radini)

Planta Nova (Coma — Tardana — Tortazon)

Prima

Prune de Cazouls

Ragol (Ahmeur bou Ahmeur — Angelina — Argelina — Imperial roja — Uva de Ragol)

Razaki

Red Globe

Regina (Afouz Ali — Afis Ali — Afuz Ali — Aleppo — Bolgar — Dattier de Beyrouth — Dattero di Negroponte Galleta — Hafis Ali — Inzolia imperiale — Karaboumou — Kararubun — Mennavacca bianca — Parchitana — Pergolona — Regina di Puglia — Reine — Rasaki — Rosaki blanc — Rosetti — Uva Real — Waltham Cross)

Regina nera (Mennavacca nera — Lattuario nero — Olivettona — Regina negra — Rosaki noir)

Ribol

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Ronelle (Black Gem)

Salba

Schiava grossa (Black Hambourg—Frankenthal—Gross Vernatsch— Imperator — Lamper — Schiavone Trollinger)

Sonita

Sugrafive (Early superior seedless)

Sugraone (Superior seedless)

Sunred Seedless

Tchaouch (Chaouch — Parc de Versailles — Tsaoussi)

Verico

Victoria

(b) *Small berry varieties*

Admirable de Courtiller (Admirable — Csiri Csuri)

Albillo (Acerba — Albuela — Blanco Ribera — Cagalon)

Angelo Pirovano (I. Pirovano 2)

Annamaria (I. Ubizzoni 4)

Baltali

Beba (Beba de los Santos — Eva)

Catalanesca (Catalanesa — Catalana — Uva Catalana)

Chasselas blanc (Chasselas doré — Fendant — Franceset — Franceseta — Gutedel — Krachgutedel — White van der Laan)

Chasselas rouge

Chelva (Chelva de Cebreros — Guareña — Mantuo — Villanueva)

Ciminnita (Cipro bianco)

Clairette (Blanquette — Malvoisie — Uva de Jijona)

Colombana bianca (Verdea — Colombana de Peccioli)

Dehlro

Delizia di Vaprio (I. Pirovano 46 A)

Exalta

Flame Seedless (Red Flame)

Gros Vert (Abbondanza — St Jeannet — Trionfo dell'Esposizione — Verdal — Trionfo di Gerusalemme)

Jaoumet (Madeleine de St Jacques — Saint Jacques)

Madeleine (Angevine — Angevine Oberlin — Madeleine Angevine Oberlin — Republicain)

Mireille

Molinera (Besgano — Castiza — Molinera gorda)

Moscato d'Adda (Muscat d'Adda)

Moscato d'Amburgo (Black Muscat — Hambro — Hamburg — Hamburski Misket — Muscat d'Hambourg — Moscato Preto)

Moscato di Terracina (Moscato di Maccarese)

Œillade (Black Malvoisie — Cinsaut — Cinsault — Ottavianello — Sinso)

Panse precoce (Bianco di Foster — Foster's white — Sicilien)

Perla di Csaba (Càbski Biser—Julski muskat—Muscat Julius—Perle de Csaba)

Perlaut

Perlette

Pizzutello bianco (Aetonychi aspro — Coretto — Cornichon blanc — Rish Baba — Sperone di gallo — Teta di vacca)

Precoce de Malingre

Primus (I. Pirovano 7)

Prunesta (Bermestia nera — Pergola rossa — Pergolese di Tivoli)

Regina dei Vigneti (Königin der Weingrten — Muskat Szölöskertek Kizalyneja — Szölöskertek Kizalyneh — Rasaki ourgarias — Regina Villos — Reina de las Viñas—Reine des Vignes—I. Mathiasz 140— Queen of the Vineyards)

Servant (Servan — Servant di Spagna)

Sideritis (Sidiritis)

Sultanines (Bidaneh — Kishmich — Kis Mis — Sultan — Sultana — Sultani — Cekirdesksiz — Sultanina bianca — Sultaniye — Thompson Seedless and mutations)

Valenci blanc (Valensi — Valency — Panse blanche)

Valenci noir (Planta Mula — Rucial de Mula — Valenci negro)

Yapincak

QUALITY STANDARD FOR KIWIFRUIT

I. DEFINITION OF PRODUCE

This standard applies to kiwifruit (also known as 'actinidia' or 'kiwis') of varieties (cultivars) derived from *Actinidia chinensis* (Planch.) or *Actinidia deliciosa* (A. Chev., C. F., Liang and A. R. Ferguson), to be supplied fresh to the consumer, kiwifruit for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of this standard is to define the quality requirements for kiwifruit, after preparation and packaging.

A. Minimum requirements

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

- intact (but free of peduncle),
- 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,
- adequately firm: not soft, or shrivelled or water-soaked,
- well-formed; double or multiple fruits are excluded,
- practically free of pests,
- practically free from damage caused by pests,
- free from abnormal external moisture,
- free of any foreign smell and/or taste.

The kiwifruit must be sufficiently developed and display satisfactory ripeness (¹⁹). The development and the condition 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

Kiwifruit are classified into three classes, as defined below:

(i) 'Extra' class

Kiwifruit in this class must be of superior quality. They must be well developed and have all the characteristics and the colouring typical of the variety.

They must be free from defects with the exception of very slight superficial deterioration, on condition that this does not affect the quality, the keeping quality and general appearance of the produce or its presentation in the package.

(ii) Class I

Kiwifruit in this class must be of good quality.

They must be firm and the flesh must be perfectly sound.

They must present the characteristics of the variety. The following slight defects, however, may be allowed provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation of the package:

- a slight defect in shape (but free of swelling or malformations);
- a slight defect in colouring;
- superficial skin defects, provided that the total area affected does not exceed 1 cm²;
- small 'Hayward mark' like longitudinal lines and without protuberance.

(iii) Class II

¹⁹ In order to satisfy this requirement, the fruit when harvested must have attained a degree of ripeness of at least 6,2 %, assessed by the Brix test.

This class includes kiwifruit which do not qualify for inclusion in the higher classes, but which satisfy the minimum requirements specified above.

The fruit must be reasonably firm and the flesh should not show any serious defects.

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

- defects of shape,
- defects in colouring,
- skin defects, such as small healed cuts or scarred/grazed tissue, provided that the total area affected does not exceed 2 cm²,
- several more pronounced 'Hayward marks' with slight protuberance,
- slight bruising.

III. PROVISIONS CONCERNING SIZING

The size is determined by the weight of the fruit.

The minimum weight for 'extra' class is 90 grams, for class I is 70 grams and that for class II is 65 grams.

The difference in weight between the largest and the smallest fruit in any one package must not exceed:

- 15 grams for fruit weighing less than 85 grams,
- 20 grams for fruit weighing between 85 grams and 120 grams,
- 30 grams for fruit weighing 120 grams or more.

IV. PROVISIONS CONCERNING TOLERANCES

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

A. Quality tolerances

(i) *'Extra' class*

5 % by number or weight of kiwifruit not satisfying the requirements of the class but meeting those of class I, or, exceptionally, coming within the tolerances for that class.

(ii) *Class I*

10 % by number or weight of kiwifruit not satisfying the requirements of the class but meeting those of class II, or, exceptionally, coming within the tolerances for that class.

(iii) *Class II*

10 % by number or weight of kiwifruit satisfying neither the requirements for the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

B. Size tolerances

For all classes:

10 % by number or weight of kiwifruit not satisfying the requirements as regards the minimum weight and/or the size range specified.

However, the fruit must be of a size immediately below or above the size indicated or, in the case of the smallest size, they must not weigh less than 85 grams in 'extra' class, 67 grams in class I and 62 grams in class II.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only kiwi fruit of the same origin, variety, quality and size.

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

B. Packaging

The kiwifruit 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 and particularly of paper or stamps bearing trade specifications is allowed provided that the printing or labelling has been done with a non-toxic ink or glue.

The packages must be free from all foreign matter.

In 'extra' class the fruit must be presented separately from one another, and be regularly arranged on one layer.

VI. PROVISIONS CONCERNING MARKING

Each package 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: Name and address or officially issued or accepted code mark. 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.

B. Nature of produce

- 'kiwifruit' and/or 'Actinidia', where the contents are not visible from the outside,
- 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 expressed by minimum and maximum weight of the fruit, if not packed in rows,
- Number of fruits, if packed in rows.

E. Official control mark

(optional).

PART 20

QUALITY STANDARDS FOR LEEKS

I. DEFINITION OF PRODUCE

This standard applies to leeks of the varieties (cultivars) grown from *Allium porrum* L., to be supplied fresh to the consumer, leeks for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of this standard is to define the quality requirements for leeks after preparation and packaging.

A. Minimum requirements

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

- whole (this requirement does not apply, however, to roots and ends of leaves, which may be cut),
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded,
- clean, practically free of visible foreign matter; however, the roots may have soil adhering to them,
- fresh in appearance, with wilted or withered leaves removed,
- not running to seed,
- free of abnormal external moisture, i.e. adequately 'dried' if they have been washed,
- free of foreign smell and/or taste.

If leaves are cut, they must be cut neatly.

The development and condition of the leeks 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

Leeks are classified in two classes defined below:

(i) *Class I*

Leeks in this class must be of good quality. However, they may have slight superficial defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package. Slight traces of soil within the shaft are permitted. The white part must represent at least one third of the total or half the sheathed part.

At least one-third of the total length or half the sheathed part must be white to greenish white.

However, in early leeks (²⁰) the white to greenish white part must represent at least one-quarter of the total length or one-third of the sheathed part.

(ii) *Class II*

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

The white to greenish white part of the leek must represent at least one-quarter of the total length or one-third of the sheathed part.

However, they may show:

- a tender flowering stem, provided that it is enclosed within the sheathed part,
- slight bruising and traces of rust on the leaves, but not elsewhere,
- slight defects in colouring,
- traces of soil within the shaft.

²⁰ Direct-drilled, non-transplanted leeks, harvested from late winter to early summer.

III. PROVISIONS CONCERNING SIZING

(i) Sizing is determined by the diameter measured at right angles to the axis above the swelling of the neck. The minimum diameter is fixed at 8 mm for early leeks and 10 mm for other leeks.

(ii) For Class I, the diameter of the largest leek in the same bundle or package must not be more than twice the diameter of the smallest.

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size are allowed in each package, or in each bundle where the leeks are presented unpackaged, for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

(i) *Class I*

10 % by number or weight of leeks not satisfying the requirements of the class, but meeting those for Class II or, exceptionally, coming within the tolerances for that class.

(ii) *Class II*

10 % by number or weight of leeks satisfying neither the requirements for the class nor the minimum requirements, with the exception of produce affected by rotting, marked bruising or any other deterioration rendering it unfit for consumption.

B. Size tolerances

For all classes, 10 % by number or weight of leeks not conforming to the minimum diameter requirement or, in the case of leeks in Class I, the uniformity requirement.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package, or each bundle in the same package, must be uniform and contain only leeks of the same origin, quality and size (where, for this criterion, uniformity is prescribed), and appreciably the same development and colouring.

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

B. Packaging

The leeks 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, and particularly of paper or stamps bearing trade specifications, is allowed provided that the printing or Labelling has been done with a non-toxic ink or glue.

C. Presentation

The leeks may be presented as follows:

- in an orderly arrangement in the package,
- or in bundles, whether or not in a package.

VI. PROVISIONS CONCERNING MARKING

Each package, or each bundle delivered in bulk, must bear the following particulars legibly and indelibly marked and visible from the outside.

Where the leeks are put up in packages, these particulars are to be grouped on the same side.

A. Identification

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

B. Nature of produce

'Leeks', if the contents are not visible from the outside or 'Early leeks' in all cases for that type of leeks.

C. Origin of produce

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

D. Commercial specifications

- class,
- number of bundles (for leeks packed in bundles and boxed).

E. Official control mark (optional)

STANDARD FOR LETTUCES, CURLED-LEAVED ENDIVES AND BROAD-LEAVED (BATAVIAN) ENDIVES

I. DEFINITION OF PRODUCE

This standard applies to:

- lettuces of varieties (cultivars) grown from:
- *Lactuca sativa* L. var. *capitata* L. (head (cabbage) lettuces including crisphead and 'Iceberg' type lettuces).
- *Lactuca sativa* L. var. *longifolia* Lam. (Cos or Romaine lettuces),
- *Lactuca sativa* L. var. *crispa* L. (leaf lettuces) and
- crosses of these varieties,
- curled-leaved endives of varieties (cultivars) grown from *Cichorium endivia* L. var. *crispum* Lam.,
- broad-leaved (Batavian) endives (escaroles) of varieties (cultivars) grown from *Cichorium endivia* L. var. *latifolium* Lam., to be supplied fresh to the consumer.

This standard does not apply to produce for industrial processing, produce presented as individual leaves or lettuces in pots.

II. PROVISIONS CONCERNING QUALITY

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

A. Minimum requirements

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

- intact,
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded,
- clean and trimmed, i.e. practically free from all earth or other growing medium and practically free of any visible foreign matter,
- fresh in appearance,
- turgescient,
- practically free from pests,
- practically free from damage caused by pests,
- not running to seed,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

In the case of lettuce, a reddish discolouration, caused by low temperature during growth, is allowed, unless it seriously affects the appearance of the produce.

The roots must be cut close to the base of the outer leaves and the cut must be neat.

The produce must be of normal development.

The development and condition of the produce must be such as to enable it:

- to withstand transport and handling, and
- to arrive in a satisfactory condition at the place of destination.

B. Classification

Products are classified in two classes defined below:

(i) Class I

Produce in this class must be of good quality. It must be characteristic of the variety or commercial type, especially the colour.

The produce must also be:

- well formed,
- firm, taking into account the cultivation methods and the type of produce,
- free from damage or deterioration impairing edibility,
- free from frost damage.

Head lettuces must have a single well-formed heart. However, in the case of head lettuces grown under protection, the heart may be small.

Cos lettuces must have a heart, which may be small.

The centre of curled-leaved endives and broad-leaved (Batavian) endives must be yellow in colour.

(ii) *Class II*

This class includes produce which does not qualify for inclusion in Class I, but satisfies the minimum requirements specified above.

The produce must be:

- reasonably well formed,
- free from damage and deterioration which may seriously impair edibility.

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

- slight defects in colouring,
- slight damage caused by pests.

Head lettuces must have a heart, which may be small. However, in the case of head lettuces grown under protection, absence of heart is permissible.

Cos lettuces may show no heart.

III. PROVISIONS CONCERNING SIZING

Size is determined by the weight of one unit.

A. Minimum weight

The minimum weight for Classes I and II is:

	Open-grown	Grown under protection
Head lettuces (excluding crisphead and 'Iceberg' type lettuces) and Cos or Romaine lettuces (excluding 'Little gem' type lettuces)	150 g	100 g
Crisphead and 'Iceberg' type lettuces	300 g	200 g
Leaf lettuces and 'Little gem' type lettuces	100 g	100 g
Curled-leaved endives and broad-leaved (Batavian) endives	200 g	150 g

B. Uniformity

(a) Lettuces

In all classes, the difference between the lightest and heaviest units in each package must not exceed:

- 40 g when the lightest unit weighs less than 150 g per unit,
- 100 g when the lightest unit weighs between 150 g and 300 g per unit,
- 150 g when the lightest unit weighs between 300 g and 450 g per unit,
- 300 g when the lightest unit weighs more than 450 g per unit.

(b) Curled-leaved and broad-leaved (Batavian) endives

In all classes, the difference between the lightest and heaviest units in each package must not exceed 300 g.

IV. PROVISIONS CONCERNING TOLERANCES

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

A. Quality tolerances

(i) Class I

10 % by number of units not satisfying the requirements of the class but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

(ii) Class II

10 % by number of units satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

B. Size tolerances

In all classes, 10 % by number of units not satisfying the requirements as regards sizing, but weighing no more than 10 % over or under the size in question.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only produce of the same origin, variety or commercial type, quality and size.

However, a mixture of the various types of produce described in this standard may be packed together, provided they are uniform in quality and, for each type concerned, in size. In addition, the types should be clearly distinguishable from one another and the proportion of each type in the package should be visible without damaging the package.

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

B. Packaging

The produce must be packaged in such a way as to protect it 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 paper or stamps bearing trade specifications is allowed provided the printing or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter.

C. Presentation

Produce presented in more than one layer may be packed base-to-heart provided the layers or heads are suitably protected or separated.

VI. PROVISIONS CONCERNING MARKING

Each package 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: name and address or officially issued or accepted code mark. However, where a code mark is used, the reference 'packer and/or dispatcher' (or equivalent abbreviations) must be indicated in close connection with the code mark.

B. Nature of produce

— 'Lettuces', 'Butterhead lettuces', 'Batavia', 'Crisphead lettuces (Iceberg)', 'Cos lettuces', 'Leaf lettuce' (or, for example and if appropriate, 'Oak leaf', 'Lollo bionda', 'Lollo rossa', 'Curled-leaved endives' or 'Broad-leaved (Batavian) endives' or other synonyms if the contents are not visible from the outside

- ‘Little gem’ where appropriate or other synonyms
- An indication ‘grown under protection’, or other appropriate indication, where appropriate
- Name of the variety (optional)
- Where different types of produce are mixed together:
 - the indication ‘Mixed salads’, or,
 - the indication of each type of produce, and, where the contents are not visible from the outside, the indication of the number of pieces of each type.

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 by the minimum weight per unit or the number of units
- Net weight (optional),

E. Official control mark (optional)

PART 22

STANDARD FOR MELONS

I. DEFINITION OF PRODUCE

This standard applies to melons of varieties (cultivars) grown from *Cucumis melo* L. to be supplied fresh to the consumer, melons for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements for melons, after preparation and packaging.

A. Minimum requirements

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

- intact ⁽²¹⁾,
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded,
- clean, practically free from any visible foreign matter,
- fresh in appearance,
- practically free from pests,
- practically free from damage caused by pests,
- firm,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

The melons must be sufficiently developed and display satisfactory ripeness ⁽²²⁾.

The development and condition of the melons 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

Melons are classified in two classes defined below:

(i) Class I

Melons in this class must be of good quality. They must be characteristic of the variety or commercial type.

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 colouring (a pale colouring of the rind at the point where the fruit touched the ground while growing is not regarded as a defect),
- slight skin blemishes due to rubbing or handling,
- slight healed cracks around the peduncle of less than 2 cm in length that do not reach the pulp.

Fruits harvested with their peduncle attached shall present a length of peduncle of less than 2 cm.

(ii) Class II

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

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

- defects in shape,

²¹ However, a small healed scar caused by automatic measurement of the refractometric index is not regarded as a defect.

²² The refractometric index of the pulp measured at the middle point of the fruit flesh at the equatorial section must be greater than or equal to 10° Brix for Charentais melons and 8° Brix for other melons.

- defects in colouring (a pale colouring of the rind at the point where the fruit touched the ground while growing is not regarded as a defect),
- slight bruising,
- slight cracks or deep scratches that do not affect the pulp of the fruit and are dry,
- skin blemishes due to rubbing or handling.

III. PROVISIONS CONCERNING SIZING

Size is determined by the weight of one unit or by the diameter of the equatorial section.
The minimum sizes are as follows:

Sizing by weight:

- Charentais, Ogen and Galia type melons: 250 g
- Other melons: 300 g

Sizing by diameter:

- Charentais, Ogen and Galia type melons: 7,5 cm
- Other melons: 8,0 cm

When the size is expressed by weight, the largest melon may not weigh over 50 % (30 % for the Charentais type melons) more than the smallest.

When the size is expressed by diameter, the diameter of the largest melon may not be over 20 % (10 % more for the Charentais type melons) more than the diameter of the smallest.

Sizing is compulsory for both classes.

IV. PROVISIONS CONCERNING TOLERANCE

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

A. Quality tolerances

(i) Class I

10 % by number or weight of melons not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

(ii) Class II

10 % by number or weight of melons satisfying neither the requirements of the class, nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

B. Size tolerances

For all classes: 10 % by number or weight of melons whose size is greater or less than that specified.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only melons of the same origin, variety or commercial type, quality and size, and which have reached appreciably the same degree of development and ripeness and are of appreciably the same colour.

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

B. Packaging

Melons 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 paper or stamps, bearing trade specifications is allowed provided the printing or labelling has been done with non-toxic ink or glue.

Packages must be free from all foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package 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: name and address or officially issued or accepted code mark. However, in the case where a code mark is used, the reference 'Packer and/or dispatcher (or equivalent abbreviations)' must be indicated in close proximity to the code mark.

B. Nature of produce

- 'Melons' if the contents are not visible from the outside.
- Name of the variety or commercial type (e.g. Charentais).

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 in minimum and maximum weight or minimum and maximum diameter.
- Number of units (optional).
- Minimum sugar content, measured by refractometer and expressed in degrees Brix (optional).

E. Official control mark (optional)

PART 23

STANDARD FOR ONIONS

I. DEFINITION OF PRODUCE

This standard applies to onions of varieties (cultivars) grown from *Allium cepa* L. to be supplied to the consumer in the natural state, green onions with full leaves and onions for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements for onions, after preparation and packaging.

A. Minimum requirements

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

- intact,
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded,
- clean, practically free from any visible foreign matter,
- free from damage caused by frost,
- sufficiently dry for the intended use (in the case of onions for storing, at least the two first outer skins and the stem must be fully dried),
- without hollow or tough stems,
- practically free from pests,
- practically free from damage caused by pests,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

In addition, the stems must be twisted or clean cut and must not exceed 6 cm in length (except for stringed onions).

The development and condition of the onions 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

The onions are classified in two classes defined below:

(i) Class I

Onions in this class must be of good quality. They must be characteristic of the variety.

The bulbs must be:

- firm and compact,
- unsprouted (free from externally visible shoots),
- free from swelling caused by abnormal development,
- practically free of root tufts; however, for onions harvested before complete maturity, root tufts are allowed.

The following 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 colouring,
- light staining which does not affect the last dried skin protecting the flesh, provided it does not cover more than one-fifth of the bulb's surface,
- superficial cracks in, and absence of part of the outer skins, provided the flesh is protected.

(ii) Class II

This class includes onions which do not qualify for inclusion in Class I, but satisfy the minimum requirements specified above. They must be reasonably firm.

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

- defects in shape,
- defects in colouring,

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- early signs of shoot growth visible from the outside (not more than 10 % by number or weight per unit of presentation),
- traces of rubbing,
- slight marking caused by parasites or disease,
- small healed cracks,
- slight bruising, healed, unlikely to impair keeping qualities,
- root tufts,
- stains which do not affect the last dried skin protecting the flesh, provided they do not cover more than half the bulb's surface,
- cracks in the outer skins and the absence of a part of the outer skins from not more than one third of bulb's surface, provided the flesh is not damaged.

III. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section. The difference between the diameters of the smallest and largest onions in the same package must not exceed:

- 5 mm where the diameter of the smallest onion is 10 mm and over but under 20 mm. However, where the diameter of the onion is 15 mm and over but under 25 mm, the difference may be 10 mm,
- 15 mm where the diameter of the smallest onion is 20 mm and over but under 40 mm,
- 20 mm where the diameter of the smallest onion is 40 mm and over but under 70 mm,
- 30 mm where the diameter of the smallest onion is 70 mm and over.

The minimum diameter is 10 mm.

IV. PROVISIONS CONCERNING TOLERANCES

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

A. Quality tolerances

(i) Class I

10 % by number or weight of onions not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

(ii) Class II

10 % by number or weight of onions satisfying neither the requirements of the class, nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

B. Size tolerances

For all classes: 10 % by number or weight of onions not satisfying the size identified, but with a diameter of no more than 20 % below or above it.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package (or each lot, for products presented in bulk) must be uniform and contain only onions of the same origin, variety, quality and size.

The visible part of the contents of the package (or each lot, for products presented in bulk) must be representative of the entire contents.

B. Packaging

Onions 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 paper or stamps, bearing trade specifications is allowed provided the printing or labelling has been done with non-toxic ink or glue. Packages must be free from all foreign matter.

C. Presentation

Onions may be presented:

- arranged in layers,
- loose in the package (including in bulk bins),
- transported in bulk in the means of transport,
- in strings:

either of a certain number of bulbs, in which case the strings must contain at least six onions (with fully dried stems), or of a certain net weight.

For stringed onions, the characteristics of the strings in any one package (number of bulbs or net weight) must be uniform.

VI. PROVISIONS CONCERNING MARKING

Each package must bear the following particulars in letters grouped on the same side, only for produce presented in a package, legibly and indelibly marked, and visible from the outside.

For onions transported in bulk (direct loading into a transport vehicle), these particulars must appear on a document accompanying the goods, and be attached in a visible position inside the transport vehicle.

A. Identification

Packer and/or dispatcher: name and address or officially issued or accepted code mark. However, in the case where a code mark is used, the reference Packer and/or dispatcher (or equivalent abbreviations) must be indicated in close proximity to the code mark.

B. Nature or produce

Onions if the contents are not visible from the outside.

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 by minimum and maximum diameters.
- Net weight.

E. Official control mark (optional)

STANDARD FOR PEAS**I. DEFINITION OF PRODUCE**

This standard applies to peas of varieties (cultivars) grown from *Pisum sativum* L. to be supplied fresh to the consumer, peas for industrial processing being excluded.

According to the type of consumption, peas are classified in two groups:

- shelling peas (round peas, wrinkled peas) intended for consumption without the pod,
- mangetout peas and sugar snap peas intended for consumption with the pod.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements for peas after reparation and packaging.

A. Minimum requirements

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

(i) the pods must be:

- intact; however mangetout and sugar snap peas that have had their ends removed are allowed,
- 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 (including parts of the flowers),
- free from hard filaments or films in mangetout peas and sugar snap peas,
- practically free from pests,
- practically free from damage caused by pests,
- free of abnormal external moisture,
- free of any foreign smell and/or taste,

(ii) the seeds must be:

- fresh,
- 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,
- free of any foreign smell and/or taste,
- normally developed in shelling peas.

The development and condition of peas 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

Peas are classified in two classes defined below:

(i) *Class I*

Peas in this class must be of good quality. They must be characteristic of the variety and/or the commercial type.

The pods must be:

- fresh and turgid,
- free from damage caused by hail,
- free from damage caused by heating.

For shelling peas:

- the pods must be:
 - with peduncles attached,
 - well filled, containing at least five seeds;
- the seeds must be:

- well formed,
- tender,
- succulent and sufficiently firm, i.e., when squeezed between two fingers they should become flat without disintegrating,
- at least half the full-grown size but not full grown,
- non-farinaceous,
- undamaged, without cracks in the skin of the seeds;
- the following slight defects of the pod, 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 skin defects, injuries and bruises,
 - slight defects in shape.
 - slight defects in colouring.

For mangetout peas and sugar snap peas:

- the seeds if present must be small and underdeveloped,
- the following very slight defects of the pod, 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:
 - very slight skin defects, injuries and bruises,
 - very slight defects in shape,
 - very slight defects in colouring.

(ii) *Class II*

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

For shelling peas:

- the pods must contain at least three seeds,
- they may be riper than those in class I, but over-mature peas are excluded,
- the following defects may be allowed provided the peas retain their essential characteristics as regards the quality, the keeping quality and presentation:
 - defects of the pods:
 - skin defects, injuries and bruises provided they are not progressive and there is no risk of the seeds being affected,
 - defects in shape,
 - defects in colouring,
 - some loss of freshness, excluding wilted pods;
 - defects of the seeds:
 - a slight defect in shape,
 - a slight defect in colouring,
 - be slightly harder,
 - be slightly damaged.

For mangetout peas and sugar snap peas:

- the seeds if present can be slightly more developed than in class I,
- the following defects of the pods may be allowed provided the peas retain their essential characteristics as regards the quality, the keeping quality and presentation:
 - slight skin defects, injuries and bruises,
 - slight defects in shape, including those due to the seed formation,
 - slight defects in colouring,
 - some loss of freshness, excluding wilted and uncoloured pods.

III. PROVISIONS CONCERNING SIZING

Sizing is not compulsory for peas.

IV. PROVISIONS CONCERNING TOLERANCES

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

(i) *Class I*

10 % by weight of peas not satisfying the requirements of the class, but meeting those of class II or, exceptionally, coming within the tolerances of that class.

(ii) *Class II*

10 % by weight of peas satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting, progressive diseases or any other deterioration rendering it unfit for consumption.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only peas of the same origin, variety or commercial type, and quality.

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

B. Packaging

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

Packages must be free of all foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package 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: name and address or officially issued or accepted code mark. However, where a code mark is used, the reference 'packer and/or dispatcher (or equivalent abbreviations)' has to be indicated in close proximity to the code mark.

(B) Nature of produce

— 'shelling peas', 'mangetout peas', 'sugar snap peas', or equivalent denominations if the contents are not visible from the outside,

— 'trimmed', 'topped and tailed' or other indications, for mangetout or sugar snap peas that have their peduncle and/or blossom end removed, where appropriate.

(C) Origin of produce

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

(D) Commercial specifications

— Class.

(E) Official control mark (optional)

PART 25

STANDARD FOR PLUMS

I. DEFINITION OF PRODUCE

This standard applies to plums of varieties (cultivars) grown from:

- *Prunus domestica* L. ssp. *domestica*,
- *Prunus domestica* L. ssp. *insititia* (L.) Schneid.,
- *Prunus domestica* L. ssp. *italica* (Borkh.) Gams,
- *Prunus domestica* L. ssp. *syriaca* (Borkh.) Janchen, and
- *Prunus salicina* Lindl.

to be supplied fresh to the consumer, plums for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

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

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the plums 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,
- practically free from damage caused by pests,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

The plums must have been carefully picked. They must be sufficiently developed and display satisfactory ripeness.

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

- withstand transport and handling, and
- arrive in satisfactory condition at the place of destination.

B. Classification

Plums are classified into the three classes defined below:

(i) 'Extra' class

Plums in this class must be of superior quality. In shape, development and colouring they must be characteristic of the variety. They must be:

- practically covered by their bloom, according to variety,
- of firm flesh.

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

Plums in this class must be of good quality. They must be characteristic of the variety.

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,
- skin defects of elongated shape must not exceed in length one third of the maximum diameter of the fruit. In particular, healed cracks may be allowed for 'Golden gage' varieties ⁽²³⁾,

²³ Definition: gages (green apricots, dauphines, greengages) having a green skin with a yellowish sheen.

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— other skin defects of which the total area affected must not exceed one sixteenth of the whole surface.

(iii) Class II

This class includes plums which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified above.

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

- defects in shape,
- defects in development,
- defects in colouring,
- skin defects of which the total area affected must not exceed one quarter of the whole surface.

III. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section.

Minimum sizes are fixed as follows:

	'Extra' and I	II
Large-fruited varieties ⁽¹⁾	35 mm	30 mm
Other varieties	28 mm	25 mm
Mirabelles and Damsons	20 mm	17 mm
⁽¹⁾ See list annexed to this standard.		

For the 'Extra' class, the maximum difference in diameter between fruit in any one package is fixed at 10 mm.

IV. PROVISIONS CONCERNING TOLERANCES

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

A. Quality tolerances

(i) 'Extra' class:

5 % by number or weight of plums not satisfying the requirements of the class but meeting those of Class I or, exceptionally, coming within the tolerances for that class.

(ii) Class I

10 % by number or weight of plums not satisfying the requirements of the class but meeting those of Class II or, exceptionally, coming within the tolerances for that class. Within this tolerance, not more than 2 % in total may consist of split and/ or worm-eaten fruit.

(iii) Class II

10 % by number or weight of plums satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting, market bruising or any other deterioration rendering it unfit for consumption. Within this tolerance, not more than 4 % in total may consist of split and/or worm-eaten fruit.

B. Size tolerances

For all classes, 10 % by number or weight of plums deviating from the minimum size or the size stated on the package, the deviation not exceeding 3 mm above or below.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only plums of the same origin, variety, quality and size), and for the 'Extra' class, the contents must also be uniform in colour.

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

B. Packaging

Plums 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 that the printing or labelling has been done with non-toxic ink or glue.

Packages must be free from all foreign matter.

C. Presentation

The plums may be presented:

- in small packages,
- arranged in one or more layers separated from each other,
- in bulk in the package, except for the 'Extra' class.

VI. PROVISIONS CONCERNING MARKING

Each package 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: name and address or officially issued or accepted code mark. 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.

B. Nature of produce

- 'Plums', if the contents are not visible from the outside
- 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 (if sized) expressed in minimum and maximum diameter.

E. Official control mark (optional)

1. Non-exhaustive list of large-fruited varieties of *Prunus domestica*

Variety Cultivar and/or commercial name	Synonyms
Ariel	
Apple	
Belle de Louvain	Bella di Lovanio
Bernardina	
Bluefre	Blue Fré
Cacanska Iepotica	Belle de Cacak, Cacaks Beauty, Cacaks Schöne
Cacanska najbolja	Meilleure de Cacak, Cacaks Beste
Cacanska rana	Précoce de Cacak, Cacaks Frühe
California Blue	California Blu
Carpatin	
Centenar	
Coe's Golden Drop	
De Fraile	Fraila
Denniston Superb	
Edwards	Colbus
Emma Leppermann	
Empress	
Erfdeel	
Giant	Burbanks Giant Prune
Grand Prix	Grand Prize
Hall	
Harris Monarch	Harris
Heron	
Impérial Epineuse	
Janand	
Jefferson	Jefferson's Gage
Jori's Plum	
Jubileum	
June Blood	
Magna Glauca	
Manns Number One	
Marjorie's Seedling	
Merton Gage	Merton, Mereton
Merton Gem	
Monarch	
Monsieur hâtif	Early Orleans
Nueva Extremadura	
Oneida	
Ontario	Ontariopflaume
Pitestean	
Pond's Seedling	
President	
Prince Engelbert	
Prince of Wales	Prince de Galles
Prof. Collumbien	

Variety Cultivar and/or commercial name	Synonyms
Prune Martin	
Queen's Crown	Cox's Emperor
Quetsche Blanche de Létricourt	Quetsche Dr. Létricourt
Regina Claudia Mostruosa	
Regina d'Italia	
Reine-Claude d'Althan	Falso
Reine-Claude d'Oullins	Oullin's Gage
Seneca	
Sugar Prune	
Sultan	
Swan Gage	
Tragedy	
Utility	Laxton's Utility
Valor	
Victoria	
Vision	
Washington	
Zimmers Frühzwetsche	

2. Non-exhaustive list of large-fruited varieties of *Prunus salicina*

Variety Cultivar and/or commercial name	Synonyms
Allo	
Andy's Pride	
Angeleno	
Autumn Giant	
Autumn Pride	
Beaut Sun	
Beauty	Beaty
Bella di Barbiano	
Black Amber	
Black Beaut	
Black Diamond	
Black Gold	
Black Rosa	
Black Royal	
Black Star	
Black Sun	
Burbank	
Burmosa	
Calita	
Casselman	Kesselman
Catalina	
Celebration	
Centenaria	
Del Rey Sun	
Delbarazur	
Dolar	

Variety Cultivar and/or commercial name	Synonyms
Eclipse	
Eldorado	
Eric Sun	
Flavor King	
Formosa	
Fortune	
Friar	
Frontier	
Gavearli	
Gaviota	
Globe Sun	
Goccia d'Oro	
Golden Japan	Shiro
Golden King	
Golden Kiss	
Golden Plum	
Goldsweet 4	
Grand Rosa	
Green Sun	
Hackman	
Harry Pickstone	
Howard Sun	
Kelsey	
Lady Red	
Lady West	
Laetitia	
Laroda	
Larry Ann	Larry Anne, Tegan Blue, Freedom
Late Red	
Late Santa Rosa	
Linda Rosa	
Mariposa	Improved Satsuma, Satsuma Improved
Methley	
Midnight Sun	
Morettini 355	Coeur de Lion
Narrabeen	
Newyorker	
Nubiana	
Obilnaja	
October Sun	
Original Sun	
Oro Miel	
Ozark Premier	Premier
Pink Delight	
Pioneer	
Queen Ann	
Queen Rosa	
Red Beaut	
Red Rosa	

Variety Cultivar and/or commercial name	Synonyms
Red Sweet	Ruby Nel
Redgold	
Redroy	
Reubennel	
Royal Black	
Royal Diamond	
Royal Garnet	
Royal Star	
Roysum	
Ruby Blood	
Ruby Red	
Sangue di Drago	
Santa Rosa	
Sapphire	
Satsuma	
Simka	
Sir Prize	
Songold	
Southern Belle	
Southern Pride	
Souvenir	Akihime
Souvenir II	
Spring Beaut	
Starking Delicious	
Stirling	
Suplumeleven	
Suplumthirteen	
Suplumtwelve	
Susy	
TC Sun	
Teak Gold	
Top Black	
Tracy Sun	
Wickson	
Yakima	
Yellow Sun	
Zanzi Sun	

PART 26

STANDARD FOR SWEET PEPPERS

I. DEFINITION OF PRODUCE

This standard applies to sweet peppers of varieties (cultivars) grown from *Capsicum annuum* L. var. *annuum*, to be supplied fresh to the consumer, sweet peppers for industrial processing being excluded.

According to their shape a distinction is made for four commercial types:

- elongated sweet peppers (pointed),
- square sweet peppers (blunt),
- square tapering sweet peppers (peg top),
- flat sweet peppers (tomato peppers).

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements for sweet peppers after preparation and packaging.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the sweet peppers 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,
- fresh in appearance,
- practically free from pests,
- practically free from damage caused by pests,
- well-developed,
- free of damage caused by frost,
- free of unhealed injuries,
- free of sunburn [except for the specifications in Chapter B: Classification, point (ii)],
- with peduncles attached,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

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

- withstand transport and handling, and
- arrive in satisfactory condition at the place of destination.

B. Classification

Sweet peppers are classified in two classes, defined below:

(i) Class I

Sweet peppers in this class must be of good quality. They must be characteristic of the variety and/or commercial type as regards development, shape and colour with due regard to the degree of ripeness.

They must be:

- firm,
- practically free of blemishes.

The peduncle may be slightly damaged or cut with the calyx intact.

(ii) Class II

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

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

- defects in shape and development,
- sunburn or slight healed injuries, with a limit of 2 cm in length for defects of elongated shape, and 1 cm² of the total area for other defects,
- slight dry superficial cracks not exceeding an overall cumulative length of 3 cm.

They may be less firm without being withered.

The peduncle may be damaged or cut.

III. PROVISIONS CONCERNING SIZING

Size is determined by the shoulder diameter (width) of the sweet peppers. In the case of flat sweet peppers (tomato peppers) the term "width" means the maximum equatorial diameter.

For sized sweet peppers, the difference in diameter between the largest and smallest sweet pepper in the same package may not exceed 20 mm.

The width of sweet peppers may not be less than:

- elongated sweet peppers (pointed): 20 mm.
- square sweet peppers (blunt) and square tapering sweet peppers (peg-top): 40 mm
- flat sweet peppers (tomato peppers): 55 mm

Sizing is not compulsory for Class II, subject to the minimum sizes.

The size requirements shall not apply to miniature produce ⁽²⁴⁾.

IV. PROVISIONS CONCERNING TOLERANCES

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

A. Quality tolerances

(i) Class I

10 % by number or weight of sweet peppers not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

(ii) Class II

10 % by number or weight of sweet peppers satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

B. Size tolerances

(i) Class I

10 % by number or weight of sweet peppers not conforming to the sizes identified within a margin of +/- 5 mm including no more than 5 % of sweet peppers below the minimum size laid down.

(ii) Class II

- Sized sweet peppers

10 % by number or weight of sweet peppers not conforming to the sizes identified within a margin of +/- 5 mm including no more than 5 % of sweet peppers below the minimum size laid down.

- Unsized sweet peppers

5 % by number or weight of sweet peppers up to 5 mm smaller than the minimum size laid down.

V. PROVISIONS CONCERNING PRESENTATION

²⁴ Miniature product means a variety or cultivar of sweet pepper, obtained by plant breeding and/or special cultivation techniques, excluding sweet peppers of non-miniature varieties which have not fully developed or are of inadequate size. All other requirements of the standard must be met.

A. Uniformity

The contents of each package must be uniform and contain only sweet peppers of the same origin, variety or commercial type, quality, size (if sized) and, in the case of Class I, of appreciably the same degree of ripeness and colouring.

However, a mixture of sweet peppers of different colours is allowed as long as origin, commercial type, quality and size (if sized) are uniform and there is the same number of sweet peppers of each colour.

For packages of sweet peppers with a maximum weight of 1 kg, uniformity is only required with respect to origin and quality. Where sweet peppers of different colours are marketed, uniformity of origin is not required.

In the case of sized produce, elongated sweet peppers should be sufficiently uniform in length.

Miniature sweet peppers must be reasonably uniform in size. They may be mixed with other miniature products of a different type and origin.

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

B. Packaging

The sweet peppers 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 paper or stamps bearing trade specifications is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

packages must be free of all foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package 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: Name and address or officially issued or accepted symbol. However, where a code (symbol) is used, the mention "packer and/or dispatcher" (or an equivalent abbreviation) must be placed close to this code (symbol).

B. Nature of produce

- "Sweet peppers" and the colour or colours if the contents are not visible from the outside.
- Commercial type ("elongated", "square blunt", "square tapering", "flat") or name of the variety if the contents are not visible from the outside.

C. Origin of produce

- Country or, where appropriate, countries 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 diameters or the mark "unsized" where appropriate
 - Mini peppers, baby peppers, or other appropriate term for miniature produce.
- Where several types of miniature produce are mixed in the same package, all products and their respective origins must be mentioned.
- Net weight or number of units (optional).

E. Official control mark (optional)

PART 27

STANDARD FOR TOMATOES

I. DEFINITION OF PRODUCE

This standard applies to tomatoes of the varieties (cultivars) grown from *Lycopersicon lycopersicum* (L.) Karsten ex Farw./*Lycopersicon esculentum* Mill. to be supplied fresh to the consumer, tomatoes for industrial processing being excluded.

Tomatoes may be classified in four commercial types:

- ‘round’,
- ‘ribbed’,
- ‘oblong’ or ‘elongated’,
- ‘cherry’ tomatoes (including ‘cocktail’ tomatoes).

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of tomatoes after preparation and packaging.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, tomatoes 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,
- fresh in appearance,
- practically free from pests,
- practically free from damage caused by pests,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

In the case of trusses of tomatoes, the stalks must be fresh, healthy, clean, and free from all leaves and any visible foreign matter.

The development and condition of the tomatoes 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

Tomatoes are classified in three classes as defined below:

(i) ‘Extra’ Class

Tomatoes in this class must be of superior quality. They must have firm flesh and must be characteristic of the variety as regards shape, appearance and development.

Their colouring, according to their state of ripeness, must be such as to satisfy the requirements set out in the last subparagraph of paragraph A above.

They must be free from greenbacks and other 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

Tomatoes in this class must be of good quality. They must be reasonably firm and characteristic of the variety.

They must be free of cracks and visible greenbacks. 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 and development,
- a slight defect in colouring,
- slight skin defects,
- very slight bruises.

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Furthermore, 'ribbed' tomatoes may show:

- healed cracks not more than 1 cm long,
- no excessive protuberances,
- a small umbilicus, but no suberisation,
- suberisation of the stigma up to 1 cm²,
- fine blossom scar in elongated form (like a seam), but not longer than two thirds of the greatest diameter of the fruit.

(iii) *Class II*

This class includes tomatoes which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified above.

They must be reasonably firm (but may be slightly less firm than in Class I) and must not show unhealed cracks.

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

- defects in shape, development and colouring,
- skin defects or bruises, provided the fruit is not seriously affected,
- healed cracks not more than 3 cm in length for round, ribbed or oblong tomatoes.

Furthermore, 'ribbed' tomatoes may show:

- more pronounced protuberances than allowed in Class I, but without being misshapen,
- an umbilicus,
- suberisation of the stigma up to 2 cm²,
- fine blossom scar in elongated form (like a seam).

III. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section. The following provisions shall not apply to 'cherry' tomatoes.

A. **Minimum size**

For tomatoes classified in the 'Extra' Class and Classes I and II, the minimum size is set at:

- 35 mm for 'round' and 'ribbed' tomatoes,
- 30 mm for 'oblong' tomatoes.

B. **Sizing scale**

The tomatoes are graded according to the following sizing scale:

- 30 mm and over but under 35 mm⁽²⁵⁾,
- 35 mm and over but under 40 mm,
- 40 mm and over but under 47 mm,
- 47 mm and over but under 57 mm,
- 57 mm and over but under 67 mm,
- 67 mm and over but under 82 mm,
- 82 mm and over but under 102 mm,
- 102 mm and over.

Observance of the sizing scale is compulsory for 'Extra' Class and Class I tomatoes.

The sizing scale does not apply to trusses of tomatoes.

IV. PROVISIONS CONCERNING TOLERANCES

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

A. **Quality tolerances**

²⁵ Only for 'oblong' tomatoes.

(i) *'Extra' Class*

— 5 % by number or weight of tomatoes not satisfying the requirements of the class but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

(ii) *Class I*

— 10 % by number or weight of tomatoes not satisfying the requirements of the class but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

— In the class of trusses of tomatoes, 5 % by number or weight of tomatoes detached from the stalk.

(iii) *Class II*

— 10 % by number or weight of tomatoes satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting, marked bruising or any other deterioration rendering it unfit for consumption.

— In the case of trusses of tomatoes, 10 % by number or weight of tomatoes detached from the stalk.

B. Size tolerances

For all classes: 10 % by number or weight of tomatoes conforming to the size immediately above or below that specified, with a minimum of 33 mm for 'round' and 'ribbed' tomatoes and 28 mm for 'oblong' tomatoes.

V. PROVISIONS CONCERNING PRESENTATION**A. Uniformity**

The contents of each package must be uniform and contain only tomatoes of the same origin, variety or commercial type, quality and size (if sized).

The ripeness and colouring of tomatoes in the 'Extra' Class and Class I must be practically uniform. In addition, the length of 'oblong' tomatoes must be sufficiently uniform.

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

B. Packaging

The tomatoes 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 paper or stamps, bearing trade specifications is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter.

C. Presentation

Tomatoes may be presented as follows:

(i) as individual fruits, with or without calyx and short stalk;

(ii) as trusses of tomatoes, i.e. the tomatoes are presented as whole inflorescence or part thereof, each inflorescence or part thereof comprising at least the following number of fruits:

— three fruits (two fruits in pre-packaging), or

— in the case of trusses of 'cherry' tomatoes, six fruits (four fruits in pre-packaging).

VI. PROVISIONS CONCERNING MARKING

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

A. Identification

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Packer and/or dispatcher: Name and address or officially issued or accepted code mark. However, where a code mark is used, the words 'packer and/or dispatcher (or an equivalent abbreviation)' must be indicated in proximity to the code mark.

B. Nature of produce

— 'tomatoes' or 'trusses of tomatoes' and the commercial type if the contents are not visible from the outside. These details must always be provided for 'cherry' (or 'cocktail') tomatoes, whether or not in trusses,
— 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 expressed as minimum and maximum diameters (if sized) or the word 'unsized' where appropriate.
— minimum sugar content, measured by refractometer and expressed in Brix degrees (optional).

E. Official control mark *(optional)*

PART 28

STANDARDS FOR WATERMELONS

I. DEFINITION OF PRODUCE

This standard applies to watermelons of varieties (cultivars) grown from *Citrullus lanatus* (Thunb.) Matsum. et Nakai to be supplied fresh to the consumer, watermelons for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of watermelons after preparation and packaging.

A. Minimum requirements

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

- intact,
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded,
- clean, practically free from any visible foreign matter,
- practically free from pests,
- practically free from damage caused by pests,
- firm and sufficiently ripe; the colour and taste of the flesh should conform to a sufficient state of ripeness,
- not split,
- free from abnormal external moisture,
- free from any foreign smell and/or taste.

The development and condition of the watermelons 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

The watermelons are classified in two classes defined below:

(i) Class I

Watermelons in this class must be of good quality.

They must be:

- well-formed, allowing for the characteristics of the variety,
- free of cracks and bruises; slight superficial cracks are not considered as defects.

A slight defect in colouring is allowed for the paler part of the melon which has been in contact with the ground during the period of growth.

The stem of the watermelon must not exceed 5 cm in length.

(ii) Class II

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

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

- slight defect in shape,
- slight defect in colouring of the rind,
- slight bruising or superficial defects due in particular to mechanical impact or to damage by parasites or diseases.

III. PROVISIONS CONCERNING SIZING

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Size is determined by the weight per unit. The minimum weight is fixed at 1,5 kg.

When watermelons are presented in packages, the difference in weight between the lightest and the heaviest unit in the same package should not exceed 2 kg, or 3,5 kg if the lightest unit exceeds 6 kg.

This relative uniformity of weight is not compulsory for watermelons presented in bulk.

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size 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*

10 % by number or weight of watermelons not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

(ii) *Class II*

10 % by number or weight of watermelons satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting, or any other deterioration rendering it unfit for consumption.

B. Size tolerances

For all classes: 10 % by number or weight of watermelons not conforming to the size indicated, but no more than 1 kg above or below the size range specified.

The tolerance may in no case extend to fruit weighing less than 1 kg.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package, or lot for produce presented in bulk, must be uniform and contain only watermelons of the same origin, variety and quality.

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

In addition, in Class I, the shape and colour of the rind of the watermelons must be uniform.

B. Packaging

The watermelons 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 paper or stamps, bearing trade specifications is allowed provided the printing or labelling has been done with non-toxic ink or glue.

Packages, or lots for produce presented in bulk, must be free from all foreign matter.

Watermelons transported in bulk must be separated from the floor and walls of the vehicles by a suitable protective material, which must be new and clean and not liable to transfer any abnormal taste or smell to the fruit.

C. Presentation

The watermelons may be presented:

- in packages,
- in bulk.

VI. PROVISIONS CONCERNING MARKING

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

For watermelons transported in bulk (direct loading into a transport vehicle) these particulars must appear on a document accompanying the goods, and attached in a visible position inside the transport vehicle.

For this type of presentation the indication of the size, the net weight or the number of units is not compulsory.

A. Identification

Packer and/or dispatcher: name and address or officially issued or accepted code mark. However, in the case where a code mark is used, the reference 'Packer' and/or 'Dispatcher' (or equivalent abbreviations) have to be indicated in close connection with the code mark.

B. Nature of produce

— 'Watermelons', if the contents are not visible from the outside.

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 weight,
- net weight or number of units.

E. Official control mark (optional)

PEACHES AND NECTARINES

I. DEFINITION OF PRODUCE

This standard applies to peaches and nectarines⁽²⁶⁾ grown from varieties (cultivars) of *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 after preparation and packaging.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, 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,
- practically free from damage caused by pests,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

Peaches and nectarines must have been carefully picked.

The development and state of ripeness of peaches and nectarines 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

Peaches and nectarines are classified into three classes as defined below:

(i) "Extra" class

Peaches and nectarines in this class must be of a superior quality. In shape, development and colouring they must be typical of the variety allowing for the district in which they are grown. They must be free from defects with the exception of very slight superficial defects, provided that these do not affect the general appearance of the produce, its quality, 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, allowing for the district in which they are grown. However, a slight defect in shape, development or colouring may be allowed.

The flesh must be perfectly sound.

Peaches and nectarines split where the stem is joined to the fruit are excluded.

Slight skin defects, however, may be allowed provided these do not affect the general appearance of the produce, the quality, the keeping quality, the keeping quality and presentation in the package and do not exceed:

- 1 cm in length for defects of elongated shape,
- 0.5 cm² in total area for other defects.

²⁶ This text applies to all varieties grown from *Prunus persica* Sieb. and Zucc., being peaches or nectarines or similar with attached (clingstones) or unattached stone and smooth or rough skin.

(iii) Class II

This class includes peaches and nectarines which do not qualify for inclusion in the higher classes, but which satisfy the minimum requirements specified above.

The flesh should not show any serious defects. Fruits split where the stem is joined to the fruit are allowed only in connection with quality tolerances.

The following skin defects may be allowed provided the peaches and nectarines retain their essential characteristics as regards the quality, the keeping quality and presentation and do not exceed:

- 2 cm in length for defects of elongated shape,
- 1.5 cm² in total area for other defects.

III. PROVISIONS CONCERNING SIZING

Size is determined by:

- circumference, or
- maximum diameter of the equatorial section.

Peaches and nectarines must be graded according to the following scale:

Diameter	Sizing (code)	Circumference
90 mm and above	AAAA	28 cm and above
80 mm and over but under 90 mm	AAA	25 cm and over but under 28 cm
73 mm and over but under 80 mm	AA	23 cm and over but under 25 cm
67 mm and over but under 73 mm	A	21 cm and over but under 23 cm
61 mm and over but under 67 mm	B	19 cm and over but under 21 cm
56 mm and over but under 61 mm	C	17,5 cm and over but under 19 cm
51 mm and over but under 56 mm	D	16 cm and over but under 17,5 cm

The minimum size allowed for the "Extra" class is 17,5 cm (circumference) or 56 mm (diameter). Size D (51 mm and over but under 56 mm in diameter or 16 cm and over but under 17,5 cm in circumference) is not allowed in the period from 1 July to 31 October. Sizing is compulsory for all classes.

IV. PROVISIONS CONCERNING TOLERANCES

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

A. Quality tolerances*(i) "Extra" class*

5 % by number or weight of peaches or nectarines not satisfying the requirements of the class, but meeting those of class I or, exceptionally, coming within the tolerances of that class.

(ii) Class I

10 % by number or weight of peaches or nectarines not satisfying the requirements of the class, but meeting those of class II or, exceptionally, coming within the tolerances for that class.

(iii) Class II

10 % by number or weight of peaches or nectarines satisfying neither the requirements of the class nor the minimum requirements, with the exception of fruit affected by rotting, marked bruising or any other deterioration rendering it unfit for consumption.

B. Size tolerances

For all classes, 10 % by number or weight of peaches or nectarines up to 1 cm more or less than the size stated on the package in the case of sizing by circumference and up to 3 mm more or less in the case of sizing by diameter. However, for fruit in the smallest size, this tolerance shall apply only to peaches or nectarines of a size smaller by not more than 6 mm (circumference) or 2 mm (diameter) than the specified minimum size.

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 colour.

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

B. Packaging

The peaches or nectarines 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 or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter.

C. Presentation

The peaches and nectarines may be presented:

- in small unit packages,
- in a single layer, in the case of "Extra" class; each individual fruit in this class must be separated from its neighbours.

In classes I and II:

- in one or two layers, or
- in no more than four layers when the fruit is placed in rigid pockets so arranged that they do not rest on the fruit in the layer immediately below.

VI. PROVISIONS CONCERNING MARKING

Each package 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": name and address or officially issued or accepted code. 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.

B. Nature of produce

- "peaches" or "nectarines", if the contents are not visible from the outside,
- name of the variety for classes "Extra" and I.

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 in minimum and maximum diameters or minimum and maximum circumference or according to the coding set out in Section III "Provisions concerning sizing",
- number of units (optional),
- minimum sugar content, measured by refractometer and expressed in Brix degrees (optional),
- maximum firmness, measured by penetrometer and expressed in kg/0,5 cm² (optional),

E. Official control mark (optional).

QUALITY STANDARD FOR AUBERGINES

I. DEFINITION OF PRODUCE

This standard applies to aubergines, fruit of the varieties (cultivars) grown from *Solanum melongena* L. var. *esculentum*, *insanum* and *ovigerum*, to be supplied fresh to the consumer, aubergines for industrial processing being excluded.

According to their shape, a distinction is made between:

- elongated aubergines,
- globus aubergines.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of aubergines after preparation and packaging.

A. Minimum requirements

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

- whole,
- fresh in appearance,
- firm,
- 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,
- provided with calyx and peduncle which may be slightly damaged,
- sufficiently developed, without their flesh being fibrous or woody and without over development of seeds,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

The development and condition of the aubergines 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

Aubergines are classified into two classes defined below:

(i) Class I

Aubergines in this class must be of good quality and must possess the characteristics of the variety. They must also be practically free from sunburn. They may, however, show the following slight defects provided that these do not impair the general appearance, quality, conservation or presentation of the produce:

- slight defect of shape,
- slight discolouration at the base,
- slight bruising and/or slight healed cracks provided that they do not cover more than 3 cm².

(ii) Class II

This class comprises aubergines which do not qualify for inclusion in Class I, but satisfy the minimum requirements specified above. Provided they retain their essential characteristics of quality and presentation, they may show the following defects:

- defects of shape,
- defects of colouring,
- slight sun-scorched provided it does not cover more than 4 cm²,
- slight dry superficial defects provided that they do not cover more than 4 cm².

III. PROVISIONS CONCERNING SIZING

The sizing of aubergines is determined:

- either by the maximum diameter of the equatorial section on the longitudinal axis,
- or by eight.

A. **For sizing by diameter**, the minimum diameter is fixed at 40 mm for elongated aubergines and 70 mm for globus aubergines.

The difference between the smallest and largest aubergines in the same package must not exceed:

- 20 mm for elongated aubergines,
- 25 mm for globus aubergines.

B. **For sizing by weight**, the minimum weight is fixed at 100 grams. The following scale must be complied with:

- 100 to 300 grams with a maximum difference of 75 grams between the smallest and largest aubergines in the same package,
- 300 to 500 grams with a maximum difference of 100 grams between the smallest and largest aubergines in the same package,
- above 500 grams with a maximum difference of 250 grams between the smallest and largest aubergines in the same package.

Compliance with the sizing scale is compulsory for Class I. In addition, elongated aubergines must have a minimum length, excluding peduncle, of 80 mm.

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size are allowed in each package for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

(i) *Class I*

10 % by number or weight of aubergines not satisfying the requirements for the class, but meeting those for Class II or, exceptionally, coming within the tolerances for that class.

(ii) *Class II*

10 % by number or weight of aubergines satisfying neither the requirements for the class nor the minimum requirements, with the exception of produce affected by rotting, marked bruising, unhealed cracks or any other deterioration rendering it unfit for consumption.

B. Size tolerances

(i) *Class I*

10 % by number or weight of aubergines conforming to the size immediately below or above that specified on the package.

(ii) *Class II*

10 % by number or weight of aubergines not conforming to the minimum size.

In any case, the tolerance is not applicable to aubergines the diameter of which is more than 5 mm below the minimum diameter or, in the case of sizing weight, to aubergines weighing less than 90 grams.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package should be uniform and contain only aubergines of the same origin, commercial type, quality and size (where sizing is compulsory) and appreciably the same degree of development and colouring.

Elongated aubergines packed in the same package must be sufficiently uniform as regards length.

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

B. Packaging

The aubergines must be packed in such a way as to ensure proper protection of the produce.

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, and particularly of paper or stamps, bearing trade specifications is allowed, provided that the printing or labelling has been done with a non-toxic ink or glue. The packages must be free from all foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package 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: Name and address or officially issued or accepted code mark. 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.

B. Nature of produce

- 'aubergines', if the contents are not visible from the outside,
- name of 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 (where applicable) expressed:
 - either by maximum and minimum diameters, when sizing is by diameter,
 - or by maximum and minimum weights, when sizing is by weight.

E. Official control mark (optional)

PART 31

QUALITY STANDARD FOR COURGETTES

I. DEFINITION OF PRODUCE

This standard applies to courgettes, harvested young and tender, before their seeds have become firm, of varieties (cultivars) grown from *Cucurbita pepo* L. ⁽²⁷⁾, to be supplied fresh to the consumer, courgettes for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of this standard is to define the quality requirements for courgettes after preparation and packaging.

A. Minimum requirements:

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

- intact, including a stalk which may be slightly damaged,
- of fresh appearance,
- firm,
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded,
- free from damage caused by insects or other parasites,
- free of cavities,
- free of splits,
- clean, practically free of any visible foreign matter,
- sufficiently developed without over-development of seeds,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

The development and condition of the courgettes 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

Courgettes are classified into two classes defined below:

(i) Class I

Courgettes in this class must be of good quality and must possess the characteristics of the variety. They may, however, show the following defects provided that these do not impair the appearance, quality, conservation and presentation of the produce:

- slight defects of shape,
- slight defects of colouring,
- slight healed cracks of the skin.

The courgettes must include a stalk of a maximum length of 3 cm.

(ii) Class II

This class comprises courgettes which do not qualify for inclusion in Class I but satisfy the minimum requirements specified above.

Provided that they retain their essential characteristics of quality and presentation, they may show the following defects:

- defects of shape,
- defects of colouring,
- slight sun-scorched,

²⁷ Courgettes having markedly developed seeds, also called ‘marrows’, are not covered by this standard.

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— healed cracks of the skin, provided that these do not impair conservation.

III. PROVISIONS CONCERNING SIZING

The sizing of courgettes is determined:

- either by length,
- or by weight.

(a) For sizing by length, this is measured between the junction of the stalk and the end of the fruit, according to the following scale:

- 7 cm to 14 cm inclusive,
- 14 cm (exclusive) to 21 cm (inclusive),
- 21 cm (exclusive) to 30 cm.

(b) For sizing by weight, the following scale must be respected:

- 50 g to 100 g (inclusive),
- 100 g (exclusive) to 225 g (inclusive),
- 225 g (exclusive) to 450 g.

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size are allowed in each package for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

(i) *Class I*

10 % by number or weight of courgettes not satisfying the requirements of the class but meeting the requirements for Class II, or, exceptionally, coming within the tolerances for that class.

(ii) *Class II*

10 % by number or weight of courgettes satisfying neither the requirements for the class nor the minimum requirements, with the exception of produce affected by rotting, marked bruising, unhealed cracks or any other deterioration rendering it unfit for consumption.

B. Size tolerances

(i) *Classes I and II*

10 % by number or weight of courgettes conforming to the size immediately below or above that specified on the package. However, this tolerance is applicable only to produce which differs by not more than 10 % from the size or weight limits specified.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only courgettes of the same origin, quality and size (where sizing is compulsory) and appreciably the same degree of development and colouring.

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

B. Packaging

The courgettes must be packed in such a way as to ensure proper protection of the produce.

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 and particularly of paper or stamps bearing trade specifications is allowed provided that the printing or labelling has been done with a non-toxic ink or glue.

The package must be free of all foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package 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: Name and address or officially issued or accepted code mark. 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.

B. Nature of produce

— 'courgettes' if the contents are not visible from the outside.

C. Origin of produce

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

D. Commercial specifications

- class,
- size (where applicable) expressed:
 - either by maximum and minimum measurements, where sizing is by length
 - or by maximum and minimum weights, when sizing is by weight.

E. Official control mark (optional).

QUALITY STANDARDS FOR WITLOOF CHICORY

I. DEFINITION OF PRODUCE

This standard applies to chicory, i.e. chicory sprouts forced from the roots of varieties (cultivars) of 'witloof chicory' derived from *Cichorium intybus* L. var. *foliosum* HEGI, intended for supply fresh to the consumer, witloof chicory for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of this standard is to define the quality requirements for witloof chicory after preparation and packaging.

A. Minimum requirements

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

- intact,
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded,
- free from reddish discoloration, frost-nip or traces of bruising,
- free from damage caused by rodents or disease,
- free from damage caused by insects or other parasites,
- free from incipient flower spike more than three quarters of their length,
- clean, in particular having no earth-soiled leaves and practically free of any visible foreign matter,
- pale, i.e. white to yellowish — white in colour,
- cut or broken off cleanly at the neck,
- fresh in appearance,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

The development and condition of the chicory 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

The chicory is classified into four classes defined below:

(i) 'Extra' class:

Chicory in this class must be of superior quality. It must, in particular:

- be well-formed,
- be firm,
- have close heads, i.e. heads with a sharp, well-closed tip,
- have outer leaves of at least three quarters of the length of the chicory,
- not be greenish or glassy-looking.

(ii) Class I:

Chicory in this class must be of good quality. It must, in particular:

- be reasonably firm,
- have outer leaves of at least half the length of the chicory,
- not be greenish or glassy-looking.

It may be less regular in shape, and the tips, without the diameter of the opening exceeding the chicory's maximum diameter by more than one-fifth, may be less tight and close than for the 'Extra' class.

(iii) Class II:

This class includes chicory which does not qualify for inclusion in the higher classes, but satisfies the minimum requirements specified above.

It may, however, have the following defects:

- be of a slightly irregular shape,
- greenish at the tips of the leaves,
- be slightly open at the tip (the diameter of the opening may not exceed the chicory's maximum diameter by more than one-third).

In addition this class may include chicory of irregular form provided it is presented separately in homogeneous packages and fulfils all the other requirements laid down for the class.

(iv) *Class III:*

This class includes chicory which does not qualify for inclusion in the higher classes, but satisfies the requirements defined for class II.

It may, however, have the following defects:

- be of an irregular shape,
- be greenish at the tips of the leaves,
- show slight traces of reddish discoloration on outer leaves.

III. PROVISIONS CONCERNING SIZING

Sizing is determined firstly by the diameter of the widest section at right angles to the longitudinal axis, and secondly by length. For each class, the sizes are fixed as follows:

	(cm)			
	Extra	I	II	III
Minimum diameter				
— chicory under 14 cm in length	2,5	2,5	2,5	2,5
— chicory 14 cm or over in length	3	3	2,5	2,5
Maximum diameter	6	8	—	—
Minimum length	9	9	9 ⁽¹⁾	9 ⁽¹⁾
Maximum length	17	20	24	24

⁽¹⁾ However, chicory ranging between 6 and 12 cm in length may be included in classes II and III, subject to mention being made on the package of the minimum and maximum length of the chicory contained therein.

Within any one package:

- (i) the maximum permissible difference in length between the chicory sprouts is 5 cm for the 'Extra' class, 8 cm for class I and 10 cm for classes II and III;
- (ii) the maximum permissible difference in diameter between the chicory sprouts is 2,5 cm for the 'Extra' class, 4 cm for class I and 5 cm for class II. No limit is fixed for chicory in class III.

IV. PROVISIONS CONCERNING TOLERANCES

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Tolerances in respect of quality and size are allowed in each package for produce not satisfying the requirements for its class.

A. Quality tolerances

(i) *'Extra' class:*

5 % by number or weight of chicory sprouts not satisfying the requirements of this class but meeting the requirements of class I or, exceptionally, coming within the tolerances for that class.

(ii) *Class I:*

10 % by number or weight of chicory sprouts not satisfying the requirements of this class but meeting the requirements of class II, or exceptionally coming within the tolerances for that class.

(iii) *Class II:*

10 % by number or weight of chicory sprouts satisfying neither the requirements of this class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

(iv) *Class III:*

15 % by number or weight of chicory sprouts satisfying neither the requirements of this class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

B. Size tolerances

For all classes: 10 % by number or weight of chicory sprouts whose length and diameter are no more than 1 cm above or below the measurements for size-grades given in section III. No tolerances are allowed, however, in respect of the minimum diameter.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and comprise only chicory of the same origin, variety, quality and size.

Uniformity may be limited to origin and size for chicory in class III.

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

B. Presentation

Chicory graded as 'Extra' and as classes I and II must be put up:

- either evenly in layers,
- or in small packages.

Chicory in class II of irregular shape and chicory in class III must be put in packages weighing 7 kilogrammes or more.

C. Packaging

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

If it is presented in wooden cases, it must be separated from all the sides of the case by protective material.

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 and particularly of paper or stamps bearing trade specifications is allowed, provided that the printing or labelling has been done with a non-toxic ink or glue.

Packages must be free from any foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package 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

.
. .

Name and address or officially issued or accepted code mark.

B. Nature of produce

Witloof or 'witloof chicory' if the contents are not visible from the outside.

C. Origin of produce

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

D. Commercial specifications

— class and, in the case of class II, the words 'irregular shape', where applicable, and optionally an equivalent national description.

— maximum and minimum length for chicory in classes II and III ranging between 6 and 12 cm in length only.

E. Official control mark (optional)

QUALITY STANDARDS FOR ARTICHOKES

I. DEFINITION OF PRODUCE

This standard applies to artichoke heads of varieties (cultivars) grown from *Cynara scolymus* L. to be supplied fresh to the consumer, artichokes for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of artichokes after preparation and packaging.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the artichokes 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,
- fresh in appearance, and in particular showing no sign of withering,
- practically free from pests,
- practically free from damage caused by pests,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

The stems must be cut off cleanly and must not be longer than 10 cm. (This latter provision is not applicable to artichokes packed in bunches, that is made up of a certain number of heads fastened together around the stems, or to artichokes of the variety 'Spinoso').

The development and condition of the artichokes 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

Artichokes are classified in three classes defined below:

(i) 'Extra' Class

Artichokes in this class must be of superior quality. They must be characteristic of the variety and/or commercial type. The central bracts must be well closed, in accordance with the variety.

They must be free from defects with the exception of very slight superficial defects of the skin of the bracts provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

The ducts in the base must show no incipient woodiness.

(ii) Class I

Artichokes in this class must be of good quality. They must be characteristic of the variety and/or commercial type. The central bracts must be well closed, in accordance with the variety.

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 defect in shape,
- slight deterioration due to frost (cracks),
- very slight bruising.

The ducts in the base must show no incipient woodiness.

(iii) Class II

This class includes artichokes which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above. They may be slightly open.

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

- defects in shape,

- deterioration due to frost ('nipped' artichokes),
- slight bruising,
- slight staining on the outer bracts,
- incipient woodiness of the ducts in the base.

III. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section of the head.

The minimum diameter is fixed at 6 cm.

The scale given below is compulsory for the 'Extra' Class and Class I and optional for Class II:

- diameter of 13 cm and over,
- diameter from 11 cm up to but excluding 13 cm,
- diameter from 9 cm up to but excluding 11 cm,
- diameter from 7,5 cm up to but excluding 9 cm,
- diameter from 6 cm up to but excluding 7,5 cm.

In addition, a diameter from 3,5 cm up to but excluding 6 cm is allowed for artichokes of the 'Poivrade' type and the 'Bouquet' type.

IV. PROVISIONS CONCERNING TOLERANCES

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

A. Quality tolerances

(i) 'Extra' Class

Five per cent by number of artichokes not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

(ii) Class I

Ten per cent by number of artichokes not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

(iii) Class II

Ten per cent by number of artichokes satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

B. Size tolerances

For all classes: 10 % by number of artichokes not satisfying the requirements as regards sizing and the size indicated, but conforming to the size immediately above and/or below that specified, with a minimum of 5 cm in diameter for artichokes classified in the smallest size (6 to 7,5 cm).

No size tolerance is allowed for artichokes of the 'Poivrade' type or 'Bouquet' type.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only artichokes of the same origin, variety or commercial type, quality and size (if sized).

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

B. Packaging

The artichokes 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 or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter.

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VI. PROVISIONS CONCERNING MARKING

Each package 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: Name and address of officially issued or accepted code mark. 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.

B. Nature of produce

- 'Artichokes', if the contents are not visible from the outside
- Name of the variety for the 'Extra' Class
- 'Poivrade' or 'Bouquet', where appropriate
- 'Spinoso', where appropriate

C. Origin of produce

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

D. Commercial specifications

- Class
- Number of heads
- Size (if sized) expressed in minimum and maximum diameters of the heads

E. Official control mark (optional)