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UNECE Standard FFV-63 on the marketing and commercial quality control of persimmons*

Draft Explanatory Brochure

This document is based on the recommendation for persimmon ECE/TRADE/C/WP.7/2013/12 as approved by the WP.7 in November 2013. Additionally, it shows the proposals for amendments developed by the working group on the draft brochure that met in November in Valencia.

* This document was submitted late due to delayed inputs.

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The official text of the standard is indicated in blue bold; the interpretative text of the standard is indicated in black. References to photos representing the visual interpretation are printed in black bold. The entire text of the standard without the interpretative text appears in the Annex 2.

Note

Commercial quality standards for agricultural produce are developed and approved by the United Nations Economic Commission for Europe through its Working Party on Agricultural Quality Standards. These international standards facilitate trade, encourage high-quality production, improve profitability and protect consumer interests. They are used by governments, producers, traders, importers and exporters, as well as international organizations. They cover a wide range of agricultural products, including fresh fruit and vegetables, dry and dried produce, seed potatoes, meat, cut flowers, eggs and egg products.

The Explanatory Brochure on the new Standard for Persimmons has been developed to harmonize the interpretation of the Standard, thereby facilitating international as well as national trade. It addresses producers and traders, as well as inspection authorities. It corresponds to the latest edition of the UNECE Standard for Persimmons (FFV-xx), which was officially adopted in November 201x. Subsequent revisions to the Standard will be placed on the website at: www.unece.org/trade/agr/standard/fresh/FFV-Standards.html

All members of the United Nations can participate on an equal footing in the activities of the Working Party on Agricultural Quality Standards.

For more information, please visit our website: www.unece.org/trade/agr.

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I. Definition of produce

This standard applies to persimmons of varieties (cultivars) grown from *Diospyros kaki* L. f. to be supplied fresh to the consumer, persimmons for industrial processing being excluded.

Interpretation: Persimmon varieties vary by fruit size from small to medium or large fruits, fruit shape from round to oblate or flattened in the longitudinal section and round to, four-sided and more or less furrowed in the cross section, light yellow-orange to orange-red skin colour, yellow to red flesh colour.

Persimmon varieties are generally classified into four major groups:

- (i) PCNA group – Pollination Constant Non Astringent: varieties with non astringent fruits at harvest, regardless of the presence of seeds. The flesh is light coloured, rarely with very small brown spots. Fruits are edible at harvest when they are hard-ripe whether there is seed set or not. Examples for varieties of this group: Fuyu (Fuyugaki), Jiro, Hana Fuyu, O'Gosho.
- (ii) PVNA group – Pollination Variant Non Astringent: varieties with non astringent fruits when fertilized. The number of seeds (1 to 8 in persimmons) can be relevant for fruit astringency at harvest depending on the variety, but normally a few seeds guarantee the edibility of the fruits. The flesh is brown and often rich in dark spots, with one or more seeds. Fruits are not edible at harvest if parthenocarpic, but they are consumed after natural softening or after artificial removal of astringency. Examples for varieties of this group: Kaki Tipo (Loto di Romagna), Nishimura Wase, Shogatsu, Zenji Maru.
- (iii) PCA group – Pollination Constant Astringent: varieties with astringent fruits at harvest, regardless of the presence of seeds. The flesh is light coloured. Fruits are edible after natural softening or after artificial removal of astringency. Examples for varieties of this group: Hachiya, Atago, Yokono, Flat Seedless, Rojo Brillante.
- (iv) PVA group – Pollination Variant Astringent: varieties with astringent fruits regardless fertilization. When fertilized, flesh is not astringent only around the seeds, where brown spots are present. The number of seeds is not relevant for fruit astringency at harvest, since fruits with 8 seeds are still astringent. Hiratanenashi and its mutants belong to this group, even if they normally do not bring seeds also when pollinated. Examples for varieties of this group: Triumph, Hyakume, Chocolate, Maru, Tonewase.

Examples of commercially grown varieties are shown in Photos 1-4.

Photo 1. Definition of produce – variety Fuyu.

Photo 2. Definition of produce – variety Kaki Tipo.

Photo 3. Definition of produce – variety Rojo Brillante.

Photo 4. Definition of produce – variety Triumph.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for persimmons at the export-control stage after preparation and packaging.

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

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

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

Advice: At the packing stage, special attention should be paid to ensure that the minimum requirements have been met. Produce with any progressive defects will deteriorate during transportation and distribution.

A. Minimum requirements

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

- **Intact, with the calyx attached, which may be with or without peduncle and – at stages after harvest – dry and brown.**

Interpretation: Persimmons must not have any damage or injury affecting the integrity of the produce. Persimmons with mechanical damage, unhealed injuries or cracks exposing the interior of the produce are not allowed.

At marketing stages after harvest, the calyx may be dry and of yellowish to brownish colour.

Advice: Removing the peduncle is helping to avoid any damage to neighbouring fruits.

Examples related to the minimum requirement „intact” are shown in Photos 5-9.

Photo 5. Minimum requirement: „intact, with calyx attached”. Fruit with calyx attached – with and without peduncle – allowed.

Photo 6. Minimum requirement: „intact”. Mechanical damage – not allowed.

Photo 7. Minimum requirement: „intact”. Mechanical damage, punctured fruit – not allowed.

Photo 8. Minimum requirement: „intact”. Cracked fruit — not allowed.

Photo 9. Minimum requirement: „intact”. Split fruit — not allowed.

- **Sound; produce affected by rotting or deterioration, such as to make it unfit for consumption, is excluded.**

Interpretation: Persimmons must be free from disease (caused by fungi, bacteria or viruses), physiological disorders or serious deterioration, which appreciably affect their appearance, edibility or keeping quality. Persimmons affected by rotting, even if the signs are very slight but liable to make the fruit unfit for consumption upon arrival at destination, should be excluded.

The persimmons with the following defects are therefore excluded:

- rotting
- mould
- serious sun-scorch
- serious bruising
- serious internal browning
- chilling injury
- freezing damage.

Note: Chilling injury (damage caused by low temperature) appears as glassiness developing directly under the skin and progressing towards the core. The peel is of dull brownish colour.

Advice: Non-adstringent varieties, e.g. Fuyu should not be stored between 5 and 15 Centigrade Celsius.

Examples related to the minimum requirement „sound” are shown in Photos 10-17.

Photo 10. Minimum requirement: „sound”. Early signs of rotting — not allowed.

Photo 11. Minimum requirement: „sound”. Mould — not allowed.

Photo 12. Minimum requirement: „sound”. Mould on calyx – not allowed.

Photo 13. Minimum requirement: „sound”. Serious sun-scorch — not allowed.

Photo 14. Minimum requirement: „sound”. Serious bruising — not allowed.

Photo 15. Minimum requirement: „sound”. Serious internal browning — not allowed.

Photo 16. Minimum requirement: „sound”. Chilling injury — not allowed.

Photo 17. Minimum requirement: „sound”. Freezing injury — not allowed.

- **Clean, practically free of any visible foreign matter.**

Interpretation: Persimmons must be practically free of visible soil, dust, chemical residue or other foreign matter.

The acceptable limit for „practically free” would be slight traces of foreign matter. Extensive soiling or deposits are not allowed.

OECD-text (for harmonisation): The presence of visible foreign matter can detract from commercial presentation and acceptance of {name of produce}. Therefore, the acceptable limit for „practically free” would be - in all classes - very slight traces of dust. Any traces of dust, soiling or visible chemical residue would lead to the rejection of the produce.

Examples related to the minimum requirement „clean” are shown in Photos 18-23.

Photo 18. Minimum requirement: „clean”. Bloom is part of the fruit and not a defect.

Photo 19. Minimum requirement: „clean”. Very slight traces of dust — limit allowed for all classes.

Photo 20. Minimum requirement: „clean”. Dust on fruit — not allowed.

Photo 21. Minimum requirement: „clean”. Sooty mould — not allowed.

Photo 22. Minimum requirement: „clean”. Dust on calyx — not allowed.

Photo 23. Minimum requirement: „clean”. Insect excrements — not allowed.

- **Practically free from pests.**

Interpretation: The presence of pests can detract from the commercial presentation and acceptance of the persimmons. Therefore, the acceptable limit for „practically free” would be – in all classes – the odd insect, mite or other pests in the package or sample; any colonies would lead to rejection of the produce.

Examples related to the minimum requirement „practically free from pests” are shown in Photos 24 to 25.

Photo 24. Minimum requirement: „practically free from pests”. One mealy bug under the calyx — limit allowed in all classes.

Photo 25. Minimum requirement: „practically free from pests”. Colony of mealy bugs — not allowed.

- **Free from damage caused by pests affecting the flesh.**

Interpretation: Pest damage affecting the flesh makes the produce unfit for consumption and is not allowed. Any pest damage affecting the skin only is assessed within the limits allowed for skin defects in the respective classes.

An example related to the minimum requirement „free from damage caused by pests affecting the flesh” is shown in Photo 26.

Photo 26. Minimum requirement: „free from damage caused by pests affecting the flesh”. Feeding damage — not allowed.

- **Free of abnormal external moisture.**

Interpretation: This provision applies to excessive moisture, for example, free water lying inside the package, but does not include condensation on produce following release from cool storage or refrigerated vehicle.

- **Free of any foreign smell and/or taste.**

Interpretation: This provision applies to persimmons stored or transported under poor conditions, which have consequently resulted in their absorbing abnormal smells and/or tastes, in particular through the proximity of other products which give off volatile odours.

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

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

B. Maturity requirements

The persimmons must be sufficiently developed, and display satisfactory ripeness. The development and state of maturity of the persimmons must be such as to enable them to continue their ripening process and to reach the degree of ripeness required in relation to the varietal characteristics.

Interpretation: Shape, size and surface colour according to the variety give information about the maturity level.

At picking, at least 1/3 of the surface of the fruit should be yellow.

Interpretation: Once picked persimmons do ripen further. However, to ensure a proper completion of the ripening process and a good eating quality, the fruit must not be picked before

- 1/3 of the fruit surface has turned to yellow skin colour while the rest of the fruit is light green – in case of fruit intended to be eaten in the hard-ripe stage;
- the total fruit has turned to a colour stage close to full maturity – in case of fruit intended to be eaten in the soft-ripe stage.

Examples related to the maturity requirement „sufficiently developed and display satisfactory ripeness” are shown in Photos 27-31.

Photo 27. Maturity requirement: „sufficiently developed and display of satisfactory ripeness”. Variety Rojo Brillante: from left to right: unripe fruit — not allowed, sufficiently ripe (1/3 yellow), turning, yellow, fully ripe (hard-ripe eating quality; stage of harvesting for soft-ripe eating quality), soft-ripe.

Photo 28. Maturity requirement: „sufficiently developed and display satisfactory ripeness”. Variety Rojo Brillante: from left to right: unripe fruit — not allowed, sufficiently ripe, fully ripe, overripe – not allowed. (internal aspect)

Photo 29. Maturity requirement: „sufficiently developed and display of satisfactory ripeness”. Variety Kaki Tipo: from left to right: xxx (external aspect)

Photo 30. Maturity requirement: „sufficiently developed and display of satisfactory ripeness”. Variety Kaki Tipo: from left to right: xxx (internal aspect)

Photo 31: Maturity requirement: „satisfactory ripeness”. Soft apex on hard-ripe fruit – not allowed.

C. Classification

Persimmons are classified in three classes, as defined below.

(i) „Extra” Class

Persimmons in this class must be of superior quality. They must be characteristic of the variety.

The flesh must be sound.

The calyx must be intact.

The persimmons 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.

Interpretation: Superior quality fruit fall within „Extra” Class.

Changes in colouration as persimmons ripen are considered not to be defects in colouring. However, „Extra” Class fruit in packages must be uniform in colouring.

A deep red colour on the apex of hard-ripe fruit is not a defect provided the apex is firm.

Examples related to Class „Extra” are shown in Photos 32-35.

Photo 32. Classification: „Extra” Class. Perfect fruit, typical shape, and intact calyx attached.

Photo 33. Classification: „Extra” Class. A very slight superficial defect – limit allowed.

Photo 34: All Classes. „Defects in colouring”. Turning colour is not a defect.

Photo 35: All Classes. „Defects in colouring”. A deep red colour on the apex of hard-ripe fruit is not a defect.

(ii) **Class I**

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

The flesh must be 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.**

Interpretation: An example of Class I shape defects is shown in Photo 36.

Photo 36. Classification: „Class I, a slight defect in shape”. Variety: Rojo Brillante, typical shape and slight defect in shape — limit allowed

- **Slight defects in colouring due to sun not exceeding 1/8 of the total surface of the fruit.**

Interpretation: Changes in colouration as persimmons ripen are not considered colour defects. Colour defects caused by the sun should not affect the flesh.

An example of Class I defects in colouring is shown in Photo 37.

Photo 37. Classification: „Class I, slight defects in colouring”. Slight defects in colouring due to sun affecting 1/8 of the surface of the fruit — limit allowed

- **Slight skin defects not exceeding**

- **the height of the fruit in case of fine corky lines running down from the calyx area**

▪ **1/16 of the total surface of the fruit for other skin defects**

Interpretation: Examples of Class I slight skin defects are shown in Photos 38-42.

Photo 38. Classification: „Class I, slight skin defects”. Fine corky lines in total measuring the height of the fruit — limit allowed.

Photo 39. Classification: „Class I, slight skin defects”. Healed cracks (Kaki Tipó) — limit allowed.

Photo 40. Classification: „Class I, slight skin defects”. Slight skin defects caused by Honeydew moth (*Cryptoblabes gnidiella*) – within the limit allowed.

Photo 41. Classification: „Class I, slight skin defects”. Slight skin defect due to rubbing affecting 1/16 of the total surface of the fruit — limit allowed.

Photo 42. Classification: „Class I, slight skin defects”. Slight skin defect due to rubbing affecting 1/16 of the total surface of the fruit — limit allowed.

• **Slight bruising not exceeding 2 cm² cumulative in area.**

Interpretation: Slight bruises should not affect the flesh and can be removed by normal peeling.

Examples of Class I slight bruising are shown in Photos 43-44.

Photo 43. Classification: „Class I, slight bruising”. Slight bruising of 2 cm² cumulative in area — limit allowed.

Photo 44. Classification: „Class I, slight bruising”. Slight bruising of 2 cm² cumulative in area — limit allowed.

• **Slight internal browning not exceeding 1/3 of the total cross-section of the fruit.**

Interpretation: Internal browning is caused by rough handling after the astringency has been artificially removed. The area affected by internal browning does not increase during marketing, but the browning may intensify to black colour, which is not considered to increase the severity of the defect.

Examples of Class I internal browning of the flesh are shown in Photos 45-46.

Photo 45. Classification: „Class I, slight internal browning not exceeding 1/3 of the total cross-section of the fruit”. Internal browning affecting 1/3 of the total cross-section of the fruit — limit allowed.

Photo 46. Classification: „Class I, slight internal browning not exceeding 1/3 of the total cross-section of the fruit”. When seeds are present, internal browning is not a defect.

(iii) **Class II**

This class includes persimmons that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above:

Interpretation: Persimmons in this class must be of reasonable quality and suitable for human consumption.

The flesh must be free from major defects.

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

- **Defects in shape.**

Interpretation: Persimmons may have shape defects in Class II. To determine the limit, the „one third/two third” rule is applied. The fruit is acceptable if the longitudinal axis starting at the stem end cuts it into two parts, one of which constitutes 1/3 or more and the other 2/3 or less of the fruit.

Examples of Class II shape defects are shown in Photos 47-48.

Photo 47. Classification: „Class II, defects in shape”. Variety Rojo Brillante, typical shape, shape defect — limit allowed.

Photo 48. Classification: „Class II, defects in shape”. Variety Rojo Brillante, typical shape, misshapen fruit (double fruit) — not allowed.

- **Defects in colouring due to sun not exceeding 1/4 of the total surface of the fruit.**

Interpretation: Changes in colouration as persimmons ripen are not considered colour defects. Any colour defect caused by the sun is allowed as long as the flesh remains free from major defects, i.e. the affected area should be restricted to the flesh directly under the peel.

An example of Class II defects in colouring due to sun is shown in Photo 49.

Photo 49. Classification: „Class II, defects in colouring due to sun”. Defect in colouring due to sun affecting 1/4 of the surface of the fruit — limit allowed.

- **Skin defects not exceeding**

- **twice the height of the fruit in case of corky lines running down from the calyx area**

- **1/8 of the total surface of the fruit for other skin defects**

Interpretation:

Examples of Class II skin defects are shown in Photos 50-54.

Photo 50. Classification: „Class II, skin defects”. Corky lines in total measuring twice the height of the fruit — limit allowed.

Photo 51. Classification: „Class II, skin defects”. Corky lines (Kaki Tipo) — limit allowed.

Photo 52. Classification: „Class II, skin defects”. Skin defects due to rubbing affecting 1/8 of the total surface of the fruit — limit allowed.

Photo 53. Classification: „Class II, skin defects”. Skin defects due to rubbing affecting 1/8 of the total surface of the fruit — limit allowed.

Photo 54. Classification: „Class II, skin defects”. Serious skin defects due to rubbing exceeding 1/8 of the total surface of the fruit — not allowed.

- **Slight bruising not exceeding 3 cm² cumulative in area.**

Interpretation: Slight bruising is allowed as long as the flesh remains free of major defects and the limit in area is respected.

An example of Class II bruising is shown in Photo 55.

Photo 55. Classification: „Class II, slight bruising not exceeding 3 cm² in area”. Slight bruising of 3 cm² cumulative in area — limit allowed.

- **Slight internal browning not exceeding 1/2 of the total cross-section of the fruit.**

Interpretation: Internal browning is caused by rough handling after the astringency has been artificially removed. The area affected by internal browning does not increase during marketing, but the browning may intensify to black colour, which is not considered to increase the severity of the defect.

An example of Class II internal browning is shown in Photo 56.

Photo 56. Classification: „Class II, slight internal browning not exceeding 1/2 of the total cross-section of the fruit”. Internal browning affecting 1/2 of the total cross-section of the fruit — limit allowed.

- **[A slight lack of turgidity.]**

Interpretation: A slight shrivelling is allowed in case of fruit marketed in the soft-ripe stage.

An example of Class II slight lack of turgidity is shown in Photo 57.

Photo 57. Classification: „Class II, a slight lack of turgidity”. Slight lack of turgidity — limit allowed.

Summary of classification:

Examples of Classification of different defects are shown in Photos 58-63.

Photo 58: Classification – defects in shape. Variety: Rojo Brillante. Left to right: typical, limit Class I, limit Class II, misshapen fruit – not allowed.

Photo 59: Classification – defects in colouring due to sun. Left to right: limit Class I, limit Class II, serious sunburn – not allowed.

Photo 60: Classification – skin defects – fine corky lines. Left to right: limit „Extra” Class, limit Class I, limit Class II, serious skin defects – not allowed.

Photo 61: Classification – skin defects due to rubbing. Left to right: limit „Extra” Class, limit Class I, limit Class II, serious skin defects – not allowed.

Photo 62: Classification – bruising. Left to right: limit Class I, limit Class II, serious skin defects – not allowed.

Photo 63: Classification – internal browning. Left to right: limit Class I, limit Class II, serious internal browning – not allowed.

III. Provisions concerning sizing

Size is determined by the maximum diameter of the equatorial section, by the weight of the fruit or by count of fruit per package or.

The minimum size shall be

(a) For persimmons sized by diameter: 40 mm

(b) For persimmons sized by weight: 50 grams

(c) For persimmons sized by count: 40 mm or 50 grams.

To ensure uniformity in size, the range in size between produce in the same package shall be:

(a) For persimmons sized by diameter: not exceeding 20 mm

(b) For persimmons sized by weight: in accordance with the table below:

| <i>Size code</i> | <i>Weight in grams</i> | <i>Maximum permissible difference between fruit within the package in grams</i> |
|------------------|------------------------|---|
| A | 50 - 90 | 20 |
| B | 85-130 | 25 |
| C | 125-190 | 35 |
| D | >180 | 50 |

(c) For persimmons sized by count: consistent with point (a).

Uniformity in size is compulsory for Classes „Extra” and I.

An example of sizing is shown in Photo 64.

Photo 64. Sizing.

IV. Provisions concerning tolerances

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

Interpretation: Tolerances are provided to allow for deviation in handling and for natural deterioration of fresh produce over time.

Conformity with tolerances should be determined using at least the OPERATING RULES FOR THE CONFORMITY CHECKS as set out in Annex II to the Council Decision Revising the OECD „SCHEME FOR THE APPLICATION OF INTERNATIONAL STANDARDS FOR FRUIT AND VEGETABLES” [C(2006)95].

A. Quality tolerances

(i) „Extra” Class

A total tolerance of 5 per cent, by number or weight, of persimmons not satisfying the requirements of the class but meeting those of Class I is allowed. Within this tolerance not more than 0.5 per cent in total may consist of produce satisfying the requirements of Class II quality.

Interpretation: The 5 per cent tolerance covers all shape, skin and colour defects allowed in Class I. The 0.5 per cent tolerance covers all shape, skin and colour defects, as well as bruises allowed in Class II.

(ii) **Class I**

A total tolerance of 10 per cent, by number or weight, of persimmons not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 1 per cent in total may consist of produce satisfying neither the requirements of Class II quality nor the minimum requirements, or of produce affected by decay.

Interpretation: The 10 per cent tolerance covers all shape, skin and colour defects, as well as bruising allowed in Class II. The 1 per cent tolerance covers all defects not meeting the minimum requirements including those rendering the produce unfit for consumption.

(iii) **Class II**

A total tolerance of 10 per cent, by number or weight, of persimmons satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 2 per cent in total may consist of produce affected by decay.

Interpretation: The 10 per cent tolerance covers all malformations, serious skin and colour defects as well as defects not meeting the minimum requirements but not affecting edibility such as slight damage, soiling, lack of freshness. The 2 per cent tolerance covers all defects not meeting the minimum requirements rendering the produce unfit for consumption.

B. Size tolerances

For all classes (if sized): A total tolerance of 10 per cent, by number or weight, of persimmons not satisfying the requirements as regards sizing is allowed.

Interpretation: The size tolerances are granted for produce below or above a set minimum as well as for produce deviating from the allowed and/or indicated size range.

V. Provisions concerning presentation

A. Uniformity

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

For the „Extra” Class, the uniformity requirement also applies to colouring.

Interpretation: In „Extra” Class, persimmons in one package may only be within one colour group. Class I and Class II persimmons within one package may be within two or more colour groups.

Examples of uniform presentation are shown in Photos 65-68.

Photo 65. Presentation: „Uniformity”. „Extra” Class presentation (hard-ripe fruit) in a single-layer tray

Photo 66. Presentation: „Uniformity”. Class I presentation (hard-ripe fruit) in a single-layer tray

Photo 67. Presentation: „Uniformity”. Class I presentation (soft-ripe fruit) in a single-layer tray

Photo 68. Presentation: „Uniformity”. Class II presentation (hard-ripe fruit) in a single-layer tray

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

Interpretation: Presentation should not be misleading, i.e. concealing in the lower layers of the package produce inferior in quality and size (if sized) to that displayed and marked.

B. Packaging

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

Interpretation: Packages must be of such quality and strength as to protect the persimmons during transportation and handling.

Examples of packaging are shown in Photos 69-71.

Photo 69. Packaging: Persimmons packed loose in the package.

Photo 70. Packaging: Persimmons packed in sales packages.

Photo 71. Packaging: Sales packages packed in a package.

The materials used inside the package must be clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Interpretation: Clean materials should be used to protect the produce from foreign matter, such as leaves, sand or soil, which could cause a negative impact on the produce and its presentation.

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

Packages must be free of all foreign matter.

Interpretation: A visible lack of cleanliness in several packages may result in the lot being rejected.

VI. Provisions concerning marking

Each package¹ must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.

¹ These marking provisions do not apply to sales packages presented in packages.

Interpretation: In the case of packed produce, all particulars must be grouped on the same side of the package, either on a label attached to or printed on the package with water-insoluble ink.

In the case of re-used packages, all previous labels must be carefully removed and/or previous indications deleted.

Although these marking provisions do not apply to sales packages presented in packages, the indications given on both package and sales packages should not be misleading – if sales packages are marked or labelled.

Examples of marking are shown in Photos 72-73.

Photo 72. Marking printed on the package.

Photo 73. Marking printed on a label.

A. Identification

Packer and/or dispatcher/shipper:

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

Interpretation: For inspection purposes, the „packer” is the person or firm responsible for the packaging of the produce (this does not mean the staff that actually carry out the work, who are responsible only to their employer). The code mark is not a trademark but an official control system enabling the person or firm responsible for packaging to be readily identified. The dispatcher (shipper or exporter) may, however, assume sole responsibility, in which case identification of the „packer” as defined above is optional.

B. Nature of produce

- **„Persimmons” if the contents are not visible from the outside.**
- **Name of the variety.**

The name of the variety can be replaced by a synonym. A trade name³ can only be given in addition to the variety or the synonym.

Interpretation: The following examples are given to explain the indications related to variety, synonym and trade name:

- „Kaki Tipo” is the name of the variety which can be replaced by its synonym „Loto di Romagna”;

² The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference „packer and/or dispatcher (or equivalent abbreviations)” has to be indicated in close connection with the code mark, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

³ A trade name can be a trade mark for which protection has been sought or obtained or any other commercial denomination.

- „Triumph” is the name of the variety which may be completed by „Sharon” or „Sharoni” which is the trade name for this variety when intended to be eaten in the hard-ripe stage;
- „Rojo Brillante” is the name of the variety which may be completed with the registered trade mark „peRsimon®” when intended to be eaten in the hard-ripe stage and provided the exporter is a licensee of that trade mark.

C. Origin of produce

- **Country of origin⁴ and, optionally, district where grown, or national, regional or local place name.**

Interpretation: Marking must include the country of origin, i.e. the country in which the persimmons were grown (e.g. „Produce of Spain” or „Produce of Tajikistan”). Optionally, district of origin in national, regional (e.g. Ribera del Xuquer) or local terms may also be shown.

The full or commonly used name should be indicated. The full name would be, e.g. „Kingdom of the Netherlands” or „Federal Republic of Germany”. The common name would be „Netherlands” or „Germany”. In case of the „Netherlands” it would be allowed to indicate „Holland” if this name of a province is commonly used for the „Netherlands”. Acronyms are not allowed with the exception of USA for the United States of America. Moreover, it is not allowed to indicate „French strawberries” to replace „origin: France”.

D. Commercial specifications

- **Class.**

Interpretation: Stating the class is compulsory.

- **Size (if sized) expressed as:**
 - **Minimum and maximum diameters or**
 - **Minimum and maximum weights or**
 - **Number of units.**

E. Official control mark (optional)

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⁴ The full or a commonly used name should be indicated.