



**Economic and Social
Council**

Distr.
GENERAL

TRADE/WP.7/GE.1/2003/4
8 April 2003

ORIGINAL : ENGLISH

ECONOMIC COMMISSION FOR EUROPE

COMMITTEE FOR TRADE, INDUSTRY AND
ENTERPRISE DEVELOPMENT

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of
Fresh Fruit and Vegetables
Forty-ninth session, 17-20 June 2003, Geneva

Item 3 of the Provisional Agenda

COMMENTS AND QUESTIONS CONCERNING
UNECE STANDARDS

Note by the secretariat : The following comments/questions come from producers/traders in the St. Petersburg area of the Russian Federation.

FFV- 01 APPLES AND PEARS

1. 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
- **(a) practically free from pests**
- **(b) practically free from damage caused by pests**
- free of abnormal external moisture
- free of any foreign smell and/or taste.

Questions:

- (a) One should add to it a quantity characteristic
- (b) What does it mean?

2. Classification

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

Suggestion: One should add here a word "healed"

- 2.2 Pears must not be gritty.

Comment: Wrong translation. It is translated as "pears should not be too firm", which is not correct.

- 2.3
- (a) 4 cm in length for defects of elongated shape
 - (b) 2.5 cm² total surface area for other defects, including slightly discoloured bruising,

Comment: (a) The translation is not exact. «Elongated» should be translated as «узкой удлинённой», but not as «продольной»

- (b) What does it mean?

3. *Tolerances*

Within this tolerance, a maximum of 2 per cent 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.

Suggestion: It is necessary to replace a word "rot" with a word "mould". Fruits with a rot are waste.

4. *List of varieties*

Red Delicious and mutations (Richared, Starking, Starkrimson, Well Spur, Oregon, Fortuna Delicious, Top Red and Royal Red)

Suggestion: One should add here *Red Chif*

FFV-14 CITRUS FRUIT

1. *Maturity requirements*

1.1 *Suggestion:* It is necessary to specify the area of a surface of a dark green part of a fruit, which is allowed

1.2 *Reservation of Israel:* A minimum sugar/acid ratio of 6.0:1 for oranges and 5.5:1 for pigmented oranges should be included in the standard.

Question: What are the method and apparatus which should be used for determining ratio sugar/acid

1.3 Minimum sugar content (TSS):

What does TSS mean?

2. *Classification*

2.1 *Comment:* It would be helpful in the appendix to the standard to specify the list of defects, which lower a class and to specify the area of these defects for each class, i.e. admitted defects such as bronzing, freckle, russeting etc.

The text of the standard contains many non specific formulations such as *slight defect*.

2.2 Slight and partial detachment of the pericarp for oranges (which is allowed for satsumas, clementines, and other mandarin varieties and their hybrids).

Question: What percent of lemons having detachment of the pericarp may be allowed?

FFV-19 TABLE GRAPES

1. *Minimum requirements*

The indistinct formulations:

- practically free from pests
- practically free from damage
- slight defects
- very slight sun scorch

should be clarified.

2. *Classification*

One should show the name and sizing of defects according to the class

3. *List of varieties*

To add here *Black Seedless*