

European Commission services proposal to modify the UNECE standard for Apples

UNECE STANDARD FFV-50
concerning the marketing and commercial
quality control of

APPLES

I. DEFINITION OF PRODUCE

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

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of apples at the export control stage, after preparation and packaging.

A. Minimum quality requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, apples 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 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 characteristics¹~~
- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

B Minimum maturity requirements

The apples must be sufficiently developed and display satisfactory ripeness.

¹~~Due to varietal characteristics of the Fuji variety and its mutants concerning maturity at harvest, radial watereore is permitted providing it is contained within the vascular bundles of each fruit.~~

The development and state of maturity of the apples 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 characteristics²

In order to verify the minimum maturity requirements, several parameters can be considered (e.g.: morphological aspect, taste, firmness and refractometrix index) and, if refractometrix index of the flesh is measured, the Brix degree, measured at the middle point of the fruit pulp at the equatorial section, must be greater than or equal to 9°. However, for the varieties Annurca, Cripps Pink, Fuji, Golden Delicious, Pinova, Rafzubex, Rafzubin, and their mutants, this value must be greater than or equal to 10°.

BC. Classification

Apples are classified in three classes defined below:

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²*Due to varietal characteristics of the Fuji variety and its mutants concerning maturity at harvest, radial watercore is permitted providing it is contained within the vascular bundles of each fruit.*