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REPORT OF THE FIFTY-EIGHTH SESSION

Addendum 4

UNECE Standard for Pears

Note by the Secretariat : This document contains the new UNECE Standard for Pears which was adopted by the Working Party. Together with the new UNECE Standard for Apples it replaces the UNECE Standard FFV-01 for Apples and Pears which is therefore deleted.

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FFV-51: Pears

UNECE STANDARD FFV-51

concerning the marketing and commercial quality control of

PEARS

moving in international trade between and to UN/ECE member countries

I. DEFINITION OF PRODUCE

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

II. PROVISIONS CONCERNING QUALITY

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

A. Minimum requirements

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

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B. Classification

Pears are classified in three classes defined below:

(i) "Extra" Class

Pears in this class must be of superior quality. In shape, size and colouring they must be characteristic of the variety¹ and the stalk must be intact.

The flesh must be perfectly sound, and the skin free from rough russeting.

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.

Pears must not be gritty.

(ii) Class I

Pears in this class must be of good quality. In shape, size and colouring they must be characteristic of the variety.¹

The flesh must be perfectly sound, and the skin free from rough russeting.

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:

- 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 0.25cm² cumulative in area. slight bruising not exceeding 1 cm² in area and not discoloured.

The stalk may be slightly damaged.

Pears must not be gritty.

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¹ A non-exhaustive list of large fruited and summer pear varieties is included in the Annex to this standard.

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(iii) Class II

This class includes pears which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.²

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
- slight rough russeting
- skin defects which must not extend over more than:
 - 4 cm in length for defects of elongated shape
 - 2.5 cm² 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.
 - slight bruising not exceeding 1cm² in area that may be slightly discoloured.

III. PROVISIONS CONCERNING SIZING

Size is determined by maximum diameter of the equatorial section. A minimum size by is required for each class as follows:

	Extra	Class I	Class II
Large fruited varieties ²	60 mm	55 mm	55mm
Other varieties	55 mm	50 mm	45mm

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Exceptionally, and for summer pears included in the Annex of this standard, no minimum size will be laid down for consignments harvested and 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

10 mm for Class I fruit packed loose in the package or in consumer packages.

There is no sizing uniformity limit for Class II fruit packed loose in the package or in consumer packages.

² A non-exhaustive list of large fruited and summer pear varieties is included in the Annex to this standard.

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 per cent by number or weight of 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 per cent by number or weight of 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 stalks are not included in this tolerance.

(iii) Class II

10 per cent by number or weight of 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 per cent by number or weight of fruit is allowed which shows the following defects:

- 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 per cent by number or weight of fruit 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 per cent 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 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.

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

B. Packaging

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

A. Identification

Packer)	Name and address or
and/or)	officially issued or
Dispatcher)	accepted code mark. ⁴

B. Nature of produce

- "Pears", 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.

³ Consumer packages shall not be subject to these marking provisions but shall conform to the national requirements. However, the markings referred to shall in any event be shown on the transport packaging containing such package units.

⁴ The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark.

D. Commercial specifications

- Class
- Size, or for fruit packed in rows and 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.

E. Official control mark (optional)

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*This text was previously part of a combined standard for apples and pears (FFV-01), published 1960 with revisions 1996, 2000. An explanatory brochure for this standard was published by the OECD Scheme.

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ANNEX

Size Criteria for Pears

- L = Large fruited variety
- SP = Summer pear, for which no minimum size is required in respect of consignments harvested and dispatched between 10 June and 31 July of any year.

Non-Exhaustive List of Large fruited and Summer Pear varieties

Small fruited and other varieties which do not appear in the list may be marketed as long as they meet the size requirements for other varieties as described in section III of the standard.

Some of the varieties listed in the following may be marketed under names for which trademark protection has been sought or obtained in one or more countries. Names believed by the United Nations to be varietal names are listed in the first column. Other names by which the United Nations believes the variety may be known are listed in the second column. Neither of these two lists are intended to include trademarks. References to known trademarks have been included in the third column for information only. The presence of any trademarks in the third column does not constitute any license or permission to use that trademark – such license must come directly from the trademark owner. In addition, the absence of a trademark in the third column does not constitute any indication that there is no registered/ pending trademark for such a variety.⁵

⁵ Disclaimer:

(2) The United Nations endeavoured to ensure that no trademark names are listed in columns 1 and 2 of the table. However, it is the responsibility of any trademark owner to notify the United Nations promptly if a trademark name has been included in the table and to provide the United Nations (see address below) with an appropriate varietal, or generic name for the variety as well as adequate evidence ownership of any applicable patent or trademark regarding such variety. Provided that no further information is needed from the trademark holder, the Working Party on Agricultural Quality Standards will change the list accordingly at the session following receipt of the information.

The United Nations takes no position as to the validity of any such trademarks or the rights of any such trademark owners or their licensees.

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⁽¹⁾ Some of the varietal names listed in the first column may indicate varieties for which patent protection has been obtained in one or more countries. Such proprietary varieties may only be produced or traded by those authorized by the patent holder to do so under an appropriate license. The United Nations takes no position as to the validity of any such patent or the rights of any such patent-holder or its licensee regarding the production or trading of any such variety.

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Variety	Synonyms	Tradenames	Size
Abbé Fétel	Abate Fetel		L
Abugo o Siete en Boca			SP
Akça			SP
Alka			L
Alsa			L
Amfora			L
Alexandrine Douillard			L
Bergamotten			SP
Beurré Alexandre Lucas	Lucas		L
Beurré Bosc	Bosc, Beurré d'Aprémont, Empereur Alexandre, Kaiser Alexander		L
Beurré Clairgeau			L
Beurré d' Arenberg	Hardenpont		L
Beurré Giffard			SP
Beurré précoce Morettini	Morettini		SP
Blanca de Aranjuez	Agua de Aranjuez, Espadona, Blanquilla		SP
Carusella			SP
see Lombacad			
Castell	Castell de Verano		SP
Colorée de Juillet	Bunte Juli		SP
Comice rouge			L
Concorde			L
Condoula			SP
Coscia	Ercolini		SP
Curé	Curato, Pastoren, Del cura de Ouro, Espadon de invierno, Bella de Berry, Lombardia de Rioja, Batall de Campana		L
D'Anjou			L
Dita			L
D. Joaquina	Doyenné de Juillet		SP
Doyenné d'hiver	Winterdechant		L
Doyenné du Comice	Comice, Vereinsdechant		L

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Variety	Synonyms	Tradenames	Size
Erika			L
Etrusca			SP
Flamingo			L
Forelle			L
Général Leclerc		Amber Grace™	L
Gentile			SP
Golden Russet Bosc			L
Grand Champion			L
Harrow Delight			L
Jeanne d'Arc			L
Josephine			L
Kieffer			L
Leonardeta	Mosqueruela, Margallon, Colorada de Alcanadre, Leonarda de Magallon		SP
Lombacad		Cascade ®	L
Moscatella			SP
Mramornaja			L
Mustafabey			SP
Packham's Triumph	Williams d'Automne		L
Passe Crassane	Passa Crassana		L
Perita de San Juan			SP
Pérola			SP
Pitmaston	Williams Duchesse		L
Précoce de Trévoux	Trévoux		SP
Président Drouard			L
Rosemarie			L
Santa Maria	Santa Maria Morettini		SP
Spadoncina	Agua de Verano, Agua de Agosto		SP
Taylors Gold			L
Triomphe de Vienne			L
Williams Bon Chretien	Bon Chretien, Bartlett, Williams,		L

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Variety	Synonyms	Tradenames	Size
	Summer Bartlett		