

UNECE STANDARD FFV-62

concerning the marketing and
commercial quality control of

QUINCE

2013 EDITION

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NOTE

Working Party on Agricultural Quality Standards

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Any member of the United Nations can participate, on an equal footing, in the activities of the Working Party. For more information on agricultural standards, please visit our website <www.unece.org/trade/agr>.

The present revised Standard for Quince is based on document ECE/TRADE/C/WP.7/2013/11, reviewed and adopted by the Working Party at its sixty-ninth session.

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UNECE Standard FFV-62 concerning the marketing and commercial quality control of quince

I. Definition of produce

This standard applies to quince of varieties (cultivars) grown from *Cydonia oblonga* Mill. to be supplied fresh to the consumer, quince for industrial processing being excluded.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for quince 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.

A. Minimum requirements

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

The development and condition of the quince 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 development and state of maturity of the quince 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.

C. Classification

Quince are classified in three classes, as defined below.

(i) “Extra” Class

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

The bloom, if present, must be virtually intact.

The flesh must be perfectly sound.

The quince 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

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

The bloom, if present, must be practically intact.

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
- slight defects in colouring
- slight russeting
- slight skin defects not exceeding:
 - 2 cm in length for defects of elongated shape
 - 2 cm² cumulative in area for other defects
- slight bruises.

(iii) Class II

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

The flesh must be free from major defects.

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

- defects in shape
- defects in colouring
- russeting

- skin defects not exceeding:
 - 4 cm in length for defects of elongated shape
 - 4 cm² cumulative in area for other defects
- bruises.

III. Provisions concerning sizing

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

The minimum size shall be [50 mm or 150 grams].

To ensure uniformity in size the range between produce in the same package shall not exceed:

- (a) For fruit sized by diameter:

[20 mm].

- (b) For fruit sized by weight:

<i>[Weight category (g)]</i>	<i>Max. difference in weight (g)</i>
150–250	50
Over 250	80]

Uniformity in size is optional for Class II.

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.

A. Quality tolerances

- (i) *“Extra” Class*

A total tolerance of 5 per cent, by number or weight, of quince 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.

- (ii) *Class I*

A total tolerance of 10 per cent, by number or weight, of quince 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.

- (iii) *Class II*

A total tolerance of 10 per cent, by number or weight, of quince 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.

B. Size tolerances

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

V. Provisions concerning presentation

A. Uniformity

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

For the “Extra” Class, the requirement for uniformity also applies to colour.

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

B. Packaging

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

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.

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.

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:

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 authority.²

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

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.

B. Nature of produce

- “Quince” 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.

C. Origin of produce

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

D. Commercial specifications

- Class
- Size (if sized) expressed as:
 - For produce subject to the uniformity rules, as minimum and maximum diameters or minimum and maximum weights
 - For produce not subject to the uniformity rules, as the diameter or weight of the smallest fruit in the package followed by “and over” or equivalent denomination or, if appropriate, the diameter or weights of the largest fruit in the package.

E. Official control mark (optional)

Adopted ...

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

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