

# **UNECE STANDARD FFV-35**

concerning the marketing and  
commercial quality control of

## **STRAWBERRIES**

**2010 EDITION**



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## NOTE

### Working Party on Agricultural Quality Standards

The commercial quality standards developed by the Working Party on Agricultural Quality Standards of the United Nations Economic Commission for Europe (UNECE) help facilitate international trade, encourage high-quality production, improve profitability and protect consumer interests. UNECE standards are used by governments, producers, traders, importers and exporters, and other 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.

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](http://www.unece.org/trade/agr)>.

The present revised Standard for Strawberries is based on document ECE/TRADE/C/WP.7/GE.1/2010/16, reviewed and adopted by the Working Party at its sixty-sixth session.

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# UNECE standard FFV-35 concerning the marketing and commercial quality control of Strawberries

## I. Definition of produce

This standard applies to strawberries of varieties (cultivars) grown from the genus *Fragaria* L. to be supplied fresh to the consumer, strawberries for industrial processing being excluded.

## II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for strawberries 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 strawberries must be:

- intact, undamaged
- 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, but not washed
- practically free from pests
- practically free from damage caused by pests
- with the calyx (except in the case of wood strawberries); the calyx and the stalk (if present) must be fresh and green
- free of abnormal external moisture
- free of any foreign smell and/or taste.

The strawberries must be sufficiently developed, and display satisfactory ripeness.

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

- to withstand transportation and handling

- to arrive in satisfactory condition at the place of destination.

## **B. Classification**

The strawberries are classified in three classes, as defined below:

### **(i) "Extra" Class**

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

They must be:

- bright in appearance, allowing for the characteristics of the variety
- free from soil.

They 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**

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

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
- presence of a small white patch, not exceeding one tenth of the total surface area of the fruit
- slight superficial pressure marks

They must be practically free from soil.

### **(iii) Class II**

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

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

- defects in shape
- a white patch, not exceeding one fifth of the total surface area of the fruit
- slight dry bruising not likely to spread
- slight traces of soil.

## **III. Provisions concerning sizing**

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

The minimum size shall be:

- 25 mm in “Extra” Class<sup>1</sup>
- 18 mm in Classes I and II.

There is no minimum size for wood strawberries.

#### **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 strawberries 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 strawberries not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 2 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 strawberries 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: a total tolerance of 10 per cent, by number or weight, of strawberries not satisfying the requirements as regards the minimum size is allowed.

#### **V. Provisions concerning presentation**

##### **A. Uniformity**

The contents of each package must be uniform and contain only strawberries of the same origin, variety and quality.

In Class “Extra”, strawberries, with the exception of wood strawberries, must be particularly uniform and regular with respect to degree of ripeness, colour and size. In Class I, strawberries may be less uniform in size.

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

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<sup>1</sup> Reservation by the United States of America.

## **B. Packaging**

The strawberries 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.

Packages must be free of all foreign matter.

## **VI. Provisions concerning marking**

Each package<sup>2</sup> 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<sup>3</sup>.

### **B. Nature of produce**

- “Strawberries” if the contents of the package are not visible from the outside
- Name of the variety (optional).

### **C. Origin of produce**

- Country of origin<sup>4</sup> and, optionally, district where grown, or national, regional or local place name.

### **D. Commercial specifications**

- Class

### **E. Official control mark (optional)**

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<sup>2</sup> These marking provisions do not apply to sales packages presented in packages.

<sup>3</sup> 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.

<sup>4</sup> The full or a commonly used name should be indicated.

Adopted 1962

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The OECD Scheme for the Application of International Standards for Fruit and Vegetables has published an explanatory illustrated brochure on the application of this standard. The publication may be obtained from the OECD bookshop at: [www.oecdbookshop.org](http://www.oecdbookshop.org).

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