

# **UNECE STANDARD FFV-45**

concerning the marketing and  
commercial quality control of

## **MANGOES**

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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.

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The present Standard for Mangoes is based on document ECE/TRADE/C/WP.7/GE.1/2010/2, reviewed and adopted by the Working Party at its sixty-sixth session.

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# UNECE Standard FFV-45 concerning the marketing and commercial quality control of mangoes

## I. Definition of produce

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

## II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for mangoes 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 mangoes 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 from black stains or trails which extend under the skin
- free from marked bruising
- free from damage caused by low temperature
- free of abnormal external moisture
- free of any foreign smell and/or taste.

The development and condition of the mangoes 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 the state of maturity of the mangoes must be such as to enable them to continue the ripening process and to reach a satisfactory degree of ripeness.

In relation to the evolution of maturing, the colour and firmness may vary according to variety.

## **C. Classification**

Mangoes are classified in three classes, as defined below:

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

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

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**

Mangoes 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
- slight skin defects due to rubbing or sunburn, suberized stains due to resin exudation (elongated trails included) and healed bruises not exceeding 3, 4, 5, 6 cm<sup>2</sup> for size groups A, B, C, D respectively
- scattered rusty, black or white lenticels
- a yellowing of green varieties due to exposure to direct sunlight, not exceeding 40 per cent of the surface of the fruit, excluding necrotic stains.

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

This class includes mangoes 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 mangoes retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape

- skin defects due to rubbing or sunburn, suberized stains due to resin exudation (elongated trails included) and healed bruises not exceeding 5, 6, 7, 8 cm<sup>2</sup> for size groups A, B, C, D respectively
- scattered rusty, black or white lenticels
- a yellowing of green varieties due to exposure to direct sunlight, not exceeding 40 per cent of the surface of the fruit, excluding necrotic stains.

### III. Provisions concerning sizing

Size is determined by the weight of the fruit<sup>1</sup> or by count.

The minimum weight of mangoes shall be 150 g.

To ensure uniformity in size, the following provisions must be respected:

<i>Size code</i>	<i>Weight in grams</i>	<i>Maximum permissible difference between fruit within the package in grams</i>
A	150 - 350	75
B	351 - 550	100
C	551 - 800	125
D	above 801	150

For mangoes sized by count, the difference in size in the package should be consistent with the above table.

### 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 mangoes 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.

<sup>1</sup> Australia at present determines size of mangoes on the basis of diameter and has placed its reservation on this point *ad referendum*.

**(ii) Class I**

A total tolerance of 10 per cent, by number or weight, of mangoes 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 mangoes 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 mangoes not satisfying the requirements as regards sizing is allowed.

**V. Provisions concerning presentation**

**A. Uniformity**

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

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

**B. Packaging**

Mangoes 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 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 the produce**

- "Mangoes" if the contents are not visible from the outside
- Name of the variety.

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

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

### **D. Commercial specifications**

- Class
- Size expressed as minimum and maximum weight
- Size code (optional)
- Number of fruit.

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

Adopted 1988

Last revised 2010

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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.

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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