

# **UNECE STANDARD FFV-54**

concerning the marketing and  
commercial quality control of

## **CEPS**

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## NOTE

### Working Party on Agricultural Quality Standards

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The present Standard for Ceps is based on document ECE/TRADE/C/WP.7/GE.1/2010/INF.41, reviewed and adopted by the Working Party at its sixty-fifth session.

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# UNECE Standard FFV-54 concerning the marketing and commercial quality control of ceps

## I. Definition of produce

This standard applies to carpophores (fruiting bodies) of ceps of species *Boletus edulis* Bull., *Boletus pinophilus* Pil. and Dermek, *Boletus reticulatus* Schaeff. (syn. *Boletus aestivalis*) and *Boletus aereus* Bull. to be supplied fresh to the consumer, ceps for industrial processing being excluded.

## II. Provisions concerning quality

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

- intact; the stalk must be attached to the cap; the earth-soiled foot can be cut; ceps cut in half along the longitudinal axis are regarded as intact
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- free of mould
- clean, practically free of any visible foreign matter, other than traces of soil on the foot
- positively identifiable
- firm
- practically free from pests
- practically free from damage caused by pests

- free of dark green or blackish pore layer
- free of abnormal external moisture
- free of any foreign smell and/or taste.

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

- to withstand transportation and handling
- to arrive in satisfactory condition at the place of destination.

## **B. Classification**

Ceps are classified in three classes, as defined below:

### **(i) “Extra” Class**

Ceps in this class must be of superior quality. They must be characteristic of the species. The pore layer must be white.

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**

Ceps in this class must be of good quality. They must be characteristic of the species.

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:

- slight damage caused by pests
- slight damage
- slight traces of residual soil
- slightly yellowish pore layer.

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

This class includes ceps that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above. They must be characteristic of the species.

The following defects are allowed, provided the ceps retain their essential characteristics as regards the quality, the keeping quality and presentation:

- damage caused by pests
- damage
- traces of residual soil
- brownish pore layer.

Damaged parts and soft pore layer can be removed, provided each cep retains its essential characteristics.

### **III. Provisions concerning sizing**

Size is determined by the maximum diameter of the cap.

Uniformity in size is optional. If sized, the range in size between produce in the same package shall not exceed 5 cm.

### **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 ceps 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 ceps 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 ceps 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.

In addition to the above, 5 per cent, by number or weight, of ceps with the stalk detached from the cap is allowed.

#### **B. Size tolerances**

For all classes (if sized): a total tolerance of 10 per cent, by number or weight, of ceps 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 ceps of the same origin, species, quality and size (if sized).

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

## **B. Packaging**

The ceps 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>1</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>2</sup>.

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

- “Ceps” if the contents are not visible from the outside
- Name of the species (optional).

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

- Country of origin<sup>3</sup> and, optionally, district where picked, or national, regional or local place name.

### **D. Commercial specifications**

- Class

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<sup>1</sup> These marking provisions do not apply to sales packages presented in packages.

<sup>2</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>3</sup> The full or a commonly used name should be indicated.

- Size (if sized) expressed as minimum and maximum diameter of the cap in cm.

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

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