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# **UNECE STANDARD FFV-65**

concerning the marketing and  
commercial quality control of

## **CERTAIN SMALL FRUITS**

**2023 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 <http://www.unece.org/trade/agr/welcome.html>.

This new Standard for Certain small fruits is based on document ECE/CTCS/WP.7/2023/6 reviewed and adopted by the Working Party at its seventy-eighth session.

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# UNECE standard FFV-65 concerning the marketing and commercial quality control of certain small fruits

## I. Definition of produce

This standard applies to certain small fruits (hereinafter referred to as small fruits) of species and varieties (cultivars) grown from the following species to be supplied fresh to the consumer, certain small fruits for industrial processing being excluded:

- Jelly palm (*Butia capitata* (Mart.) Becc., *Butia odorata* (Barb. Rodr.) Noblick)
- Craboo or Nance (*Byrsonima crassifolia* (L.) Kunth)
- Brazil cherry (*Eugenia brasiliensis* Lam.)
- Surinam cherry (*Eugenia uniflora* L.)
- Barbados cherry, Acerola or West Indian cherry (*Malpighia emarginata* DC)
- Jaboticaba (*Plinia peruviana* (Poir.) Govaerts synonym of *Myrciaria cauliflora* (Mart.) O. Berg)
- Camu or Camu camu (*Myrciaria dubia* (Kunth) Mac Vaugh)
- Peruvian ground-cherry (*Physalis peruviana* L.)
- Strawberry guava or Gooseberry guava (*Psidium cattleianum* Sabine, *Psidium guineense* Sw.)
- Marula (*Sclerocarya birrea* (A. Rich.) Hochst.)
- Jocote (*Spondias purpurea* L.)
- Imbu or Umbu (*Spondias tuberosa* Arruda ex in Koster).

## II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for small fruits after preparation and packaging.

However, if applied at stages following export/dispatch, products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity
- 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 small fruits must be:

- intact;
  - missing stems in Brazil cherry; Surinam cherry; Barbados cherry, Acerola or West Indian cherry; and Jaboticaba are not regarded as a defect, provided the skin is not damaged and there is no severe leakage of juice
  - missing peduncle in Jelly palm is not regarded as a defect, provided the skin is not damaged

- 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
- free from damage caused by pests affecting the flesh
- fresh in appearance
- free of abnormal external moisture
- free of any foreign smell and/or taste.

The produce must be sufficiently developed, and display satisfactory ripeness, depending on the nature of the produce.

The development and condition of the small fruits 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**

Small fruits must be sufficiently developed and display satisfactory maturity and/or ripeness according to the species but must not be overripe.

## **C. Classification**

Small fruits are classified in three classes, as defined below:

### **(i) “Extra” Class**

Small fruits in this class must be of superior quality. They must be characteristic of the variety or of the species concerned.

Peruvian ground-cherry may be presented without calyx husks enclosing each fruit.

Small fruits 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**

Small fruits in this class must be of good quality. They must be characteristic of the variety or of the species concerned.

Peruvian ground-cherry may be presented without calyx husks enclosing each fruit.

Jelly palm may be presented without calyx.

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 skin defects
- very slight bruising
- very slight leakage of juice.

**(iii) Class II**

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

Peruvian ground-cherry may be presented without calyx husks enclosing each fruit.

Jelly palm may be presented without calyx.

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

- defects in shape
- defects in colouring
- skin defects
- slight bruising
- slight leakage of juice.

**III. Provisions concerning sizing**

Sizing of small fruits is optional.

**IV. Provisions concerning tolerances**

At all marketing stages, tolerances in respect of quality shall be allowed in each lot for produce not satisfying the requirements of the class indicated.<sup>1</sup>

**A. Quality tolerances****(i) “Extra” Class**

A total tolerance of 5 per cent, by number or weight, of small fruits 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 small fruits 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 small fruits satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 4 per cent in total may consist of produce affected by decay.

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<sup>1</sup> A conformity check shall be made by assessing primary or composite samples. It is based on the principle of presumption that the quality of the randomly taken samples is representative of the quality of the lot. The OECD Operating Rules for Conformity Checks are recommended for application – also by operators – at the stages of dispatch as well as in wholesale and distribution centres and storerooms of food retail.

## **V. Provisions concerning presentation**

### **A. Uniformity**

The contents of each package must be uniform and contain only small fruits of the same origin, variety or species, and quality.

Small fruits in “Extra” Class must be practically uniform in ripeness.

However, a mixture of small fruits of distinctly different species and/or different colours of the same species may be packed together in a sales package, provided they are uniform in quality and, for each species and/or colour concerned, in origin.

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

### **B. Packaging**

Small fruits 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. Information lasered on single fruit should not lead to flesh or skin defects.

Packages must be free of all foreign matter, except for incidental leaves and twigs for Peruvian ground-cherry.

## **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/exporter:

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> if the country applying such a system is listed in the UNECE Code Mark Registry<sup>4</sup>. In the case where there is no street address available, the physical address can be made up of the name of the farm or facility, the nearest village, town, region, and postal code; or GPS coordinates and a PO Box address together with nearest town, region and country shall be accepted as a physical address.<sup>5</sup>

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<sup>2</sup> These marking provisions do not apply to sales packages presented in packages bearing these particulars. However, they do apply to sales packages (pre-packages) presented individually.

<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-2) country/area code of the recognizing country, if not the country of origin.

<sup>4</sup> See <http://www.unece.org/trade/agr/codemarkregistry.html>.

<sup>5</sup> Reservation by the United States of America on the use of a PO Box address, as it may not allow facility inspections or rapid intervention in case of recalls, and is not part of its national labelling requirement related to packer and/or dispatcher/exporter.

**B. Nature of produce**

- Common name of the species if the contents are not visible from the outside: “Jelly palm”; “Craboo” or “Nance”; “Brazil cherry”; “Surinam cherry”; “Barbados cherry”; “Acerola” or “West Indian cherry”; “Jaboticaba”; “Camu” or “Camu-camu”; “Peruvian ground-cherry”; “Strawberry guava” or “Gooseberry guava”; “Marula”; “Jocote”; “Imbu” or “Umbu”; or equivalent denomination
- “Mixture of small fruit”, or equivalent denomination, in the case of a mixture of distinctly different species and/or colours of small fruit of the same species. If the produce is not visible from the outside, the species and/or colours and the quantity of each in the package must be indicated
- Name of the variety (optional).

**C. Origin of produce**

- Country of origin<sup>6</sup> and, optionally, district where grown, or national, regional or local place name.

In the case of a mixture of distinctly different species and/or colours of small fruit of different origins, the indication of each country of origin shall appear next to the name of the species and/or colour concerned.

**D. Commercial specifications**

- Class
- Size (if sized).

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

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<sup>6</sup> The full or a commonly used name should be indicated.