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# **UNECE STANDARD FFV-55**

concerning the marketing and  
commercial quality control of

## **CHANTERELLES**

**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>.

The present revised Standard for Chanterelles is based on document ECE/TRADE/C/WP.7/2014/11, reviewed and adopted by the Working Party at its seventieth session.

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# UNECE standard FFV-55 concerning the marketing and commercial quality control of the family of chanterelles

## I. Definition of produce<sup>1</sup>

This standard applies to carpophores (fruiting bodies) of species of edible mushrooms of the genera *Cantharellus* and *Craterellus* to be supplied fresh to the consumer, chanterelles for industrial processing being excluded.

A non-exhaustive list of commercialized chanterelles is presented below.

### A. Genus *Cantharellus*

<i>Species</i>	<i>Common name</i>	<i>Commercial type</i>
<i>Cantharellus amethysteus</i> (Quél.) Sacc.	Amethyst Chanterelle	Chanterelle
<i>Cantharellus cibarius</i> Fr.	Chanterelle, Golden Chanterelle	Chanterelle
<i>Cantharellus ferruginascens</i> P.D.Orton	None	Chanterelle
<i>Cantharellus formosus</i> Corner	Pacific Golden Chanterelle	Chanterelle
<i>Cantharellus lilacinopruinatus</i> Hermitte, Eyssart. & Poumarat	None	Chanterelle
<i>Cantharellus subpruinatus</i> Eyssart. & Buyck	None	Chanterelle
<i>Cantharellus cinereus</i> (Pers.) Fr.	Ashen Chanterelle	Chanterelle

### B. Genus *Craterellus*

<i>Species</i>	<i>Common name</i>	<i>Commercial type</i>
<i>Craterellus lutescens</i> (Fr.) Fr.	Yellow Foot, Yellow-stemmed Foot	Chanterelle
<i>Craterellus tubaeformis</i> (Schaeff.) Quél.	Trumpet Chanterelle, Autumn Chanterelle	Chanterelle
<i>Craterellus cornucopioides</i> (L.) Pers.	Horn of Plenty, Trumpet of Death, Black Chanterelle	Chanterelle

## II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for chanterelles 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
- for products graded in classes other than the “Extra” Class, a slight deterioration due to their development and their tendency to perish.

<sup>1</sup> All information on Latin names is taken from Index Fungorum. See [www.indexfungorum.org](http://www.indexfungorum.org).

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 chanterelles must be:

- intact; the stalk must be attached to the cap; the earth-soiled foot can be cut
- 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
- positively identifiable
- firm
- fresh in appearance
- practically free from pests
- practically free from damage caused by pests
- free of abnormal external moisture
- free of any foreign smell and/or taste.

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

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

## **B. Classification**

Chanterelles are classified in three classes, as defined below:

### **(i) “Extra” Class**

Chanterelles in this class must be of superior quality. They must be characteristic of the species.

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**

Chanterelles 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 superficial defects
- slight defects in colouring
- slight pest damage.

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

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

- superficial defects
- defects in colouring
- pest damage
- damage, including the removal of blemished parts.

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

Size is determined by the maximum diameter of the cap and the height.

The minimum size for chanterelles shall be 1 cm in height.

Uniformity in size shall be optional. If sized, the range in size between caps 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.<sup>2</sup>

#### **A. Quality tolerances**

##### **(i) “Extra” Class**

A total tolerance of 5 per cent, by weight, of chanterelles 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 weight, of chanterelles 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.

In addition, a tolerance of 5 per cent by weight of trimmed chanterelles is allowed.

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

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

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<sup>2</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 chanterelles of the same origin, quality, species and size (if sized).

However, a mixture of distinctly different species of chanterelles may be packed together in a sales package, provided they are separated (by means of compartments, for example) and are uniform in quality and, for each species concerned, in origin and size (if sized). However, in case of those mixtures uniformity in size is not required.

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

### **B. Packaging**

The chanterelles 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 and glue.

Packages must be free of all foreign matter.

## **VI. Provisions concerning marking**

Each package<sup>3</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>4</sup> if the country applying such a system is listed in the UNECE Code Mark Registry<sup>5</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>6</sup>

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<sup>3</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>4</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>5</sup> See <http://www.unece.org/trade/agr/codemarkregistry.html>.

<sup>6</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, e.g. "Yellow foot", "Trumpet of death". In the case of a mixture of chanterelles of distinctly different species, common names of the different species
- Commercial type (optional)
- Botanical name of species (optional). In the case of a mixture of chanterelles of distinctly different species, botanical names of the different species.

**C. Origin of produce**

- Country of origin<sup>7</sup> and, optionally, district where grown, or national, regional or local place name of the species presented.

In the case of a mixture of distinctly different species of chanterelles of different origins, the indication of each country of origin shall appear next to the name of the species concerned.

**D. Commercial specifications**

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

In the case of a mixture of distinctly different species of chanterelles of different sizes, the indication of each size shall appear next to the name of the species concerned.

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

Adopted 2009

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<sup>7</sup> The full or a commonly used name should be indicated.