

Economic Commission for Europe

Steering Committee on Trade Capacity and Standards

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Fresh Fruit and Vegetables

Sixty-sixth session

Geneva, 30 April – 2 May 2018

Item 4 of the provisional agenda

Standard Layout for United Nations Economic Commission for Europe Standards for Fresh Fruit and Vegetables

Standard Layout for Fresh Fruit and Vegetables

Proposal by the delegation of the United Kingdom

The delegation of the United Kingdom submits the following proposal to amend the tolerances within the UNECE Standard Layout for fresh fruit and vegetables:

Justification:

Introducing the option of a tolerance for decay in Extra Class:

Fresh fruit and vegetables are subject to decay irrespective of quality class. The introduction of a possible tolerance for decay in Extra Class of between 0% and 1% does not reduce the superior quality of product in Extra Class, but merely allows for the decay of the occasional product during transportation. Thereby allowing product to meet inspection requirements at import and preventing delays because of the occasional decayed product. Because the standard allows a tolerance for decay does not mean that product need be packed to meet this tolerance. By introducing the option to include a tolerance for decay in Extra Class within the standard layout (subject to the nature of the individual product) UNECE standards will be brought into closer alignment with those of Codex Alimentarius.

Introducing a higher tolerance in Class II for product not meeting the minimum requirements:

By increasing the total tolerance allowed within Class II to 20 per cent a greater range of product not meeting the minimum requirements can be allowed within this Class. As a result less product may be wasted. The tolerance for decay should however not be changed. This approach should also mean that it may not be necessary to modify the Class II quality criteria in any of the specific marketing standards.

Introducing a higher size tolerance in Class II for product not meeting the sizing requirements:

By increasing the size tolerance allowed within Class II to 20 per cent a greater range of product not meeting the sizing requirements can be allowed within this Class. As a result less product may be wasted. This approach should also mean that it may not be necessary to modify the sizing criteria in any of the specific marketing standards.

Proposed amendments:

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 *{name of produce}* not satisfying the requirements of the class but meeting those of Class I is allowed. Within this tolerance not more than ~~up to 1 per cent~~ ~~0 – 1 per cent~~ ~~0.5 per cent~~ in total may consist of produce satisfying the requirements of Class II quality or of produce affected by decay.

{Add possible tolerances for individual defects **and a possible tolerance for decay of 0 to 1 per cent**, depending on the nature of the produce}.

(ii) Class I

A total tolerance of 10 per cent, by number or weight, of *{name of produce}* 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.

{Add possible tolerances for individual defects, depending on the nature of the produce}.

(iii) Class II

A total tolerance of ~~20~~ ~~10~~ per cent, by number or weight, of *{name of produce}* 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.

{Add possible tolerances for individual defects, depending on the nature of the produce}.

B. Size tolerances

For Extra Class and Class I ~~all classes~~ {for individual standards, however, different provisions according to the individual classes may be laid down}: a total tolerance of 10 per cent, by number or weight, of *{name of produce}* not satisfying the requirements as regards sizing is allowed. **For Class II: a total tolerance of 20 per cent, by number or weight, of {name of produce} not satisfying the requirements as regards sizing is allowed.**

{Possible provisions concerning admissible limits of deviations for sized or unsized produce}
