

**2007 STANDARD LAYOUT
FOR UNECE STANDARDS ON
FRESH FRUIT AND VEGETABLES**

(on trial until November 2008)

The present revised Standard Layout is based on document ECE/TRADE/C/WP.7/2007/4, adopted at the sixty-third session of the Working Party.

STANDARD LAYOUT FOR UNECE STANDARDS

concerning the marketing and commercial quality control of fresh fruit and vegetables

In the text the following conventions are used:

{text}: For text which explains the use of the Standard Layout. This text does not appear in the standards.

<text>: For optional texts or text for which several alternatives exist, depending on the products.

UNECE STANDARD FFV-*{name of produce}*
concerning the marketing and commercial quality control of *{name of produce}*

I. DEFINITION OF PRODUCE

This standard applies to *{name of produce}* of varieties (cultivars) grown from {Latin botanical reference *in italics* followed where necessary by the author's name} to be supplied fresh to the consumer, *{name of produce}* for industrial processing being excluded.

{Additional provisions concerning the definition of the produce may be included under this heading}

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements for *{name of produce}* 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 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 *{name of produce}* must be:

- intact {depending on the nature of the produce, a deviation from the provision is allowed}
- 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 {with regard to traces of soil, a deviation from this provision is allowed, depending on the nature of the produce}
- practically free from pests
- free from damage caused by pests affecting the flesh
- free of abnormal external moisture
- free of any foreign smell and/or taste.

{Additional provisions may be made for specific standards, depending on the nature of the produce}.

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

The development and condition of the *{name of produce}* 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

{To be drawn up, depending on the produce}.

C. Classification

{Name of produce} are classified in two or three classes, as defined below:¹

(i) “Extra” Class

{Name of produce} in this class must be of superior quality. They must be characteristic of the variety and/or commercial type.

They must be:

.....
.....
.....

{Provisions, depending on the nature of the produce}.

¹ For those standards where it does not appear necessary to establish a classification, only the minimum requirements apply.

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

{Name of produce} in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

They must be:

.....
.....
.....

{Provisions, depending on the nature of the produce}.

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, provided they are not progressive.

.....
.....
.....

{Add additional defects allowed, depending on the nature of the produce}.

(iii) Class II

This class includes {name of produce} that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

They must be:

.....
.....
.....

{Provisions, depending on the nature of the produce}.

The following defects may be allowed, provided the {name of produce} retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape
- defects in colouring
- skin defects, provided they are not progressive.

.....
.....
.....

{Add additional defects allowed, depending on the nature of the produce}.

III. PROVISIONS CONCERNING SIZING

Size is determined by {diameter, length, weight, circumference, depending on the nature of produce}.

The minimum size shall be

<To ensure uniformity in size, the range in size between produce in the same package shall not exceed>

<There is no size uniformity requirement for {name of produce, variety, commercial type or class depending on the nature of produce}.>

{Add provisions on minimum and maximum sizes and size range, depending on the nature of produce, the variety, the commercial type and possibly the individual classes}.

IV. PROVISIONS CONCERNING TOLERANCES

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 0.5 per cent in total may consist of produce satisfying the requirements of Class II quality.

{Add possible tolerances for individual defects, 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 neither satisfying the requirements of Class II quality nor the minimum requirements. Produce affected by rotting or any other deterioration rendering it unfit for consumption is excluded.

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

(iii) Class II

A total tolerance of 10 per cent, by number or weight, of {name of produce} satisfying neither the requirements of the class nor the minimum requirements is allowed. Produce

affected by rotting or any other deterioration rendering it unfit for consumption is excluded.

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

B. Size tolerances

For 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.

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

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package (or lot for produce presented in bulk) must be uniform and contain only *{name of produce}* of the same origin, quality and size <(if sized)>.

{In addition, for individual standards, uniformity concerning variety and/or commercial type may be laid down, depending on the nature of the produce}.

{Other possible provisions, depending on the nature of the produce}.

.....
.....
.....

The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents.

B. Packaging

{Name of produce} 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 (or lots for produce presented in bulk) must be free of all foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package² must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

<For *{name of produce}* transported in bulk (direct loading into a transport vehicle) these particulars must appear on a document accompanying the goods, and attached in a visible position inside the transport vehicle.>

A. Identification

Packer) Name and physical address (e.g. street/city/region/postal code and,
and/or) if different from the country of origin, the country) or
Dispatcher) a code mark officially recognized by the national authority³.

B. Nature of produce

- Name of the produce if the contents are not visible from the outside

{Add name of the variety and/or commercial type, depending on the nature of the produce}.

C. Origin of produce

- Country of origin and, optionally, district where grown, or national, regional or local place name.

D. Commercial specifications

- Class
- Size <(if sized)>

{Add other possible particulars, depending on the nature of the produce}.

E. Official control mark (optional)

² According to the Geneva Protocol, footnote 2, "Package units of produce prepacked for direct sale to the consumer shall not be subject to these marking provisions but shall conform to the national requirements. However, the markings referred to shall in any event be shown on the transport packaging containing such package units".

³ 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.

{Depending on the nature of the produce, a list of varieties can be included as an annex.}

Annex

<Non-Exhaustive><Exhaustive> List of *{name of produce}* Varieties

Some of the varieties listed in the following may be marketed under names for which trademark protection has been sought or obtained in one or more countries. Names believed by the United Nations to be varietal names are listed in the first column. Other names by which the United Nations believes the variety may be known are listed in the second column. Neither of these two lists is intended to include trademarks. References to known trademarks have been included in the third column for information only. The presence of any trademarks in the third column does not constitute any licence or permission to use that trademark – such licence must come directly from the trademark owner. In addition, the absence of a trademark in the third column does not constitute any indication that there is no registered/pending trademark for such a variety.⁴

Variety	Synonyms	Trade names	{Other information, depending on the produce}

⁴ Some of the varietal names listed in the first column may indicate varieties for which patent protection has been obtained in one or more countries. Such proprietary varieties may only be produced or traded by those authorized by the patent holder to do so under an appropriate licence. The United Nations takes no position as to the validity of any such patent or the rights of any such patent-holder or its licensee regarding the production or trading of any such variety.

The United Nations endeavoured to ensure that no trademark names are listed in columns 1 and 2 of the table. However, it is the responsibility of any trademark owner to notify the United Nations promptly if a trademark name has been included in the table and to provide the United Nations (see address below) with an appropriate varietal, or generic name for the variety, as well as adequate evidence ownership of any applicable patent or trademark regarding such variety so that the list can be amended. Provided that no further information is needed from the trademark holder, the Working Party on Agricultural Quality Standards will change the list accordingly at the session following receipt of the information. The United Nations takes no position as to the validity of any such trademarks or the rights of any such trademark owners or their licensees.

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{In the case of lists of varieties where only very few trademarks appear, the list may be presented in the annex as follows (inclusion of references to trade names in footnotes)}

Annex

<Non-Exhaustive><Exhaustive> List of *{name of produce}* Varieties

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Variety	Synonyms	{Other information, depending on the produce}
Variety “xyz” ⁶		

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⁶ The proprietary trademark {include the trade name here followed by the appropriate superscript TM or ®} may only be used for the marketing of fruit from this variety with the express authorization of the trademark owner.

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