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COMMITTEE FOR TRADE, INDUSTRY AND
ENTERPRISE DEVELOPMENT

Working Party on Standardization of
Perishable Produce and Quality Development

Specialized Section on Co-ordination of
Standardization of Fresh Fruit and Vegetables
(Forty-sixth session, 23-26 May 2000, Geneva)

Item 4 of the provisional agenda

PROPOSAL FOR A DRAFT UN/ECE STANDARD
FOR PINEAPPLES

Transmitted by COLEACP

Note by the Secretariat : At the last session it was agreed to elaborate a UN/ECE standard for pineapples. This was subsequently authorized by the Working Party. The delegation of COLEACP suggested to create a working group for the elaboration of a draft standard and agreed to coordinate this group as a rapporteur.

UN/ECE DRAFT STANDARD

concerning the marketing and commercial quality control of

PINEAPPLES

moving in international trade between and to UN/ECE member countries

I. DEFINITION OF PRODUCE

This standard applies to pineapples of varieties (cultivars) grown from *Comosus Merr.L.* to be supplied fresh to the consumer, pineapples for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of avocados at the export control stage, after preparation and packaging.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the pineapples must be:

- whole (***intact***) including the crown,
- Fresh in appearance, including the crown which should be free of dead or dried leaves, sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded; in particular unhealed cuts, recent bruising, holes, scorching, deep cracks, healed or not the flesh should be free from brown stains
- having a stalk not more than 20 mm long
- clean, practically free of any visible foreign matter
- 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 minimum sugar content in the flesh, measured in the median part of the fruit is fixed at twelve (12) Brix degrees
- The transversal section of the fruit should not show, opaque, fibrous, flavourless flesh with hollow eyes (regardless of the external colour)
- Pineapples must be carefully picked

The development and condition of the pineapples must be such as to enable them to reach the appropriate stage of physiological maturity corresponding to the particular characteristics of the variety.

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

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

B. Classification

Pineapples are classified in two classes defined below:

(i) Extra Class

Pineapples in this class must be of superior quality. They must be characteristic of variety and/or commercial type.

They must be:

Fresh in appearance and firm, with well developed eyes, the crown should be simple and straight with no shoots.

In this class only external colouring C2 and C3 are allowed and C4 for pineapples transported by air.

They must be free from defects, with the exception of very slight superficial defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

(ii) Class I

Pineapples in this class must be of good quality. They must be characteristic of variety and/or commercial type.

They can have the following slight defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight defects in shape and colour.
- slight defects in the peel (i.e. scratches, scarring, scrapes, blemishes and sun spots).

The crown can be simple or double straight or slightly curved, without shoots. The maximum inclination of the crown(s) does not exceed 60% compared to the longitudinal axis of the fruit.

In no case should these defects affect the pulp of the fruit.

C. Classification by exterior colouring

Colour criteria are the following :

- C0: totally green exterior.
- C1: beginning to turn yellow/orange on $\frac{1}{4}$ of the fruit.
- C2: yellow/orange on $\frac{1}{2}$ of the fruit.
- C3: yellow/orange on $\frac{2}{3}$ of the fruit.
- C4: totally yellow/orange fruit.

III. PROVISIONS CONCERNING SIZING

Size is determined by the weight of the fruit. Pineapples are classified in the seven following sizes:

- A5: 2 101 ~ 2 400 kg fruit
- A6: 1 801 ~ 2 100 kg fruit
- A8: 1 501 ~ 1 800 kg fruit
- B9: 1 301 ~ 1 500 kg fruit
- B10: 1 101 ~ 1 300 kg fruit
- C12: 0 901 ~ 1 100 kg fruit
- D14: 0 700 ~ 0 900 kg fruit

The provisions here above do not apply to the "Queen Victoria" variety.

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements for the class indicated.

A. Quality tolerances

(i) "Extra" Class

5 per cent by number or weight of pineapples not satisfying the requirements of the class but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

(ii) Class I

10 per cent in number or weight of fruit, not conforming to the characteristics of this class or the minimum characteristics except those showing rotting or any other sign of deterioration rendering them unfit for human consumption.

B. Size tolerances

For all classes: 10 per cent by number or weight of pineapples not conforming to the size range mentioned, but conforming to the size immediately below and/or above.

V. PROVISIONS CONCERNING PRESENTATION**A. Uniformity**

The contents of each package must be uniform and contain only pineapples of the same origin, variety, quality, colouring and size.

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

B. Packaging

The pineapples must be packed in such a way as to protect the produce properly.

The materials used inside the package must be new, clean and of a quality such as to avoid causing any external or internal damage to the fruit. 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.

C. Presentation

Pineapples can be presented one of the following ways:

- a) laid horizontally or,
- b) laid vertically.

VI. PROVISIONS CONCERNING MARKING

Each package must bear the following particulars, in letters grouped on the same side, legibly and 3 indelibly marked, and visible from the outside:

A. Identification

Packer)	Name and address or
and/or)	officially issued or
Dispatcher)	accepted code mark. ⁴

B. Nature of produce

- "PINEAPPLES", if the contents are not visible from the outside
- Name of the variety.

C. Origin of produce

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

D. Commercial specifications

- Class and colour criteria,
- Size reference code or weight range
- Number of fruits,
- Net weight in kilogrammes (optional)
- Tare weight of the package
- The indication "To be stored à 8 C°"
- The minimum sugar content in Brix

E. Official control