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ECONOMIC COMMISSION FOR EUROPE

COMMITTEE FOR TRADE, INDUSTRY AND
ENTERPRISE DEVELOPMENT

Working Party on Standardization of
Perishable Produce and Quality Development

Specialized Section on Standardization of
Fresh Fruit and Vegetables
Forty-eighth session, Geneva, 23 to 26 April 2002

Item 3 (i) of the Provisional Agenda

PROPOSALS TO REVISE UNECE STANDARDS

Strawberries

Note by the Secretariat: The following document has been received from the delegation of the European Union and reproduced as received. The new text has been printed on a grey background.

Proposal to amend FFV-35 (Strawberries)

II. PROVISIONS CONCERNING QUALITY

A. Minimum requirements

First subparagraph, seventh indent:

- with the calyx ~~and a short green unwithered stalk attached~~ (except in the case of wood strawberries); **the calyx and the stalk (if present) must be fresh and green**

Third subparagraph:

The Community wonders whether an objective criterion for defining "satisfactory ripeness" shall be inserted to the standard, such as a minimum Brix level for example.

B. Classification

(i) *'Extra' Class*

The strawberries in this class must be of superior quality. ~~In colouring and shape, they must be characteristic of the variety.~~

~~They must be particularly uniform and regular with respect to degree of ripeness, colour and size⁺.~~

They must be bright in appearance, allowing for the characteristics of the variety.

They must be free from soil.

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*

Strawberries in this class must be of good quality. **In colouring and shape,** they must be characteristic of the variety.

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 defects of shape
- presence of a small white patch, **not exceeding one -tenth of the surface area of the fruit**
- **slight superficial pressure marks**

~~They may be less uniform in size.~~ They must be practically free from soil.

(iii) **Class II**

This class includes strawberries which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified above.

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

- defects of shape, ~~on condition that they retain the characteristics of the variety~~
- a ~~whitish~~ **white** patch not exceeding one fifth of the surface area of the fruit
- slight dry bruising not likely to spread
- slight traces of soil.

III. PROVISIONS CONCERNING SIZING

Second subparagraph:

Strawberries must be of the following minimum sizes:

- "Extra" Class : 25 mm;
- Classes I and II: **18** 22 mm; ~~(except for Primella and Gariguette varieties)~~
~~Primella and Gariguette varieties : 18 mm~~

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

The contents of each package must be uniform and contain only ~~fruit~~ **strawberries** of the same origin, variety and quality.

In Class 'Extra', strawberries - with the exception of wood strawberries - must be particularly uniform and regular with respect to degree of ripeness, colour and size. In Class I, strawberries may be less uniform in size.

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

VI. PROVISIONS CONCERNING MARKING**B. Nature of produce**

Second indent:

- Name of the variety (optional, ~~except for Primella and Gariguette varieties for which this information is compulsory~~).