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Perishable Produce and Quality Development
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REPORT OF THE FIFTY-SIXTH SESSION

Addendum 8

Note by the secretariat

This document contains the revised UN/ECE Standard for Aubergines (FFV-05), as adopted by the Working Party.

UN/ECE STANDARD FFV-05
concerning the marketing and commercial
quality control of

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

I. DEFINITION OF PRODUCE

This standard applies to aubergines of varieties (cultivars) grown from *Solanum melongena L. var. esculentum, insanum and ovigerum*, to be supplied fresh to the consumer, aubergines for industrial processing being excluded.

According to their shape a distinction is made between:

- elongated aubergines, and
- globus aubergines.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of aubergines 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 aubergines must be:

- intact
- 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
- practically free from pests
- practically free from damage caused by pests
- fresh in appearance
- firm
- sufficiently developed without the flesh being fibrous or woody and without over-development of the seeds
- provided with a calyx and peduncle which may be slightly damaged
- free of abnormal external moisture
- free of any foreign smell and/or taste.

The development and condition of the aubergines 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

Aubergines are classified in two classes defined below:

(i) Class I

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

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 defect of shape
- slight discolouration at the base
- slight bruising and/or slight healed cracks provided that they do not exceed a total surface area of 3 cm².

They must also be practically free from sun-scorch.

(ii) Class II

This class includes aubergines which do not qualify for inclusion in Class I, but satisfy the minimum requirements specified above.

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

- defects in shape
- defects in colouring
- slight sun-scorch provided it does not exceed a total surface area of 4 cm²
- slight healed defects provided they do not exceed a total surface area of 4 cm².

III. PROVISIONS CONCERNING SIZING

Size is determined by either:

- the maximum diameter of the equatorial section on the longitudinal axis, or
- by weight.

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- (i) For sizing by diameter, the minimum diameter is fixed at:
- 40 mm for elongated aubergines
 - 70 mm for globus aubergines.

The difference between the smallest and largest aubergines in the same package must not exceed:

- 20 mm for elongated aubergines
 - 25 mm for globus aubergines.
- (ii) For sizing by weight, the minimum weight is fixed at 100 g. The following size scale shall be complied with:
- 100 to 300 g with a maximum difference of 75 g between the smallest and largest aubergines in the same package
 - 300 to 500 g with a maximum difference of 100 g between the smallest and largest aubergines in the same package
 - above 500 g with a maximum difference of 250 g between the smallest and largest aubergines in the same package.

Compliance with the sizing scale is compulsory for Class I. In addition, elongated aubergines must have a minimum length excluding peduncle of 80 mm.

The size requirements shall not apply to miniature produce.¹

IV. PROVISIONS CONCERNING TOLERANCES

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

A. Quality tolerances

- (i) **Class I**
10 per cent by number or weight of aubergines not satisfying the requirements of the class but meeting those of Class II or, exceptionally, coming within the tolerances of that class.
- (ii) **Class II**
10 per cent by number or weight of aubergines satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

¹ *Miniature product means a variety or cultivar of vegetable, obtained by plant breeding and/or special cultivation techniques, excluding specimens of non-miniature varieties which have not fully developed or are of inadequate size. All other requirements of the standard must be met.*

B. Size tolerances

- (i) ***Class I***
10 per cent by number or weight of aubergines conforming to the size immediately above or below that specified on the package.
- (ii) ***Class II***
10 per cent by number or weight of aubergines not conforming to the minimum size.

In any case, and in each class, the tolerance is not applicable to aubergines the diameter of which is more than 5 mm below the minimum diameter or, in the case of sizing by weight, to aubergines weighing less than 90 g.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only aubergines of the same origin, variety or commercial type, quality and size (if sized), and appreciably the same degree of development and colouring. "Elongated" aubergines packed in the same package must be sufficiently uniform as regards length.

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

Miniature aubergines must be reasonably uniform in size. They may be mixed with other miniature products of a different type and origin.

B. Packaging

The aubergines 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 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.

Packages 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:

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.*

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A. Identification

Packer)	Name and address or
and/or)	officially issued or
Dispatcher)	accepted code mark. ³

B. Nature of produce

- "Aubergines" if the contents are not visible from the outside
- Name of variety (optional).

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) expressed:
 - either by maximum and minimum diameters when sizing is by diameter
 - or by maximum and minimum weight when sizing is by weight.
- Mini aubergines, baby aubergines, or other appropriate term for miniature produce.
Where several types of miniature produce are mixed in the same package, all products and their respective origins must be mentioned.

E. Official control mark (optional)

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The UN/ECE Standard for Aubergines

has led to an explanatory brochure published by the OECD Scheme

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.*