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REPORT OF THE FIFTY-SEVENTH SESSION

Addendum 10

Note by the secretariat

This document contains the revised UNECE Standard for Ware Potatoes (FFV-31) as adopted by the Working Party.

UNECE STANDARD FFV-31
concerning the marketing and commercial
quality control of

WARE POTATOES
moving in international trade
between and to UNECE member countries

I. DEFINITION OF PRODUCE

This standard applies to ware potatoes of varieties (cultivars) grown from *Solanum tuberosum L.* and its hybrids to be supplied fresh to the consumer. Ware potatoes for industrial processing and those referred to in the standard for early potatoes being excluded.

II. PROVISIONS CONCERNING QUALITY

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

A. Minimum requirements

- (a) Subject to the tolerances allowed the tubers must be:
- of normal appearance for the variety according to the producing area
 - intact, i.e. they should not have had any part removed nor have suffered any damage making them incomplete
 - sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
 - practically clean
 - covered with well-formed skin
 - firm
 - practically unsprouted, i.e. sprouts may be no longer than 3 mm
 - free of external or internal defects detrimental to the general appearance of the produce, the quality, the keeping quality and presentation in the package, such as:
 - brown stains due to heat
 - cracks (including growth cracks), cuts, bites, bruise or roughness (only for varieties of which the skin is not normally rough) exceeding 5 mm in depth
 - green colouration; pale green flush not exceeding one eighth of the surface area and which can be removed by normal peeling does not constitute a defect
 - serious deformities
 - grey, blue or black sub-epidermal stains; exceeding 5 mm in depth

- rust stains, hollow or black hearts and other internal defects
- deep common potato scab and powdery potato scab of a depth of 2 mm or more.
- superficial common potato scab; scab spots in all must not extend over more than a quarter of the surface of the tuber.
- frost damage
- free of abnormal external moisture; i.e. adequately "dried" if they have been washed
- free of any foreign smell and/or taste.

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

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

(b) Each package or lot must be free from waste, i.e. attached or loose earth, detached growth shoots, extraneous matter.

III. PROVISIONS CONCERNING SIZING

Size of the tuber is determined by square mesh.

Tubers must have:

- a minimum size such that they do not pass through a square mesh of 35 x 35 mm or for long varieties defined hereafter of 30 x 30 mm
- a maximum size such that they pass through a square mesh of 80 x 80 mm or for long varieties of 75 x 75 mm.

Ware potatoes exceeding the maximum size shall be allowed provided the maximum difference in size between the smallest and the largest tuber is not more than 30 mm and they are marketed under a different denomination or commercial name.

Tubers of a size range between 18 and 35 mm can be marketed under the denomination of "mids" or an equivalent commercial name.

Uniformity in size is not compulsory. However, in packages up to 5 kg net weight packed for direct sale to the consumer, the maximum difference allowed between the smallest and the largest tuber must not exceed 30 mm.

A variety is considered as long if it is listed as long or long oval in the national list of varieties of the country where it has been bred.

The sizing requirements do not apply to long varieties of irregular shape (e.g. Stella, Ratte or Pink Fir Apple).

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package (or in each lot for produce presented in bulk in containers) for produce not satisfying the minimum requirements.

A. Quality tolerances

- (i) 6 per cent by weight of tubers not satisfying the minimum requirements.

However, within this tolerance, a maximum of 1 per cent by weight of tubers affected by dry or wet rot shall be allowed.

- (ii) In addition, 2 per cent by weight of waste, of which a maximum of 1 per cent attached earth shall be allowed.

B. Size tolerances

5 per cent by weight of tubers not satisfying the requirements as regards sizing and if sized, above and/or below the size range indicated.

C. Tolerances of other varieties

2 per cent by weight of other varieties in each package or lot for produce presented in bulk in containers.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package (or lot for produce presented in bulk in containers) must be uniform and contain only ware potatoes of the same origin, variety, quality, colour of the skin, colour of the flesh and size (if sized).

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

B. Packaging

Ware potatoes must be packed in such a way as to protect the produce properly and to ensure adequate ventilation.

The materials used inside the package must be new (if requested), 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 and labelling has been done with non-toxic ink or glue.

C. Presentation

Ware potatoes must be packed in appropriate packages. When the contract so specifies, the potatoes may be packed in bulk containers, which take into account the characteristics of the produce.

Ware potatoes are marketed by lot. A "lot" is a quantity of ware potatoes which are uniform as concerns the following characteristics:

- packer and/or dispatcher;
- variety;
- country of origin;
- size (if sized);
- type and net weight of package (if packed).

A consignment may consist of several lots.

VI. PROVISIONS CONCERNING MARKING

Each package¹ must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside either printed on the package itself or on a label secured to the fastening. If the labels are placed inside the packages (string bags), it should be done in such a way that the indications concerning marking are readable from the outside.

For ware potatoes transported in bulk in containers 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 address or
and/or) officially issued or
Dispatcher) accepted code mark ²

¹Package units of produce repacked 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.

²The 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.

B. Nature of produce

- "Ware Potatoes" , if the contents are not visible from the outside
- Name of the variety.
- Specific denomination or commercial name for ware potatoes which do not comply with the maximum size, where appropriate.
- "Mids" or an equivalent commercial name, where appropriate

C. Origin of produce

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

D. Commercial specifications

- Size expressed (except for long varieties of irregular shape):
 - a) For ware potatoes not subject to the uniformity rules, as minimum size followed by the words "and over".
 - b) For ware potatoes subject to the uniformity rules, as minimum and maximum size.
- Net weight
- Optional indications: colour of flesh (for example, yellow or white), colour of skin, shape of tuber (round or long) and cooking type (for example, floury or firm).

E. Official control mark (optional)

The UNECE Standard for Ware Potatoes (FFV-31)
was first published in 1967
as AGRI/WP.1/EUR.STAN.30.

Revised 1974
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