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UNECE RECOMMENDATION FOR PEACHES AND NECTARINES

Note by the secretariat

The Specialized Section on Standardization of Fresh Fruit and Vegetables proposes the following text to the Working Party for adoption as a new UNECE Recommendation for Peaches and Nectarines for a one-year trial period (until November 2007; the text will be reviewed at the 2007 session of the Specialized Section).

The text is based on document TRADE/WP.7/GE.1/2004/25/Add.4 and 2006 in session documents INF.10, INF 11 and INF.16.

UNECE STANDARD FFV-26

concerning the marketing and commercial
quality control of

PEACHES AND NECTARINES

I. DEFINITION OF PRODUCE

This standard applies to peaches and nectarines¹ of varieties (cultivars) grown from *Prunus persica* Sieb. and Zucc. to be supplied fresh to the consumer, peaches and nectarines for industrial processing being excluded.

The standard includes:

- peaches characterised by a velvety skin
- nectarines characterised by a smooth skin
- peaches or nectarines with attached stone (clingstone)
- peaches or nectarines with unattached stone (freestone)
- peaches or nectarines with white flesh
- peaches or nectarines with yellow flesh.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements for peaches and nectarines 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 peaches and nectarines 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
- free of abnormal external moisture
- free of any foreign smell and/or taste.

~~— The peaches and nectarines must have been carefully picked.~~

~~They must be sufficiently developed and display satisfactory ripeness.~~

¹ ~~This text applies to all varieties grown from *Prunus persica* Sieb. and Zucc., being peaches or nectarines with attached (clingstone) or unattached stone and smooth or rough skin.x~~

The development and state of ripeness condition of the peaches and nectarines must be such as to enable them:

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

B.B. Minimum maturity requirements

The fruit must be sufficiently developed and display satisfactory ripeness.

option 1: In order to satisfy this requirement, the refractometric index of the pulp measured at the middle point of the fruit flesh at the equatorial section must be greater than or equal to 8°Brix and the firmness must be lower than 6.5kg measured with a plunger of 8mm diameter (0.5cm²) at two points of the equatorial section of the fruit².

option 2: In order to satisfy this requirement, the refractometric index of the pulp measured at the middle point of the fruit flesh at the equatorial section must be greater than or equal to 8°Brix and the firmness must be lower than 6.5kg measured with a plunger of 8mm diameter (0.5cm²) at two points of the equatorial section of the fruit, except for fruits with Brix values greater than 10.5°, in which case firmness must be lower than 8 kg/0.5 cm².

CB. Classification

The peaches and nectarines are classified in three classes defined below:

(i) "Extra" Class

The peaches and nectarines in this class must be of superior quality. ~~In shape, development and colouring they~~ They must be ~~characteristic typical~~ of the variety, ~~allowing for the district in which they are grown.~~

The flesh must be perfectly sound.

-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

~~The P~~peaches and nectarines in this class must be of good quality. They must be characteristic of the variety, ~~allowing for the district in which they are grown.~~

² The methods are set out in the publication of the OECD Scheme for the Application of International Standards for Fruit and Vegetables entitled "Guidance on objective tests to determine quality of fruits and vegetables and dry and dried produce, OECD 2006" available at <http://www.oecd.org/agr/fv>.

The flesh must be perfectly sound.

The following slight defects, ~~h~~However, a slight defect in shape, development or colouring 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
- a slight defect in development
- a slight defect in colouring
- slight burning due to sun or spraying
- a slight bruise without discolouration of the flesh
- slight skin defects caused by rubbing, hail or pests which must not extend over more than
 - 1cm in length for defects of elongated shape
 - 0.5cm² in total surface area for other defects

~~The flesh must be perfectly sound.~~

~~Fruit split at the stalk cavity is excluded.~~

~~Peaches and nectarines split where the stem is joined to the fruit are excluded.~~

~~Slight skin 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 and do not exceed:~~

- ~~—— 1 cm in length for defects of elongated shape~~
- ~~—— 0.5 cm² in total area for other defects.~~

(iii) Class II

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

The flesh must be free from major ~~should not show any serious~~ defects.

~~Fruit split where the stem is joined are allowed only in connection with quality tolerances.~~

The following ~~skin~~ defects may be allowed provided the peaches and nectarines retain their essential characteristics as regards the quality, the keeping quality and presentation; ~~and do not exceed:~~

- defects in shape
- defects in development including split stones provided the fruit is closed and the flesh is sound and not discoloured
- defects in colouring
- burning due to sun or spraying
- bruising
- skin defects caused by rubbing, hail or pests which must not extend over more than

- 2cm in length for defects of elongated shape
- 1.5cm² in total surface area for other defects.

III. PROVISIONS CONCERNING SIZING

Size is determined by:

- circumference, or
- maximum diameter of the equatorial section.

~~Peaches and nectarines must be graded according to the following scale:~~

Diameter	Size Code	Circumference
90 mm and over	AAAA	28 cm and over
80 mm and over but under 90mm	AAA	25cm and over but under 28cm
73 mm and over but under 80 mm	AA	23 cm and over but under 25cm
67 mm and over but under 73mm	A	21 cm and over but under 23cm
61 mm and over but under 67mm	B	19 cm and over but under 21cm
56 mm and over but under 61mm	C	17.5 cm and over but under 19cm
51 mm and over but under 56mm	D	16 cm and over but under 17.5cm³

~~The minimum size allowed for the "Extra" Class is 17.5 cm (circumference) and 56 mm (diameter).~~

~~Sizing is compulsory for all classes.~~

~~The minimum size is 51 mm for fruit sized according to the diameter.~~

~~**To ensure there is uniformity of size: the difference in diameter between fruit in the same package shall be limited to 5 mm.**~~

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.

³ ~~In the European Community the marketing of size D fruit with a minimum size below 56mm in diameter or 17.5cm in circumference is not allowed from 1 July to 31 October.~~

A. Quality tolerances

(i) "Extra" Class

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

(iii) Class II

10 per cent by number or weight of peaches or nectarines satisfying neither the requirements of the class nor the minimum requirements, with the exception of fruit produce affected by rotting, marked bruising, or any deterioration rendering it unfit for consumption. Within this tolerance, fruit split at the stalk cavity is allowed.

B. Size tolerances

For all classes: 10 per cent by number or weight of peaches or nectarines ~~up to 1 cm more or less than the size stated on the package in the case of sizing by circumference, and up to 3 mm more or less in the case of sizing by diameter. However, for fruit in the smallest size, this tolerance shall apply only to peaches or nectarines of a size smaller by not more than 6 mm (circumference) or 2 mm (diameter) than the specified minimum size.~~

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only peaches or nectarines of the same origin, variety, quality, degree of ripeness and size, and for the "Extra" Class, the contents must also be uniform in ~~colour~~colouring.

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

B. Packaging

The peaches and nectarines 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.

Stickers individually affixed on the produce shall be such that, when removed, neither leave visible traces of glue, nor lead to skin defects.

Packages must be free of all foreign matter.

C. Presentation

~~The peaches~~ Peaches and nectarines ~~may in the "Extra" Class must~~ be presented in a single layer, with the fruit separated from each other.⁴

~~———— in small unit packages~~

~~———— in a single layer, in the case of the "Extra" Class. Each individual fruit in this class must be separated from its neighbours.~~

~~In Classes I and II:~~

~~———— in one or two layers, or~~

~~———— in no more than four layers when the fruit is placed in rigid pockets so arranged that they do not rest on the fruit in the layer immediately below.~~

VI. PROVISIONS CONCERNING MARKING

Each package⁴ must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

A. Identification

Packer)	Name and address or
and/or)	officially issued or
Dispatcher)	accepted code mark. ⁵

⁴ 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.

⁵ 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.

B. Nature of produce

- "Peaches" or "Nectarines", if the contents are not visible from the outside
- Colour of the flesh
- Name of the 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 expressed in minimum and maximum diameters or minimum and maximum circumference, or according to the code size out in section III "Provisions Concerning Sizing"~~
- Number of units (optional).

E. Official control mark (optional)

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