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Item 7 a) of the provisional agenda

**EXPLANATORY BROCHURE OF THE ORGANISATION FOR ECONOMIC
CO-OPERATION AND DEVELOPMENT ON THE STANDARD FOR PLUMS**

Note by the secretariat ^(*)

This document is submitted for information, following the recommendation by the Specialized Section on Standardization of Dry and Dried Produce for the secretariat to cooperate with the OECD in the work of their brochures on fresh fruit and vegetables and on dry and dried produce (ECE/TRADE/C/WP.7/GE.2/2006, para. 9).

(*) The present document has been submitted after the official documentation deadline by the Trade and Timber Division due to resource constraints.

**COMPARATIVE SUMMARY TABLE OF REQUIREMENTS
LAID DOWN BY THE STANDARD**

	CLASSES		
REQUIREMENTS	“Extra”	I	II
Market quality	Superior quality	Good quality	Marketable quality
<i>I. Definition of produce</i> <i>(all classes)</i>	all varieties (cultivars) of - <i>Prunus domestica</i> L. ssp. <i>domestica</i> , - <i>Prunus domestica</i> L. ssp. <i>insititia</i> (L.) Schneid., - <i>Prunus domestica</i> L. ssp. <i>italica</i> (Borkh.) Gams, - <i>Prunus domestica</i> L. ssp. <i>syriaca</i> (Borkh.) Janchen, - <i>Prunus salicina</i> Lindl. and - inter-specific hybrids derived from plums (<i>Prunus domestica</i>) and apricots (<i>Prunus armeniaca</i>) showing plum characteristics (see list of varieties) *		
<i>II. Minimum requirements</i> <i>(all classes)</i>	<ul style="list-style-type: none"> – intact – sound – clean, practically free of any visible foreign matter – practically free from: <ul style="list-style-type: none"> – pests – damage caused by pests – free of: <ul style="list-style-type: none"> – abnormal external moisture – any foreign smell and/or taste – carefully picked – sufficiently developed and display satisfactory ripeness – the development and condition must be such as to enable them <ul style="list-style-type: none"> • to withstand transport and handling and • to arrive in a satisfactory condition at the place of destination 		
<i>III. Quality requirements</i>			
- Appearance	characteristic of the variety	characteristic of the variety	in keeping with minimum requirements
- Shape	characteristic of the variety	slight defects allowed	defects allowed
- Development	characteristic of the variety	slight defects allowed	defects allowed
- Colouring	characteristic of the variety	slight defects allowed	defects allowed

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REQUIREMENTS	CLASSES		
	“Extra”	I	II
Market quality	Superior quality	Good quality	Marketable quality
<i>III. Quality Requirements (cont'd)</i>			
- Defects	very slight superficial defects allowed	slight skin defects allowed limits: - defects of elongated shape: 1/3 of the maximum diameter of the fruit; healed cracks for “Golden Gage” varieties - other defects: 1/16 of the whole surface of the fruit	Skin defects allowed limits: - total area affected must not exceed 1/4 of the whole surface of the fruit
- Bloom	practically covered by their bloom, according to variety	--	--
- Flesh	firm	--	--

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	CLASSES		
REQUIREMENTS	“Extra”	I	II
Market quality	Superior quality	Good quality	Marketable quality
<i>IV. Sizing requirements</i>			
Size determined	by the maximum diameter of the equatorial section		
- Minimum size:			
-large-fruited varieties	35 mm	35 mm	30 mm
-other varieties	28 mm	28 mm	25 mm
-Mirabelles, Damsons	20 mm	20 mm	17 mm
- Maximum deviation	10 mm	--	--
<i>V. Tolerances</i> <i>(by number or weight)</i>			
- Quality	5%	10%	10%
within this tolerance: maximum permission for split and/or worm eaten fruit	--	2%	4%
- Size	10% limited to 3mm above or below the minimum size or the size stated on the package		

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LAID DOWN BY THE STANDARD**

	CLASSES		
REQUIREMENTS	“Extra”	I	II
Market quality	Superior quality	Good quality	Marketable quality
<i>VI. Packaging and Presentation</i> <i>(all classes)</i>			
- Uniformity	<ul style="list-style-type: none"> - origin - variety - quality - size - colour 	<ul style="list-style-type: none"> - origin - variety - quality - size (if sized) -- 	<ul style="list-style-type: none"> - origin - variety - quality - size (if sized) --
- Packaging	<ul style="list-style-type: none"> - visible part of the package must be representative of the entire content 		
- Presentation	<ul style="list-style-type: none"> - protects produce properly - materials inside the package new, clean and of a quality to avoid causing internal or external damage - non-toxic ink or glue on printing or labelling - free of all foreign matter 	<ul style="list-style-type: none"> - in small packages - in one layer or several separated layers -- 	<ul style="list-style-type: none"> - in bulk in the package - in bulk in the package
<i>VII. Marking</i> <i>(all classes)</i>	<ul style="list-style-type: none"> - identification of packer and/or dispatcher - "plums" where contents are not visible from outside - variety - country of origin (region optional) - quality class - size (if sized) expressed in minimum and maximum diameter - official control mark (optional) 		

I. DEFINITION OF PRODUCE

This standard applies to plums of varieties (cultivars) grown from

- *Prunus domestica* L. ssp. *domestica*,
 - *Prunus domestica* L. ssp. *insititia* (L.) Schneid.,
 - *Prunus domestica* L. ssp. *italica* (Borkh.) Gams,
 - *Prunus domestica* L. ssp. *syriaca* (Borkh.) Janchen and
 - *Prunus salicina* Lindl. and
 - inter-specific hybrids derived from plums (*Prunus domestica*) and apricots (*Prunus armeniaca*) showing plum characteristics (see list of varieties)*,
- to be supplied fresh to the consumer, plums for industrial processing being excluded.

Plums showing different morphological types are included. → photos 1 to 6

photo 1
Prunus domestica ssp. *domestica*
Prune or Quetsche

photo 2
Prunus domestica ssp. *insititia*

photo 3
Prunus domestica ssp. *italica*
Green gage

photo 4
Prunus domestica ssp. *syriaca*
Mirabelle

photo 5
Prunus salicina
“Japanese plum”

photo 6
Variability in size and shape
“Japanese plum”, Green gage
Quetsche and Mirabelle

*Inter-specific hybrids derived from plums (*Prunus domestica*) and apricots (*Prunus armeniaca*) showing plum characteristics are designated plumcots, pluots or apriums. * → photo 7*

photo 7
Plumcot
Flavorella

II. PROVISIONS CONCERNING QUALITY

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

- intact

Plums must not have any mutilation or injury spoiling the integrity of the produce. → photos 8, 9

photo 8
Damaged fruit (stem torn off)
Not allowed

photo 9
Split fruit
Not allowed

- **sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded**

Plums must be free from disease or deterioration which appreciably affects their appearance, edibility or market value. In particular, this excludes plums affected by rotting, even if the signs are very slight but liable to make the plums unfit for consumption upon arrival at their destination.

Plums showing the following defects are therefore excluded:

- *marked bruising, with brownish patches likely to result in subsequent deterioration.*
→ photos 10, 11

photo 10
Marked bruising
Not allowed

photo 11
Marked bruising
Not allowed

- *marked damage due to hail (even when healed) → photo 12*

photo 12
Marked damage due to hail
Not allowed

- *traces of fermentation or dark colour → photo 13*

photo 13
Traces of dark colour
Not allowed

- *diseases → photos 14 to 18*

photo 14
Sharka, external and internal aspect
Not allowed

photo 15
Sharka, veined aspect
Not allowed

photo 16
Sharka, veined aspect,
flesh and stone affected
Not allowed

photo 17
Scab (Venturia carpophila)
Not allowed

photo 18
Monilia
Not allowed

- *physiological diseases → photos 19 to 21*

photo 19
Traces of internal browning
Not allowed

photo 20
Dry and mealy fruit flesh
Not allowed

photo 21
Scald
Diffused brown blotches on the skin; blotches are progressive and may affect the pulp
Not allowed

- *traces of rot → photo 22*

photo 22
Traces of rot
Not allowed

- *severe damages in development such as pronounced patches of gum or dryness → photos 23 to 25*

photo 23
Gummosis, external aspect
Not allowed

photo 24
Gum pocket, internal aspect
Not allowed

photo 25
Cavity with internal browning
Not allowed

- *damage caused by low temperature during transport or storage → photos 26, 27*

photo 26
Chilling injury, external aspect
Not allowed

photo 27
Chilling injury, internal aspect
Not allowed

- **clean, practically free of any visible foreign matter**

Plums must be practically free of visible soil, dust, chemical residue or other visible foreign matter.

→ photos 28, 29

photo 28
Bird droppings
Not allowed

photo 29
Treatment residue
Not allowed

- **practically free from pests**

Plums must be practically free of insects or other pests. The presence of pests can detract from the commercial presentation and acceptance of the fruit. → photo 30

photo 30
San José scale of insects
Not allowed

- **practically free from damage caused by pests**

Pest damage can detract from the general appearance, keeping quality and edibility of the plums. → photos 31, 32

photo 31
Damage by larvae, external appearance
Not allowed

photo 32
Damage by larvae, internal appearance
Not allowed

- **free of abnormal external moisture**

This provision applies to excessive moisture, for example, free water lying inside the package but does not include condensation on produce following release from cool storage or refrigerated vehicle.

- **free of any foreign smell and/or taste**

This refers particularly to plums which have been stored on badly kept premises or has travelled in a badly maintained vehicle, especially produce which have acquired a strong smell from other produce stored on the same premises or travelling in the same vehicle. Therefore, care should be taken to use only non-smelling materials as protection in packaging.

The plums must have been carefully picked. They must be sufficiently developed and display satisfactory ripeness. → photos 33 to 39

Harvesting operations need to take into account the fragility of the fruit and the fact that the slightest damage may lead to deterioration.

In particular, the stalk, according to the variety, may be attached more or less tightly to the fruit at the time of picking. It should be avoided to tear off the stalk, thereby possibly injuring the skin and/or causing the oozing of juice on that occasion.

The precautions prescribed for picking should also be taken at the other stages of preparation: transport to the packing station, sorting, sizing and packaging.

The fruit must be adequately developed, taking into account the characteristics of the variety. It is essential that the plums reach a stage of development to ensure that the proper ripeness will be obtained. Therefore, the ripeness of the plums at the moment of dispatch is of particular importance.

In view of the fragility of the fruit and its potentially rapid development, particular attention should be paid to this characteristic especially for plums which will be sent long distances in order to avoid over ripeness at the outset.

photo 33

*Severe defect in development: malformation
Not allowed*

photo 34

*Severe defect in development: double fruit
Not allowed*

photo 35

President

Left: not fully developed and unripe – Not allowed

Middle: sufficiently developed and sufficiently ripe

Right: fully developed and ripe

photo 36

Tuleu Gras

*Not fully developed and unripe fruit, internal aspect
Not allowed*

photo 37

Bühler

Fully developed and ripe fruit, internal aspect

photo 38
Goccia d'Oro
Overripe fruit, external aspect
Not allowed

photo 39
Goccia d'Oro
Overripe fruit, internal aspect
Not allowed

The development and condition of the plums 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

Plums are classified in three classes defined below:

i) "Extra" Class

Plums in this class must be of superior quality. In shape, development and colouring they must be characteristic of the variety. → photos 40, 41

Plums in this class must be very carefully presented.

They must be:

- **practically covered by their bloom, according to variety; → photos 40, 41**

During harvesting and packaging operations, fruits should be touched as little as possible to avoid wiping off their bloom. In case of varieties with less bloom, e. g. Japanese plums, fruits are only partly covered by their bloom.

photo 40
Prune or Quetsch
Typical shape and colouring,
practically covered by its bloom
Limit allowed

photo 41
Japanese plum
Typical shape and colouring,
partly covered by its bloom
Limit allowed

- **of firm flesh.**

The flesh must be capable of resisting moderate pressure by the fingers.

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. → photo 42

photo 42
Very slight superficial defect
Limit allowed

ii) Class I

Plums in this class must be of good quality. They must be characteristic of the variety.

Although the Class I quality requirements are less strict than for the "Extra" Class, Class I plums must, nevertheless, be carefully selected and presented.

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:

- **a slight defect in shape → photo 43**

photo 43
Čačanska najbolja
Left: typical shape
Right: slight defect in shape - Limit allowed

- **a slight defect in development**

A cavity at the stem end and/or the pistil end of the stone is allowed provided the flesh is sound and not discoloured. → photo 44

photo 44
Cavity at the stem end of the stone
Limit allowed

- **a slight defect in colouring**
- **skin defects of elongated shape must not exceed in length one-third of the maximum diameter of the fruit. In particular, healed cracks may be allowed for "Golden Gage" varieties¹.**

Slight skin defects of elongated or other shape may appear during growing, harvesting, storing, handling and transport of the plums. → photo 45

¹ Definition: Gages (Green Apricots, Dauphines, Greengages) having a green skin with a yellowish sheen.

photo 45
Skin defect due to rubbing
Limit allowed

In the case of “Golden Gage” varieties, concentric healed cracks near the stem are allowed.
→ photo 46

photo 46
Concentric healed cracks
“Golden Gage” variety
Limit allowed

- **other skin defects of which the total area affected must not exceed one-sixteenth of the whole surface.** → *photos 47, 48*

Sun scorching without changing the basis colouring and without swelling of the skin or depression is allowed.

photo 47
Skin defect due to rubbing
Limit allowed

photo 48
Slight russetting without excessive roughness
Limit allowed

iii) Class II

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

Plums in this class must be of marketable quality, suitably presented and suitable for human consumption.

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

- **defects in shape** → *photo 49*

photo 49
Hauszwetsche
Left: typical shape
Right: defect in shape - Limit allowed

- **defects in development** . → *photo 50*

A cavity at the stem end and/or the pistil end of the stone is allowed provided the flesh is sound and not discoloured. The stone may be broken while still clinging to the flesh

photo 50

Cavity at the stem end of the stone and broken stone - Class II

Limit allowed

- **defects in colouring**
- **skin defects of which the total area affected must not exceed one-quarter of the whole surface. → photos 51 to 54**

Skin defects of elongated or other shape may appear during growing, harvesting, storing, handling and transport of the plums.

photo 51

Marks of rubbing - Class II

Limit allowed

photo 52

Russeting - Class II

Limit allowed

photo 53

Healed cracks - Class II

Limit allowed

photo 54

Healed cracks, Green Gage - Class II

Limit allowed

III. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section.

When sizing is carried out by hand, particular care should be taken to avoid bruises which may cause subsequent deterioration. When sizing is carried out mechanically, specially designed equipment should be used to avoid bruises or impact damage to the fruit.

It is recommended that size be gauged using a rigid plate or ring. → photo 55

photo 55
Sizing by a rigid plate

Minimum sizes are fixed as follows:

	“Extra” and I	II
Large-fruited varieties²	35 mm	30 mm
Other varieties	28 mm	25 mm
Mirabelles and Damsons	20 mm	17 mm

For the "Extra" Class, the maximum difference in diameter between fruit in any one package is fixed at 10 mm.

Example for "Extra" Class:

Golden Gages 35-45 mm deviation: 10 mm

Mirabelles and Damsons 20-30 mm deviation: 10 mm

² See list annexed to this standard.

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.

Tolerances are provided to allow for human error during the grading and packing process. During grading and sizing it is not permitted to deliberately include out of grade produce, i.e. to exploit the tolerances deliberately.

The tolerances are determined after examining each sample package and taking the average of all samples examined. The tolerances are stated in terms of percentage, by number or weight of produce in the total sample not conforming to the class (or to the size) indicated on the package.

A. Quality tolerances

i) "Extra" Class

5 per cent by number or weight of plums 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 plums not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class. Within this tolerance, not more than 2 per cent in total may consist of split and/or worm eaten fruit.

iii) Class II

10 per cent by number or weight of plums satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting, marked bruising, or any other deterioration rendering it unfit for consumption. Within this tolerance, not more than 4 per cent in total may consist of split and/or worm eaten fruit.

B. Size tolerances

For all classes: 10 per cent by number or weight of plums deviating from the minimum size or the size stated on the package, the deviation not exceeding 3 mm above or below.

When the fruit is sized, which is obligatory for the "Extra" Class, 10 per cent of plums, either by number or weight, may fall outside the given size range.

However, the maximum deviation is subject to an overall limit of 3 mm more or less than the size stated on the package.

For non-sized fruit in Classes I and II, 10 per cent of plums may have a size inferior to the minimum size, but never more than 3 mm below the minimum size.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only plums of the same origin, variety, quality and size (if sized), and for the "Extra" Class, the contents must also be uniform in colour. → photos 56 to 58

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

A special effort should be made to suppress camouflage, i.e. concealing in the lower layers of the package produce inferior in quality and size to that displayed and marked.

Similarly prohibited is any packaging method or practice intended to give a deceptively superior appearance to the top layer of the consignment.

photo 56
Small package

photo 57
Very careful presentation - "Extra" Class
Fruits arranged in one layer separated from each other

photo 58
Careful presentation - Class I
Fruits arranged in one layer separated from each other

photo 59
Suitable presentation - Class II
Fruits in bulk in the package

B. Packaging

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

Packages must be of a quality, strength and characteristics to protect the produce during transport and handling.

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 and labelling has been done with non-toxic ink or glue.

This provision is designed to ensure suitable protection of the produce by means of materials inside the package which are new and clean and also to prevent foreign bodies such as leaves, sand or soil from spoiling its good presentation.

Packages must be free of all foreign matter.

A visible lack of cleanliness in several packages could result in the goods being rejected.

C. Presentation

The plums may be presented

- **in small packages** → *photo 56*
- **arranged in one or more layers separated from each other** → *photos 57, 58*
- **in bulk in the package, except for the "Extra" Class.** → *photo 59*

photo 56
Small package

VI. PROVISIONS CONCERNING MARKING

Each package³ must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside: . → photo 60

In the case of packed produce, all particulars must be grouped on the same side of the package, either on a label attached to or printed on the package with water-insoluble ink

In the case of reused packages, all previous labels must be carefully removed and previous indications deleted.

A. Identification

Packer)	Name and address or
and/or)	officially issued or
Dispatcher))	accepted code mark⁴

For inspection purposes, the “packer” is the person or firm responsible for the packaging of the produce (this does not mean the staff who actually carry out the work, who are responsible only to their employer). The code mark is not a trademark, but an official control system enabling the person or firm responsible for packaging to be readily identified. The shipper may, however, voluntarily or compulsorily, assume sole responsibility for inspection purposes, in which case identification of the “packer” as defined above is no longer necessary.

To prevent indistinctness in the case where a code mark is used, the reference “packer”, “dispatcher” and/or “exporter” (or equivalent abbreviations, i. e. “pack.”, “exp.”) has to be indicated in close connection with the code mark.

B. Nature of produce

- **"Plums", if the contents are not visible from the outside;**

The name of the produce need only be stated on closed packages, whose contents are not visible from the outside.

- **Name of the variety.**

³ 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.

⁴ 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.

C. Origin of produce

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

Marking must include the country of origin, i.e. the country in which the plums were grown (e.g. France, Germany). Optionally, district of origin in national, regional or local terms may also be shown.

D. Commercial specifications

- **Class;**

Stating the class is compulsory.

- **Size (if sized) expressed in minimum and maximum diameter.**

E. Official Control Mark (optional)

photo 60
Example of marking on a label

ANNEX

Non-exhaustive list of large-fruited varieties of *Prunus domestica*

Variety Cultivar and/or trade name	Synonyms
Ariel	
Apple	
Belle de Louvain	Bella di Lovanio
Bernardina	
Bluefre	Blue Fré
Cacanska lepotica	Belle de Cacak, Cacaks Beauty, Cacaks Schöne
Cacanska najbolja	Meilleure de Cacak, Cacaks Beste
Cacanska rana	Précoce de Cacak, Cacaks Frühe
California Blue	California Blu
Carpatin	
Centenar	
Coe's Golden Drop	
De Fraile	Fraila
Denniston Superb	
Edwards	Colbus
Emma Leppermann	
Empress	
Erfdeel	
Giant	Burbank Giant Prune
Grand Prix	Grand Prize
Hall	
Harris Monarch	Harris
Heron	
Impérial Epineuse	
Janand	
Jefferson	Jefferson's Gage
Jori's Plum	
Jubileum	

June Blood	
Magna Glauca	
Manns Number One	
Marjorie's Seedling	
Merton Gage	Merton, Mereton
Merton Gem	
Monarch	
Monsieur hâtif	Early Orleans
Nueva Extremadura	
Oneida	
Ontario	Ontariopflaume
Pitestean	
Pond's Seedling	
President	
Prince Engelbert	
Prince of Wales	Prince de Galles
Prof. Collumbien	
Prune Martin	
Queen's Crown	Cox's Emperor
Quetsche Blanche de Létricourt	Quetsche Dr. Létricourt
Regina Claudia Mostruosa	
Regina d'Italia	
Reine-Claude d'Althan	Falso
Reine-Claude d'Oullin's	Oullin's Gage
Seneca	
Sugar Prune	
Sultan	
Swan Gage	
Tragedy	
Utility	Laxton's Utility
Valor	
Victoria	
Vision	
Washington	
Zimmers Frühzwetsche	

Non-exhaustive list of large-fruited varieties of *Prunus salicina*

Variety Cultivar and/or trade name	Synonyms
Allo	
Andy's Pride	
Angeleno	
Autumn Giant	
Autumn Pride	
Beaut Sun	
Beauty	Beaty
Bella di Barbiano	
Black Amber	
Black Beaut	
Black Diamond	
Black Gold	
Black Rosa	
Black Royal	
Black Star	
Black Sun	
Burbank	
Burmosa	
Calita	
Casselman	Kesselman
Catalina	
Celebration	
Centenaria	
Del Rey Sun	
Delbarazur	
Dolar	
Eclipse	
Eldorado	
Eric Sun	
Flavor King	
Formosa	

Fortune	
Friar	
Frontier	
Gavearli	
Gaviota	
Globe Sun	
Goccia d'Oro	
Golden Japan	Shiro
Golden King	
Golden Kiss	
Golden Plum	
Goldsweet 4	
Grand Rosa	
Green Sun	
Hackman	
Harry Pickstone	
Howard Sun	
Kelsey	
Lady Red	
Lady West	
Laetitia	
Laroda	
Larry Ann	Larry Anne, Tegan Blue, Freedom
Late Red	
Late Santa Rosa	
Linda Rosa	
Mariposa	Improved Satsuma, Satsuma Improved
Methley	
Midnight Sun	
Morettini 355	Cœur de Lion
Narrabeen	
Newyorker	
Nubiana	

Obilnaja	
October Sun	
Original Sun	
Oro Miel	
Ozark Premier	Premier
Pink Delight	
Pioneer	
Queen Ann	
Queen Rosa	
Red Beaut	
Red Rosa	
Red Sweet	
Redgold	
Redroy	
Reubennel	Ruby Nel
Royal Black	
Royal Diamond	
Royal Garnet	
Royal Star	
Roysum	
Ruby Blood	
Ruby Red	
Sangue di Drago	
Santa Rosa	
Sapphire	
Satsuma	
Simka	
Sir Prize	Akihime
Songold	
Southern Belle	
Southern Pride	
Souvenir	
Souvenir II	

Spring Beaut	
Starking Delicious	
Stirling	
Suplumeleven	
Suplumthirteen	
Suplumtwelve	
Susy	
TC Sun	
Teak Gold	
Top Black	
Tracy Sun	
Wickson	
Yakima	
Yellow Sun	
Zanzi Sun	

Non-exhaustive list of large-fruited varieties of inter-specific hybrids ***Non-exhaustive list of varieties of Plumcots[®] (*Prunus domestica* x *Prunus armeniaca*)**

Variety Cultivar and/or trade name	Synonyms
Flavorella[®]	
Flavorrich[®]	
Blue gusto[®]	

Non-exhaustive list of varieties of Pluots[®] (*Prunus armeniaca* x *Prunus domestica* x *Prunus domestica*)

Variety Cultivar and/or trade name	Synonyms
Flavor Queen[®]	
Flavor King[®]	
Dapple Dandy[®]	

Non-exhaustive list of varieties of Apriums[®] (*Prunus armeniaca* x *Prunus domestica* x *Prunus armeniaca*)

Variety Cultivar and/or trade name	Synonyms
Flavor Delight[®]	

NOTES

* The inter-specific hybrids are covered under the UNECE standard for plums as a recommendation for a two year trial period as of 2000.