



**Economic and Social  
Council**

Distr.  
GENERAL

ECE/TRADE/C/WP.7/2008/9  
4 August 2008

Original: ENGLISH

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**ECONOMIC COMMISSION FOR EUROPE**

COMMITTEE ON TRADE

Working Party on Agricultural Quality Standards

Sixty-fourth session  
Geneva, 3–6 November 2008  
Item 4(b) of the provisional agenda

**TEXTS FOR ADOPTION AS REVISED UNECE STANDARDS**

**Tomatoes**

Note by the secretariat

This text is submitted to the Working Party for approval as a revised Standard for Tomatoes.

It is based on the 2000 version of the Standard for Tomatoes (FFV-36), revised at the May 2008 session of the Specialized Section on Standardization of Fresh Fruit and Vegetables.

**UNECE STANDARD FFV-36**  
concerning the marketing  
and commercial quality control of

**TOMATOES**

**I. DEFINITION OF PRODUCE**

This standard applies to tomatoes of varieties (cultivars) grown from *Lycopersicum esculentum* Mill to be supplied fresh to the consumer, tomatoes for industrial processing being excluded.

Tomatoes may be classified into four commercial types:

- “round”
- “ribbed”
- “oblong” or “elongated”
- “cherry” tomatoes (including “cocktail” tomatoes)

**II. PROVISIONS CONCERNING QUALITY**

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

However, if applied at stages following export, products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity
- for products graded in classes other than the “Extra” Class, a slight deterioration due to their development and their tendency to perish.

The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder shall be responsible for observing such conformity.

**A. Minimum requirements**

In all classes, subject to the special provisions for each class and the tolerances allowed, the tomatoes 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
- fresh in appearance
- practically free from pests

- free from damage caused by pests affecting the flesh
- free of abnormal external moisture
- free of any foreign smell and/or taste.

In the case of trusses of tomatoes, the stalks must be fresh, healthy, clean and free from all leaves and any visible foreign matter.

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

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

## **B. Classification**

Tomatoes are classified in three classes, as defined below:

### **(i) “Extra” Class**

Tomatoes in this class must be of superior quality. They must have firm flesh and must be characteristic of the variety as regards shape, appearance and development.

Their colouring, according to their state of ripeness, must be such as to satisfy the requirements set out in the last sub-paragraph of paragraph A above.

They must be free from greenbacks and other 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**

Tomatoes in this class must be of good quality. They must be reasonably firm and characteristic of the variety.

They must be free of cracks and visible greenback. 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
- slight defects in colouring
- slight skin defects
- very slight bruises.

Furthermore, “ribbed” tomatoes may show:

- healed cracks not more than 1 cm long
- no excessive protuberances
- small umbilicus, but no suberization

- suberization of the stigma up to 1 cm<sup>2</sup>
- fine blossom scar in elongated form (like a seam), but not longer than two-thirds of the greatest diameter of the fruit.

**(iii) Class II**

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

They must be reasonably firm (but may be slightly less firm than in Class I) and must not show unhealed cracks.

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

- defects in shape, development and colouring
- skin defects or bruises, provided the fruit is not seriously affected
- healed cracks not more than 3 cm in length for round, ribbed or oblong tomatoes.

Furthermore, “ribbed” tomatoes may show:

- more pronounced protuberances than allowed under Class I, but without being misshapen
- an umbilicus
- suberization of the stigma up to 2 cm<sup>2</sup>
- fine blossom scar in elongated form (like a seam).

### **III. PROVISIONS CONCERNING SIZING**

Size is determined by the maximum diameter of the equatorial section, by weight or by count.

The following provisions shall not apply to trusses of tomatoes, and are optional for Class II.

To ensure there is uniformity in size:

(a) The maximum difference in diameter between tomatoes in the same package shall be limited to:

- 10 mm, if the diameter of the smallest fruit (as indicated on the package) is under 50 mm
- 15 mm, if the diameter of the smallest fruit (as indicated on the package) is 50 mm and over but under 70 mm
- 20 mm, if the diameter of the smallest fruit (as indicated on the package) is 70 mm and over but under 100 mm
- there is no limitation of difference in diameter for fruit equal or over 100 mm.

In case size codes are applied, the codes and ranges in the following table have to be respected:

Size code	Diameter (mm)
0	$\leq 20$
1	$> 20 \leq 25$
2	$> 25 \leq 30$
3	$> 30 \leq 35$
4	$> 35 \leq 40$
5	$> 40 \leq 47$
6	$> 47 \leq 57$
7	$> 57 \leq 67$
8	$> 67 \leq 82$
9	$> 82 \leq 102$
10	$> 102$

- (b) For tomatoes sized by weight or by count, the difference in size should be consistent with (a).

#### IV. PROVISIONS CONCERNING TOLERANCES

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

##### A. Quality tolerances

###### (i) “Extra” Class

A total tolerance of 5 per cent, by number or weight, of tomatoes not satisfying the requirements of the class but meeting those of Class I is allowed. Within this tolerance not more than 0.5 per cent in total may consist of produce satisfying the requirements of Class II quality.

###### (ii) Class I

A total tolerance of 10 per cent, by number or weight, of tomatoes not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 1 per cent in total may consist of produce neither satisfying the requirements of Class II quality nor the minimum requirements. Produce affected by rotting or any other deterioration rendering it unfit for consumption is excluded. In the case of trusses of tomatoes, 5 percent, by number or weight, of tomatoes detached from the stalk.

**(iii) Class II**

A total tolerance of 10 per cent, by number or weight, of tomatoes satisfying neither the requirements of the class nor the minimum requirements is allowed. Produce affected by rotting or any other deterioration rendering it unfit for consumption is excluded. In the case of trusses of tomatoes, 10 percent, by number or weight, of tomatoes detached from the stalk.

**B. Size tolerances**

For all classes: 10 per cent, by number or weight, of tomatoes conforming to the size immediately above or below that specified.

**V. PROVISIONS CONCERNING PRESENTATION**

**A. Uniformity**

The contents of each package must be uniform and contain only tomatoes of the same origin, variety or commercial type, quality and size (if sized).

The ripeness and colouring of tomatoes in “Extra” Class and Class I must be practically uniform. In addition, the length of “oblong” tomatoes must be sufficiently uniform.

However, a mixture of tomatoes of distinctly different colours, varieties and/or commercial types may be packed together in a sales unit<sup>1</sup>, provided they are uniform in quality and, for each colour, variety and/or commercial type concerned, in origin.

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

**B. Packaging**

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

The materials used inside the package must be clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly 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.

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<sup>1</sup> The sales unit should be designed to be purchased in its entirety.

## VI. PROVISIONS CONCERNING MARKING

Each package<sup>2</sup> 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 physical address (e.g. street/city/region/postal code and,
and/or )	if different from the country of origin, the country) or
Dispatcher/shipper )	a code mark officially recognized by the national authority <sup>3</sup> .

### B. Nature of produce

- “Tomatoes” or “trusses of tomatoes” and the commercial type if the contents are not visible from the outside. These details must always be provided for “cherry” (or “cocktail”) tomatoes, whether in trusses or not.
- “Mixture of tomatoes”, or equivalent denomination, in the case of sales units containing a mixture of distinctly different colours, varieties and/or commercial types of tomatoes. If the produce is not visible from the outside, the colours, varieties or commercial types of the sales unit must be indicated.
- Name of the variety (optional).

### C. Origin of produce

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

In the case of sales units containing a mixture of distinctly different colours, varieties and/or commercial types of tomatoes of different origins, the indication of each country of origin shall appear next to the name of the colour, variety and/or commercial type concerned.

### D. Commercial specifications

- Class
- Size (if sized) expressed as minimum and maximum diameters.

<sup>2</sup> According to the Geneva Protocol, footnote 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”.

<sup>3</sup> 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, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

**E. Official control mark (optional)**

Published 1961  
Last revised 2008

The OECD Scheme for the Application of International Standards for Fruit and Vegetables has published an explanatory illustrated brochure on the application of this standard. The publication may be obtained from the OECD bookshop at: [www.oecdbookshop.org](http://www.oecdbookshop.org).