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New UNECE standards

UNECE Standard FFV – concerning the marketing and commercial quality control of quinces

Document transmitted by Tajikistan and discussed at the May 2012 session of the Specialized Section

I. Definition of produce

This standard applies to quinces of varieties (cultivars) grown from *Cydonia oblonga* Mill. and [*Chaenomeles*], to be supplied fresh to the consumer, quinces for industrial processing being excluded.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for quinces 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/seller 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 quinces 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 [apart from a bloom coating]
- ~~With a~~ fresh in appearance
- ~~Free-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

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

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

B. Maturity requirements

The development and state of maturity of the quinces must be such as to enable them to continue their ripening process and to reach the degree of ripeness required in relation to the varietal characteristics.

C. Classification

Quinces are classified in three classes, as defined below.

(i) “Extra” Class

Quinces in this class must be of superior quality. They must be characteristic of the variety,¹ ~~taking into consideration the specific traits of the region in which they are grown.~~ They

The bloom if present must be practically intact.:

- ~~• Of a shape characteristic of that variety~~
- ~~• Of uniform colour~~
- ~~• Free from damage caused by pests and diseases~~
- ~~• Free from skin damage from contact with the branch~~
- ~~• Of uniform freshness, but not unripe~~

The flesh must be perfectly sound.

¹ A non-exhaustive list of quince varieties appears in the annex to this standard.

The fruit 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

Quinces in this class must be of good quality. They must be characteristic of the variety, ~~taking into consideration the specific traits of the region in which they are grown. They must be:~~

The bloom if present must be practically intact.

- ~~• Of a shape characteristic of that variety~~
- ~~• Of uniform colour~~
- ~~• Free from damage caused by pests and diseases~~
- ~~• Free from skin damage from contact with the branch~~
- Of uniform freshness, but not unripe

The flesh must be perfectly sound.

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 russetting
- Slight skin defects, ~~as not exceeding [2 or 4] cm² or 2 cm in length~~
- Slight bruises
 - (a) ~~Up to two hail marks or depressions with a total area of less than 4 cm²;~~
 - (b) ~~Abrasions not affecting the flesh, covering up to one eighth of the fruit's surface;~~
 - (c) ~~Insignificant pest or disease damage not affecting the fruit's aspect and quality, with an overall area of less than 2 cm².~~

~~Up to 2 per cent of the fruit may have one or two skin scars caused by codling moths.~~

(iii) Class II

This class includes quinces that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above. ~~They may be:~~

- ~~• Of a shape that is typical or atypical for that variety~~
- ~~• Uniform or not uniform in terms of maturity, but not unripe~~

The flesh must ~~not have any significant~~ be free from major defects.

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

- Defects in shape
- Defects in colouring

- ~~Slight russetting~~Russetting
- ~~Skin defects, as not exceeding [3 or 5] cm² or 4 cm in length~~
- ~~Bruises:~~
 - (a) ~~Hail marks or depressions and bruises of no more than 5 cm²;~~
 - (b) ~~Recent skin damage;~~
 - (c) ~~Healed skin defects of less than 3 cm²;~~
 - (d) ~~Slight abrasions or bruises covering less than one sixth of the fruit;~~
 - (e) ~~Slight brown spotting.~~

III. Provisions concerning sizing

Size is determined by the maximum diameter of the equatorial section or by weight. ~~Sizing is compulsory for classes “Extra” and I.~~

The minimum size, ~~irrespective of quality class,~~ shall be ~~not less than 50 mm or 150 grams.~~
~~, and~~ ~~To ensure uniformity in size the range in size between produce in the same package²~~
 shall not exceed

a) ~~Fruit sized by diameter:~~

- ~~[10 mm for the “Extra” Class and 20 mm for Class I.]~~

b) ~~Fruit sized by weight:~~

~~The minimum weight of the fruit shall be 150 grams. If the fruit is sized by weight, the difference between the lightest and heaviest fruit in a given package shall not exceed the following for the “Extra” Class and Class I:~~

<i>[Weight category (g)]</i>	<i>Difference in weight</i>
150–250	50
Over 250	80 ¹

~~There is no sizing.~~ ~~Uniformity limit in size is optional for Class II fruit packed loose in the package or in sales packages.~~

Remark: the size range should be defined in relation to the size of the fruit and not in relation to the Classes.

² ~~Packages are individually packaged parts of a lot, including contents. The packaging is conceived so as to facilitate handling and transport of a number of sales packages or of products loose or arranged, in order to prevent damage by physical handling and transport. The package may constitute a sales package. Road, rail, ship and air containers are not considered as packages.~~

~~Sales packages are individually packaged parts of a lot, including contents. The packaging of sales packages is conceived so as to constitute a sales unit for the final user or consumer at the point of purchase.~~

IV. Provisions concerning tolerances

At all marketing stages, 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 quinces 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 quinces 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 satisfying neither the requirements of Class II quality nor the minimum requirements, or of produce affected by decay.

(iii) Class II

A total tolerance of 10 per cent, by number or weight, of quinces satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 2 per cent in total may consist of produce affected by decay.

B. Size tolerances

For all classes (~~when-if~~ sized): a total tolerance is allowed of 10 per cent, by number or weight, of quinces not satisfying the requirements as regards sizing, ~~with a maximum variation of:~~

- ~~• 5 mm below the minimum diameter~~
- ~~• 10 g below the minimum weight~~

V. Provisions concerning presentation

A. Uniformity

The contents of each package² of quinces must be uniform and contain only quinces of the same origin, variety, quality and size (if sized), ~~and degree of ripeness~~.

For the “Extra” Class, the requirement for uniformity also applies to colour.

The visible part of the contents of the package² must be representative of the entire contents.

B. Packaging

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

The materials used inside the package² 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 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 to the produce shall be such that, when removed, they neither leave visible traces of glue, nor lead to skin defects.

Packages² must be free of all foreign matter.

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:

A. Identification

Packer and/or dispatcher/shipper:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority.⁴

B. Nature of produce

- “Quinces” if the contents are not visible from the outside
- Name of the variety. The name of the variety can be replaced by a synonym. A trade name⁵ can only be given in addition to the variety or the synonym.

C. Origin of produce

- Country of origin⁶ and, optionally, district where grown, or national, regional or local place name.

D. Commercial specifications

- Class

~~*Size (if sized) or, for fruit packed in rows and layers, number of units~~

~~If identification is by the size, this should be expressed as:~~

³ These marking provisions do not apply to sales packages presented in packages.

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, 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.

⁵ A trade name can be a trademark for which protection has been sought or obtained or any other commercial denomination.

⁶ The full or a commonly used name should be indicated.

- For produce subject to the uniformity rules, as minimum and maximum diameters or minimum and maximum weights
- For produce not subject to the uniformity rules, as the diameter or weight of the smallest fruit in the package followed by “and over” or equivalent denomination or, if appropriate, the diameter or weights of the largest fruit in the package.

E. Official control mark (optional)

Adopted ...

Annex

Non-exhaustive list of quince varieties

Some of the varieties listed in the following may be marketed under names for which trademark protection has been sought or obtained in one or more countries. Names believed by the United Nations to be varietal names are listed in the first column. Other names by which the United Nations believes the variety may be known are listed in the second column. Neither of these two columns is intended to include trademarks. References to known trademarks have been included in the third column for information only. The presence of any trademarks in the third column does not constitute any licence or permission to use that trademark – such licence must come directly from the trademark owner. In addition, the absence of a trademark in the third column does not constitute any indication that there is no registered/pending trademark for such a variety. For labelling requirements please refer to section VI of the standard.⁷

<i>Variety</i>	<i>Synonyms</i>	<i>Trademarks</i>	<i>Information about the produce</i>
<i>Cydonia oblonga</i>			
Cultivars			
Aurora			Fruit of larger than average size, 300 g, round form, smooth, slightly ribbed, well-shaped. Soft, smooth skin, no pubescence, when ready for harvest light yellow and when ripe, orange. The flesh is creamy, of average density, fine, succulent, with a very aromatic, sweet-tart flavour.

⁷ Some of the varietal names listed in the first column may indicate varieties for which patent protection has been obtained in one or more countries. Such proprietary varieties may only be produced or traded by those authorized by the patent holder to do so under an appropriate licence. The United Nations takes no position as to the validity of any such patent or the rights of any such patent-holder or its licensee regarding the production or trading of any such variety.

The United Nations has endeavoured to ensure that no trademark names are listed in columns 1 and 2 of the table. However, it is the responsibility of any trademark owner to notify the United Nations promptly if a trademark name has been included in the table and to provide the United Nations (see address below) with an appropriate varietal or generic name for the variety, as well as adequate evidence of ownership of any applicable patent or trademark regarding such variety. Provided that no further information is needed from the trademark holder, the Working Party on Agricultural Quality Standards will change the list accordingly at the session following receipt of the information. The United Nations takes no position as to the validity of any such trademarks or the rights of any such trademark owners or their licensees.

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Trade and Sustainable Land Management Division
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<i>Variety</i>	<i>Synonyms</i>	<i>Trademarks</i>	<i>Information about the produce</i>
Golden Ball			Fruit of larger than average size, 300 g, uniform size, apple-shaped, slightly ribbed surface, light pubescence, easily rubbed off when ripe. Basic colour: greenish yellow, golden when ripe. The flesh is creamy, succulent and fine, of average density, with an aromatic, sweet-tart flavour.
Collective			Fruit of larger than average size (average weight 270 g), with a round apple shape, with slight tapering near the top. Slightly ribbed and pubescent. Basic colour: bright yellow. The flesh is light yellow, dense, prickly, very aromatic, sweet-tart, with a slightly astringent flavour. Small number of stone cells, generally located around the core.
Ktyun-zhum (winter quince)			Fruit of average or large size, average weight 250 g, maximum 800 g, highly cylindrical shape, extensively ribbed, with a smooth surface, narrowing closer to the top of the fruit. Golden yellow skin colour, with no cover colouring or bloom on the fruit when harvested. The fruit has a felt-like pubescence. The flesh is light yellow, succulent, sweet-tart, flavour better than average.
Krasnodar			Fruit usually of average size and with a weight of 150–200 g, apple-shaped, with a slightly ribbed, unctuous surface. Amber-orange or bright yellow colour. Dense, succulent and large-grained flesh, usually orange-yellow or bright cream-coloured. Few stone cells, sweet and tart taste, strongly aromatic.
Krasnodar, large			Large fruit, average weight 380 g, or very large, pear-shaped, heavily ribbed, knobbly surface, with a slight, fine pubescence that is easily rubbed off when ripe, orange-yellow colour, smooth, unctuous skin. Creamy, somewhat dense, succulent flesh, with an insipid, sweet flavour, average aroma, no roughness.

<i>Variety</i>	<i>Synonyms</i>	<i>Trademarks</i>	<i>Information about the produce</i>
Kuban			Fruit of average size, weighing 170–250 g, uniform size, round, cylindrical shape, with a slightly ribbed, slightly knobbly surface, heavily pubescent with a thick, grey, felt-like coating that disappears when the fruit ripens. Mainly orange and green in colour. The flesh is creamy, with stone cells near the seed pocket, succulent, of average density, sweet, with a slightly sour flavour.
Muscat			Fruit of average size, weighing 225 g, uniform size, round, cylindrical shape, with a slightly ribbed or nearly smooth surface, heavily pubescent with a grey, felt-like coating that remains on the fruit. Mainly yellow-green in colour, becoming lemon-yellow when the fruit is ripe. The flesh is creamy, succulent, fine and dense, with a sweet and tart flavour.
Rumo			Large fruit (weight 350 g), or very large; slightly knobbly surface, unctuous, rough yellow-orange surface, with a fine pubescence that disappears upon ripening. The flesh is creamy, succulent, sweet and tart (with sourness prevailing), agreeable, dense, friable near the seed pocket, with stone cells away from the pocket forming a ring. The walls of the seed pocket are easily detached.
Solnechnaya			Large fruit, weight 370 g, oval-round. Soft, smooth, golden-yellow skin. Neck of average length forming a blunt cone, average saucer, broad, slightly wavy. The flesh is a light-cream colour, sweet and tart, agreeably aromatic.
Teplovskaya			Fruit smaller than average, 120–150 g, maximum 230 g, with a round apple shape and basically greenish-yellow in colour, with no cover colouring. The fruits have a heavy, felt-like pubescence which is difficult to remove. The flesh is greenish, dense, with a large number of small stone cells, average succulence, with a tart, slightly astringent flavour, highly and pleasantly aromatic.

Variety	Synonyms	Trademarks	Information about the produce
Urozhnaya kubanskaya (Olimpiiskaya)			Fruit bigger than average, average weight 300 g, with a broad, pear-like shape; a slightly ribbed, slightly knobbly surface. Smooth, unctuous, yellow-green skin, becoming bright with an orange tinge when fully ripe; grey, felt-like pubescence, but easily removed; when ripe, the fruit is naked. Flesh is cream-coloured, dense, succulent, sweet and tart; can be used fresh.
Amber krasnodar			Fruit of average size, weight 150–200 g, apple-shaped, with a slightly ribbed, unctuous surface. Basic colour is bright yellow-orange-amber. Calyx closed and large, with closed, fine, slightly serrated sepals. Flesh orange-yellow or bright cream-coloured, dense, heavily grainy, with few stone cells, succulent, sweet and tart, and highly aromatic.
<i>Chaenomeles</i> Lindl			
Cultivars			
<i>Ch. japonica</i> (Japanese)			Lemon-coloured, small fruit, slightly larger than an egg, surface heavily covered with wax and bloom, fragrant, with a distinctive smell and a tart, astringent flavour.
<i>Ch. maulei</i> (Japanese, lower)			Fruit tightly affixed to the branch and ripening just before the first freeze. Aromatically reminiscent of pineapple, with a pale-yellow colour, weight 30–45 g, fruit diameter 3–5 cm.