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Item 5 (b) of the provisional agenda

Explanatory brochures and standards for fresh chilli peppers and persimmon

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

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

I. Definition of produce

This standard applies to persimmons of varieties (cultivars) grown from *Diospyros kaki L.* to be supplied fresh to the consumer, persimmons for industrial processing being excluded.

II. Provisions concerning quality

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

- Intact, with the calyx attached
- 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
- Free from damage caused by pests affecting the flesh
- Practically free from pests
- ~~Firm (according to the variety)~~
- Free of abnormal external moisture
- Free of any foreign smell and/or taste.
- ~~With the calyx~~

The development and condition of the persimmons 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 persimmons must be sufficiently developed, and display satisfactory ripeness. The development and state of maturity of the persimmons 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.

[In order to verify the minimum maturity requirements, parameters such as the specific features of the variety, taste and firmness can be considered.] Needs to be more specific. Astringency can be removed by storage or freezing (reflect in the brochure).

C. Classification

Persimmons are classified in three classes, as defined below.

(i) “Extra” Class

Persimmons in this class must be of superior quality. They must be characteristic of the variety¹ ~~and/or commercial type~~:

- ~~They must be of a shape characteristic of that variety.~~
- ~~They must be of uniform colour.~~
- The flesh must be ~~solid/firm and~~ perfectly sound.
- ~~They must be free from damage caused by pests and diseases.~~

¹ A non-exhaustive list of persimmon varieties is set out in the annex to this standard.

- They must be with the calyx intact.

~~• They must be free from damage to the skin where the fruit was attached to the branch.~~

The persimmons 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

Persimmons in this class must be of good quality. They must be characteristic of the variety¹ ~~and/or commercial type~~:

~~• They must be of a shape characteristic of that variety.~~

~~• They must be of uniform colour.~~

- They must have flesh that is perfectly sound.

~~• They must be free from damage caused by pests and diseases.~~

~~• They must be with the calyx.~~

~~• They must be free from damage to the skin where the fruit was attached to the branch.~~

~~• They must be uniform with respect to degree of ripeness, but not unripe.~~

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

~~• [A slight defect in development]~~

~~• Slight defects in colouring~~

~~• Slight damage to calyx without affecting the flesh~~

- A slight lack of turgidity

~~• Slight skin defects not exceeding 1 cm² in surface or 2 cm in length, such as:~~

~~— (a) — No more than three perforations not exceeding the size of a pin head;~~

~~• (b) — Healed, suberized scratches of no more than 2 cm, abrasions and marks caused by hail.~~

(iii) Class II

This class includes persimmons that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above:

~~• They must be of a shape characteristic or uncharacteristic of the variety concerned.~~

~~• They must be whole, clean and fully developed.~~

~~• They must be uniform with respect to degree of ripeness, but not green.~~

- The flesh must be free from major defects; ~~the flesh may be soft, but not such as to make it unfit for consumption.~~

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

~~• Defects in shape~~

- [Defects in development]
 - Defects in colouring
 - Defects of calyx not affecting the flesh
 - Skin defects not exceeding 2 cm² in surface or 4 cm in length such as:
 - (a) — Shrivelling;
 - (b) — Sunburn on ¼ of the surface of the fruit;
 - (c) — Slight abrasions;
 - (d) — A dense, black mesh-like marking on the surface of the fruit;
 - (e) — Mechanical damage in the form of healed, suberized scratches of no more than 5 cm in length, abrasions and marks caused by hail.
- The total area of skin defects must not exceed ¼ of the surface of the fruit.

III. Provisions concerning sizing

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

The minimum size, irrespective of quality class, shall be not less than 40 mm. To ensure uniformity in size, the range in size between produce in the same package² shall not exceed 10 mm for the “Extra” Class and 20 mm for Class I.

There is no sizing requirement for Class II persimmons.

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 persimmons 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.

² Packages are individually packaged part 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 part of a lot, including contents. The packaging of sales packages is conceived so as to constitute a sales unit to the final user or consumer at the point of purchase.

(ii) Class I

A total tolerance of 10 per cent, by number or weight, of persimmons 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 persimmons 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 except Class II: a total tolerance of 10 per cent, by number or weight, of persimmons not satisfying the requirements as regards sizing is allowed.

V. Provisions concerning presentation**A. Uniformity**

The contents of each package² must be uniform and contain only persimmons of the same origin, variety and size (if sized).

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

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

B. Packaging

The persimmons 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:

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

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

- “Persimmons” 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:

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

E. Official control mark (optional)

Adopted ...

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.

Annex

Non-exhaustive list of persimmon 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>
Oriental persimmon (Diospyros kaki)	Diospyros amara Diospyros argyi Diospyros bertii Diospyros chinensis Diospyros costata Diospyros kaempferi Diospyros kaki var. aurantium Diospyros kaki var. domestica Diospyros kaki var. elliptica Diospyros kaki var. sahuti		Fruit large, pulpy, varying in form but often roundish oblate, up to 10 cm in diameter, from pale yellow to bright orange or red with a glaucous bloom, orange-yellow or tomato-red. Flesh of the mature fruit mostly jelly-like, cream-coloured, transparent yellow, dark red or brown. Many varieties of the fruit very astringent when immature.

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 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
United Nations Economic Commission for Europe
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E-mail: agristandards@unece.org.

<i>Variety</i>	<i>Synonyms</i>	<i>Trademarks</i>	<i>Information about the produce</i>
	Diospyros kaki var. silvestris Diospyros lycopersicon Diospyros mazelii Diospyros roxburghii Diospyros schi-tse Diospyros sinensis Diospyros sphenophylla Diospyros trichocarpa Diospyros wieseneri Embryopteris kaki		
Cultivars:			
Fuyu	Fuyugaki		The most widespread persimmon cultivar in the world. Fruit large, round or flat, skin reddish orange while ripening. Fruit seedless and non-astringent.
Hyakume			Fruit orange, rounded, apple-shaped, large, 200–400 g. Flesh of specimens with seeds brown and without seeds yellow, flesh jelly-like, juicy, excellent flavour.
Maekawa Jiro			Fruit round, flat, with an orange skin, flesh sweet, non-astringent.
Zenji Maru			Fruit round, small, 80–100 g, dark orange, with concentric lines at the apex. Fruit has from six to eight seeds. Flesh dark brown, pleasant flavour.
Izu			Early-ripening cultivar, high-quality fruit, very sweet, delicious, non-astringent, medium-sized or large, round.
Hachiya			Mid-ripening cultivar, elongated conical shape, slightly compressed at the sides, with dark dots or fine lines. Fruit very large, weighing as much as 400 g, dark orange-red, with a thin glossy skin. Flesh of the fruit red-orange, sometimes with dark ribs near the seeds, cream-coloured, with a mealy taste, very juicy;

<i>Variety</i>	<i>Synonyms</i>	<i>Trademarks</i>	<i>Information about the produce</i>
			seeds, few or none at all; astringent when immature, fruit softens slightly during ripening and becomes sweet.
Jiro			Form of the fruit in a cross section rather truncated and squarish, skin orange-red, excellent flavour and quality.
Chocolate			Fruit medium-sized, red, conical, flavour sweet, spicy, flesh chocolate brown.
Tam-O-Pan	Tamopan		Fruit large with an indent in the middle, astringent, sweet, when fully ripe soft and jelly-like, red-orange, with thick skin.
Sharon		Sharon Fruit	Bright orange fruit, hybrid of a Japanese persimmon and an apple, contains much less astringent matter, seedless, skin thin and brilliant, flesh firm.
Nikita's Gift			Fruit flat, roundish, 70–130 g, firm, bright red-orange with a noticeable waxen bloom, flesh astringent. Mature fruit dark red. Flesh very sweet, with a distinctive flavour.
Khosta			Fruit weighing on average 154 g, size uniform, flattened, little ribbed. Base of the fruit roundish. Thin skin. Pale yellow to golden yellow in colour. Flesh jelly-like.
Sputnik			Fruit roundish, ribbed, weighing on average 102 g. Always with seeds, edible when firm. Flesh of mature fruit jelly-like, moderately sweet.
Nikitsky prevoskhodnyi			Fruit round, flat, weighing on average 91 g. Fruit sweet in its hard form.
Rossiyanika			Fruit flat, round in outline, weight 47–60 g, height 32–33 mm, diameter 47–48 mm. Fruit firm, yellow-orange with a waxen bloom, flesh

<i>Variety</i>	<i>Synonyms</i>	<i>Trademarks</i>	<i>Information about the produce</i>
			astrigent; flesh of mature fruit orange, with the consistency of thick jelly, pleasant flavour, very sweet with a delicate scent.
