

Summary of changes to the ten Specific marketing standards and the General marketing standard, as a result of EC Regulation 543/2011.

The following changes have taken place to the marketing standards that are now part of EC Regulation 543/2011 (and were previously published in EC Regulation 1580/07) following these being brought into line with the UNECE standards.

Apples:

Minimum requirements:

“Free from damage caused by pests affecting the flesh” replaces “Practically free from damage caused by pests”.

“Free from serious watercore, with the exception of Fuji and their mutants”, is added.

Maturity requirements:

“In order to verify the minimum maturity requirements, several parameters may be considered (e.g. morphological aspect, taste, firmness and refractometric index)” is added.

Classification:

The requirements regarding colouration and russetting that were previously in annexes to the standard are now included within the Class requirements.

Sizing:

The uniformity requirements for fruit packed by weight have been clarified.

Tolerances:

The additional tolerances allowed at up to 2% in Class II for bitter pit, water core, damage, very slight rot, worms etc are removed as the new 2% decay tolerance covers these.

The table of varieties lists colour groups and russetting as characteristic as appropriate.

Citrus: (grapefruit and limes are excluded)

Minimum requirements:

“Free from damage caused by pests affecting the flesh” replaces “Practically free from damage caused by pests”.

“Free of signs of shrivelling and dehydration” replaces “Free of signs of internal shrivelling”.

Maturity requirements:

Introduction of a sugar/acid ratio for soft citrus and many oranges

Classification:

In Class I allowances for “Slight progressive skin defects, provided they do not affect the flesh” and “Slight and partial detachment of the peel (or rind) for all fruit of the mandarin group” are added.

In Class II allowances for sunburn and “progressive skin defects, provided they do not affect the flesh” are added.

Sizing:

Sizing is now possible by applying a certain diameter range within a package, by applying one of the traditional size codes or by count.

Marking:

A mixture of distinctly different varieties and types is allowed within a package.

Sizing needs to specify minimum and maximum size and size code or count.

Kiwifruit:

Minimum requirements:

“Free from damage caused by pests affecting the flesh” replaces “Practically free from damage caused by pests”.

Maturity requirements:

These have been clarified to read – “In order to satisfy this requirement, the fruit at packing must have attained a degree of ripeness of at least 6.2° Brix or an average dry matter content of 15%, which should lead to 9.5° Brix when entering the distribution chain”.

Lettuces:

Sizing:

All minimum sizes are deleted.

Peaches and Nectarines:

Minimum requirements:

“Free from damage caused by pests affecting the flesh” replaces “Practically free from damage caused by pests”.

“Free from damage caused by pests affecting the flesh” replaces “Practically free from damage caused by pests”.

The addition of the minimum requirement – “free of fruit split at the stalk cavity”.

Maturity requirements:

The firmness criteria has been removed leaving “The minimum refractometric index of the flesh should be greater than or equal to 8° Brix” as the remaining maturity measurement.

In Class I the allowance for “slight pressure marks not exceeding 1cm² in total surface area” is added and slight skin defects are extended to not more than 1.5cm in length for defects of elongated shape and 1cm² in total surface area for other defects.

In Class II the allowance for “bruises which may be slightly discoloured and not exceeding 2 cm² in total surface area” is added and slight skin defects are extended to not more than 2.5cm in length for defects of elongated shape and 2cm² in total surface area for other defects.

In Class II “defects in development, including split stones, provided the fruit is closed and the flesh is sound” is added.

Sizing:

Size is determined either by the maximum diameter of the equatorial section, by weight, or by count. Sizing by circumference is deleted.

Size D fruit below 56 mm or 85 g, cannot be marketed in the period from 1 July to 31 October (northern hemisphere) and from 1 January to 30 April (southern hemisphere).

Presentation:

The presentation requirements have been deleted so the restriction on fruit in more than 2 layers is removed.

Pears:

Minimum requirements:

“Free from damage caused by pests affecting the flesh” replaces “Practically free from damage caused by pests”.

Classification:

In Class I “very slight rough russeting” is added as an allowable defect, and the colour of the “slight bruising not exceeding 1 cm² in area” is removed.

In Class II the bruising allowance is increased and the colour of the bruising removed - “slight bruising not exceeding 2 cm² in area” is removed.

Sizing:

Sizing by weight is added.

Marking:

A mixture of distinctly different varieties and types is allowed within a package.

Summer pears, listed, can be sold at any time below the minimum sizes.

Strawberries:

Minimum requirements:

“Intact, undamaged” replaces “Intact”.

Tolerances:

Unlike all the other standards a 2% tolerance for decay is allowed in Classes I and II.

Sweet peppers:

Definition of produce:

The footnote “Some sweet pepper varieties may have hot taste” is added to cover “hot” peppers, but still not cover chillies.

Minimum requirements:

“Free from damage caused by pests affecting the flesh” replaces “Practically free from damage caused by pests”.

“Firm” is added and “free of damage caused by low temperature or frost” replaces “free from damage caused by frost”.

“With peduncles attached; the peduncle must be neatly cut and the calyx be intact” replaces “with peduncles attached”.

“Free of sunburn” is deleted.

Classification:

An Extra Class is added.

In Class I add – “slight silvering or damage caused by thrips covering not more than 1/3 of the total surface area” and “slight skin defects, such as”:

- “pitting, scratching, sunburn, pressure marks covering in total not more than 2 cm for defects of elongated shape, and 1cm² for other defects; or”
- “dry superficial cracks covering in total not more than 1/8 of the total surface area”

In Class II add – “silvering or damage caused by thrips covering not more than 2/3 of the total surface area” and “skin defects, such as”:

- “pitting, scratching, sunburn, bruising, and healed injuries covering in total not more than 4 cm in length for defects of elongated shape and 2.5 cm² of the total area for other defects; or”
- “dry superficial cracks covering in total not more than 1/4 of the total surface area”

And add – “blossom end deterioration not more than 1 cm²”, plus “shrivelling not exceeding 1/3 of the surface”

Sizing:

Minimum sizes have been removed.

Marking:

““Hot” or equivalent denomination, where appropriate”, should be shown.

Table Grapes:

Maturity requirements:

These are **not** being updated in line with the UNECE standard but remain as previously shown in regulation 1580/2007. i.e.:

12⁰ Brix for Alphonse Lavallee, Cardinal and Victoria varieties,
13⁰ Brix for all other seeded varieties,
14⁰ Brix for all seedless varieties.

Sizing:

Minimum bunch weights are reduced to one minimum size of 75grams. “This provision does not apply to packages intended for single servings”, which are now covered by the standard.

Marking:

A mixture of distinctly different varieties and types is allowed within a package.

Tomatoes:

Minimum requirements:

“Free from damage caused by pests affecting the flesh” replaces “Practically free from damage caused by pests”.

Sizing:

Minimum sizes are removed and “Size is determined by the maximum diameter of the equatorial section, by weight or by count”.

Marking:

A mixture of distinctly different varieties and types is allowed within a package.

General Marketing Standard:

Minimum maturity requirements:

Are extended to read – “The products must be sufficiently developed, but not over-developed, and fruit must display satisfactory ripeness and must not be overripe”.

Tolerances:

Within the 10% tolerance – “not more than 2 per cent in total may consist of produce affected by decay”.

For all standards:

The tolerances have been amended to clarify what is allowed and to allow a tolerance for rots.

In Extra Class 0.5% of Class II produce is allowed with no decay.

In Class I, within the 10% tolerance for Class II produce, 1% may be out of grade or have decay.

In Class II, within the 10% tolerance 2% may have decay.

In marking - The country of origin is clarified by the footnote requiring – “The full or commonly used name shall be indicated”.

RPA HMI June 2011