

UNECE standard for Table Grapes

**UNECE/ Codex Joint
International workshop**

Mexico City, 1 May 2011



PPECB

professionalism · accountability · passion · integrity · confidence



Presentation outline

- UNECE standards importance to EU imports
- Packing and picking process
- UNECE Table Grape standard
- Practical scenarios
- Codex standard comparison

UNECE standards

- Common Agriculture Policy (CAP) reform process within the EU – EC standards
- reduction of products with specific marketing standards - 36 to 10 - 1 July '09
- SA exports 33/36 products concerned
- aimed at simplification in trade, more produce available to consumers, cheaper
- 10 products – apples, citrus fruit (excluding grapefruit), table grapes, strawberries, kiwifruit, peaches, nectarines, tomatoes, cucumbers, sweet peppers and lettuce
- 26 products – general marketing standard

UNECE standards

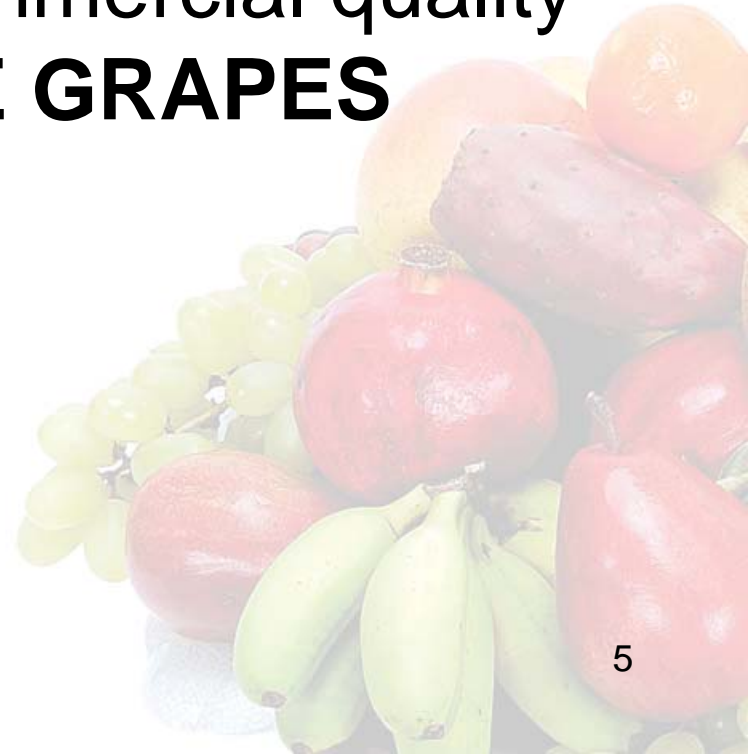
- **COMMISSION REGULATION (EC) No 1221/2008 of 5 December 2008**

“Fruit and vegetables not covered by a specific marketing standard shall conform to the general marketing standard. However, where the holder is able to show they are in conformity with any applicable standards adopted by the United Nations Economic Commission for Europe (UNECE), the product shall be considered as conforming to the general marketing standard.”

Table Grapes



UNECE STANDARD FFV-19 concerning
the marketing and commercial quality
control of **TABLE GRAPES**



The picking and packing process



Post harvest packing



Important principles of standard

- **Provisions concerning quality**
- The purpose of the standard is to define the quality requirements for table grapes 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

Definition of produce

- **Standard applies to table grapes of varieties (cultivars) grown from *Vitis vinifera* L.**
 - to be supplied fresh to the consumer
 - table grapes for industrial processing are excluded
- **Table grapes consists out of:**
 - Seeded and Seedless cultivars
 - Red-, white- and black cultivars

Definition of produce – typical varieties

BLACK SEEDED

- Alphonse Lavallée
- Barlinka
- Black Emperor
- Bonheur
- Bonita (Sonita)
- Dan Ben Hannah (Black Emperor) Ebony Star
- La Rochelle
- Evening Pearl
- Ronelle (Black Gem)
- Salba



BLACK SEEDLESS

- Autumn Royal
- Desert Seedless
- Eclipse Seedless
- Sugrathirteen (Midnight Beauty)
- Sugrasixteen (Sable Seedless)



Definition of produce

WHITE SEEDED

- Almeria
- Bellevue (Peridot)
- Bien Donnè
- Datal
- Dauphine
- Erlihane
- Italia
- Majestic
- Moonballs
- Muska
- Muscat Delight
- Muscat Supreme
- New Cross
- Olivette
- Queen of the Vineyard
- Victoria
- Waltham Cross
- White Gem



Definition of produce

WHITE SEEDLESS

- Centennial
- Dawn
- Grapes (Early Sweet)
- Ice Seedless
- Mystery
- Muscat Seedless
- Prime
- Regal Seedless
- Sugraone (Superior Seedless)
- Coachella (Sugra twelve)
- Sundance Seedless
- Thompson Seedless



Definition of produce

RED SEEDED

- Alpha Red
- Galaxy
- Muscadt d'Alexandri Rouge (Hanepoot) (red)
- Red Emperor (Emperor)
- Redglobe Rubistar

RED SEEDLESS

- Cerise Seedless
- Crimson Seedless
- Flame Seedless
- Lady Ann
- Ralli Seedless
- Sugraseventeen
- Sunred Seedless



Minimum requirements

Bunches and berries must be:

- **sound**; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- **clean**, practically free of visible **foreign matter**
- practically free from **pests**
- practically free from **damage caused by pests**
- free of abnormal external **moisture**
- free of any foreign **smell** and/or **taste**

Minimum requirements

berries must be:

- intact
- well formed
- normally developed

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

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

Practical application of minimum requirements

- sound



Practical application of minimum requirements

- sound;



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

Practical application of minimum requirements

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



- **practically free from pests**



Practical application of minimum requirements

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



- free of abnormal external **moisture**

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



Practical application of minimum requirements

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Practical application of minimum requirements...

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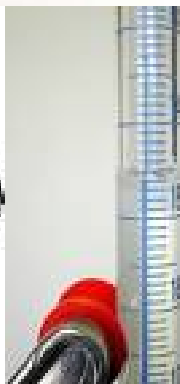
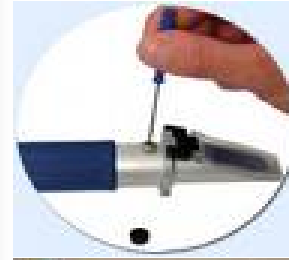
- to withstand transportation and handling
- to arrive in satisfactory condition at destination



Maturity requirements

- Table grapes must be sufficiently developed and display satisfactory ripeness
- a **refractometric index** of at least 16° Brix.
- Fruit with a **lower refractometric index accepted provided sugar/acid ratio is at least equal to:**
 - 20:1 if the Brix level is greater than or equal to 12.5° and less than 14° Brix
 - 18:1 if the Brix level is greater than or equal to 14° and less than 16° Brix

Maturity requirements in practice



Classification

- 3 classes – Extra, 1, 2
- "Extra" Class
- superior quality
- characteristic of the variety
- berries must be firm, firmly attached, evenly spaced along the stalk and have their bloom virtually intact
- free from defects with 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

Extra Class

- Extra class quality acceptable



Classification

- **Class I**
- good quality
- characteristic of the variety
- berries must be firm, firmly attached and, as far as possible, have their bloom intact
- may be less evenly spaced along the stalk than in the “Extra” Class.
- slight defects allowed:
 - a slight defect in shape
 - slight defects in colouring
 - very slight sun scorch affecting the skin only

Class 1

Acceptable Colouring



Class 1

Cosmetic Defects allowed



Pigmentation due to sun



Straggliness – Red Globe



Sugar stains – minimal

Class 1

Superficial skin defects allowed



Class 1

Defects not allowed



Classification

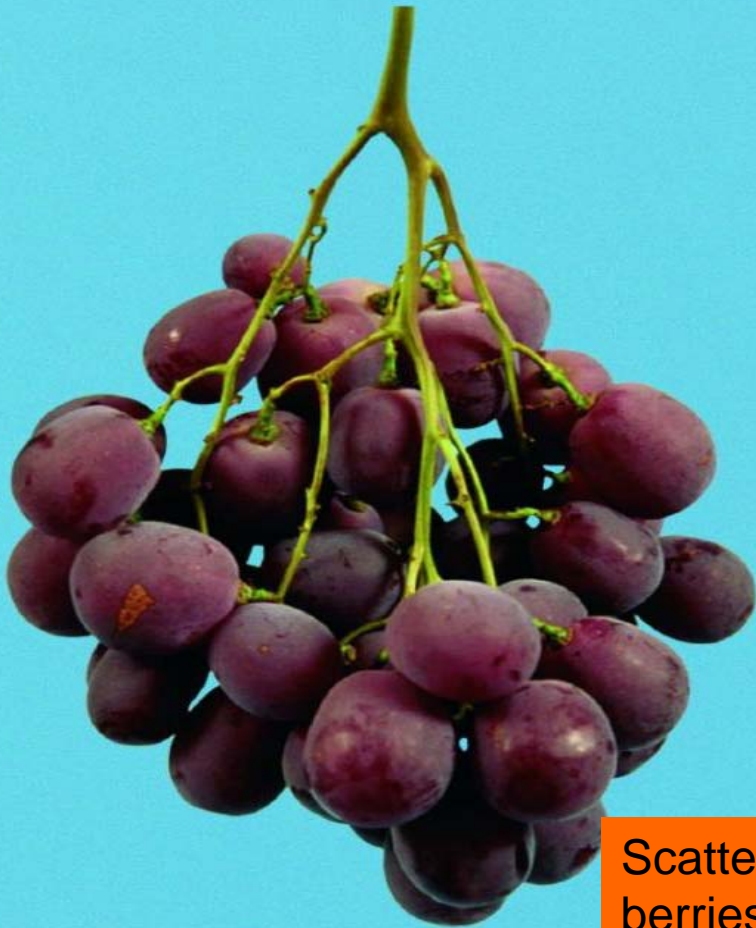
- **Class II**
- table grapes not qualifying for inclusion in higher classes **but satisfy the minimum requirements**
- bunches may show slight defects in shape, development and colouring, provided these do not impair the essential characteristics of the variety
- berries must be sufficiently firm, sufficiently firmly attached and still have their bloom
- may be less evenly spaced along the stalk than in Class 1

Classification

- **Class II**
- ***defects allowed*** provided the table grapes retain their essential characteristics as regards the quality, the keeping quality and presentation:
 - defects in shape
 - defects in colouring
 - slight sun scorch affecting the skin only
 - slight bruising
 - slight skin defects

Class II

Defects allowed



Scattered
berries



Uneven
berries

Class II

Cosmetics defects allowed



Class II

Colour allowed



Limit Red
Globe

Class II

Colour not allowed



Class II

Deviations not allowed



Sun scorch



Sun
scorch



Provision concerning sizing

- Size is determined by the weight of the bunch
- minimum bunch weight - 75 g. This provision does not apply to packages intended for single servings
- **Tolerances for all classes:**
- 10 per cent by weight - bunches not satisfying the requirements as regards sizing is allowed
- sales package - one bunch weighing less than 75 g is allowed to adjust the weight, provided the bunch meets all other requirements of the specified class

Provision concerning sizing

Sizing – Minimum Sizes

UNECE standard has one minimum size of 75g

EC differentiates between berry sizes

| EC Standard | Grown under glass | Open grown | |
|-------------|-------------------|-----------------------|-----------------------|
| | | Large berry varieties | Small berry varieties |
| Extra Class | 300g | 200g | 150g |
| Class I | 250g | 150g | 100g |
| Class II | 150g | 100g | 75g |

Provision concerning tolerances

| | Extra Class | Class I | Class II |
|--|-------------|---------|----------|
| NOT COMPLYING TO SPECIFIC CLASS'S QUALITY REQUIREMENTS | 10% | 10% | 10% |
| PERCENTAGE ALLOWED OF NEXT CLASS * | 0.5% | 1% | - |
| PERCENTAGE DECAY ALLOWED | 0% | 1% | 2% |

* Included in 10% tolerance

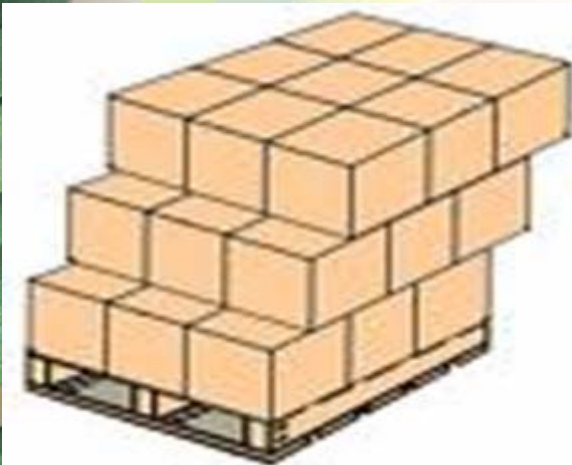
Provisions concerning presentation

A. Uniformity

- Contents must be uniform in package - contain only bunches of the same origin, variety, quality and degree of ripeness
- “Extra” Class - bunches must be approximately uniform in size and colouring
- a mixture of table grapes of distinctly different varieties may be packed together in a package, provided they are uniform in quality
- visible part of contents of the package must be representative of the entire contents.

Provisions concerning presentation

- **B. Packaging**
- Table grapes must be packed in such a way as to protect the produce properly
- materials used must be clean and not affect product e.g. visible traces, ink smudges, etc.
- packages must be free of all foreign matter
- Allowed: fragment of vine shoot up to 5 cm



Provisions concerning marking

- Each package must bear the following particulars in letters grouped on the same side legibly and indelibly marked and visible from the outside:

Identification

- Packer and/or dispatcher/shipper
- Name and physical address, if different from the country of origin, the country) or a code mark officially recognized by the national authority

Nature of produce

- “Table grapes” if contents are not visible from outside
- Name of variety
- In case of a mixture of table grapes of distinctly different varieties - names of the different varieties

Provisions concerning marking

Origin of produce

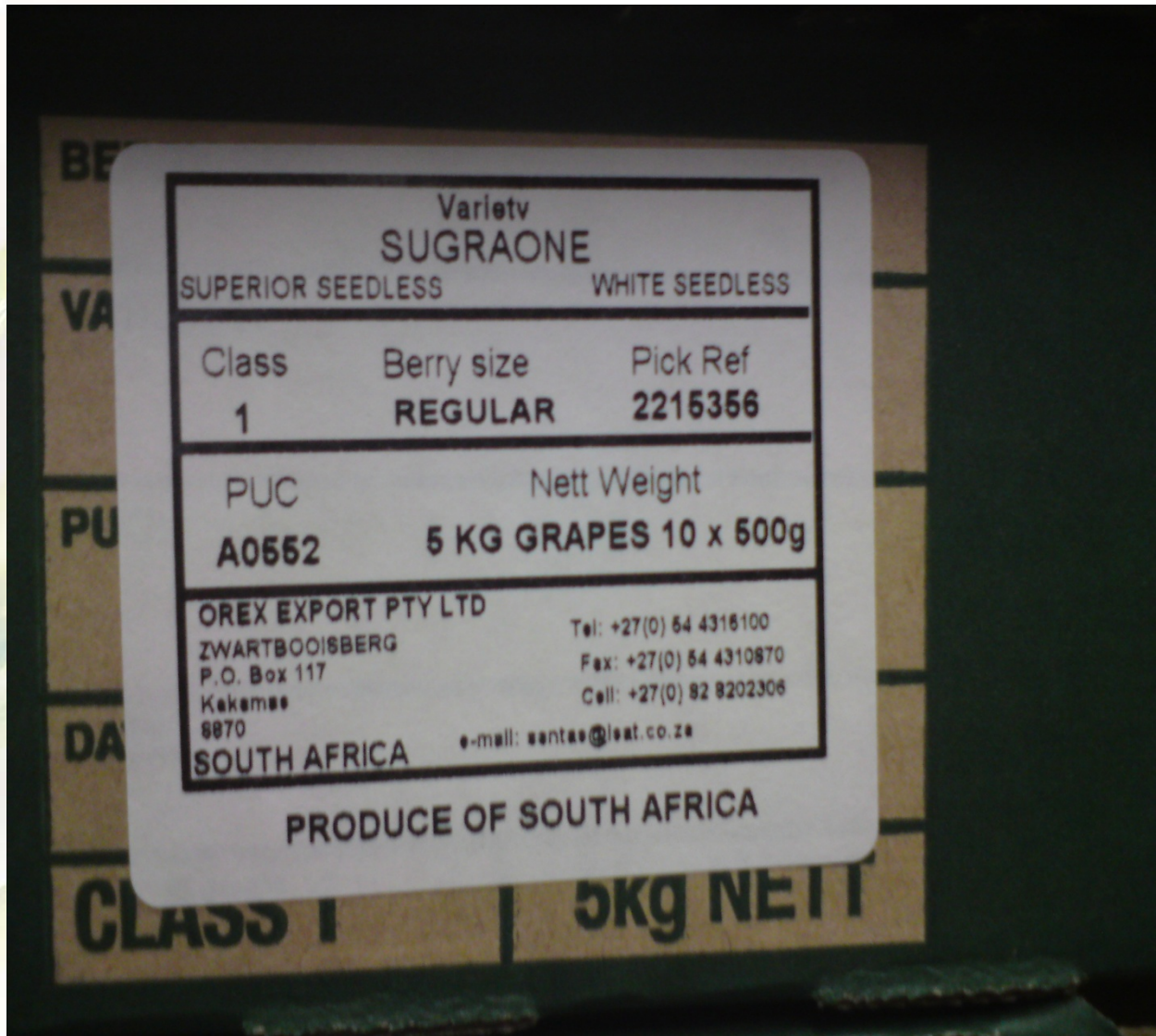
- Country of origin – optionally district where grown or national regional or local place name
- In the case of a mixture of distinctly different varieties of table grapes of different origins the indication of each country of origin shall appear next to the name of the variety concerned

Commercial specifications

- Class
- “Bunches below 75 g intended for single servings”

Official control mark (optional)

Provisions concerning marking



Provisions concerning marking



Codex standards comparison to UNECE standards

- standards to a large extent the same
- condensation
- **new containers** required in addition to clean
- Container requirements on hygiene, ventilation, etc.
- **decay percentages** not stipulated
- no reference to **tolerances exceeding standards by 2 consecutive classes**
- Codex stipulates **food hygiene requirements** including contaminants
- Codex standards makes reference to **food labelling requirements**

END

Thank you

