



## **Economic and Social Council**

Distr.: General  
24 February 2016

Original: English

---

### **Economic Commission for Europe**

Steering Committee on Trade Capacity and Standards

**Working Party on Agricultural Quality Standards**

**Specialized Section on Standardization of Fresh Fruit and Vegetables**

**Sixty-fourth session**

Geneva, 18 -21 April 2016

Item 3 (a), (b), (c), (d) and (e) of the provisional agenda

**Revision of UNECE standards**

### **Revision of UNECE standards - Truffles, Garlic, Headed Cabbage, Table Grapes, Annonas \***

The following document contains proposals to amend the UNECE standards for truffles, garlic, headed cabbage, table grapes and annonas.

---

\* This document was submitted on the above date due to delayed input from delegations.

(a) **Truffles**

At the November 2015 session of the Working Party, the delegation of France requested further discussions on two of the common names included in the English version of the non-exhaustive list of commercialized truffles which will be included in the UNECE Standard for Truffles. The proposed text is reproduced below and contained in ECE/CTCS/WP.7/2015/9):

<i>Species</i>	<i>Common Name</i>	<i>Reference</i>
<i>Tuber aestivum</i> Vittad.	Summer Truffle <b>Burgundy Truffle</b>	Ulloa and Hanlin, (2012) <i>Illustrated Dictionary of Mycology</i> . APS Press, St. Paul, Minn.
<i>Tuber uncinatum</i> Chatin	<b>Burgundy Truffle</b>	This name is used commercially but from a scientific point of view this is the same species as <i>Tuber aestivum</i> ( <i>T. aestivum</i> is the older name and therefore has priority)

(b) **Garlic**

At the 2015 session of the Working Party, the delegation of Sweden had expressed concerns about the tolerances for physiological damage (Class II product) currently included in the proposed text of the revised UNECE Standard for Garlic and highlighted in the text below. The reason for this concern was that in the case of bulbs with only a limited number of cloves, physiological damage affecting up to two cloves could amount to a very large percentage of the bulb.

(iii) Class II

This class includes garlic that does not qualify for inclusion in the higher classes but satisfies the minimum requirements specified above.

The following defects may be allowed, provided the garlic retains its essential characteristics as regards the quality, the keeping quality and presentation:

- tears in the outer skin or missing parts of the outer skin of the bulb
- staining that does not affect the outer skin (the skin of the clove) provided it does not cover more than half the bulb surface.
- healed injuries
- slight bruises
- irregular shape
- up to three cloves missing.
- physiological damage not progressive affecting up to two cloves.

In addition, the Working Party in November 2015 asked delegations to review and possibly accommodate discussions on garlic at the Codex Committee on Fresh Fruits and Vegetables (CCFFV). The proposed draft Codex Standard for Garlic (recommended by the 19th Session of the Codex Committee on Fresh Fruits and Vegetables (CCFFV) to the Codex Alimentarius Commission for finalization at its next session), is available as Appendix IV of the Codex Report of the 19th session of the Codex Committee on Fresh Fruits and Vegetables, accessible through: [www.codexalimentarius.org/meetings-reports/detail/en/?meeting=CCFFV&session=19](http://www.codexalimentarius.org/meetings-reports/detail/en/?meeting=CCFFV&session=19)

(c) **Headed Cabbage**

**UNECE Standard for Headed Cabbages – FFV-09 (2012)**

Headed cabbages may show – with respect to the classes – a beginning development of floral stem. The existing definition does not take into account that varieties show heads of different heights and thus show a different length of stem. In addition, the total length of stem and floral stem allowed in Class I should be elongated. It is proposed to define the acceptable length of floral stem as follows:

II. Provisions concerning quality

B. Classification

i) Class I

The total length of stem and floral stem should not exceed one-quarter one-third of the length of the head.

ii) Class II

The total length of stem and floral stem should not exceed two-thirds of the length of the head.

(d) **Table Grapes**

**UNECE Standard for Table grapes – FFV-19 (2010)**

In table grapes, loose berries occur due to a treatment with growth regulators or due to over ripeness. A few loose berries, i.e. berries detached from the bunch/cluster may be allowed (on marketing stages following dispatch), provided the loose berries are sound and intact. In order to define the tolerances for loose berries, the following paragraphs are proposed to be added to the tolerances of classes I and II:

IV. Provisions concerning tolerances

A. Quality tolerances

i) Class I

In addition to the tolerances mentioned above, a maximum of 5 per cent, by number or weight, of loose berries, i.e. berries detached from the bunch/cluster, are allowed provided the berries are sound and intact.

ii) Class II

In addition to the tolerances mentioned above, a maximum of 10 per cent, by number or weight, of loose berries, i.e. berries detached from the bunch/cluster, are allowed provided the berries are sound and intact.

(e) **Annonas**

The proposal has not yet been received.

---