

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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Agenda Item 2(c)

CX/FFV 15/19/4
September 2015

JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES
19th Session
Ixtapa Zihuatanejo, Guerrero, Mexico, 5 – 9 October 2015
UNECE STANDARDS FOR FRESH FRUITS AND VEGETABLES

BACKGROUND

1. As established in the Terms of Reference of the Codex Committee on Fresh Fruits and Vegetables, the Committee is entrusted to elaborate worldwide standards and codes of practice as may be appropriate for fresh fruits and vegetables. This task should perform in consultation with the UNECE Working Party on Agricultural Quality Standards with particular regard to ensuring that there is not duplication of standards or codes of practice and that they follow the same broad format.¹
2. In regard to cooperation between UNECE and Codex in the elaboration of fresh fruit and vegetables standards, the need for close cooperation in order to avoid duplication was reiterated by the 43rd Session of the Executive Committee (June 1996), and the suggestion was made that UNECE standards should be used as a starting point for draft Codex Standards where appropriate. On that occasion, the Executive Committee requested that relevant UNECE standards be distributed as working documents for the Codex Committee on Fresh Fruits and Vegetables when like products were being considered.²
3. In addition, the 46th Session of the CCEXEC (June 1999) stressed the need for exchanges of information between the two parties concerned while recognizing that harmonization of standards for these commodities was important and that the broadest possible consensus on all international standards needed to be achieved.³
4. The Codex Alimentarius Commission has also stressed the need for the CCFFV to cooperate and coordinate with the UNECE towards the elaboration of harmonized standards without duplication of effort. While avoiding any unnecessary duplication of work, the collaboration would benefit both Codex and UNECE by allowing the Commission to use UNECE standards as a base for developing Codex standards and in doing so to give UNECE the international recognition to its standards.⁴
5. Besides, Codex standards for fresh fruits and vegetables are currently presented in a combination of the UNECE layout and the Format of Codex Commodity Standards by which the Committee had "*emphasized that it would continue to adhere to the previous decision of the Commission, whereby UNECE format would be respected for quality characteristics elaborated under Codex standards, while the Codex format would be respected for those provisions not dealing exclusively with commercial quality*".⁵
6. Since the Committee is currently discussing a proposed Layout for Codex standards for fresh fruits and vegetables, in addition to new standards for aubergines, garlic, kiwifruit and ware potatoes, the Layout for UNECE Standards for Fresh Fruits and Vegetables and the corresponding UNECE standards for the aforesaid commodities are attached for consideration by the Committee when discussing the relevant documents under Agenda Items 3, 4, 5, 6 and 8.

¹ Codex Alimentarius Procedural Manual, Section IV, Subsidiary Bodies of the Codex Alimentarius Commission, available for downloading at: <http://www.codexalimentarius.org/>.

² ALINORM 97/3, para. 15.

³ ALINORM 99/4, para. 19.

⁴ ALINORM 95/37, para. 32 & ALINORM 99/37, para. 206.

⁵ ALINORM 93/35, paras. 15 and 19.

UNECE STANDARD FFV-05
concerning the marketing and
commercial quality control of

AUBERGINES

2010 EDITION



UNITED NATIONS
New York and Geneva, 2010

NOTE

Working Party on Agricultural Quality Standards

The commercial quality standards developed by the Working Party on Agricultural Quality Standards of the United Nations Economic Commission for Europe (UNECE) help facilitate international trade, encourage high-quality production, improve profitability and protect consumer interests. UNECE standards are used by governments, producers, traders, importers and exporters, and other international organizations. They cover a wide range of agricultural products, including fresh fruit and vegetables, dry and dried produce, seed potatoes, meat, cut flowers, eggs and egg products.

Any member of the United Nations can participate, on an equal footing, in the activities of the Working Party. For more information on agricultural standards, please visit our website <www.unece.org/trade/agr>.

The present revised Standard for Aubergines is based on document ECE/TRADE/C/WP.7/GE.1/2010/INF.37, reviewed and adopted by the Working Party at its sixty-sixth session.

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UNECE standard FFV-05 concerning the marketing and commercial quality control of aubergines

I. Definition of produce

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

According to their shape a distinction is made between:

- elongated aubergines, and
- round aubergines.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for aubergines 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
- 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 aubergines 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
- practically free from pests
- free from damage caused by pests affecting the flesh
- fresh in appearance
- firm
- sufficiently developed without the flesh being fibrous or woody and without over-development of the seeds
- provided with a calyx and peduncle which may be slightly damaged
- free of abnormal external moisture
- free of any foreign smell and/or taste.

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

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

B. Classification

Aubergines are classified in two classes, as defined below:

(i) Class I

Aubergines in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

They must also be practically free from sun-scorch.

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 but not greenish in case of violet varieties
- slight skin defects including slight bruising and/or slight healed cracks provided that they do not exceed a total surface area of 3 cm².

(ii) Class II

This class includes aubergines that do not qualify for inclusion in Class I but satisfy the minimum requirements specified above.

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

- defects in shape
- defects in colouring but not greenish in case of violet varieties
- skin defects including slight bruising, slight healed cracks and/or slight sunscorch provided that they do not exceed a total surface area of 4 cm².

III. Provisions concerning sizing

Size is determined by either:

- the maximum diameter of the equatorial section on the longitudinal axis, or
- by weight

To ensure uniformity in size, the range in size between produce in the same package shall not exceed:

(a) For sizing by diameter

- 20 mm for elongated aubergines
- 25 mm for round aubergines.

(b) For sizing by weight

- 75 g for aubergines between 100 to 300 g
- 100 g for aubergines between 300 to 500 g
- 250 g for aubergines above 500 g.

Uniformity in size is compulsory for Class I.

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) Class I

A total tolerance of 10 per cent, by number or weight, of aubergines 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.

(ii) Class II

A total tolerance of 10 per cent, by number or weight, of aubergines 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 (if sized): a total tolerance of 10 per cent, by number or weight, of aubergines not satisfying the requirements as regards sizing is allowed.

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

The contents of each package must be uniform and contain only aubergines of the same origin, variety or commercial type, quality, size (if sized), and appreciably the same degree of development and colouring.

“Elongated” aubergines packed in the same package must be sufficiently uniform as regards length.

However, a mixture of aubergines of distinctly different commercial types and/or colours may be packed together in a package, provided they are uniform in quality and, for each commercial type and/or colour concerned, in origin.

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

B. Packaging

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

The materials used inside the package 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.

Packages must be free of all foreign matter.

VI. Provisions concerning marking

Each package¹ 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 authority².

B. Nature of produce

- “Aubergines” if the contents are not visible from the outside
- Name of the variety (optional)
- “Mixture of aubergines”, or equivalent denomination, in the case of a mixture of distinctly different commercial types and/or colours of aubergines. If the produce is not visible from the outside, the commercial types and/or colours and the quantity of each in the package must be indicated.

C. Origin of produce

- Country of origin³ and, optionally, district where grown, or national, regional or local place name.

¹ These marking provisions do not apply to sales packages presented in packages.

² 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.

- In the case of a mixture of distinctly different commercial types and/or colours of aubergines of different origins, the indication of each country of origin shall appear next to the name of the commercial type and/or colour concerned.

D. Commercial specifications

- Class
- Size (if sized) expressed
 - as minimum and maximum diameters when sizing is by diameter
 - as minimum and maximum weights when sizing is by weight.

E. Official control mark (optional)

Adopted 1970

Last revised 2010

³ The full or a commonly used name should be indicated.

UNECE STANDARD FFV-18
concerning the marketing and
commercial quality control of

GARLIC

2011 EDITION



UNITED NATIONS
New York and Geneva, 2011

NOTE

Working Party on Agricultural Quality Standards

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The present revised Standard for Garlic is based on document ECE/TRADE/C/WP.7/2011/12, reviewed and adopted by the Working Party at its sixty-seventh session.

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UNECE Standard FFV-18 concerning the marketing and commercial quality control of garlic

I. Definition of produce

This standard applies to garlic of varieties (cultivars) grown from *Allium sativum* var. *sativum* L. to be supplied fresh¹, semi-dry² or dry³ to the consumer, green garlic with full leaves and undeveloped cloves and garlic for industrial processing being excluded.

The garlic bulbs may consist of several or only one clove ("solo garlic").

II. Provisions concerning quality

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

- 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
- practically free from pests
- practically free from damage caused by pests
- firm
- free of damage caused by frost or sun
- free of externally visible sprouts
- free of abnormal external moisture
- free of any foreign smell and/or taste⁴.

For dry garlic, if trimmed, the stem length should not exceed 3 cm.

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

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

B. Classification

Garlic is classified in three classes, as defined below:

¹ "Fresh garlic" means produce with a "green" stem and with the outer skin of the bulb still fresh.

² "Semi-dry garlic" means fresh produce with the stem and outer skin of the bulb not completely dry.

³ "Dry garlic" means fresh produce in which the stem, outer skin of the bulb and the skin surround each clove are completely dry.

⁴ This provision does not preclude a specific smell and/or specific taste caused by smoking.

(i) "Extra" Class

Garlic in this class must be of superior quality. It must be characteristic of the variety and/or commercial type.

The bulbs must be:

- intact
- of regular shape
- properly cleaned.

The cloves must be compact.

The roots must be cut close to the base of the bulb in the case of dry garlic.

Garlic 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

Garlic in this class must be of good quality. It must be characteristic of the variety and/or commercial type.

The bulbs must be:

- intact
- of fairly regular shape.

The cloves must be reasonably compact.

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:

- slight tears in the outer skin 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
- healed injuries
- slight bruises
- irregular shape
- up to three cloves missing.

III. Provisions concerning sizing

Size is determined by the maximum diameter of the equatorial section.

The minimum diameter shall be:

- 45 mm for "Extra" Class
- 30 mm for Classes I and II.

To ensure uniformity in size, the range in size between produce in the same package shall not exceed:

- 15 mm when the smallest bulb has a diameter of less than 40 mm
- 20 mm when the smallest bulb has a diameter equal to or more than 40 mm.

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 garlic 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 garlic 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.

Within this tolerance not more than 1 per cent by weight of bulbs may have cloves with externally visible sprouts.

(iii) Class II

A total tolerance of 10 per cent, by number or weight, of garlic 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.

In addition to this tolerance, not more than 5 per cent by weight of bulbs may have cloves with externally visible sprouts.

B. Size tolerances

For all classes: a total tolerance of 10 per cent by weight of garlic not satisfying the requirements as regards sizing is allowed.

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

The contents of each package must be uniform and contain only garlic of the same origin, variety or commercial type, quality and size.

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

B. Packaging

Garlic must be packed in such a way so as to protect the produce properly.

The materials used inside the package 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 paper or stamps bearing trade specifications, is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter.

VI. Provisions concerning marking

Each package⁵ 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 authority⁶.

⁵ These marking provisions do not apply to sales packages presented in packages.

B. Nature of produce

- “Fresh garlic”, “Semi-dry garlic”, “Dry garlic” or “Solo garlic” if the contents are not visible from the outside;
- Commercial type (“White garlic”, “Pink garlic”, etc.);
- “Smoked”, where appropriate.

C. Origin of produce

Country of origin⁷ and, optionally, district where grown, or national, regional or local place name.

D. Commercial specifications

- Class
- Size expressed as minimum and maximum diameters of the bulbs.

E. Official control mark (optional)

Adopted 1966

Last revised 2011

⁶ 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.

⁷ The full or a commonly used name should be indicated.

UNECE STANDARD FFV-46
concerning the marketing and
commercial quality control of

KIWIFRUIT

2010 EDITION



UNITED NATIONS
New York and Geneva, 2010

NOTE

Working Party on Agricultural Quality Standards

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The present revised Standard for Kiwifruit is based on document ECE/TRADE/CWP.7/GE.1/2010/12, reviewed and adopted by the Working Party at its sixty-sixth session.

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UNECE standard FFV-46 concerning the marketing and commercial quality control of Kiwifruit

I. Definition of produce

This standard applies to kiwifruit (also known as actinidia or kiwi) of varieties (cultivars) grown from *Actinidia chinensis* Planch. and *Actinidia deliciosa* (A. Chev.) C.F. Liang and A.R. Ferguson to be supplied fresh to the consumer, kiwifruit for industrial processing being excluded.

II. Provisions concerning quality

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

- intact (but free of peduncle)
- 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
- practically free from pests
- free from damage caused by pests affecting the flesh
- adequately firm; not soft, shrivelled or water-soaked
- well formed, double/multiple fruit being excluded
- free of abnormal external moisture
- free of any foreign smell and/or taste.

The development and condition of the kiwifruit must be such as to enable it:

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

B. Maturity requirements

The kiwifruit must be sufficiently developed and display satisfactory ripeness.

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.

C. Classification

Kiwifruit is classified in three classes, as defined below:

(i) “Extra” Class

Kiwifruit in this class must be of superior quality. It must be characteristic of the variety.

The fruit must be firm and the flesh must be perfectly sound.

It 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.

The ratio of the minimum/maximum diameter of the fruit measured at the equatorial section must be 0.8 or greater.

(ii) Class I

Kiwifruit in this class must be of good quality. It must be characteristic of the variety.

The fruit must be firm and 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 (but free of swelling or malformations)
- slight defects in colouring
- slight skin defects, provided the total area affected does not exceed 1 cm²
- small “Hayward mark” like longitudinal lines and without protuberance.

The ratio of the minimum/maximum diameter of the fruit measured at the equatorial section must be 0.7 or greater.

(iii) Class II

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

The fruit must be reasonably firm and the flesh should not show any serious defects.

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

- defects in shape
- defects in colouring
- skin defects such as small healed cuts or scarred/grazed tissue, provided that the total area affected does not exceed 2 cm²
- several more pronounced “Hayward marks” with a slight protuberance
- slight bruising.

III. Provisions concerning sizing

Size is determined by the weight of the fruit.

The minimum weight for “Extra” Class is 90 g, for Class I is 70 g and for Class II is 65 g.

To ensure uniformity in size, the range in size between produce in the same package shall not exceed:

- 10 g for fruit of weight up to 85 g
- 15 g for fruit weighing between 85 g and 120 g
- 20 g for fruit weighing between 120 g and 150 g
- 40 g for fruit weighing 150 g or more.

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 kiwifruit 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 kiwifruit 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 kiwifruit 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: a total tolerance of 10 per cent, by number or weight, of kiwifruit not satisfying the requirements as regards sizing is allowed.

However, the kiwifruit must not weigh less than 85 g in "Extra" Class, 67 g in Class I and, 62 g in Class II.

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

The contents of each package must be uniform and contain only kiwifruit of the same origin, variety, quality and size.

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

B. Packaging

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

The materials used inside the package 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.

Packages must be free of all foreign matter.

VI. Provisions concerning marking

Each package¹ 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 authority².

¹ These marking provisions do not apply to sales packages presented in packages.

B. Nature of produce

- “Kiwifruit” and/or “Actinidia” if the contents are not visible from the outside
- Name of the variety (optional).

C. Origin of produce

- Country of origin³ and, optionally, district where grown, or national, regional or local place name.

D. Commercial specifications

- Class
- Size expressed by the minimum and maximum weight of the fruit
- Number of fruits (optional).

E. Official control mark (optional)

Adopted 1988

Last revised 2010

The OECD Scheme for the Application of International Standards for Fruit and Vegetables has published an explanatory illustrated brochure on the application of this standard. The publication may be obtained from the OECD bookshop at: www.oecdbookshop.org.

² 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.

³ The full or a commonly used name should be indicated.

UNECE STANDARD FFV-52
concerning the marketing and
commercial quality control of
EARLY AND WARE POTATOES
2011 EDITION



UNITED NATIONS
New York and Geneva, 2011

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Working Party on Agricultural Quality Standards

The commercial quality standards developed by the Working Party on Agricultural Quality Standards of the United Nations Economic Commission for Europe (UNECE) help facilitate international trade, encourage high-quality production, improve profitability and protect consumer interests. UNECE standards are used by governments, producers, traders, importers and exporters, and other international organizations. They cover a wide range of agricultural products, including fresh fruit and vegetables, dry and dried produce, seed potatoes, meat, cut flowers, eggs and egg products.

Any member of the United Nations can participate, on an equal footing, in the activities of the Working Party. For more information on agricultural standards, please visit our website <www.unece.org/trade/agr>.

The present revised Standard for early and ware potatoes is based on document ECE/TRADE/C/WP.7/2011/8, reviewed and adopted by the Working Party at its sixty-seventh session.

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UNECE Standard FFV-52 concerning the marketing and commercial quality control of early and ware potatoes

I. Definition of produce

This standard applies to early and ware potatoes of varieties (cultivars) grown from *Solanum tuberosum* L. and its hybrids, to be supplied fresh to the consumer, early and ware potatoes for industrial processing being excluded.

Early potatoes are obtained from early varieties and/or are harvested at the beginning of the season in the country of origin. Early potatoes means potatoes harvested before they are completely mature, marketed immediately after their harvesting, and whose skin can be easily removed without peeling.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for early and ware potatoes 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
- 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

- (a) Subject to the tolerances allowed, the tubers must be:
- of normal appearance for the variety, according to the producing area
 - intact, i.e. they should not have had any part removed nor have suffered any damage making them incomplete
 - sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
 - practically clean
 - firm
 - free of external or internal defects detrimental to the general appearance of the produce, the quality, the keeping quality and presentation in the package, such as:
 - brown stains due to heat
 - cracks (including growth cracks), cuts, bites, bruises or roughness (only for varieties of which the skin is not normally rough) exceeding 4 mm in depth
 - green colouration; pale green flush not exceeding one eighth of the surface area and which can be removed by normal peeling does not constitute a defect
 - serious deformities
 - grey, blue or black sub-epidermal stains; exceeding 5 mm in depth in the case of ware potatoes
 - rust stains, hollow or black hearts and other internal defects
 - deep common potato scab and powdery potato scab, of a depth of 2 mm or more in the case of ware potatoes
 - superficial common potato scab, i.e. scab spots in all must not extend over more than a quarter of the surface of the tuber
 - frost damage and freezing injuries
 - free of abnormal external moisture, i.e. adequately "dried" if they have been washed
 - free of any foreign smell and/or taste.

In the case of early potatoes, a partial absence of the skin shall not be considered as a defect. Ware potatoes must be covered with well-formed skin, i.e. the skin has to be fully developed and mature and cover the whole surface of the tuber.

In early potatoes, no sprouting is allowed. Ware potatoes must be practically unsprouted, i.e. sprouts may be no longer than 3 mm.

The development and condition of the early and ware potatoes must be such as to enable them:

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

(b) Each package or lot must be free from waste, i.e. attached or loose earth, detached growth shoots, extraneous matter.

III. Provisions concerning sizing

Size of the tuber is determined by square mesh.

Tubers must be of:

- a minimum size such that they do not pass through a square mesh of:
 - 28 mm x 28 mm for early potatoes
 - 35 mm x 35 mm for ware potatoes
 - 30 mm x 30 mm for long varieties of ware potatoes defined hereafter
- a maximum size such that they pass through a square mesh of 80 mm x 80 mm, or for long varieties, 75 mm x 75 mm.

Early and ware potatoes exceeding the maximum size shall be allowed, provided the maximum difference in size between the smallest and the largest tuber is not more than 30 mm and they are marketed under a specific denomination.

Tubers of a size range between 18 mm and 35 mm can be marketed under the denomination of "mids" or an equivalent denomination.

Uniformity in size is not compulsory. However, in sales packages up to 5 kg net weight, the maximum difference allowed between the smallest and the largest tuber must not exceed 30 mm.

A variety is considered as long if it is listed as long or long oval in the national list of varieties of the country where it has been bred.

The sizing requirements do not apply to long varieties of irregular shape (e.g. Stella, Ratte or Pink Fir Apple).

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 minimum requirements.

A. Quality tolerances

(a) Tubers not satisfying the minimum requirements shall be allowed:

- 4 per cent by weight of tubers of early potatoes
- 6 per cent by weight of tubers of ware potatoes.

However, within this tolerance, a maximum of 1 per cent by weight of tubers affected by dry or wet rot shall be allowed.

(b) In addition the following shall be allowed:

- 1 per cent by weight of waste for early potatoes
- 2 per cent by weight of waste, of which a maximum of 1 per cent of attached earth, for ware potatoes.

B. Size tolerances

A total tolerance of 10 per cent, by weight of tubers, not satisfying the requirements as regards sizing is allowed.

C. Tolerances of other varieties

2 per cent by weight of other varieties is allowed.

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

The contents of each package (or lot for produce presented in bulk in the transport vehicle) must be uniform and contain only early or ware potatoes of the same origin, variety, quality, colour of the skin, colour of the flesh and size (if sized).

The visible part of the contents of the package (or lot for produce presented in bulk in the transport vehicle) must be representative of the entire contents.

B. Packaging

Early and ware potatoes must be packed in such a way as to protect the produce properly and to ensure adequate ventilation.

The materials used inside the package 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.

In the case of early potatoes, special packaging materials (e.g. peat) may be used in order to better protect the produce during long-distance transport.¹

Packages must be free of all foreign matter.

VI. Provisions concerning marking

Each package² must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside either printed on the package itself or on a label secured to the fastening. If the labels are placed inside the packages (string bags), this should be done in such a way that the indications concerning marking are readable from the outside.

For early and ware potatoes transported in bulk (direct loading into a transport vehicle) these particulars must appear on a document accompanying the goods, and attached in a visible position inside the transport vehicle.

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 authority³.

B. Nature of produce

- “Early Potatoes”, “New Potatoes” or equivalent denomination, or “Ware Potatoes” if the contents are not visible from the outside
- Name of the variety
- Specific denomination for early and ware potatoes exceeding the maximum size, where appropriate
- “Mids” or an equivalent denomination, where appropriate.

¹ The use of some packaging materials (e.g. peat) is not permitted in some countries.

² These marking provisions do not apply to sales packages presented in packages.

³ 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.

C. Origin of produce

- Country of origin⁴ and, optionally, district where grown, or national, regional or local place name.

D. Commercial specifications

- Size (if sized) expressed as minimum size followed by the words “and over” or as minimum and maximum size
- Optional indications: colour of flesh (e.g., yellow or white), colour of skin, shape of tuber (round or long) and cooking type (e.g., floury or firm).

E. Official control mark (optional)

Adopted 1961

Last revised 2011

The OECD Scheme for the Application of International Standards for Fruit and Vegetables has published an explanatory illustrated brochure on the application of this standard. The publication may be obtained from the OECD bookshop at: www.oecdbookshop.org.

⁴ The full or a commonly used name should be indicated.

**STANDARD LAYOUT FOR UNECE
STANDARDS ON FRESH FRUIT AND VEGETABLES
2011**

The present revised Standard Layout has been revised and adopted at the sixty-seventh session of the Working Party.



UNITED NATIONS
New York and Geneva, 2011

STANDARD LAYOUT FOR UNECE STANDARDS

Standard layout for UNECE standards concerning the marketing and commercial quality control of fresh fruit and vegetables

In the text the following conventions are used:

{text}: For text which explains the use of the Standard Layout. This text does not appear in the standards.

<text>: For optional texts or text for which several alternatives exist, depending on the products.

UNECE Standard FFV-*{code of produce}*

concerning the marketing and commercial quality control of {name of produce}

I. Definition of produce

This standard applies to *{name of produce}* of varieties (cultivars) grown from {Latin botanical reference *in italics* followed where necessary by the author's name} to be supplied fresh to the consumer, *{name of produce}* for industrial processing being excluded.

{According to the International Code of Botanical Nomenclature the name of taxon whose rank is lower than species (e.g. variety, subspecies, form) should be followed only by the name of author of the lowest rank. Example: *Apium graveolens* L. but *Apium graveolens* var. *dulce* (Mill.) Pers. (without letter L. after *Apium graveolens*.)}

{Additional provisions concerning the definition of the produce may be included under this

heading}

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for *{name of produce}* 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 *{name of produce}* must be:

- intact {depending on the nature of the produce, a deviation from the provision is allowed}
- 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 {with regard to traces of soil, a deviation from this provision is allowed, depending on the nature of the produce}
- practically free from pests
- <free from damage caused by pests affecting the flesh>
- <practically free from damage caused by pests>
- free of abnormal external moisture
- free of any foreign smell and/or taste.

{Additional provisions may be made for specific standards, depending on the nature of the produce}.

<The produce must be sufficiently developed, and display satisfactory ripeness, depending on the nature of the produce.>

The development and condition of the *{name of produce}* 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

{To be drawn up, depending on the produce}.

C. Classification

{Name of produce} are classified in two or three classes, as defined below:¹

(i) “Extra” Class

{Name of produce} in this class must be of superior quality. They must be characteristic of the variety and/or commercial type.

They must be:

.....

{Provisions, depending on the nature of the produce}.

They 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.

1 For those standards where it does not appear necessary to establish a classification, only the minimum requirements apply.

(ii) Class I

{Name of produce} in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

They must be:

.....
.....
.....

{Provisions, depending on the nature of the produce}.

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 skin defects.

.....
.....
.....

{Add additional defects allowed, depending on the nature of the produce}.

(iii) Class II

This class includes {name of produce} that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

They must be:

.....
.....
.....

{Provisions, depending on the nature of the produce}.

The following defects may be allowed, provided the {name of produce} retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape
- defects in colouring
- skin defects.

.....
.....
.....

{Add additional defects allowed, depending on the nature of the produce}.

III. Provisions concerning sizing

Size is determined by {diameter, length, weight, circumference, depending on the nature of produce}.

The minimum size shall be

<To ensure uniformity in size, the range in size between produce in the same package² shall not exceed>

<There is no sizing requirement for {name of produce, variety, commercial type or class depending on the nature of produce}.>

{Add provisions on minimum and maximum sizes and size range, depending on the nature of produce, the variety, the commercial type and possibly the individual classes}.

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 *{name of produce}* 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.

{Add possible tolerances for individual defects, depending on the nature of the produce}.

(ii) Class I

A total tolerance of 10 per cent, by number or weight, of *{name of produce}* 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.

{Add possible tolerances for individual defects, depending on the nature of the produce}.

(iii) Class II

A total tolerance of 10 per cent, by number or weight, of *{name of produce}* 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.

{Add possible tolerances for individual defects, depending on the nature of the produce}.

² {Definitions: The term “packages” covers “sales packages” and “prepackages”.

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.}

B. Size tolerances

For all classes {for individual standards, however, different provisions according to the individual classes may be laid down}: a total tolerance of 10 per cent, by number or weight, of {*name of produce*} not satisfying the requirements as regards sizing is allowed.

{Possible provisions concerning admissible limits of deviations for sized or unsized produce}.

V. Provisions concerning presentation

A. Uniformity

The contents of each package² <(or lot for produce presented in bulk in the transport vehicle)> must be uniform and contain only {*name of produce*} of the same origin, quality and size <(if sized)>.

{In addition, for individual standards, uniformity concerning variety and/or commercial type may be laid down, depending on the nature of the produce}.

{Other possible provisions, depending on the nature of the produce}.

.....
.....
.....

<However, a mixture of {*name of produce*} of distinctly different <species> <varieties> <commercial types> <colours> may be packed together in a <package> <sales package>, provided they are uniform in quality and, for each <species> <variety> <commercial type> <colour> concerned, in origin.>

{If specific requirements, including net weight limits of sales packages, are needed, they can be added within the context of individual standards.}

The visible part of the contents of the package² <(or lot for produce presented in bulk in the transport vehicle)> must be representative of the entire contents.

B. Packaging

{*Name of produce*} 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 <(or lots for produce presented in bulk in the transport vehicle)> 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.

<For *{name of produce}* transported in bulk (direct loading into a transport vehicle) these particulars must appear on a document accompanying the goods, and attached in a visible position inside the transport vehicle.>

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 authority⁴.

B. Nature of produce

- Name of the produce 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>

- <-name of the variety (optional)>
- <-name of the variety. In the case of a mixture of *{name of produce}* of distinctly different varieties <species>, names of the different varieties <species>.>
- <"Mixture of *{name of produce}*", or equivalent denomination, in the case of a mixture of distinctly different commercial types and/or colours of *{name of produce}*. If the produce is not visible from the outside, the commercial types and/or colours and the quantity of each in the package must be indicated.>

{Add name of the commercial type, depending on the nature of the produce}.

C. Origin of produce

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

<In the case of a mixture of distinctly different varieties <species> of *{name of produce}* of different origins, the indication of each country of origin shall appear next to the name of the variety <species> concerned.>

<In the case of a mixture of distinctly different commercial types and/or colours of *{name of produce}* of different origins, the indication of each country of origin shall appear next to the name of the commercial type and/or colour concerned.>

D. Commercial specifications

- Class
- Size <(if sized)>

{Add other possible particulars, depending on the nature of the produce}.

E. Official control mark (optional)

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 trade mark for which protection has been sought or obtained or any other commercial denomination.

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

{Depending on the nature of the produce, a list of varieties can be included as an annex.}

Annex I

<Non-Exhaustive><Exhaustive> List of *{name of produce}* 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

Variety	Synonyms	Trademarks	{Other information, depending on the produce}

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 ownership of any applicable patent or trademark regarding such variety so that the list can be amended. 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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{In the case of lists of varieties where only very few trademarks appear, the list may be presented in the annex as follows (inclusion of references to trade names in footnotes)}

Annex II

<Non-Exhaustive><Exhaustive> List of *{name of produce}* 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 footnotes for information only. The absence of a trademark in the footnotes does not constitute any indication that there is no registered/pending trademark for such a variety.⁸

Variety	Synonyms	<i>{Other information, depending on the produce}</i>
Variety "xyz"		

Adopted 1985
Last revised 2011

⁸ 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 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 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.