[^{F1}ANNEX I

MARKETING STANDARDS REFERRED TO IN ARTICLE 2a

Textual Amendments

F1 Substituted by Commission Regulation (EC) No 1221/2008 of 5 December 2008 amending Regulation (EC) No 1580/2007 laying down implementing rules of Council Regulations (EC) No 2200/96, (EC) No 2201/96 and (EC) No 1182/2007 in the fruit and vegetable sector as regards marketing standards.

PART B

SPECIFIC MARKETING STANDARDS

PART 9:

MARKETING STANDARD FOR TABLE GRAPES

I. DEFINITION OF PRODUCE

This 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 being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements for table grapes after preparation and packaging.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, 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 any 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.

In addition, berries must be:

- intact,
- well formed,
- normally developed.

Pigmentation due to sun is not a defect.

Bunches must have been carefully picked.

The juice of the berries shall have a refractometric index of at least:

12° Brix for the Alphonse Lavallée, Cardinal and Victoria varieties,

- 13° Brix for all other seeded varieties,
- 14° Brix for all seedless varieties.

In addition, all varieties must have satisfactory sugar/acidity ratio levels.

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

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.
- B. Classification

The table grapes are classified into three classes defined below:

i) 'Extra' class

Table grapes in this class must be of superior quality. In shape, development and colouring the bunches must be typical of the variety, allowing for the district in which they are grown, and have no defects. Berries must be firm, firmly attached, evenly spaced along the stalk and have their bloom virtually intact.

ii) Class I

Table grapes in this class must be of good quality. In shape, development and colouring the bunches must be typical of the variety, allowing for the district in which they are grown. Berries must be firm, firmly attached and, as far as possible, have their bloom intact. They may, however, be less evenly spaced along the stalk than in the 'Extra' class.

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 defects in shape,
- slight defects in colouring,
- very slight sun-scorch affecting the skin only.
- iii) Class II

This class includes table grapes which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified above.

The bunches may show slight defects in shape, development and colouring, provided these do not impair the essential characteristics of the variety, allowing for the district in which they are grown.

The berries must be sufficiently firm and sufficiently attached, and, where possible, still have their bloom. They may be less evenly spaced along the stalk than in Class I.

The following defects are 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.
- III. PROVISIONS CONCERNIG SIZING

Size is determined by the weight of the bunch.

The following minimum size requirements per bunch are defined for table grapes grown under glass and for open-grown table grapes, large-berry or small-berry varieties respectively.

	Table grapes	Open grown table grapes	
	grown under glass(if mentioned on the label)	All varieties except small-berry varieties listed in the Appendix	Small-berry varieties listed in the Appendix
Extra class	300 g	200 g	150 g
Class I	250 g	150 g	100 g
Class II	150 g	100 g	75 g

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.

- A. Quality tolerances
- i) 'Extra' class

5 % by weight of bunches not satisfying the requirements of the class, but meeting those for Class I or, exceptionally, coming within the tolerances of that class.

ii) Class I

10 % by weight of bunches not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances for that class.

iii) Class II

10 % by weight of bunches satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

- B. Size tolerances
- i) 'Extra' Class and Class I

10 % by weight of bunches not satisfying the size requirements of the class, but meeting those of the class immediately below.

ii) Class II

10~% by weight of bunches not satisfying the size requirements of the class but weighing not less than 75 g.

iii) 'Extra' class and Classes I and II

In each consumer package not exceeding 1 kg net weight, one bunch weighing less than 75 g is allowed to adjust the weight, provided the bunch meets all other requirements of the specified class.

- V. PROVISIONS CONCERNING PRESENTATION
- A. Uniformity

The contents of each package must be uniform and contain only bunches of the same origin, variety, quality and degree of ripeness.

In the case of grapes packed in small consumer packages of a net weight not exceeding 1 kg, uniformity of variety and origin is not required.

In the case of the 'Extra' Class, the bunches must be of more or less identical size and colouring.

The inclusion in each package of bunches of different colours for decorative purposes shall be allowed in the case of the variety Chasselas.

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

B. Packaging

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

In the case of the 'Extra' Class, the bunches must be packed in a single layer.

The materials used inside the package must be new, 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, although a fragment of vine shoot no more than 5 cm in length may be left on the stem of the bunch as a form of special presentation.

Stickers individually affixed on product shall be such as, when removed, neither to leave visible traces of glue, nor to lead to skin defects.

VI. 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:

A. Identification

The name and the address of the packer and/or the dispatcher

This mention may be replaced:

- for all packages with the exception of pre-packages, by the officially issued or accepted code mark representing the packer and/or the dispatcher, indicated in close connection with the reference 'Packer and/or Dispatcher' (or equivalent abbreviations);
- for pre-packages only, by the name and the address of a seller established within the Community indicated in close connection with the mention 'Packed for:' or an equivalent mention. In this case, the labelling shall also include a code representing the packer and/or the dispatcher. The seller shall give all information deemed necessary by the inspection body as to the meaning of this code.
- B. Nature of produce
- 'Table Grapes', if the contents are not visible from the outside,
- name of the variety or, where applicable, varieties,
- 'under glass', where applicable.
- C. Origin of produce

Country (or, where applicable, countries) of origin and, optionally, district where grown, or national, regional or local place name.

- D. Commercial specifications
- Class.
- E. Official control mark (optional)

Packages need not to bear the particulars mentioned in the first subparagraph, when they contain sales packages, clearly visible from the outside, and all bearing these particulars. These packages shall be free from any indications such as could mislead. When these packages are palletised, the particulars shall be given on a notice placed in an obvious position on at least two sides of the pallet.

Appendix

EXHAUSTIVE LIST OF SMALL-BERRY VARIETIES

Variety	Other names under which the variety is known	
Admirable de Courtiller	Admirable, Csiri Csuri	
Albillo	Acerba, Albuela, Blanco Ribera, Cagalon	
Angelo Pirovano	I. Pirovano 2	
Annamaria	I. Ubizzoni 4	
Baltali		
Beba	Beba de los Santos, Eva	
Catalanesca	Catalanesa, Catalana, Uva Catalana	
Chasselas blanc	Chasselas doré, Fendant, Franceset, Franceseta, Gutedel, Krachgutedel, White van der Laan	
Chasselas rouge	Roter Gutedel	
Chelva	Chelva de Cebreros, Guareña, Mantuo, Villanueva	
Ciminnita	Cipro bianco	
Clairette	Blanquette, Malvoisie, Uva de Jijona	
Colombana bianca	Verdea, Colombana de Peccioli	
Dehlro		
Delizia di Vaprio	I. Pirovano 46 A	
Exalta		
Flame Seedless	Red Flame	
Gros Vert	Abbondanza, St Jeannet, Trionfo dell'Esposizione, Verdal, Trionfo di Gerusalemme	
Jaoumet	Madeleine de St Jacques, Saint Jacques	
Madeleine	Angevine, Angevine Oberlin, Madeleine Angevine Oberlin, Republicain	

Mireille	
Molinera	Besgano, Castiza, Molinera gorda
Moscato d'Adda	Muscat d'Adda
Moscato d'Amburgo	Black Muscat, Hambro, Hamburg, Hamburski Misket, Muscat d'Hambourg, Moscato Preto
Moscato di Terracina	Moscato di Maccarese
Œillade	Black Malvoisie, Cinsaut, Cinsault, Ottavianello, Sinso
Panse precoce	Bianco di Foster, Foster's white, Sicilien
Perla di Csaba	Càbski Biser, Julski muskat, Muscat Julius, Perle de Csaba
Perlaut	
Perlette	
Pizzutello bianco	Aetonychi aspro, Coretto, Cornichon blanc, Rish Baba, Sperone di gallo, Teta di vacca
Precoce de Malingre	
Primus	I. Pirovano 7
Prunesta	Bermestia nera, Pergola rossa, Pergolese di Tivoli
Regina dei Vigneti	Königin der Weingärten, Muskat Szölöskertek Kizalyneja, Szölöskertek Kizalyneh, Rasaki ourgarias, Regina Villoz, Reina de las Viñas, Reine des Vignes, I. Mathiasz 140, Queen of the Vineyards
Servant	Servan, Servant di Spagna
Sideritis	Sidiritis
Sultanines	Bidaneh, Kishmich, Kis Mis, Sultan, Sultana, Sultani, Cekirdesksiz, Sultanina bianca, Sultaniye, Thompson Seedless and mutations
Valenci blanc	Valensi, Valency, Panse blanche
Valenci noir	Planta Mula, Rucial de Mula, Valenci negro
Yapincak]

Status:

Point in time view as at 01/07/2009.

Changes to legislation:

There are currently no known outstanding effects for the Commission Regulation (EC) No 1580/2007 (repealed), PART 9:.