

Commission Implementing Regulation (EU) No 543/2011 of 7 June 2011 laying down detailed rules for the application of Council Regulation (EC) No 1234/2007 in respect of the fruit and vegetables and processed fruit and vegetables sectors

## ANNEX I

**MARKETING STANDARDS REFERRED TO IN ARTICLE 3**

## PART A

**General marketing standard****1. Minimum quality requirements**

Subject to the tolerances allowed, the products shall be:

- intact,
- sound; products affected by rotting or deterioration such as to make them unfit for consumption are excluded,
- clean, practically free of any visible foreign matter,
- practically free from pests,
- practically free from damage caused by pests affecting the flesh,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

The condition of the products must be such as to enable them:

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

**2. Minimum maturity requirements**

The products must be sufficiently developed, but not over-developed, and fruit must display satisfactory ripeness and must not be overripe.

The development and state of maturity of the products must be such as to enable them to continue their ripening process and to reach a satisfactory degree of ripeness.

**3. Tolerance**

A tolerance of 10 % by number or weight of product not satisfying the minimum quality requirements shall be permitted in each lot. Within this tolerance not more than 2 per cent in total may consist of produce affected by decay.

**4. Marking of origin of produce**

Full name of the country of origin<sup>(1)</sup>. For products originating in a Member State this shall be in the language of the country of origin or any other language understandable by the consumers of the country of destination. For other products, this shall be in any language understandable by the consumers of the country of destination.

## PART B

### Specific marketing standards

#### PART 1:

#### **MARKETING STANDARD FOR APPLES**

##### **I. DEFINITION OF PRODUCE**

This standard applies to apples of varieties (cultivars) grown from *Malus domestica* Borkh., to be supplied fresh to the consumer, apples for industrial processing being excluded.

##### **II. PROVISIONS CONCERNING QUALITY**

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

###### **A. Minimum requirements**

In all classes, subject to the special provisions for each class and the tolerances allowed, apples 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,
- free from serious watercore, with the exception of Fuji and their mutants,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

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

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

###### **B. Maturity requirements**

The apples must be sufficiently developed, and display satisfactory ripeness.

The development and state of maturity of the apples must be such as to enable them to continue their ripening process and to reach the degree of ripeness required in relation to the varietal characteristics.

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

###### **C. Classification**

Apples are classified in three classes defined below.

###### **(i) 'Extra' Class**

Apples in this class must be of superior quality. They must be characteristic of the variety<sup>(2)</sup> and with the stalk which must be intact.

Apples must express the following minimum surface colour characteristic of the variety:

- 3/4 of total surface red coloured in case of colour group A,
- 1/2 of total surface mixed red coloured in case of colour group B,
- 1/3 of total surface slightly red coloured, blushed or striped in case of colour group C.

The flesh must be perfectly sound.

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:

- very slight skin defects,
- very slight russeting<sup>(3)</sup> such as:
  - brown patches that may not go outside the stem cavity and may not be rough and/or
  - slight isolated traces of russeting.

(ii) *Class I*

Apples in this class must be of good quality. They must be characteristic of the variety<sup>(4)</sup>.

Apples must express the following minimum surface colour characteristic of the variety:

- 1/2 of total surface red coloured in case of colour group A,
- 1/3 of total surface mixed red coloured in case of colour group B,
- 1/10 of total surface slightly red coloured, blushed or striped in case of colour group C.

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,
- a slight defect in development,
- a slight defect in colouring,
- slight bruising not exceeding 1 cm<sup>2</sup> of total surface area and not discoloured,
- slight skin defects which must not extend over more than:
  - 2 cm in length for defects of elongated shape,
  - 1 cm<sup>2</sup> of total surface area for other defects, with the exception of scab (*Venturia inaequalis*), which must not extend over more than 0,25 cm<sup>2</sup>, cumulative, in area,
- slight russeting<sup>(5)</sup> such as:
  - brown patches that may go slightly beyond the stem or pistil cavities but may not be rough and/or
  - thin net-like russeting not exceeding 1/5 of the total fruit surface and not contrasting strongly with the general colouring of the fruit and/or
  - dense russeting not exceeding 1/20 of the total fruit surface, while thin net-like russeting and dense russeting taken together may not exceed a maximum of 1/5 of the total surface of the fruit.

The stalk may be missing, provided the break is clean and the adjacent skin is not damaged.

(iii) *Class II*

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

The flesh must be free from major defects.

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

- defects in shape,
- defects in development,
- defects in colouring,
- slight bruising not exceeding 1,5 cm<sup>2</sup> in area which may be slightly discoloured,
- skin defects which must not extend over more than:
  - 4 cm in length for defects of elongated shape,
  - 2,5 cm<sup>2</sup> of total surface area for other defects, with the exception of scab (*Venturia inaequalis*), which must not extend over more than 1 cm<sup>2</sup>, cumulative, in area;
- slight russeting<sup>(6)</sup> such as
  - brown patches that may go beyond the stem or pistil cavities and may be slightly rough and/or
  - thin net-like russeting not exceeding 1/2 of the total fruit surface and not contrasting strongly with the general colouring of the fruit and/or
  - dense russeting not exceeding 1/3 of the total fruit surface while
  - thin net-like russeting and dense russeting taken together may not exceed a maximum of 1/2 of the total surface of the fruit.

### III. PROVISIONS CONCERNING SIZING

Size is determined either by the maximum diameter of the equatorial section or by weight.

The minimum size shall be 60 mm, if measured by diameter or 90 g, if measured by weight. Fruit of smaller sizes may be accepted, if the Brix level of the produce is equal to or greater than to 10,5° Brix and the size is not smaller than 50 mm or 70 g.

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

- (a) for fruit sized by diameter:
- 5 mm for 'Extra' Class fruit and for Classes I and II fruit packed in rows and layers. However, for apples of the varieties Bramley's Seedling (Bramley, Triomphe de Kiel) and Horneburger, the difference in diameter may amount to 10 mm, and
  - 10 mm for Class I fruit packed loose in the package or sales packages. However, for apples of the varieties Bramley's Seedling (Bramley, Triomphe de Kiel) and Horneburger, the difference in diameter may amount to 20 mm, or
- (b) for fruit sized by weight:
- For 'Extra' Class and Classes I and II apples packed in rows and layers:

Range (g)	Weight difference (g)
70-90	15 g

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91-135	20 g
136-200	30 g
201-300	40 g
> 300	50 g

— For Class I fruit packed loose in the package or in sales packages:

<b>Range (g)</b>	<b>Uniformity (g)</b>
70-135	35
136-300	70
> 300	100

There is no sizing uniformity requirement for Class II fruit packed loose in the package or in sales packages.

#### 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 apples 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 apples 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 apples 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 apples not satisfying the requirements as regards sizing is allowed. This tolerance may not be extended to include produce with a size:

- 5 mm or more below the minimum diameter,
- 10 g or more below the minimum weight.

#### V. PROVISIONS CONCERNING PRESENTATION

##### A. Uniformity

The contents of each package must be uniform and contain only apples of the same origin, variety, quality and size (if sized) and the same degree of ripeness.

In the case of the 'Extra' Class, uniformity also applies to colouring.

However, a mixture of apples of distinctly different varieties may be packed together in a sales package provided they are uniform in quality and, for each variety concerned, in origin.

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

## **B. Packaging**

The apples must be packed in such a way as to protect the produce properly. In particular, sales packages of a net weight exceeding 3 kg shall be sufficiently rigid to ensure proper protection of the produce.

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 on 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 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 Union 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**

- 'Apples' if the contents are not visible from the outside
- Name of the variety. In the case of a mixture of apples of distinctly different varieties, names of the different varieties.
- The name of the variety can be replaced by a synonym. The name of the mutant or a trade name can only be given in addition to the variety or the synonym.

### **C. Origin of produce**

Country of origin<sup>(7)</sup> and, optionally, district where grown, or national, regional or local place name.

In the case of a mixture of distinctly different varieties of apples of different origins, the indication of each country of origin shall appear next to the name of the variety concerned.

**D. Commercial specifications**

- Class
- Size, or for fruit packed in rows and layers, number of units.

If identification is by the size, this should be expressed:

- (a) for produce subject to the uniformity rules, as minimum and maximum diameters or minimum and maximum weight;
- (b) for produce not subject to the uniformity rules, as the diameter or the weight of the smallest fruit in the package followed by 'and over' or equivalent denomination or, if appropriate, followed by the diameter or weight of the largest fruit in the package.

**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

**Non-exhaustive list of apple varieties**

Fruits of varieties that are not part of the list must be graded according to their varietal characteristics.

Varieties	Mutant	Synonyms	Colour group	Russetting
African Red			B	
Akane		Tohoku 3	B	
Alborz Seedling			C	
Aldas			B	
Alice			B	
Alkmene		Early Windsor	C	
Alro			B	
Alwa			B	
Amasya			B	
Angold			C	
Antej		Antei	B	
Apollo		Beauty of Blackmoor	C	

**a** With minimum 20 % for Class I and Class II

**b** However, for the variety Jonagold, at least one-tenth surface of the fruit in Class II must be streaked with red colouring.



Arkcharm		Arkansas No 18, A 18	C	
Arlet			B	R
Aroma			C	
	Mutants of Aroma e.g		C	
	Amorosa		C	
Auksis			B	
Beacon			A	
Belfort		Pella	B	
Belle de Boskoop				R
	Mutants of Belle de Boskoop e.g			R
	Boskoop rouge	Red Boskoop Roter Boskoop		R
Belle fleur double				
Belorusskoje Maĭinovoje		Belorusskoe Malinovie, Byelorusskoe Malinovie	B	
Berlepsch		Freiherr von Berlepsch	C	
	Mutants of Berlepsch e.g.		C	
	Berlepsch rouge	Red Berlepsch, Roter Berlepsch	C	
Blushed Golden				
Bogatir		Bogatyr		
Bohemia			B	
Braeburn			B	
	Mutants of Braeburn e.g.		B	
	Hidala		B	
	Joburn		B	

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	Lochbuie Red Braeburn		B	
	Mahana Red		B	
	Mariri Red		B	
	Redfield		B	
	Royal Braeburn		B	
Bramley's Seedling		Bramley, Triomphe de Kiel		
Brettacher Sämling				
Calville Groupe des				
Cardinal			B	
Carola		Kalco	C	
Caudle			B	
Charden				
Charles Ross				
Civni			B	
Coromandel Red		Corodel	A	
Cortland			B	
Cox's Orange Pippin		Cox orange	C	R
	Mutants of Cox's Orange Pippin e.g.		C	R
	Cherry Cox		C	R
Crimson Bramley				
Cripps Pink			C	
	Mutants of Cripps Pink e.g.		C	
	Pink Rose		C	
	Rosy Glow		C	
	Ruby Pink		C	
Cripps Red			C* <sup>a</sup>	
Dalinbel			B	R

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Delblush				
Delcorf			C	
	Mutants of Delcorf e.g.		C	
	Dalili		C	
	Monidel		C	
Delgollune			B	
Delicious ordinaire		Ordinary Delicious	B	
Deljeni				
Delikates			B	
Delor			C	
Discovery			C	
Doč Melbi		Doch Melbi	C	
Dunn's Seedling				R
Dykmanns Zoet			C	
Egremont Russet				R
Elan				
Elise		Red Delight	A	
Ellison's orange		Ellison	C	
Elstar			C	
	Mutants of Elstar e.g.			
	Bel-El		C	
	Daliest		C	
	Daliter		C	
	Elshof		C	
	Elstar Armhold		C	
	Elstar Reinhardt		C	
	Goedhof		C	
	Red Elstar		C	
Valstar		C		
Empire			A	

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Falstaff			C	
Fiesta		Red Pippin	C	
Florina			B	
Forele			B	
Fortune				R
Fuji			B	
	Mutants of Fuji e.g.		B	
	Kiku		B	
Gala			C	
	Mutants of Gala e.g.		C	
	Annaglo		C	
	Baigent		C	
	Galaxy		C	
	Mitchgala		C	
	Obrogala		C	
	Regala		C	
	Regal Prince		C	
	Tenroy		C	
Garcia				
Ginger Gold				
Gloster			B	
Goldbohemia				
Golden Delicious				
	Mutants of Golden Delicious e.g.			
Golden Russet				R
Golden Supreme		Gradigold, Golden Extreme		
Goldrush		Coop 38		
Goldstar				
Granny Smith				

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Gravensteiner		Gravenstein		
	Mutants of Gravensteiner e.g.			
	Gravenstein rouge	Red Gravenstein, Roter Gravensteiner		
Greensleeves				
Holsteiner Cox		Holstein		R
	Mutants of Holsteiner Cox e.g.			R
	Holstein rouge	Red Holstein, Roter Holsteiner Cox		R
Honeycrisp			C	
Honey gold				
Horneburger				
Howgate Wonder		Manga		
Idared			B	
Iedzēnu			B	
Ilga			B	
Ingrid Marie			B	R
Iron			C	
Isbranica			C	
Jacob Fisher				
Jacques Lebel				
Jamba			C	
James Grieve				
	Mutants of James Grieve e.g.			
	James Grieve rouge	Red James Grieve		
Jarka			C	
Jerseymac			B	

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Jester				
Jonagold <sup>b</sup>			C	
	Mutants of Jonagold e.g.		C	
	Crowngold		C	
	Daligo		C	
	Daliguy	Jonasty	C	
	Dalijean	Jonamel	C	
	Decosta		C	
	Jomar		C	
	Jomured	Van de Poel	C	
	Jonabel		C	
	Jonabres		C	
	Jonagold Boerekamp		C	
	Jonagold 2000	Excel	C	
	Jonagored Supra		C	
	Jonaveld		C	
	King Jonagold		C	
	New Jonagold	Fukushima	C	
	Novajo	Veulemanns	C	
	Primo		C	
	Red Jonaprince		C	
	Romagold	Surkijn	C	
	Rubinstar		C	
	Schneica	Jonica	C	
	Wilmuta		C	
Jonalord			C	
Jonathan			B	
Julia			B	
Jupiter				
Karmijn de Sonnaville			C	

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Katja		Katy	B	
Kent				R
Kidd's orange red			C	R
Kim			B	
Koit			C	
Koričnoje Novoje		Korichnoe Novoe, Korichnevoe Novoe	C	
Kovaļenkovskoje		Kovalenkovskoe	B	
Krameri Tuvioun			B	
Kulikovskoje			B	
Lady Williams			B	
Lane's Prince Albert				
Laxton's Superb			C	R
Ligol			B	
Lobo			B	
Lodel			A	
Lord Lambourne			C	
Maigold			B	
McIntosh			B	
Meelis			B	
Melba			C	
Melodie			B	
Melrose			C	
Meridian			C	
Moonglo			C	
Morgenduft		Imperatore	B	
Mutsu				
Noris			B	
Normanda			C	
Nueva Europa			C	

**a** With minimum 20 % for Class I and Class II

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Nueva Orleans			B	
Odin			B	
Ontario			B	
Orlik			B	
Orlovskoje Polosatoje			C	
Ozark Gold				
Paula Red			B	
Pero de Cirio				
Piglos			B	
Pikant			B	
Pikkolo			C	
Pilot			C	
Pimona			C	
Pinova			C	
Pirella			B	
Piros			C	
Prima			B	
Rafzubex			A	
Rafzubin			C	
Rajka			B	
Rambour d'hiver				
Rambour Franc			B	
Reanda			B	
Rebella			C	
Red Delicious			A	
	Mutants of Red Delicious e.g.		A	
	Erovan	Early Red One	A	
	Fortuna Delicious		A	
	Oregon	Oregon Spur Delicious	A	

**a** With minimum 20 % for Class I and Class II

**b** However, for the variety Jonagold, at least one-tenth surface of the fruit in Class II must be streaked with red colouring.

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	Otago		A	
	Red Chief		A	
	Red King		A	
	Red Spur		A	
	Red York		A	
	Richared		A	
	Royal Red		A	
	Shotwell Delicious		A	
	Stark Delicious		A	
	Starking		A	
	Starkrimson		A	
	Starkspur		A	
	Topred		A	
	Well Spur		A	
Red Dougherty			A	
Redkroft			A	
Regal			A	
Regina			B	
Reglindis			C	
Reine des Reinettes		Gold Parmoné, Goldparmäne	C	
Reineta Encarnada			B	
Reinette Rouge du Canada			B	
Reinette d'Orléans				
Reinette Blanche du Canada		Reinette du Canada, Canada Blanc, Kanadarenette, Renetta del Canada		R
Reinette de France				

**a** With minimum 20 % for Class I and Class II

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Reinette de Landsberg				
Reinette grise du Canada		Graue Kanadarenette		R
Relinda			C	
Remo			B	
Renora			B	
Resi			B	
Resista				
Retina			B	
Rewena			B	
Roja de Benejama		Verruga, Roja del Valle, Clavelina	A	
Rome Beauty		Belle de Rome, Rome	B	
	Mutants of Rome Beauty e.g.		B	
	Red Rome		B	
Rosana			B	
Royal Beauty			A	
Rubin (Czech cultivar)			C	
Rubin (Kazakhstan cultivar)			B	
Rubinola			B	
Rudens Svĭtrainais		Osennee Polosatoe, Rudeninis Dryzuotasis, Rudens Svĭtrotais, Streifling, Streifling Herbst, Sūgisjoonik, Syysjuovikas and numerous others	C	

**a** With minimum 20 % for Class I and Class II

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Saltanat			B	
Sciearly			A	
Scifresh			B	
Sciglo			A	
Sciray		GS48	A	
Scired			A	R
Sciros			A	
Selena			B	
Shampion			B	
Sidrunkollane Talioun				
Sinap Orlovskij				
Snygold		Earlygold		
Sommerregent			C	
Spartan			A	
Splendour			A	
St. Edmunds Pippin				R
Stark's Earliest			C	
Štaris		Staris	A	
Sturmer Pippin				R
Summerred			B	
Sügisdessert			C	
Sunrise			A	
Sunset				R
Suntan				R
Sweet Caroline			C	
Talvenauding			B	R
Tellisaare			B	
Tiina		Tina	C	
Topaz			B	
Tydeman's Early Worcester		Tydeman's Early	B	

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Veteran			B	
Vista Bella		Bellavista	B	
Wealthy			B	
Worcester Pearmain			B	
York			B	
Zarja Alatau		Zarya Alatau		
Zailijskoje		Zailiyskoe	B	
Žigulovskoje		Zhigulovskoe	C	
<b>a</b>	With minimum 20 % for Class I and Class II			
<b>b</b>	However, for the variety Jonagold, at least one-tenth surface of the fruit in Class II must be streaked with red colouring.			

## PART 2:

### **MARKETING STANDARD FOR CITRUS FRUIT**

#### **I. DEFINITION OF PRODUCE**

This standard applies to the following varieties (cultivars) of fruit, classified as ‘citrus fruit’, to be supplied fresh to the consumer, citrus fruit for industrial processing being excluded:

- lemons grown from the species *Citrus limon* (L.) Burm. f.,
- mandarins (*Citrus reticulata* Blanco), including satumas (*Citrus unshiu* Marcow), clementines (*Citrus clementina* hort. ex Tanaka), common mandarins (*Citrus deliciosa* Ten.) and tangerines (*Citrus tangerina* Tan.) grown from these species and hybrids thereof,
- oranges grown from the species *Citrus sinensis* (L.) Osbeck.

#### **II. PROVISIONS CONCERNING QUALITY**

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

##### **A. Minimum requirements**

In all classes, subject to the special provisions for each class and the tolerances allowed, the citrus fruit must be:

- intact,
- free of bruising and/or extensive healed overcuts,
- 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,
- free of signs of shrivelling and dehydration,
- free of damage caused by low temperature or frost,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

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

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

#### B. Maturity requirements

The citrus fruit must have reached an appropriate degree of development and ripeness, account being taken of criteria proper to the variety, the time of picking and the growing area.

Maturity of citrus fruit is defined by the following parameters specified for each species below:

- minimum juice content,
- minimum total soluble solids content, i.e. minimum sugar content,
- minimum sugar/acid ratio<sup>(8)</sup>,
- colouring.

The degree of colouring shall be such that following normal development the citrus fruit reach the colour typical of the variety at their destination point.

	Minimum juice content(per cent)	Minimum sugar content(°Brix)	Minimum sugar/acid ratio	Colouring
<b>Lemons</b>	20			Must be typical of the variety. Fruit with a green (but not dark green) colour is allowed, provided it satisfies the minimum requirements as to juice content
<b>Satsumas, clementines, other mandarin varieties and their hybrids</b>				
<b>Satsumas</b>	33		6,5:1	Must be typical of the variety on at least one third of the surface of the fruit
<b>Clementines</b>	40		7,0:1	
<b>Other mandarin varieties and their hybrids</b>	33		7,5:1	
<b>Oranges</b>				
<b>Blood oranges</b>	30		6,5:1	Must be typical of the variety. However, fruit with light green colour not exceeding
<b>Navels group</b>	33		6,5:1	
<b>Other varieties</b>	35		6,5:1	

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<b>Mosambi, Sathgudi and Pacitan with more than one fifth green colour</b>	33			one fifth of the total surface area of the fruit is allowed, provided it satisfies the minimum requirements as to juice content.
<b>Other varieties with more than one fifth green colour</b>	45			Oranges produced in areas with high temperatures and high relative humidity conditions during the developing period having a green colour exceeding one fifth of the surface area of the fruit are allowed, provided they satisfy the minimum requirements as to juice content.

Citrus fruit meeting these maturity requirements may be 'degreened'. This treatment is only permitted if the other natural organoleptic characteristics are not modified.

### C. **Classification**

Citrus fruit is classified in three classes, as defined below:

(i) *'Extra' Class*

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

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.

(ii) *Class I*

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

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, including slight sunburn,
- slight progressive skin defects, provided they do not affect the flesh,
- slight skin defects occurring during the formation of the fruit, such as silver scurfs, russets or pest damage,
- slight healed defects due to a mechanical cause such as hail damage, rubbing or damage from handling,
- slight and partial detachment of the peel (or rind) for all fruit of the mandarin group.

(iii) *Class II*

This class includes citrus fruit which does not qualify for inclusion in the higher classes but satisfies the minimum requirements specified above.

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

- defects in shape,
- defects in colouring, including sunburn,
- progressive skin defects, provided they do not affect the flesh,
- skin defects occurring during the formation of the fruit, such as silver scurfs, russets or pest damage,
- healed defects due to a mechanical cause such as hail damage, rubbing or damage from handling,
- superficial healed skin alterations,
- rough skin,
- a slight and partial detachment of the peel (or rind) for oranges and a partial detachment of the peel (or rind) for all fruit of the mandarin group.

### III. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section of the fruit or by count.

#### A. Minimum size

The following minimum sizes apply:

<b>Fruit</b>	<b>Diameter (mm)</b>
Lemons	45
Satsumas, other mandarin varieties and hybrids	45
Clementines	35
Oranges	53

#### B. Uniformity

Citrus fruit may be sized by one of the following options:

- (a) To ensure uniformity in size, the range in size between produce in the same package shall not exceed:
- 10 mm, if the diameter of the smallest fruit (as indicated on the package) is < 60 mm

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- 15 mm, if the diameter of the smallest fruit (as indicated on the package) is  $\geq 60$  mm but  $< 80$  mm
- 20 mm, if the diameter of the smallest fruit (as indicated on the package) is  $\geq 80$  mm but  $< 110$  mm
- there is no limitation of difference in diameter for fruit  $\geq 110$  mm.

(b) When size codes are applied, the codes and ranges in the following tables must be respected:

	<b>Size code</b>	<b>Diameter (mm)</b>
<b>Lemons</b>	0	79-90
	1	72-83
	2	68-78
	3	63-72
	4	58-67
	5	53-62
	6	48-57
	7	45-52
<b>Satsumas, clementines, and other mandarin varieties and hybrids</b>	1 - XXX	78 and above
	1 - XX	67-78
	1 or 1 - X	63-74
	2	58-69
	3	54-64
	4	50-60
	5	46-56
	6 <sup>a</sup>	43-52
	7	41-48
	8	39-46
	9	37-44
10	35-42	
<b>Oranges</b>	0	92–110
	1	87–100
	2	84–96
	3	81–92
	4	77–88
	5	73–84
	6	70–80

**a** Sizes below 45 mm refer to clementines only.

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7	67–76
8	64–73
9	62–70
10	60–68
11	58–66
12	56–63
13	53–60

**a** Sizes below 45 mm refer to clementines only.

Uniformity in size is achieved by the above-mentioned size scales, unless otherwise stated as follows:

For fruit in bulk bins and fruit in sales packages of a maximum net weight of 5 kg, the maximum difference must not exceed the range obtained by grouping three consecutive sizes in the size scale.

(c) For fruit sized by count, the difference in size should be consistent with (a).

#### 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 citrus fruit 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 citrus fruit 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 citrus fruit 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 citrus fruit corresponding to the size immediately below and/or above that (or those, in the case of the combination of three sizes) mentioned on the packages is allowed.

In any case, the tolerance of 10 % applies only to fruit not smaller than the following minima:

Fruit	Diameter (mm)
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Lemons	43
Satsumas, other mandarin varieties and hybrids	43
Clementines	34
Oranges	50

## V. PROVISIONS CONCERNING PRESENTATION

### A. Uniformity

The contents of each package must be uniform and contain only citrus fruit of the same origin, variety or commercial type, quality and size, and appreciably of the same degree of ripeness and development.

In addition, for the 'Extra' Class, uniformity in colouring is required.

However, a mixture of citrus fruit of distinctly different species may be packed together in a sales package, provided they are uniform in quality and, for each species concerned, in variety or commercial type and origin.

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

### B. Packaging

The citrus fruit 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 on the produce shall be such that, when removed, they neither leave visible traces of glue, nor lead to skin defects.

If the fruit is wrapped, thin, dry, new and odourless<sup>(9)</sup> paper must be used.

The use of any substance tending to modify the natural characteristics of the citrus fruit, especially its taste or smell<sup>(10)</sup>, is prohibited.

Packages must be free of all foreign matter. However, a presentation where a short (not wooden) twig with some green leaves adheres to the fruit is allowed.

## 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 Union 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**

- Common name of the species if the produce is not visible from the outside.
- Name of the variety, for oranges.
- For the mandarins’ group:
  - Satsumas: ‘Satsumas’, which may be followed by the variety
  - Clementines: ‘Clementines’, which may be followed by the variety and, where appropriate, by either the indication ‘seedless’ for seedless clementines (no seeds), clementines (1 to 10 seeds), or clementines ‘with seeds’ for clementines with more than 10 seeds
  - Other mandarins and their hybrids: name of the variety.
- ‘Mixture of citrus fruit’ or equivalent denomination and common names of the different species, in case of a mixture of citrus fruit of distinctly different species.
- ‘Seedless’ (optional)<sup>(11)</sup>.

#### **C. Origin of produce**

- Country of origin<sup>(12)</sup> and, optionally, district where grown, or national, regional or local place name.
- In the case of a mixture of citrus fruit of distinctly different species of different origins, the indication of each country of origin shall appear next to the name of the species concerned.

#### **D. Commercial specifications**

- Class.
- Size expressed as:
  - Minimum and maximum sizes (in mm) or
  - Size code(s) followed, optionally, by a minimum or maximum size or Count.
  - When used, mention of the preserving agent or other chemical substances used at post-harvest stage.

#### **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.

### PART 3:

## **MARKETING STANDARD FOR 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, after preparation and packaging.

### 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, and
- to arrive in satisfactory condition at the place of destination.

### B. Minimum 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 characteristics 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 cm<sup>2</sup>,
- 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 cm<sup>2</sup>,
- 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 %, 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 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 Union 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**

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

**C. Origin of produce**

Country of origin<sup>(13)</sup> 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)**

Packages need not 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.

PART 4:

**MARKETING STANDARD FOR LETTUCES, CURLED-LEAVED  
ENDIVES AND BROAD-LEAVED (BATAVIAN) ENDIVES**

**I. DEFINITION OF PRODUCE**

This standard applies to

- lettuces of varieties (cultivars) grown from:
  - *Lactuca sativa* var. *capitata* L. (head lettuces including crisphead and ‘Iceberg’ type lettuces),
  - *Lactuca sativa* var. *longifolia* Lam. (cos or romaine lettuces),
  - *Lactuca sativa* var. *crispa* L. (leaf lettuces),
- crosses of these varieties and
- curled-leaved endives of varieties (cultivars) grown from *Cichorium endivia* var. *crispum* Lam. and
- broad-leaved (Batavian) endives (escaroles) of varieties (cultivars) grown from *Cichorium endivia* var. *latifolium* Lam.

to be supplied fresh to the consumer.

This standard does not apply to produce for industrial processing, produce presented as individual leaves, lettuces with root ball or lettuces in pots.

**II. PROVISIONS CONCERNING QUALITY**

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

**A. Minimum requirements**

In all classes, subject to the special provisions for each class and the tolerances allowed, the produce must be:

- intact,
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded,
- clean and trimmed, i.e. practically free from all earth or other growing medium and practically free of any visible foreign matter,
- fresh in appearance,
- practically free from pests,
- practically free from damage caused by pests,
- turgescient,
- not running to seed,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

In the case of lettuce, a reddish discolouration, caused by low temperature during growth, is allowed, unless it seriously affects the appearance of the lettuce.

The roots must be cut close to the base of the outer leaves and the cut must be neat.

The produce must be of normal development. The development and condition of the produce must be such as to enable it:

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

## **B. Classification**

The produce is classified in two classes, as defined below:

### (i) *Class I*

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

The produce must also be:

- well formed,
- firm, taking into account the cultivation methods and the type of produce,
- free from damage or deterioration impairing edibility,
- free from frost damage.

Head lettuces must have a single well-formed heart. However, in the case of head lettuces grown under protection, the heart may be small.

Cos lettuces must have a heart, which may be small.

The centre of curled-leaved endives and broad-leaved (Batavian) endives must be yellow in colour.

### (ii) *Class II*

This class includes produce which do not qualify for inclusion in Class I, but satisfy the minimum requirements specified above.

The produce must be:

- reasonably well-formed,



— free from damage and deterioration which may seriously impair edibility.

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

- slight discolouration,
- slight damage caused by pests.

Head lettuces must have a heart, which may be small. However, in the case of head lettuces grown under protection, absence of heart is permissible.

Cos lettuces may show no heart.

### III. PROVISIONS CONCERNING SIZING

Size is determined by the weight of one unit.

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

- (a) Lettuces
  - 40 g when the lightest unit weighs less than 150 g per unit,
  - 100 g when the lightest unit weighs between 150 g and 300 g per unit,
  - 150 g when the lightest unit weighs between 300 g and 450 g per unit,
  - 300 g when the lightest unit weighs more than 450 g per unit.
- (b) Curled-leaved and broad-leaved (Batavian) endives
  - 300 g.

### 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, 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.

##### (ii) *Class II*

A total tolerance of 10 per cent, by number, of produce satisfying neither the requirements of the class nor the minimum requirements is allowed. With 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, of produce 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 produce of the same origin, variety or commercial type, quality and size.

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

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

#### **B. Packaging**

The produce must be packed in such a way as to protect it properly. It must be reasonably packed having regard to the size and type of packaging, without empty spaces or crushing.

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 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 Union 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**

- ‘Lettuces’, ‘butterhead lettuces’, ‘batavia’, ‘crisphead lettuces (Iceberg)’, ‘cos lettuces’, ‘leaf lettuce’ (or, for example and where appropriate, ‘Oak leaf’, ‘Lollo bionda’, ‘Lollo rossa’), ‘curled-leaved endives’, ‘broad-leaved (Batavian) endives’, or equivalent denomination if the contents are not visible from the outside.
- ‘Little gem’ or equivalent denomination, where appropriate.
- ‘Grown under protection’, or equivalent denomination where appropriate.
- Name of the variety (optional).
- ‘Mixture of lettuces/endives’, or equivalent denomination in the case of a mixture of lettuces and/or endives of distinctly different varieties, commercial types and/or colours. If the produce is not visible from the outside, the varieties, commercial types and/or colours, and the quantity of each in the package must be indicated.

#### **C. Origin of produce**

- Country of origin<sup>(14)</sup> and, optionally, district where grown, or national, regional or local place name.

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

**D. Commercial specifications**

- Class
- Size, expressed by the minimum weight per unit, or number of units

**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.

PART 5:

***MARKETING STANDARD FOR PEACHES AND NECTARINES***

**I. DEFINITION OF PRODUCE**

This standard applies to peaches and nectarines of varieties (cultivars) grown from *Prunus persica* Sieb. and Zucc., to be supplied fresh to the consumer, peaches and nectarines for industrial processing being excluded.

**II. PROVISIONS CONCERNING QUALITY**

The purpose of the standard is to define the quality requirements for peaches and nectarines, after preparation and packaging.

**A. Minimum requirements**

In all classes, subject to the special provisions for each class and the tolerances allowed, peaches and nectarines 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,
- free of fruit split at the stalk cavity,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.
- The development and condition of peaches and nectarines must be such as to enable them:
  - to withstand transportation and handling, and
  - to arrive in satisfactory condition at the place of destination.

**B. Maturity requirements**

The fruit must be sufficiently developed and display satisfactory ripeness. The minimum refractometric index of the flesh should be greater than or equal to 8° Brix.

### C. Classification

Peaches and nectarines are classified into three classes, as defined below:

#### (i) *'Extra' Class*

Peaches and nectarines in this class must be of a superior quality. They must be characteristic of the variety.

The flesh must be perfectly sound.

They must be free from defects with the exception of very slight superficial defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

#### (ii) *Class I*

Peaches and nectarines in this class must be of good quality. They must be characteristic of the variety. The flesh must be perfectly sound.

The following slight skin 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,
- a slight defect in development,
- slight defects in colouring,
- slight pressure marks not exceeding 1 cm<sup>2</sup> in total surface area,
- slight skin defects which must not extend over more than:
  - 1,5 cm in length for defects of elongated shape,
  - 1 cm<sup>2</sup> in total surface area for other defects.

#### (iii) *Class II*

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

The flesh must be free from major defects. The following skin defects may be allowed provided the peaches and nectarines retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape,
- defects in development, including split stones, provided the fruit is closed and the flesh is sound,
- defects in colouring,
- bruises which may be slightly discoloured and not exceeding 2 cm<sup>2</sup> in total surface area,
- skin defects which must not extend over more than
  - 2,5 cm in length for defects of elongated shape,
  - 2 cm<sup>2</sup> in total surface area for other defects.

### III. PROVISIONS CONCERNING SIZING

*Status: This is the original version (as it was originally adopted).*

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

The minimum size shall be:

- 56 mm or 85 g in Class ‘Extra’,
- 51 mm or 65 g in Classes I and II (if sized).

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

The following provisions are optional for Class II.

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

- (a) For fruit sized by diameter:
  - 5 mm for fruit below 70 mm,
  - 10 mm for fruit of 70 mm and more.
- (b) For fruit sized by weight:
  - 30 g for fruit below 180 g,
  - 80 g for fruit of 180 g and more.
- (c) For fruit sized by count, the difference in size should be consistent with (a) or (b).

If size codes are applied, those in the table below have to be respected.

	code	diameter		weight	
		from	to	from	to
		(mm)	(mm)	(g)	(g)
1	D	51	56	65	85
2	C	56	61	85	105
3	B	61	67	105	135
4	A	67	73	135	180
5	AA	73	80	180	220
6	AAA	80	90	220	300
7	AAAA	> 90		> 300	

#### 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 for the class indicated.

##### A. Quality tolerances

###### (i) ‘Extra’ Class

A total tolerance of 5 per cent, by number or weight, of peaches or nectarines 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 peaches or nectarines 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 peaches or nectarines 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 peaches or nectarines 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 peaches or nectarines of the same origin, variety, quality, degree of ripeness and size (if sized), and for the 'Extra' Class, the contents must also be uniform in colouring.

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

**B. Packaging**

The peaches or nectarines 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 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 Union 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**

- ‘Peaches’ or ‘Nectarines’, if the contents are not visible from the outside.
- Colour of the flesh.
- Name of the variety (optional).

**C. Origin of produce**

Country of origin<sup>(15)</sup> and, optionally, district where grown, or national, regional or local place name.

**D. Commercial specifications**

- Class.
- Size (if sized) expressed as minimum and maximum diameters (in mm) or minimum and maximum weights (in g) or as size code.
- Number of units (optional).

**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.

PART 6:

**MARKETING STANDARD FOR PEARS**

**I. DEFINITION OF PRODUCE**

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

**II. PROVISIONS CONCERNING QUALITY**

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

**A. Minimum requirements**

In all classes, subject to the special provisions for each class and the tolerances allowed, pears 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
- free of abnormal external moisture
- free of any foreign smell and/or taste.

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

- to withstand transportation and handling, and

— to arrive in satisfactory condition at the place of destination.

## **B. Maturity requirements**

The development and state of maturity of the pears must be such as to enable them to continue their ripening process and to reach the degree of ripeness required in relation to the varietal characteristics.

## **C. Classification**

Pears are classified in three classes, as defined below:

### (i) *'Extra' Class*

Pears in this class must be of superior quality. They must be characteristic of the variety<sup>(16)</sup>.

The flesh must be perfectly sound, and the skin free from rough russetting.

They must be free from defects with the exception of very slight superficial defects provided these do not affect the general appearance of the fruit, the quality, the keeping quality and presentation in the package.

The stalk must be intact.

Pears must not be gritty.

### (ii) *Class I*

Pears in this class must be of good quality. They must be characteristic of the variety.<sup>(17)</sup>

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
- a slight defect in development
- slight defects in colouring
- very slight rough russetting
- slight skin defects which must not extend over more than:
  - 2 cm in length for defects of elongated shape
  - 1 cm<sup>2</sup> of total surface area for other defects, with the exception of scab (*Venturia pirina* and *V. inaequalis*), which must not extend over more than 0,25 cm<sup>2</sup> cumulative in area.
- slight bruising not exceeding 1 cm<sup>2</sup> in area.

The stalk may be slightly damaged.

Pears must not be gritty.

### (iii) *Class II*

This class includes pears that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

The flesh must be free from major defects.



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

- defects in shape
- defects in development
- defects in colouring
- slight rough russeting
- skin defects which must not extend over more than:
  - 4 cm in length for defects of elongated shape
  - 2,5 cm<sup>2</sup> of total surface area for other defects, with the exception of scab (*Venturia pirina* and *V. inaequalis*), which must not extend over more than 1 cm<sup>2</sup> cumulative in area.
  - slight bruising not exceeding 2 cm<sup>2</sup> in area.

### III. PROVISIONS CONCERNING SIZING

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

The minimum size shall be:

- (a) For fruit sized by diameter:

	<b>'Extra'</b>	<b>Class I</b>	<b>Class II</b>
<b>Large-fruited varieties</b>	60 mm	55 mm	55 mm
<b>Other varieties</b>	55 mm	50 mm	45 mm

- (b) For fruit sized by weight:

	<b>'Extra'</b>	<b>Class I</b>	<b>Class II</b>
<b>Large-fruited varieties</b>	130 g	110 g	110 g
<b>Other varieties</b>	110 g	100 g	75 g

Summer pears included in the Appendix to this standard do not have to respect the minimum size.

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

- (a) For fruit sized by diameter:
- 5 mm for 'Extra' Class fruit and for Class I and II fruit packed in rows and layers
  - 10 mm for Class I fruit packed loose in the package or in sales packages.
- (b) For fruit sized by weight:
- for 'Extra' Class fruit and Class I and II fruit packed in rows and layers:

<b>Range (g)</b>	<b>Weight difference (g)</b>
75-100	15
100-200	35

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200-250	50
> 250	80

— for Class I fruit packed loose in the package or in sales packages:

<b>Range (g)</b>	<b>Weight difference (g)</b>
75-100	25
100–200	50
> 200	100

There is no sizing uniformity limit for Class II fruit packed loose in the package or in sales packages.

#### 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 pears 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 pears 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 pears 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 pears not satisfying the requirements as regards sizing is allowed, with a maximum variation of:

- 5 mm below the minimum diameter
- 10 g below the minimum weight.

#### V. PROVISIONS CONCERNING PRESENTATION

##### A. Uniformity

The contents of each package must be uniform and contain only pears of the same origin, variety, quality, and size (if sized) and the same degree of ripeness.

In the case of the 'Extra' Class, uniformity also applies to colouring.

However, a mixture of pears of distinctly different varieties may be packed together in a sales package, provided they are uniform in quality and, for each variety concerned, in origin.

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

#### **B. Packaging**

Pears 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 on 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 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 Union 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**

- ‘Pears’, if the contents are not visible from the outside.
- Name of the variety. In the case of a mixture of pears of distinctly different varieties, names of the different varieties.

#### **C. Origin of produce**

Country of origin<sup>(18)</sup> and, optionally, district where grown, or national, regional or local place name. In the case of a mixture of distinctly different varieties of pears of different origins, the indication of each country of origin shall appear next to the name of the variety concerned.

#### **D. Commercial specifications**

- Class.
- Size, or for fruit packed in rows and layers, number of units.
- If identification is by the size, this should be expressed:
  - (a) for produce subject to the uniformity rules, as minimum and maximum diameters or minimum and maximum weights,

- (b) for produce not subject to the uniformity rules, the diameter or the weight of the smallest fruit in the package followed by ‘and over’ or equivalent denomination or, where appropriate, the diameter or the weight of the largest fruit in the package.

#### 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

#### *Size criteria for pears*

- L = Large-fruited variety  
 SP = Summer pear, for which no minimum size is required.

#### **Non-exhaustive list of large-fruited and summer pear varieties**

Small-fruited and other varieties which do not appear in the list may be marketed as long as they meet the size requirements for other varieties as described in section III of the standard.

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. The first and second columns of the table hereunder do not intend to include such trade names. References to known trademarks have been included in the third column for information only.

Variety	Synonyms	Trade names	Size
Abbé Fétel	Abate Fétel		L
Abugo o Siete en Boca			SP
Aka			SP
Alka			L
Alsa			L
Amfora			L
Alexandrine Douillard			L
Bambinella			SP
Bergamotten			SP
Beurré Alexandre Lucas	Lucas		L
Beurré Bosc	Bosc, Beurré d'Apremont, Empereur Alexandre, Kaiser Alexander		L

Beurré Clairgeau			L
Beurré d'Arenberg	Hardenpont		L
Beurré Giffard			SP
Beurré précoce Morettini	Morettini		SP
Blanca de Aranjuez	Agua de Aranjuez, Espadona, Blanquilla		SP
Carusella			SP
Castell	Castell de Verano		SP
Colorée de Juillet	Bunte Juli		SP
Comice rouge			L
Concorde			L
Condoula			SP
Coscia	Ercolini		SP
Curé	Curato, Pastoren, Del cura de Ouro, Espadon de invierno, Bella de Berry, Lombardia de Rioja, Batall de Campana		L
D'Anjou			L
Dita			L
D. Joaquina	Doyenné de Juillet		SP
Doyenné d'hiver	Winterdechant		L
Doyenné du Comice	Comice, Vereinsdechant		L
Erika			L
Etrusca			SP
Flamingo			L
Forelle			L
Général Leclerc		Amber Grace	L
Gentile			SP
Golden Russet Bosc			L
Grand champion			L
Harrow Delight			L
Jeanne d'Arc			L
Joséphine			L

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Kieffer			L
Klapa Mīlule			L
Leonardeta	Mosqueruela, Margallon, Colorada de Alcanadre, Leonarda de Magallon		SP
Lombacad		Cascade	L
Moscatella			SP
Mramornaja			L
Mustafabey			SP
Packham's Triumph	Williams d'Automne		L
Passe Crassane	Passa Crassana		L
Perita de San Juan			SP
Pérola			SP
Pitmaston	Williams Duchesse		L
Précoce de Trévoux	Trévoux		SP
Président Drouard			L
Rosemarie			L
Santa Maria	Santa Maria Morettini		SP
Spadoncina	Agua de Verano, Agua de Agosto		SP
Suvenirs			L
Taylors Gold			L
Triomphe de Vienne			L
Vasarine Sviestine			L
Williams Bon Chrétien	Bon Chrétien, Bartlett, Williams, Summer Bartlett		L

## PART 7:

### **MARKETING STANDARD FOR STRAWBERRIES**

#### **I. DEFINITION OF PRODUCE**

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

#### **II. PROVISIONS CONCERNING QUALITY**

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

#### A. **Minimum requirements**

In all classes, subject to the special provisions for each class and the tolerances allowed, the strawberries must be:

- intact, undamaged,
- 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,
- fresh in appearance, but not washed,
- practically free from pests,
- practically free from damage caused by pests,
- with the calyx (except in the case of wood strawberries); the calyx and the stalk (if present) must be fresh and green,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

The strawberries must be sufficiently developed and display satisfactory ripeness. The development and the condition must be such as to enable them:

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

#### B. **Classification**

The strawberries are classified in three classes, as defined below:

##### (i) *'Extra' Class*

The strawberries in this class must be of superior quality. They must be characteristic of the variety.

They must be bright in appearance, allowing for the characteristics of the variety.

They must be free from soil.

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.

##### (ii) *Class I*

Strawberries in this class must be of good quality. They must be characteristic of the variety.

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,
- presence of a small white patch, not exceeding one tenth of the total surface area of the fruit,
- slight superficial pressure marks.

They must be practically free from soil.

##### (iii) *Class II*

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

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

- defects in shape,
- a white patch not exceeding one fifth of the total surface area of the fruit,
- slight dry bruising not likely to spread,
- slight traces of soil.

### III. PROVISIONS CONCERNING SIZING

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

The minimum size shall be:

- 25 mm in 'Extra' Class,
- 18 mm in Classes I and II.

There is no minimum size for wood strawberries.

### 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 strawberries 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 strawberries not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 2 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 strawberries 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 strawberries not satisfying the requirements as regards the minimum size is allowed.

### V. PROVISIONS CONCERNING PRESENTATION

#### A. Uniformity

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



In the 'Extra' Class, strawberries, with the exception of wood strawberries, must be particularly uniform and regular with respect to degree of ripeness, colour and size. In Class I, strawberries may be less uniform in size.

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

#### **B. Packaging**

The strawberries 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.

Packages must be free of all foreign matter.

### **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 Union 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**

- 'Strawberries' if the contents of the package are not visible from the outside.
- Name of the variety (optional).

#### **C. Origin of produce**

Country of origin<sup>(19)</sup> 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.

## PART 8:

**MARKETING STANDARD FOR SWEET PEPPERS****I. DEFINITION OF PRODUCE**

This standard applies to sweet peppers of varieties<sup>(20)</sup> (cultivars) grown from *Capsicum annuum* L., to be supplied fresh to the consumer, sweet peppers for industrial processing being excluded.

**II. PROVISIONS CONCERNING QUALITY**

The purpose of the standard is to define the quality requirements for sweet peppers, after preparation and packaging.

**A. Minimum requirements**

In all classes, subject to the special provisions for each class and the tolerances allowed, the sweet peppers 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,
- fresh in appearance,
- firm,
- practically free from pests,
- free from damage caused by pests affecting the flesh,
- free of damage caused by low temperature or frost,
- with peduncles attached; the peduncle must be neatly cut and the calyx be intact,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

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

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

**B. Classification**

Sweet peppers are classified in three classes, as defined below:

**(i) 'Extra' Class**

Sweet peppers in this class must be of superior quality. They must be characteristic of the variety and/or commercial type.

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.

**(ii) Class I**

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

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 silvering or damage caused by thrips covering not more than 1/3 of the total surface area
- slight skin defects, such as:
  - pitting, scratching, sunburn, pressure marks covering in total not more than 2 cm for defects of elongated shape, and 1 cm<sup>2</sup> for other defects; or
  - dry superficial cracks covering in total not more than 1/8 of the total surface area
- slightly damaged peduncle.

(iii) *Class II*

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

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

- defects in shape,
- silvering or damage caused by thrips covering not more than 2/3 of the total surface area
- 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 cm<sup>2</sup> of the total area for other defects; or
  - dry superficial cracks covering in total not more than 1/4 of the total surface area
- blossom end deterioration not more than 1 cm<sup>2</sup>
- shrivelling not exceeding 1/3 of the surface
- damaged peduncle and calyx, provided the surrounding flesh remains intact.

### III. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section or by weight. To ensure uniformity in size, the range in size between produce in the same package shall not exceed:

- (a) For sweet peppers sized by diameter:
  - 20 mm.
- (b) For sweet peppers sized by weight:
  - 30 g where the heaviest piece weighs 180 g or less,
  - 40 g where the smallest piece weighs more than 180 g.

Elongated sweet peppers should be sufficiently uniform in length.

Uniformity in size is not compulsory for Class II.

### 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 sweet peppers 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 sweet peppers 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 sweet peppers 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 sweet peppers 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 sweet peppers of the same origin, variety or commercial type, quality, size (if sized) and, in the case of Classes 'Extra' and I, of appreciably the same degree of ripeness and colouring.

However, a mixture of sweet peppers 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**

The sweet peppers 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 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 on 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 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 Union 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**

- ‘Sweet peppers’ if the contents are not visible from the outside.
- ‘Mixture of sweet peppers’, or equivalent denomination, in the case of a mixture of distinctly different commercial types and/or colours of sweet peppers. 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 origin<sup>(21)</sup> and, optionally, district where grown or national, regional or local place name.

In the case of a mixture of distinctly different commercial types and/or colours of sweet peppers 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 or minimum and maximum weights.
- Number of units (optional).
- ‘Hot’ or equivalent denomination, where appropriate.

**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.

## 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.

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

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

#### **B. Maturity requirements**

The juice of the fruit 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.

#### **C. Classification**

The table grapes are classified into three classes defined below:

##### *(i) 'Extra' Class*

Table grapes in this class must be of superior quality. They must be characteristic of the variety, allowing for the district in which they are grown. Berries must be firm, firmly attached, evenly spaced along the stalk and have their bloom virtually intact.

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.

##### *(ii) Class I*

Table grapes in this class must be of good quality. They must be characteristic 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:

- a slight defect in shape,
- slight defects in colouring,

— very slight sun scorch affecting the skin only.

(iii) *Class II*

This class includes table grapes that 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 firmly attached, and, where possible, still have their bloom. They may be less evenly spaced along the stalk than in Class I.

The following defects may be 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 CONCERNING SIZING

Size is determined by the weight of the bunch.

The minimum bunch weight shall be 75 g. This provision does not apply to packages intended for single servings.

### 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 weight, of bunches not satisfying the requirements of the class, but meeting those for 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 weight, of bunches 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 weight, of bunches 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 weight, of bunches not satisfying the requirements as regards sizing is allowed. In each 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.

## 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 the 'Extra' Class, the bunches must be approximately uniform in size and colouring.

However, a mixture of table grapes of distinctly different varieties may be packed together in a package, provided they are uniform in quality and, for each variety concerned, in origin.

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.

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.

Stickers individually affixed on 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, 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.

## 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 Union 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. In the case of a mixture of table grapes of distinctly different varieties, names of the different varieties.



**C. Origin of produce**

- Country of origin<sup>(22)</sup> and, 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.

**D. Commercial specifications**

- Class.
- ‘Bunches below 75 g intended for single servings’, where appropriate.

**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	Pirovano 2
Annamaria	Ubizzoni 4
Baltali	BebaBeba 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 Cebberos, Guareña, Mantuo, Villanueva
Ciminnita	Cipro bianco
Clairette	Blanquette, Malvoisie, Uva de Jijona
Colombana bianca	Verdea, Colombana de Peccioli
Crimson	Seedless
Csaba gyöngye	Cabski biser, Julski Muscat, Muscat Julius, Perle de Csaba, Perla di Csaba
Dawn seedless	Dehltro
Delizia di Vaprio	Pirovano 46
Eclipse Seedless	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	Muscato d'Adda
Moscato d'Amburgo	Black Muscat, Hambro, Hamburg, Hamburski Misket, Muscat d'Hambourg, Moscato Preto
Moscato di Terracina	Moscato di Maccarese
Muscato Seedless	Muska
Eillade	Black Malvoisie, Cinsaut, Cinsault, Ottavianello, Sinsò
Panse precoce	Bianco di Foster, Foster's white, Sicilien
Perla di Csaba	Càbski Biser, Julski muskat, Muscat Julius, Perle de Csaba
Perlette	Piobella
Pizzutello bianco	Aetonychi aspro, Coretto, Cornichon blanc, Rish Baba, Sperone di gallo, Teta di vacca
Precoce de Malingre	Primus
Pirovano 7	Prunesta
Bermestia nera	Pergola rossa, Pergolese di Tivoli
Servant	Servan, Servant di Spagna
Sideritis	Sidiritis
Sultanines	Bidaneh, Kishmich, Kis Mis, Sultan, Sultana, Sultani, Cekirdesksiz, Sultanina bianca, Sultaniye, Thompson
Seedless and mutations	Sundance
Sunred Seedless	Szólóskertek Királynője
Königin der Weingärten	Szólóskertek Királynője muskotály, Szólóskertek Királynéja, Rasaki
ourgarias	Regina Villos, Reina de las Viñas, Reine des Vignes, I. Mathiasz 140, Queen of the Vineyards, Regina dei Vigneti
Thompson Seedless and Mutations	Valenci blanc
Valenci	Valenci, Valency, Panse blanche
Valenci noir	Planta Mula, Rucial de Mula, Valenci negro
Yapincak	

## PART 10:

**MARKETING STANDARD FOR TOMATOES****I. DEFINITION OF PRODUCE**

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

Tomatoes may be classified into four commercial types:

- ‘round’,
- ‘ribbed’,
- ‘oblong’ or ‘elongated’,
- ‘cherry’ tomatoes (including ‘cocktail’ tomatoes).

**II. PROVISIONS CONCERNING QUALITY**

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

**A. Minimum requirements**

In all classes, subject to the special provisions for each class and the tolerances allowed, the tomatoes 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,
- fresh in appearance,
- practically free from pests,
- free from damage caused by pests affecting the flesh,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

In the case of trusses of tomatoes, the stalks must be fresh, healthy, clean and free from all leaves and any visible foreign matter.

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

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

**B. Classification**

Tomatoes are classified in three classes, as defined below:

**(i) ‘Extra’ Class**

Tomatoes in this class must be of superior quality. They must be firm and characteristic of the variety and/or commercial type.

Their colouring, according to their state of ripeness, must be such as to satisfy the requirements set out in the third paragraph of point A above.

They must be free from greenbacks and other 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*

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

They must be free of cracks and visible greenbacks. 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 and development,
- slight defects in colouring,
- slight skin defects,
- very slight bruises.

Furthermore, 'ribbed' tomatoes may show:

- healed cracks not more than 1 cm long,
- no excessive protuberances,
- small umbilicus, but no suberization,
- suberization of the stigma up to 1 cm<sup>2</sup>,
- fine blossom scar in elongated form (like a seam), but not longer than two-thirds of the greatest diameter of the fruit.

(iii) *Class II*

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

They must be reasonably firm (but may be slightly less firm than in Class I) and must not show unhealed cracks.

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

- defects in shape and development,
- defects in colouring,
- skin defects or bruises, provided the fruit is not seriously affected,
- healed cracks not more than 3 cm in length for round, ribbed or oblong tomatoes.

Furthermore, 'ribbed' tomatoes may show:

- more pronounced protuberances than allowed under Class I, but without being misshapen,
- an umbilicus,
- suberization of the stigma up to 2 cm<sup>2</sup>,
- fine blossom scar in elongated form (like a seam).

### III. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section, by weight or by count.

The following provisions shall not apply to trusses of tomatoes and to cherry tomatoes, and are optional for Class II.

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

- (a) For tomatoes sized by diameter:
- 10 mm, if the diameter of the smallest fruit (as indicated on the package) is under 50 mm,
  - 15 mm, if the diameter of the smallest fruit (as indicated on the package) is 50 mm and over but under 70 mm,
  - 20 mm, if the diameter of the smallest fruit (as indicated on the package) is 70 mm and over but under 100 mm,
  - there is no limitation of difference in diameter for fruit equal or over 100 mm.

In case size codes are applied, the codes and ranges in the following table have to be respected:

Size code	Diameter (mm)
0	$\leq 20$
1	$> 20 \leq 25$
2	$> 25 \leq 30$
3	$> 30 \leq 35$
4	$> 35 \leq 40$
5	$> 40 \leq 47$
6	$> 47 \leq 57$
7	$> 57 \leq 67$
8	$> 67 \leq 82$
9	$> 82 \leq 102$
10	$> 102$

- (b) For tomatoes sized by weight or by count, the difference in size should be consistent with the difference indicated in point (a).

#### 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 tomatoes 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 tomatoes 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 neither satisfying the requirements of Class II quality nor

the minimum requirements, or of produce affected by decay. In the case of trusses of tomatoes, 5 percent, by number or weight, of tomatoes detached from the stalk is allowed.

(iii) *Class II*

A total tolerance of 10 per cent, by number or weight, of tomatoes 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 the case of trusses of tomatoes, 10 percent, by number or weight, of tomatoes detached from the stalk is allowed.

**B. Size tolerances**

For all classes: a total tolerance of 10 per cent, by number or weight, of tomatoes 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 tomatoes of the same origin, variety or commercial type, quality and size (if sized).

The ripeness and colouring of tomatoes in 'Extra' Class and Class I must be practically uniform. In addition, the length of 'oblong' tomatoes must be sufficiently uniform.

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

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

**B. Packaging**

Tomatoes 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 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 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 Union 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**

- ‘Tomatoes’ or ‘trusses of tomatoes’ and the commercial type if the contents are not visible from the outside. These details must always be provided for ‘cherry’ (or ‘cocktail’) tomatoes, whether in trusses or not.
- ‘Mixture of tomatoes’, or equivalent denomination, in the case of a mixture of distinctly different varieties, commercial types and/or colours of tomatoes. If the produce is not visible from the outside, the colours, varieties or commercial types and the quantity of each in the package must be indicated.
- Name of the variety (optional).

**C. Origin of produce**

Country of origin<sup>(23)</sup> and, optionally, district where grown, or national, regional or local place name.

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

**D. Commercial specifications**


- Class.
- Size (if sized) expressed as minimum and maximum diameters.

**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.

ANNEX II

**SPECIMEN MENTIONED IN ARTICLE 12(1)**

	<p>European Union marketing standard for fresh fruit and vegetables</p> <p>No (of the approved trader)</p> <p>(Member State)</p>
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ANNEX III

**CERTIFICATE OF CONFORMITY WITH THE EUROPEAN UNION MARKETING STANDARDS FOR FRESH FRUIT AND VEGETABLES REFERRED TO IN ARTICLES 12, 13 AND 14**

1. Trader		Certificate of conformity with the European Union marketing standards applicable to fresh fruit and vegetables  No .....  (This certificate is exclusively for the use of inspection bodies)	
2. Packer identified on packaging (if other than trader)		3. Inspection body	
		4. Place of inspection/ country of origin <sup>(1)</sup>	5. Region or country of destination
6. Identifier of means of transport		7.  <input type="checkbox"/> internal  <input type="checkbox"/> import  <input type="checkbox"/> export	
8. Packages (number and type)  -  -	9. Type of product (variety if the standard specifies)	10. Quality class	11. Total net weight in kg
12. The consignment referred to above conforms, at the issue time, with the European Union marketing standards in force.  .....  Customs office foreseen ..... Place and date of issue  Valid until (date): .....  .....  Signatory (name in block letters):  Signature ..... Seal of the competent authority			
13. Observations			

<sup>(1)</sup> Where the goods are being re-exported, indicate the origin in box 9.

## ANNEX IV

## THIRD COUNTRIES WHERE THE CONFORMITY CHECKS HAVE BEEN APPROVED UNDER ARTICLE 15 AND THE PRODUCTS CONCERNED

<b>Country</b>	<b>Products</b>
Switzerland	Fresh fruit and vegetables other than citrus fruit
Morocco	Fresh fruit and vegetables
South Africa	Fresh fruit and vegetables
Israel	Fresh fruit and vegetables
India	Fresh fruit and vegetables
New Zealand	Apples, pears and kiwi fruit
Senegal	Fresh fruit and vegetables
Kenya	Fresh fruit and vegetables
Turkey	Fresh fruit and vegetables

## ANNEX V

**METHODS OF INSPECTION REFERRED TO IN ARTICLE 17(1)**

The following methods of inspection are based on the provisions of the guide for the implementation of quality control of fresh fruit and vegetables adopted by the OECD Scheme for the Application of International Standards for Fruit and Vegetables.

1. **DEFINITIONS**1.1. **Package**

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.

1.2. **Sales package**

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.

1.3. **Pre-packages**

Pre-packages are sales packages such as the packaging enclosing the foodstuff completely or only partially, but in such a way that the contents cannot be altered without opening or changing the packaging. Protective films covering single produce are not considered as a pre-package.

1.4. **Consignment**



Quantity of produce to be sold by a given trader found at the time of inspection and defined by a document. A consignment may consist of one or several types of produce; it may contain one or several lots of fresh, dry or dried fruit and vegetables.

#### 1.5. **Lot**

Quantity of produce which, at the time of inspection at one place, has similar characteristics with regard to:

- packer and/or dispatcher,
- country of origin,
- nature of produce,
- class of produce,
- size (if the produce is graded according to size),
- variety or commercial type (according to the relevant provisions of the standard),
- type of packaging and presentation.

However, if during the conformity check of consignments as defined in point 1.4 it is difficult to distinguish between different lots and/or presentation of individual lots is not possible, all lots of a specific consignment may be treated as one lot if they are similar in regard to type of produce, dispatcher, country of origin, class and variety or commercial type, if this is provided for in the relevant marketing standard.

#### 1.6. **Sampling**

Collective samples taken temporarily from a lot during conformity check.

#### 1.7. **Primary sample**

Package taken at random from the lot, in case of packed produce or, in case of bulk produce (direct loading into a transport vehicle or compartment thereof), a quantity taken at random from a point in the lot.

#### 1.8. **Bulk sample**

Several primary samples supposed to be representative for the lot so that the total quantity is sufficient to allow the assessment of the lot with regard to all criteria.

#### 1.9. **Secondary sample**

An equal quantity of produce taken at random from the primary sample.

In the case of packed nuts, the secondary sample shall weigh between 300 g and 1 kg. If the primary sample is made up of packages containing sales packages, the secondary sample shall be one or more sales packages that in aggregate are at least 300 g.

In the case of other packed produce, the secondary sample shall comprise of 30 units, in case the net weight of the package is 25 kg or less and the package does not contain any sales packages. In certain cases this means that the whole content of the package has to be checked, if the primary sample contains not more than 30 units.

#### 1.10. **Composite sample (dry and dried produce only)**

A composite sample is a mix, weighing at least 3 kg, of all the secondary samples taken from the bulk sample. Produce in the composite sample shall be evenly mixed.

#### 1.11. **Reduced sample**

Quantity of produce taken at random from the bulk or composite sample having a size which is restricted to the minimum quantity necessary but sufficient to allow the assessment of certain individual criteria.

If the inspection method would destroy the produce, the size of the reduced sample shall not exceed 10 % of the bulk sample or, in the case of nuts in shell, 100 nuts taken from the composite sample. In the case of small dry or dried products (i.e. 100 g include more than 100 units) the reduced sample shall not exceed 300 g.

For the assessment of criteria on the degree of the development and/or ripeness, the constitution of the sampling shall be done according to the objective methods described in the Guidance on Objective Tests to Determine Quality of Fruit and Vegetables and Dry and Dried Produce.

Several reduced samples may be taken from a bulk or composite sample in order to check the conformity of the lot against different criteria.

## 2. IMPLEMENTATION OF CONFORMITY CHECK

### 2.1. General remark

A conformity check shall be made by assessing samples taken at random from different points in the lot to be controlled. It is based on the principle of presumption that the quality of the samples is representative of the quality of the lot.

### 2.2. Place of control

A conformity check may be carried out during packing operation, at the point of dispatch, during transport, at the point of reception, at whole sale and retail level.

In cases where the inspection body does not carry out the conformity check in their own premises, the holder shall provide facilities enabling the conduct of a conformity check.

### 2.3. Identification of lots and/or getting a general impression of the consignment

The identification of lots shall be carried out on the basis of their marking or other criteria, such as the indications laid down under Council Directive 89/396/EEC<sup>(24)</sup>. In the case of consignments which are made up of several lots it is necessary for the inspector to get a general impression of the consignment with the aid of accompanying documents or declarations concerning the consignments. The inspector shall then determine how far the lots presented comply with the information in these documents.

If the produce is to be or has been loaded onto a means of transport, the registration number of the latter shall be used for identification of the consignment.

### 2.4. Presentation of produce

The inspector shall decide which packages are to be checked. The presentation shall be made by the operator and shall include the presentation of the bulk sample as well as the supply of all information necessary for the identification of the consignment or lot.

If reduced or secondary samples are required, these shall be identified by the inspector from the bulk sample.

### 2.5. Physical check

— Assessment of packaging and presentation:

The packaging, including the material used within the package, shall be tested for suitability and cleanness according to the provisions of the relevant marketing

standard. This shall be done on the basis of primary samples, in case of packed produce and in all other cases on the basis of the transport vehicle. If only certain types of packaging or presentation are permitted, the inspector shall check whether these are being used.

— Verification of marking:

The inspector shall check whether the produce is marked according to the relevant marketing standard. This shall include a check on the accuracy of marking and/or the extent of any amendments required.

In case of packed produce, this check shall be carried out on the basis of the primary samples, in all other cases on the basis of the documents attached to the pallet or the transport vehicle.

Fruit and vegetables individually wrapped in plastic shall not be considered as pre-packed foodstuff in the meaning of European Parliament and Council Directive 2000/13/EC and shall not necessarily need to be marked in accordance with the marketing standards. In such cases, the plastic wrapping may be considered as a simple protection for fragile products.

— Verification of conformity of the produce:

The inspector shall determine the size of the bulk sample in such way as to be able to assess the lot. The inspector selects at random the packages to be inspected or in the case of bulk produce the points of the lot from which individual samples shall be taken.

Care shall be taken to ensure that the removal of samples does not adversely affect the quality of the produce.

Damaged packages shall not be used as part of the bulk sample. They shall be set aside and may, if necessary, be subject to a separate examination and report.

The bulk sample shall comprise the following minimum quantities whenever a lot is declared unsatisfactory or the risk of a produce not conforming to the marketing standard has to be examined:

<b>Packed produce</b>	
<b>Number of packages in the lot</b>	<b>Number of packages to be taken (primary samples)</b>
Up to 100	5
From 101 to 300	7
From 301 to 500	9
From 501 to 1 000	10
More than 1 000	15 (minimum)

<b>Produce in bulk(direct loading into a transport vehicle or compartment thereof)</b>	
<b>Quantity of lot in kg or number of bundles in the lot</b>	<b>Quantity of primary samples in kg or number of bundles</b>
Up to 200	10
From 201 to 500	20

From 501 to 1 000	30
From 1 001 to 5 000	60
More than 5 000	100 (minimum)

In the case of bulky fruit and vegetables (over 2 kg per unit), the primary samples shall be made up of at least five units. In the case of lots comprising fewer than 5 packages or weighing less than 10 kg, the check shall cover the entire lot.

If the inspector discovers, after an inspection, that a decision cannot be reached, another physical check shall be undertaken and the overall result reported as an average of the two checks.

## 2.6. Control of produce

In case of packed produce, the primary samples shall be used to check the general appearance of the produce, the presentation, the cleanliness of the packages and the labelling. In all other cases, these checks shall be done on basis of the lot or transport vehicle.

The produce shall be removed entirely from its packaging for the conformity check. The inspector may only dispense with this where the sampling is based on composite samples.

The inspection of uniformity, minimum requirements, quality classes and size shall be carried out on the basis of the bulk sample, or on the basis of the composite sample taking into account the explanatory brochures published by the OECD Scheme for the Application of International Standards for Fruit and Vegetables.

When defects are detected, the inspector shall ascertain the respective percentage of the produce not in conformity with the standard by number or weight.

External defects shall be checked on the basis of the bulk or composite sample. Certain criteria on the degree of development and/or ripeness or on the presence or absence of internal defects may be checked on the basis of reduced samples. The check based on the reduced sample applies in particular to checks which destroy the trade value of the produce.

The criteria on the degree of development and/or ripeness shall be checked using the instruments and methods laid down to this end in the relevant marketing standard or in accordance with the Guidance on Objective Tests to Determine Quality of Fruit and Vegetables and Dry and Dried Produce.

## 2.7. Report of control results

Documents mentioned in Article 14 shall be issued, where appropriate.

If defects are found leading to non-conformity, the trader or his representative shall be informed in writing about these defects and the percentage found as well as the reasons for non-conformity. If the compliance of produce with the standard is possible by a change in marking, the trader or his representative shall be informed.

If defects are found in a product, the percentage found not to be in conformity with the standard shall be indicated.

## 2.8. Decline in value by conformity check

After the conformity check, the bulk or composite sample is put at the disposal of the operator or his representative.

The inspection body shall not be bound to hand back the elements of the bulk or composite sample destroyed during the conformity check.

## ANNEX VI

## PROCESSED PRODUCTS REFERRED TO IN ARTICLE 50(3)

<b>Category</b>	<b>CN Code</b>	<b>Description</b>
Fruit juices	ex 2009	Fruit juices, excluding grape juice and grape must of subheadings 2009 61 and 2009 69, banana juice of subheading ex 2009 80 and concentrated juices, unfermented and not containing added spirit, whether or not containing added sugar or other sweetening matter. Concentrated fruit juices are fruit juices coming under heading ex 2009 obtained by the physical removal of at least 50 % of the water content, in packings of a net content of not less than 200 kg.
Tomato concentrate	ex 2002 90 31 ex 2002 90 91	Tomato concentrate with a dry weight content of not less than 28 % in immediate packings of a net content of not less than 200 kg.
Frozen fruit and vegetables	ex 0710	Vegetables (uncooked or cooked by steaming or boiling in water) frozen, excluding sweetcorn of subheading 0710 40 00, olives of subheading 0710 80 10 and fruits of the genus <i>Capsicum</i> or of the genus <i>Pimenta</i> of subheading 0710 80 59.
	ex 0811	Fruit and nuts, uncooked or cooked by steaming or boiling in water, frozen, not containing added sugar or other sweetening matter, excluding frozen bananas

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		falling within subheading ex 0811 90 95.
	ex 2004	Other vegetables prepared or preserved otherwise than by vinegar or acetic acid, frozen, other than the products of heading 2006, excluding sweetcorn ( <i>Zea mays</i> var. <i>saccharata</i> ) of subheading ex 2004 90 10, olives of subheading ex 2004 90 30 and potatoes prepared or preserved in the form of flour, meal or flakes of subheading 2004 10 91.
Canned fruit and vegetables	ex 2001	<p>Vegetables, fruit, nuts and other edible parts of plants, prepared or preserved by vinegar or acetic acid, excluding:</p> <ul style="list-style-type: none"> <li>— fruit of the genus <i>Capsicum</i> other than sweetpeppers or pimentos of subheading 2001 90 20</li> <li>— sweetcorn (<i>Zea mays</i> var. <i>saccharata</i>) of subheading 2001 90 30</li> <li>— yams, sweet potatoes and similar edible parts of plants containing 5 % or more by weight of starch of subheading 2001 90 40</li> <li>— palm hearts of subheading 2001 90 60</li> <li>— olives of subheading 2001 90 65</li> <li>— vine leaves, hop shoots and other similar edible parts of plants falling within subheading ex 2001 90 97.</li> </ul>

ex 2002	Tomatoes prepared or preserved otherwise than by vinegar or acetic acid excluding tomato concentrate of subheadings ex 2002 90 31 and ex 2002 90 91 described above.
ex 2005	Other vegetables prepared or preserved otherwise than by vinegar or acetic acid, not frozen, other than products of heading 2006 excluding olives of subheading 2005 70, sweetcorn ( <i>Zea mays</i> var. <i>saccharata</i> ) of subheading 2005 80 00 and fruit of the genus <i>Capsicum</i> , other than sweet peppers or pimentos of subheading 2005 99 10 and potatoes prepared or preserved in the form of flour, meal or flakes of subheading 2005 20 10.
ex 2008	Fruit, nuts and other edible parts of plants, otherwise prepared or preserved, whether or not containing added sugar or other sweetening matter or spirit, not elsewhere specified or included, excluding: <ul style="list-style-type: none"> <li>— peanut butter of subheading 2008 11 10</li> <li>— other nuts, otherwise prepared or preserved, whether or not containing added sugar or other sweetening matter, not elsewhere specified or included, of subheading ex 2008 19</li> <li>— palm hearts of subheading 2008 91 00</li> </ul>

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		<ul style="list-style-type: none"> <li>— maize of subheading 2008 99 85</li> <li>— yams, sweet potatoes and similar edible parts of plants, containing 5 % or more by weight of starch of subheading 2008 99 91</li> <li>— vine leaves, hop shoots and other similar edible parts of plants falling within subheading ex 2008 99 99</li> <li>— mixtures of banana otherwise prepared or preserved of subheadings ex 2008 92 59, ex 2008 92 78, ex 2008 92 93 and ex 2008 92 98</li> <li>— bananas otherwise prepared or preserved of subheadings ex 2008 99 49, ex 2008 99 67 and ex 2008 99 99.</li> </ul>
Canned mushrooms	2003 10	Mushrooms of the genus <i>Agaricus</i> prepared or preserved otherwise than by vinegar or acetic acid.
Fruits provisionally preserved in brine	ex 0812	Fruit and nuts, provisionally preserved in brine, but unsuitable in that state for immediate consumption, excluding bananas provisionally preserved falling within subheading ex 0812 90 98.
Dried fruits	ex 0813	Fruit, dried, other than that of headings 0801 to 0806.
	0804 20 90	Dried figs.
	0806 20	Dried grapes.
	ex 2008 19	Other nuts, otherwise prepared or preserved,



		whether or not containing added sugar or other sweetening matter, not elsewhere specified or included, excluding tropical nuts and their mixtures.
Other processed fruit and vegetable		Processed fruit and vegetables listed in Part X of Annex 1 of Regulation (EC) No 1234/2007, different from the products listed in the categories above.
Processed aromatic herbs	ex 0910	Dried thyme.
	ex 1211	Basil, melissa, mint, organum vulgare (oregano/wild marjoram), rosemary, sage, dried, whether or not cut, crushed or powdered.
Paprika powder	ex 0904	Pepper of the genus Piper; dried or crushed or ground fruits of the genus Capsicum or of the genus Pimenta, excluding sweet peppers falling within subheading 0904 20 10.

## ANNEX VII

**STRUCTURE AND CONTENT OF A NATIONAL STRATEGY FOR SUSTAINABLE OPERATIONAL PROGRAMMES REFERRED TO IN ARTICLE 55(1)**

## 1. Duration of the national strategy

To be indicated by the Member State.

## 2. Analysis of the situation in terms of strengths and weaknesses and potential for development, the strategy chosen to meet them and the justification of the priorities chosen as referred to in Article 103f(2)(a) and (b) of Regulation (EC) No 1234/2007.

## 2.1. Analysis of the situation

Describe the current situation of the fruit and vegetable sector using quantified data, highlighting strengths and weaknesses, disparities, needs and gaps and potential for development on the basis of the relevant common baseline indicators defined in Annex VIII and of other relevant additional indicators. This description shall concern at least:

- the performances of the fruit and vegetable sector, including key trends: strengths and weaknesses of the sector, including in terms of competitiveness, and the potential for development of the producer organisations,
- the environmental effects (impacts/pressures and benefits) of the fruit and vegetable production, including key trends.

## 2.2. The strategy chosen to meet strengths and weaknesses

Describe the key areas where intervention is expected to bring the maximum value added:

- relevance of the objectives set for the operational programmes and of the related expected results and targets to the (priority) needs identified, and the extent to which they can be realistically achieved,
- internal coherence of the strategy, and existence of mutually reinforcing interactions and absence of possible conflicts and contradictions between the operational objectives of different actions selected,
- complementarity and consistency of the actions selected, and with other national or regional actions, and in particular with activities supported through Union funds, and in particular with the rural development measures,
- expected results and impact against the baseline situation, and their contribution to Union objectives.

## 2.3. Impact from the previous operational programmes (when available)

Describe, where appropriate, the impact of operational programmes implemented in the recent past. Present a summary of the available results.

## 3. Objectives of operational programmes and instruments, performance indicators as referred to in Article 103f(2)(c) of Regulation (EC) No 1234/2007.

Describe the types of actions selected as eligible for support (non-exhaustive list) and indicate what are the objectives pursued, verifiable targets and the indicators that allow the progress towards achievement of the objectives, efficiency and effectiveness to be assessed.

### 3.1. Requirements concerning all or several types of actions

Criteria and administrative rules adopted for ensuring that certain actions selected as eligible for support are not also supported by other relevant instruments of the common agricultural policy, and in particular by rural development support.

Effective safeguards in place, in application of Article 103c(5) of Regulation (EC) No 1234/2007, to protect the environment from possible increased pressures coming from investments supported under operational programmes and eligibility criteria adopted in application of Article 103f(1) of that Regulation, for ensuring that investments on individual holdings supported under operational programmes respect the objectives set out in Article 191 of the Treaty and in the Sixth Community Environment Action Programme.

### 3.2. Specific information required for types of actions (to be filled only for the types of actions selected)

The following specific information is required for the actions envisaged:

#### 3.2.1. Actions aimed at planning of production (non-exhaustive list)

##### 3.2.1.1. Acquisition of fixed assets

- types of investments eligible for support (including type of fixed assets concerned),
- other forms of acquisition eligible for support, e.g. renting, leasing (including type of fixed assets concerned),
- details on eligibility conditions for support.

##### 3.2.1.2. Other actions

- description of the types of actions eligible for support,

- details on eligibility conditions for support.
- 3.2.2. Actions aimed at improving or maintaining product quality (non-exhaustive list)
  - 3.2.2.1. Acquisition of fixed assets
    - types of investments eligible for support (including type of fixed assets concerned),
    - other forms of acquisition eligible for support, e.g. renting, leasing (including type of fixed assets concerned),
    - details on eligibility conditions for support.
  - 3.2.2.2. Other actions
    - description of the types of actions eligible for support,
    - details on eligibility conditions for support.
- 3.2.3. Actions aimed at improving marketing (non-exhaustive list)
  - 3.2.3.1. Acquisition of fixed assets
    - types of investments eligible for support (including type of fixed assets concerned),
    - other forms of acquisition eligible for support, e.g. renting, leasing (including type of fixed assets concerned),
    - details on eligibility conditions for support.
  - 3.2.3.2. Other types of actions including promotion and communication activities other than in relation to crisis prevention and management
    - description of the types of actions eligible for support,
    - details on eligibility conditions for support.
- 3.2.4. Research and experimental production (non-exhaustive list)
  - 3.2.4.1. Acquisition of fixed assets
    - types of investments eligible for support (including type of fixed assets concerned),
    - other forms of acquisition eligible for support, e.g. renting, leasing (including type of fixed assets concerned),
    - details on eligibility conditions for support.
  - 3.2.4.2. Other types of actions
    - description of the types of actions eligible for support,
    - details on eligibility conditions for support.
- 3.2.5. Training types of actions (other than in relation to crisis prevention and management) and actions aimed at promoting access to advisory services (non-exhaustive list)
  - description of the types of actions eligible for support (including types of training and/or issues covered by the advisory service),
  - details on eligibility conditions for support.
- 3.2.6. Crisis prevention and management measures
  - description of the types of actions eligible for support,
  - details on eligibility conditions for support.
- 3.2.7. Environmental types of actions (non-exhaustive list)
  - confirmation that the environmental actions selected as eligible for support respect the requirements set out in the second subparagraph of Article 103c(3) of Regulation (EC) No 1234/2007,

- confirmation that the support for eligible environmental actions respects the requirements set out in the fourth subparagraphs of Article 103c(3) of Regulation (EC) No 1234/2007.

#### 3.2.7.1. Acquisition of fixed assets

- types of investments eligible for support (including type of fixed assets concerned),
- other forms of acquisition eligible for support, e.g. renting, leasing (including type of fixed assets concerned),
- details on eligibility conditions for support including.

#### 3.2.7.2. Other types of actions

- list of the environmental actions eligible for support,
- description of the types of actions eligible for support, including the specific commitment or commitments that they entail, their justification based on their expected environmental impact in relation to environmental needs and priorities,
- amounts of support, where relevant,
- criteria adopted for calculating the support levels.

#### 3.2.8. Other types of actions (non-exhaustive list)

##### 3.2.8.1. Acquisition of fixed assets

- types of investments eligible for support (including type of fixed assets concerned),
- other forms of acquisition eligible for support, e.g. renting, leasing (including type of fixed assets concerned),
- details on eligibility conditions for support.

##### 3.2.8.2. Other actions

- description of the other types of actions eligible for support,
- details on eligibility conditions for support.

#### 4. Designation of competent authorities and bodies responsible

Designation by the Member State of the national authority responsible for the management, monitoring and evaluation of the national strategy.

#### 5. A description of the monitoring and evaluation systems

These shall be constructed on the basis of the list of common performance indicators indicated in Annex VIII. Where deemed appropriate, the national strategy shall specify additional indicators reflecting national and/or regional needs, conditions and objectives specific to the national operational programmes.

- ##### 5.1. Assessment of the operational programmes and reporting obligations for producer organisations as referred to in Article 103f(2)(d) and (e) of Regulation (EC) No 1234/2007.

Describe the monitoring and evaluation requirements and procedures in relation to operational programmes, including the reporting obligations for producer organisations.

##### 5.2. Monitoring and evaluation of the national strategy

Describe the monitoring and evaluation requirements and procedures in relation to the national strategy.

## ANNEX VIII

**List of common performance indicators referred to in Articles 59(a), 96(3)(a) and 125(2)**

The system of common performance indicators related to actions undertaken by producer organisations, associations of producer organisations and their members under an operational programme does not necessarily capture all the factors that may intervene and affect the outputs, results and impact of an operational programme. In this context, the information provided by common performance indicators should be interpreted in the light of quantitative and qualitative information relating to other key factors contributing to the success or failure of the programme's implementation.

## 1. COMMON INDICATORS RELATING TO THE FINANCIAL EXECUTION (INPUT INDICATORS) (ANNUAL)

<b>Measure</b>	<b>Type of action</b>	<b>Input indicators (annual)</b>
Actions aimed at planning of production	a) Purchase of fixed assets b) Other forms of acquisition of fixed assets, including renting, hiring and leasing c) Other actions	Expenditure (Euro)
Actions aimed at improving or maintaining product quality	a) Purchase of fixed assets b) Other forms of acquisition of fixed assets, including renting, hiring and leasing c) Other actions	Expenditure (Euro)
Actions aimed at improving marketing	a) Purchase of fixed assets b) Other forms of acquisition of fixed assets, including renting, hiring and leasing c) Promotion and communication activities (other than in relation to crisis prevention and management) d) Other actions	Expenditure (Euro)
Research and experimental production	a) Purchase of fixed assets b) Other forms of acquisition of fixed assets, including	Expenditure (Euro)

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	<ul style="list-style-type: none"> <li>renting, hiring and leasing</li> <li>c) Other actions</li> </ul>	
Training actions (other than in relation to crisis prevention and management) and/or actions aimed at promoting access to advisory services	<p>Based on the main issue covered:</p> <ul style="list-style-type: none"> <li>a) Organic production</li> <li>b) Integrated production or integrated pest management</li> <li>c) Other environmental issues</li> <li>d) Traceability</li> <li>e) Product quality, including pesticides residues</li> <li>f) Other issues</li> </ul>	Expenditure (Euro)
Crisis prevention and management measures	<ul style="list-style-type: none"> <li>a) market withdrawal;</li> <li>b) green harvesting or non-harvesting of fruit and vegetables;</li> <li>c) promotion and communication activities;</li> <li>d) training actions;</li> <li>e) harvest insurance;</li> <li>f) support for the administrative costs of setting up mutual funds.</li> </ul>	Expenditure (Euro)
Environmental actions	<ul style="list-style-type: none"> <li>a) Purchase of fixed assets</li> <li>b) Other forms of acquisition of fixed assets, including renting, hiring and leasing</li> <li>c) Other actions: <ul style="list-style-type: none"> <li>(1) Production <ul style="list-style-type: none"> <li>i) Organic production</li> <li>ii) Integrated production</li> <li>iii) Improved use and/or management of water,</li> </ul> </li> </ul> </li> </ul>	Expenditure (Euro)

- iv) including  
water  
saving  
and  
draining  
Actions  
to  
conserve  
soil  
(e.g.,  
labour  
techniques  
to  
prevent/  
reduce  
soil  
erosion,  
green  
cover,  
conservation  
agriculture,  
mulching)
- v) Actions  
to  
create  
or  
maintain  
habitats  
favourable  
for  
biodiversity  
(e.g.,  
wetlands)  
or  
to  
maintain  
the  
landscape,  
including  
the  
conservation  
of  
historical  
features  
(e.g.  
stonewalls,  
terraces,  
small  
wood)
- vi) Actions  
favouring  
energy  
saving

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		vii)	Actions related to reduction of waste production and to improvement of waste management
		viii)	Other actions
	(2)	Transport	
	(3)	Marketing	
Other actions	a)	Purchase of fixed assets	Expenditure (Euro)
	b)	Other forms of acquisition of fixed assets, including renting, hiring and leasing	
	c)	Other actions	

## 2. COMMON OUTPUT INDICATORS (ANNUAL)

Measure	Type of action	Output indicators (annual)	
Actions aimed at planning of production	a)	Purchase of fixed assets	Number of holdings participating in the actions Total value of investments (Euro) <sup>a</sup>
	b)	Other forms of acquisition of fixed assets, including renting, hiring and leasing	Number of holdings participating in the actions
	c)	Other actions	Number of holdings participating in the actions
Actions aimed at improving or maintaining product quality	a)	Purchase of fixed assets	Number of holdings participating in the actions. Total value of investments (Euro) <sup>a</sup>
	b)	Other forms of acquisition of fixed	Number of holdings participating in the actions



	assets, including renting, hiring and leasing	
	c) Other actions	Number of holdings participating in the actions
Actions aimed at improving marketing	a) Purchase of fixed assets	Number of holdings participating in the actions. Total value of investments (Euro) <sup>a</sup>
	b) Other forms of acquisition of fixed assets, including renting, hiring and leasing	Number of holdings participating in the actions
	c) Promotion and communication activities (other than in relation to crisis prevention and management)	Number of actions undertaken <sup>b</sup>
	d) Other actions	Number of holdings participating in the actions
Research and experimental production	a) Purchase of fixed assets	Number of holdings participating in the actions. Total value of investments (Euro) <sup>a</sup>
	b) Other forms of acquisition of fixed assets, including renting, hiring and leasing	Number of holdings participating in the actions
	c) Other actions	Number of holdings participating in the actions <sup>c</sup> Number of hectares concerned <sup>d</sup>
Training actions (other than in relation to crisis prevention and management) and/or actions aimed at promoting access to advisory services	Based on the main issue covered:	Number of days of training received by participants
	a) Organic production	Number of holdings that use advisory services <sup>e</sup>
	b) Integrated production or integrated pest management	
c) Other environmental issues		

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	d) Traceability e) Product quality, including pesticide residues f) Other issues	
Crisis prevention and management measures	a) market withdrawal;	Number of actions undertaken <sup>f</sup>
	b) green harvesting or non-harvesting of fruit and vegetables;	Number of actions undertaken <sup>g</sup>
	c) promotion and communication activities;	Number of actions undertaken <sup>b</sup>
	d) training actions;	Number of days of training received by participants
	e) harvest insurance;	Number of holdings participating in the actions
	f) support for the administrative costs of setting up mutual funds.	Number of actions undertaken <sup>h</sup>
Environmental actions	a) Purchase of fixed assets <sup>i</sup>	Number of holdings participating in the actions Total value of investments (Euro) <sup>b</sup>
	b) Other forms of acquisition of fixed assets, including renting, hiring and leasing <sup>j</sup>	Number of holdings participating in the actions
	c) Other actions (1) i) Organic production ii) Integrated production iii) Improved use and/or management of water, including water saving and draining	Number of holdings participating in the actions Number of hectares concerned

iv)	Actions to conserve soil (e.g., labour techniques to prevent/reduce soil erosion, green cover, conservation agriculture, mulching)
v)	Actions to create or maintain habitats favourable for biodiversity (e.g., wetlands) or to maintain the landscape, including the conservation of historical features (e.g. stonewalls, terraces, small wood)
vi)	Actions favouring energy saving
vii)	Actions related to reduction of waste production and to improvement of waste management
viii)	Other actions

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	(2) (3)	Transport Marketing	Volume of marketed production concerned
Other actions	a)	Purchase of fixed assets	Number of holdings participating in the actions Total value of investments (Euro) <sup>a</sup>
	b)	Other forms of acquisition of fixed assets, including renting, hiring and leasing	Number of holdings participating in the actions
	c)	Other actions	Number of holdings participating in the actions
<b>a</b>	To be filled in only for the year when the investment is made.		
<b>b</b>	Each day of a promotion campaign counts as one action.		
<b>c</b>	Only in case of actions relating to experimental production in plots belonging to member holdings.		
<b>d</b>	Only in case of actions relating to experimental production in plots belonging to member holdings and/or to the producer organisation.		
<b>e</b>	Whatever is the source of the advice (i.e. through an advisory service developed by the OP or by external services) and the specific issue covered by the advice.		
<b>f</b>	Market withdrawal of the same product in different periods of the year and market withdrawal of different products count as different actions. Each market withdrawal operation for a given product counts as one action.		
<b>g</b>	Green-harvesting and non-harvesting of different products count as different actions. Green harvesting and non-harvesting of the same product count as one action, regardless of the number of days they take, the number of holdings participating and the number of plots or hectares concerned.		
<b>h</b>	Actions relating to the setting up of different mutual funds count as different actions.		
<b>i</b>	Including non-productive investments linked to the achievement of commitments undertaken under other environmental actions.		
<b>j</b>	Including other forms of acquisitions of fixed assets linked to the achievement of commitments undertaken under other environmental actions.		

### 3. COMMON RESULT INDICATORS

*Nota bene:* Result indicators are to be notified only once the results are appreciated.

Measure	Result indicators (Measurement)
Actions aimed at planning of production	Change in total volume of marketed production (tons) Change in unit value of marketed production (Euro/kg)
Actions aimed at improving or maintaining product quality	Change in volume of marketed production that meets the requirements of a specific 'quality scheme' (tons) <sup>a</sup> Change in unit value of marketed production (Euro/kg) Estimated impact on production costs (Euro/ kg)

Actions aimed at improving marketing	Change in total volume of marketed production (tons) Change in unit value of marketed production (Euro/kg)
Research and experimental production	Number of new techniques, processes and/or products adopted since the beginning of the operational programme
Training actions (other than in relation to crisis prevention and management) and/or actions aimed at promoting access to advisory services	Number of people who completed the full training activity/programme Number of holdings that use advisory services
<b>Crisis prevention and management measures</b>	
a) market withdrawal	Total volume of production subject to withdrawal (tons)
b) green harvesting or non-harvesting of fruit and vegetables	Total area concerned by green harvesting or non-harvesting (ha)
c) promotion and communication	Estimated change in volume of marketed production for products subject to the promotion/communication activities (tons)
d) training actions	Number of people who completed the full training activity/programme
e) harvest insurance	Total value of the insured risk (Euro)
f) support for the administrative costs of setting up mutual funds	Total value of the mutual fund set up (Euro)
<b>Environmental actions</b>	
a) Purchase of fixed assets <sup>b</sup>	Estimated change in annual mineral fertiliser consumption/hectare, by type of fertiliser (N and P <sub>2</sub> O <sub>3</sub> ) (tons/ha)
b) Other forms of acquisition of fixed assets, including renting, hiring and leasing <sup>c</sup>	Estimated change in annual water use/hectare (m <sup>3</sup> /ha) Estimated change in annual use of energy by type of energy source or type of fuel (Litres/m <sup>3</sup> /Kwh per ton of marketed production)
c) Other actions	
(1) Production	Estimated change in annual volume of waste generated (tons per ton of marketed production) Estimated change in annual use of packaging (tons per ton of marketed production)
(2) Transport	Estimated change in annual use of energy by type of energy source or type of fuel (Litres/m <sup>3</sup> /Kwh per ton of marketed production)

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(3) Marketing	Estimated change in annual volume of waste generated (tons per ton of marketed production) Estimated change in annual use of packaging (tons per ton of marketed production)
Other actions	Change in total volume of marketed production (tons) Change in unit value of marketed production (Euro/kg) Estimated impact on production costs (Euro/kg)
a	'Quality' requirements are intended here to consist of a set of detailed obligations concerning the production methods (a) the respect of which is subject to independent inspection, and (b) that result in a final product the quality of which (i) goes significantly beyond the normal commercial standards as regards public health, plant health or environmental standards and (ii) responds to current and foreseeable market opportunities. It is proposed that the main types of 'quality schemes' cover the following: (a) certified organic production; (b) protected geographical indications and protected designations of origin, (c) certified integrated production, (d) private certified product quality schemes.
b	Including non-productive investments linked to the achievement of commitments undertaken under other environmental actions.
c	Including other forms of acquisitions of fixed assets linked to the achievement of commitments undertaken under other environmental actions.

*Notes: the reference for changes is the situation existing at the start of the programme.*

#### 4. COMMON IMPACT INDICATORS

*Nota bene: Impact indicators are to be notified only once the impact is appreciated.*

Measure	Overall objectives	Impact indicators (Measurement)
Actions aimed at planning of production	Improving competitiveness Improving attractiveness of producer organisation's membership	Estimated change in total value of marketed production (Euro) Change in the total number of fruit and vegetable producers who are active members <sup>a</sup> of the OP/APO concerned (number) Change in the total area under fruit and vegetable production cropped by members of the OP/APO concerned (ha)
Actions aimed at improving or maintaining product quality		
Actions aimed at improving marketing		
Research and experimental production		
Training actions (other than in relation to crisis prevention and management) and/or actions aimed at promoting access to advisory services		
Crisis prevention and management measures		

a Active members are members who deliver products to the PO/APO.

*Notes: the reference for changes is the situation existing at the start of the programme.*

Environmental actions	Maintaining and protecting the environment:	
	— Soil	not defined
	— Water quality	Estimated change in total mineral fertiliser consumption, by type of fertiliser (N and P <sub>2</sub> O <sub>3</sub> ) (tons)
	— Sustainable use of water resources	Estimated change in total water use (m <sup>3</sup> )
	— Habitat and biodiversity	not defined
	— Landscape	not defined
	— Climate change mitigation	Estimated change in total use of energy, by type of energy source or type of fuel (Litres/m <sup>3</sup> /Kwh)
	— Waste reduction	Estimated change in total volume of waste generated (tons) Estimated change in use of packaging (tons)
Other actions	Improving competitiveness Improving attractiveness of producer organisation's membership	Estimated change in total value of marketed production (Euro) Change in the total number of fruit and vegetable producers who are active members <sup>a</sup> of the OP/APO concerned (number) Change in the total area under fruit and vegetable production cropped by members of the OP/APO concerned (ha)

<sup>a</sup> Active members are members who deliver products to the PO/APO.

Notes: the reference for changes is the situation existing at the start of the programme.

## 5. COMMON BASELINE INDICATORS

*Nota bene:* Baseline indicators are needed in the analysis of the situation at the start of the programming period. Certain common baseline indicators are only relevant for the individual operational programmes at the level of producer organisations (e.g., volume of the production marketed at less than 80 % of the average price received by the PO/APO). Other common

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baseline indicators are also relevant for the national strategies at the level of the Member States (e.g., total value of marketed production).

As a general rule, baseline indicators are to be calculated as three year averages. If data are not available, they should be calculated at least with data related to one year.

Objectives	Baseline indicators related to objectives	
	Indicator	Definition (and measurement)
Overall objectives		
Improving competitiveness	Total value of marketed production	Total value of marketed production of the producer organisation (PO)/association of POs (APO) (Euro)
Improving the attractiveness of the producer organisation's membership	Number of fruit and vegetable producers who are active members of the PO/APO concerned	Number of fruit and vegetable producers who are active member <sup>a</sup> of the PO/APO
	Total area under fruits and vegetable production cropped by members of the PO/APO concerned	Total area under fruit and vegetable production cropped by members of the PO/APO (ha)
Maintaining and protecting the environment	not defined	
Specific objectives		
Promoting concentration of supply	Total volume of marketed production	Total volume of marketed production of the PO/APO (tons)
Promoting the placing on the market of products produced by the members		
Ensuring that production is adjusted to demand in terms of quality and quantity		Volume of the marketed production that meets the requirements of a specific 'quality scheme' <sup>b</sup> by main types of 'quality schemes' concerned (tons)
Optimising production costs	not defined	
Boosting products' commercial value	Average unit value of marketed production	Total value of marketed production/Total volume of marketed production (Euro/kg)
Stabilising producer prices	not defined	
Promoting knowledge and improving human potential	Number of people having participated in training activities	Number of people who completed a training activity/programme during the last three years (number)



	Number of holdings using advisory services	Number of holdings, members of the PO/APO, using advisory services (number)
Developing technical and economic performances and promoting innovation	not defined	
Specific objectives in the environmental area		
Contributing to soil protection	Area at risk of soil erosion with anti-erosion measures	Area under fruit and vegetable production at risk of soil erosion <sup>c</sup> where anti-erosion measures are implemented (ha)
Contributing to maintaining and improving water quality	Area with reduction in use/better management of fertilisers	Area under fruit and vegetable production subject to reduction in use or better management of fertilisers (ha)
Contributing to sustainable use of water resources	Area with water saving measures	Area under fruit and vegetable production with water saving measures (ha)
Contributing to habitat and biodiversity protection	Organic production	Area under organic production of fruit and/or vegetables (ha)
	Integrated production	Area under integrated production of fruit and/or vegetables (ha)
	Other actions contributing to habitat and biodiversity protections	Area concerned by other actions contributing to habitat and biodiversity protection (ha)
Contributing to landscape conservation	not defined	
Contributing to climate change mitigation - Production	Greenhouse heating - energy efficiency	Estimated annual consumption of energy for greenhouse heating purposes by type of energy source (Tons/Litres/m <sup>3</sup> /Kwh per ton of marketed production)
Contributing to climate change mitigation - Transport Contributing to maintaining and improving air quality - Transport	Transport - energy efficiency	Estimated annual consumption of energy for internal transport purposes <sup>d</sup> , by fuel type (Litres/m <sup>3</sup> /Kwh per ton of marketed production)

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Reducing the volume of waste generated	not defined	
<b>a</b>	Active members are members who deliver products to the PO/APO.	
<b>b</b>	‘Quality’ requirements are intended here to consist of a set of detailed obligations concerning the production methods (a) the respect of which is subject to independent inspection, and (b) that result in a final product the quality of which (i) goes significantly beyond the normal commercial standards as regards public health, plant health or environmental standards and (ii) responds to current and foreseeable market opportunities. The main types of ‘quality schemes’ shall cover the following: (a) certified organic production; (b) protected geographical indications and protected designations of origin, (c) certified integrated production, (d) private certified product quality schemes.	
<b>c</b>	‘At risk of soil erosion’ shall mean any sloping plot with an inclination higher than 10 %, whether or not anti-erosion measures (e.g., soil cover, crop rotation, etc) have been taken on it. Where the relevant information is available, a Member State may instead use the following definition: ‘At risk of soil erosion’ shall mean any plot with a predicted loss of soil exceeding the rate of natural soil formation, whether or not anti-erosion measures (e.g., soil cover or crop rotation) have been taken on it.	
<b>d</b>	Internal transport refers to transport of products from member holdings for delivery to the PO/APO.	
<i>Notes: PO means producer organisation; APO means association of producer organisations;</i>		

## ANNEX IX

### **LIST OF ACTIONS AND EXPENDITURE NOT ELIGIBLE UNDER OPERATIONAL PROGRAMMES REFERRED TO IN ARTICLE 60(1)**

1. General production costs and, in particular, plant protection products, including integrated control materials, fertilisers and other inputs; packing costs, storage costs, packaging costs, even as part of new processes, costs of packages; costs of collection or transport (internal or external); operating costs (in particular electricity, fuel and maintenance), except:
  - specific costs for quality improvement measures. In all cases costs for (even certified) mycelium, seeds and non-perennial plants shall not be eligible;
  - specific costs for biological plant protection materials (such as pheromones and predators) whether used in organic, integrated or conventional production;
  - specific costs for transport, sorting and packing related to free distribution as referred to in Articles 81 and 82;
  - specific costs for environmental measures, including costs generated by the environmental management of packaging;
  - specific costs for organic, integrated or experimental production, including specific costs for organic seeds and seedlings. The competent authority of the Member State shall lay down the eligibility criteria for an experimental production taking account of the newness of the procedure or concept and the risk involved;
  - specific costs to ensure the monitoring of compliance with the standards referred to in Title II of this Regulation, with plant-health rules and with maximum level of residues.

Specific costs shall mean the additional costs, calculated as the difference between the conventional costs and the costs actually incurred.

For each category of eligible specific costs referred to above, in order to calculate additional costs compared with conventional ones, Member States may fix, in a duly justified way, standard flat rates.

2. Administrative and personnel costs with the exception of expenditure relating to the implementation of operational funds and operational programmes which shall include:

- (a) overheads specifically related to the operational fund or operational programme, including management and personnel costs, reports and evaluation studies, and the costs of keeping accounts and the management of accounts, by means of the payment of a standard flat rate up to a maximum of 2 % of the operational fund as approved in accordance with Article 64 and up to a maximum of EUR 180 000, comprising both the EU contribution and the producer organisation contribution.

In the case of operational programmes submitted by recognised associations of producer organisations, overheads shall be calculated as the addition of the overheads of each producer organisation as provided for in the first paragraph but limited to a maximum of EUR 1 250 000 per association of producer organisations.

Member States may restrict funding to the real costs, in which case they should define the eligible costs;

- (b) personnel costs including charges linked to wages and salaries, if these are directly borne by the producer organisation, association of producer organisation or subsidiaries as referred to in Article 50(9) resulting from measures:
- (i) to improve or maintain a high level of quality or environmental protection;
  - (ii) to improve the level of marketing.

The implementation of these measures shall essentially involve the use of qualified personnel. If, in such cases, the producer organisation uses its own employees or producer members, the time worked shall be documented.

If a Member State wishes to provide an alternative to restricting funding to the real costs, for all the eligible personnel costs referred to above, it shall fix, ex ante and in a duly justified way, standard flat rates up to a maximum of 20 % of the approved operational fund. This percentage may be increased in duly justified cases.

In order to request those standard flat rates, producer organisations shall furnish proof of the implementation of the action to the satisfaction of the Member State.

- (c) legal and administrative costs of mergers of producer organisations or their acquisition, as well as legal and administrative costs related to creating transnational producer organisations or transnational associations of producer organisations; feasibility studies and proposals commissioned by producer organisations in this respect.
3. Income or price supplements outside crisis prevention and management.
  4. Insurance costs outside the harvest insurance measures referred to in Section 6 of Chapter III of Title III.
  5. Reimbursement of loans taken out for an operation carried out before the beginning of the operational programme other than those referred to in Articles 48(4), 49(3) and 74.
  6. Purchase of land costing more than 10 % of all the eligible expenditure on the operation concerned and not built on except where purchase is necessary to carry out an investment included in the operational programme; in exceptional and duly justified cases, a higher percentage can be fixed for operations concerning environmental conservation.

7. Costs of meetings and training programmes except where they are related to the operational programme, including daily allowances, transport and accommodation costs, where appropriate, on a flat-rate basis.
8. Operations or costs relating to the quantities produced by the members of the producer organisation outside the Union.
9. Operations that could distort competition in the other economic activities of the producer organisation.
10. Second hand equipment which has been purchased with Union or national support within the seven previous years.
11. Investments in means of transport to be used for marketing or distribution by the producer organisation, with the exception of:
  - (a) investments in means of internal transport; at the moment of the purchase, the producer organisation shall duly justify to the concerned Member State that the investments shall only be used for internal transport;
  - (b) additional on-the-truck facilities for cold-storage or controlled atmosphere transport.
12. Hire except where economically justified as an alternative to purchase at the satisfaction of the Member State.
13. Operating costs of goods hired.
14. Expenditure linked to leasing contracts (taxes, interest, insurance costs, etc.) and operating costs, except:
  - (a) the leasing itself, within the limits of the net market value of the item and within the conditions laid down in point (b) of the first subparagraph of Article 55(1) of Regulation (EC) No 1974/2006;
  - (b) the leasing of second hand equipment which has not received Union or national support within the seven previous years.
15. Promotion of individual commercial labels or labels containing geographic references except:
  - brands/trademarks of producer organisation, associations of producer organisations and subsidiaries in the situation referred to in Article 50(9),
  - generic promotion and promotion of quality labels,
  - costs for promotional printing on packaging or on labels under any of the two previous indents on the condition that it is provided for in the operational programme

Geographical names are allowed only if:

- (a) they are a protected designation of origin or a protected geographical indication, covered by Council Regulation (EC) No 510/2006<sup>(25)</sup>; or
- (b) in all cases where the provision of point (a) does not apply, these geographical names are secondary to the principal message.

Promotional material for generic promotion and promotion of quality labels shall bear the emblem of the European Union (in the case of visual media only) and include the following legend: 'Campaign financed with the aid of the European Union'. Producer organisations, associations of producer organisations and those subsidiaries in the situation referred to in

Article 50(9) shall not use the emblem of the European Union in promotion of their brands/trademarks.

16. Subcontracting or outsourcing contracts relating to the operations or expenditure mentioned as not eligible in this list.
17. VAT except non-recoverable VAT as referred to in Article 71(3)(a) of Regulation (EC) No 1698/2005.
18. Any national or regional taxes or fiscal levies.
19. Interest on debt except where the contribution is made in a form other than a non-repayable direct assistance.
20. Real estate purchase which has been purchased with Union or national support within the 10 previous years.
21. Investments in shares of companies if the investment represents a financial investment except investments contributing directly to the achievement of the goals of the operational programme.
22. Costs incurred by parties other than the producer organisation or its members and associations of producer organisations or their producer members or subsidiaries in the situation referred to in Article 50(9).
23. Investments or similar types of actions not on the holdings and/or premises of the producer organisation, association of producer organisations, or their producer members or a subsidiary in the situation referred to in Article 50(9).
24. Measures outsourced by the producer organisation outside the Union.

## ANNEX X

### **MINIMUM REQUIREMENTS FOR WITHDRAWAL OF PRODUCTS REFERRED TO IN ARTICLE 76(2)**

1. The products shall be:
  - whole,
  - sound; products affected by rotting or deterioration such as to make them unfit for consumption are excluded,
  - clean, practically free from any visible foreign matter,
  - practically free from pests and damage caused by pests,
  - free of abnormal external moisture,
  - free of any foreign taste and/or smell.
2. Products must be sufficiently developed and ripe, taking account of their type.
3. Products must be characteristic of the variety and/or commercial type.

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## ANNEX XI

MAXIMUM AMOUNTS OF SUPPORT FOR MARKET  
WITHDRAWALS AS REFERRED TO IN ARTICLE 79(1)

<b>Product</b>	<b>Maximum support (EUR/100 kg)</b>
Cauliflowers	10,52
Tomatoes	7,25
Apples	13,22
Grapes	12,03
Apricots	21,26
Nectarines	19,56
Peaches	16,49
Pears	12,59
Aubergines	5,96
Melons	6,0
Watermelons	6,0
Oranges	21,0
Mandarins	19,5
Clementines	19,5
Satsumas	19,5
Lemons	19,5

## ANNEX XII

TRANSPORT COSTS UNDER FREE  
DISTRIBUTION REFERRED TO IN ARTICLE 81(1)

<b>Distance between the place of withdrawal and the place of delivery</b>	<b>Transport costs (EUR/t)<sup>a</sup></b>
Less than 25 km	18,2
From 25 km to 200 km	41,4
From 200 km to 350 km	54,3
From 350 km to 500 km	72,6
From 500 km to 750 km	95,3
750 km or more	108,3

<sup>a</sup> Supplement for refrigerated transport: EUR 8,5/t.

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## ANNEX XIII

## PART A

**SORTING AND PACKING COSTS REFERRED TO IN ARTICLE 82(1)**

<b>Product</b>	<b>Sorting and packing costs (EUR/t)</b>
Apples	187,7
Pears	159,6
Oranges	240,8
Clementines	296,6
Peaches	175,1
Nectarines	205,8
Watermelons	167,0
Cauliflowers	169,1
Other products	201,1

## PART B

**STATEMENT FOR PACKAGING OF  
PRODUCTS REFERRED TO IN ARTICLE 82(2)**

- Продукт, предназначен за бесплатна дистрибуция (Регламент за изпълнение (ЕС) № )
- Producto destinado a su distribución gratuita [Reglamento de ejecución (UE) no ]
- Produkt určený k bezplatné distribuci [prováděcí nařízení (EU) č. ]
- Produkt til gratis uddeling (gennemførelsesforordning (EU) nr. )
- Zur kostenlosen Verteilung bestimmtes Erzeugnis (Durchführungsverordnung (EU) Nr. )
- Tasuta jagamiseks mõeldud tooted [rakendusmäärus (EL) nr ]
- Προϊόν προοριζόμενο για δωρεάν διανομή [εκτελεστικός κανονισμός (ΕΕ) αριθ. ]
- Product for free distribution (Implementing Regulation (EU) No )
- Produit destiné à la distribution gratuite [règlement d'exécution (UE) n° ]
- Prodotto destinato alla distribuzione gratuita [regolamento di esecuzione (UE) n. ]
- Produkts paredzēts bezmaksas izplatīšanai [Īstenošanas regula (ES) Nr. ]
- Nemokamai platinamas produktas [Įgyvendinimo reglamentas (ES) Nr. ]
- Ingyenes szétosztásra szánt termék (/EU végrehajtási rendelet)
- Prodott destinat għad-distribuzzjoni bla hlas [Regolament ta' implimentazzjoni (UE) nru. ]
- Voor gratis uitreiking bestemd product (Uitvoeringsorderening (EU) nr. )
- Produkt przeznaczony do bezpłatnej dystrybucji [Rozporządzenie wykonawcze (UE) nr ]
- Produto destinado a distribuição gratuita [Regulamento de execução (UE) n.º ]

- Prodos destinat distribuirii gratuite [Regulamentul de punere în aplicare (UE) nr. ]
- Výrobok určený na bezplatnú distribúciu [vykonávacie nariadenie (EÚ) č. ]
- Proizvod, namenjen za prosto razdelitev [Izvedbena uredba (EU) št. ]
- Ilmaisjakeluun tarkoitettu tuote (täytäntöönpanoasetus (EU) N:o )
- Produkt för gratisutdelning (genomförandeförordning (EU) nr )

## ANNEX XIV

### **Information to be included in the annual report of Member States as referred to in Article 97(b)**

All information shall be that related to the year being reported on. It shall include information on expenditure paid after the end of the year being reported on. It shall cover information on checks executed and sanctions applied in respect of that year including those executed or applied after that year. Information (which varies during the year) shall be that valid on 31 December of the year reported on.

## PART A —

### ***INFORMATION FOR MARKET MANAGEMENT***

1. Administrative information
  - (a) National legislation adopted in order to implement Section IVa of Chapter IV of Title I and Section IA of Chapter II of Title II of Part II of Regulation (EC) No 1234/2007, including the national strategy for sustainable operational programmes applicable to operational programmes implemented in the year being reported on.
  - (b) The Member States contact point for notifications.
  - (c) Information on producer organisations and associations of producer organisations and producer groups:
    - code number;
    - name and contact details;
    - date of recognition (preliminary recognition in case of producer groups);
    - all the legal entities or clearly defined parts of legal entities involved and all subsidiaries involved;
    - number of members (broken down between producers and non-producers) as well as changes in membership during the year;
    - area under fruit and vegetable production (total and broken down into main crops), product coverage and description of the final products sold (with the indication of their value and volume according to the main sources), and the main destinations of the products, by value (with details concerning the products marketed for the fresh market, the products sold for processing and the products that were withdrawn from the market);
    - changes in structures during the year, in particular: newly recognised or formed bodies, withdrawals and suspensions of recognitions, mergers with dates of these events.
  - (d) Information on interbranch organisations:
    - name of the organisation and contact details;



- date of recognition;
  - product coverage.
2. Information related to expenditures
- (a) Producer organisations. Financial data per beneficiary (producer organisation or association of producer organisations):
- operational fund: total amount, contributions from Union, Member State (national assistance) and producer organisation and members;
  - description of the level of Union financial assistance under Article 103d of Regulation (EC) No 1234/2007;
  - financial data of the operational program, broken out between producer organisations and associations of producer organisations;
  - value of marketed production: total and broken down into the different legal entities composing the producer organisation or association of producer organisations;
  - expenditure on the operational program, broken down by measures and types of action selected as eligible for support;
  - information on the volume of products withdrawn broken down by products and by months and between total volumes withdrawn from the market and volumes disposed of by way of free distribution, expressed in tonnes,
  - list of the approved bodies for the purposes of Article 103d(4) of Regulation (EC) No 1234/2007.
- (b) Producer groups. Financial data per beneficiary:
- total amount, contributions from Union, Member State and producer group and members;
  - Member State contribution, showing sub-totals for producer groups in the first, second, third, fourth and fifth years of transition period;
  - expenditure on investments required to attain recognition under Article 103a(1)(b) of Regulation (EC) No 1234/2007 with breakdown on Union, Member State and producer group contribution;
  - value of marketed production, with sub-totals for produce groups in the first, second, third, fourth and fifth years of transition period.
3. Information on the implementation of the national strategy:
- summary description of progress made in the implementation of the operational programmes, broken down between each type of measure as referred to in Article 19(1)(g). The description shall be based on financial and common output and result indicators and summarise the information provided in the annual progress reports transmitted by the producer organisations concerning the operational programmes;
  - if the Member State applies Article 182(6) of Regulation (EC) No 1234/2007, the State aid concerned shall be described;
  - a summary of the results of the mid-term evaluations of the operational programmes, as transmitted by the producer organisations including, where appropriate, the qualitative assessments of the results and impact of environmental actions aimed at the prevention of soil erosion, reductions in the use and/or better management of plant protection products, the protection of habitats and biodiversity or landscape conservation;
  - a summary of the major problems encountered in the implementation of the national strategy and its management and any measure taken including, where appropriate, an indication of whether the national strategy has been updated and the reason for the updating. A copy of the updated strategy shall be annexed to the annual report;

- a summary of the analyses made pursuant to the second subparagraph of Article 110(1).

In 2012, the annual report shall also include the 2012 evaluation report referred to in the second subparagraph of Article 127(4).

4. The list of approved first processors and collectors broken down by product, for the Member States which make use of the transitional arrangement referred to in Article 203a(6) of Regulation (EC) No 1234/2007.

## PART B —

### **INFORMATION FOR THE CLEARANCE OF ACCOUNTS**

5. Information on checks and sanctions:
- checks carried out by the Member State: details of bodies visited and dates of visiting;
  - checking rates;
  - results of checks;
  - sanctions applied.

## ANNEX XV

### PART A

#### **Price notification referred to in Article 98(1)**

<b>Product</b>	<b>Type/variety</b>	<b>Presentation/size</b>	<b>Representative Markets</b>
Tomatoes	Round	Size 57-100 mm, in bulk in packs of around 5-6 kg	Flanders (BE) Athens (EL) Thessaloniki (EL)
	Trusses	in bulk in packs of around 3-6 kg	Almeria (ES) Granada (ES) Tenerife (ES)
	Cherry	Trays of around 250-500 g	Murcia (ES) Rhône-Méditerranée (FR) Bretagne (FR) Budapest (HU) Lecce (IT) Vittoria (IT) Westland (NL) Kalisko-pleszewski (PL) Algarve (PT) Galați (RO)
Apricots	All types and varieties	Size 45-50 mm	Sofia (BG) Athens (EL)

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		Trays or packs of around 6-10 kg	Thessaloniki (EL) Murcia (ES) Valencia (ES) Rhône-Méditerranée (FR) Budapest (HU) Napoli (IT) Bologna (IT)
Nectarines	White flesh	Size A/B Trays or packs of around 6-10 kg	Athens (EL) Thessaloniki (EL) Lleida (ES) Zaragoza (ES)
	Yellow flesh	Size A/B Trays or packs of around 6-10 kg	Rhône-Méditerranée (FR) Ravenna (IT) Forli (IT) Metaponoto (IT)
Peaches	White flesh	Size A/B Trays or packs of around 6-10 kg	Athens (EL) Thessaloniki (EL) Lleida (ES) Murcia (ES)
	Yellow flesh	Size A/B Trays or packs of around 6-10 kg	Huesca (ES) Rhône-Méditerranée (FR) Budapest (HU) Caserta (IT) Forli (IT) Cova da Beira (PT)
Table grapes	Muscatel	Trays or packs of 1 kg	Athens (EL) Thessaloniki (EL)
	Chasselas		Alicante (ES)
	Alphonse Lavallée		Murcia (ES)
	Italia		Rhône-Méditerranée (FR)
	Black magic		Sud-Ouest (FR)
	Red Globe		Budapest (HU)
	Victoria		Bari (IT)
	Seedless (Sugarone/Thomson)		Taranto (IT) Catania (IT) Algarve (PT)
Pears	Blanquilla	Size 55/60, packs of around 5-10 kg	Flanders (BE) Athens (EL)
	Conference	Size 60/65+, packs of around 5-10 kg	Thessaloniki (EL) Lleida (ES) Zaragoza (ES)
	Williams	Size 65+/75+, packs of around 5-10 kg	Val de Loire —
	Rocha		Centre (FR) Budapest (HU)
	Abbé Fétel	Size 70/75, packs of around 5-10 kg	Ferrara (IT) Modena (IT)

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	Kaiser		Geldermalsen (NL) Grójecko-warecki (PL) Oeste (PT)
	Doyenné du Comice	Size 75/90, packs of around 5-10 kg	
Apples	Golden delicious	Size 70/80, packs of around 5-20 kg	Gleisdorf (AT) Flanders (BE) Praha (CZ) Niedersachsen (DE) Athens (EL) Thessaloniki (EL) Lleida (ES) Rhône-Méditerranée (FR) Val de Loire — Centre (FR)
	Braeburn		
	Jonagold (or Jonagored)		
	Idared		
	Fuji		
	Shampion		
	Granny smith		
	Red delicious and other red varieties		
	Boskoop		
	Elstar		
	Cox orange		
Satsumas	All varieties	Sizes 1-X - 2, packs of around 10-20 kg	Valencia (ES)
Lemons	All varieties	Sizes 3-4, packs of around 10 kg	Athens (EL) Thessaloniki (EL) Alicante (ES) Murcia (ES) Catania (IT) Siracusa (IT)
Clementines	All varieties	Sizes 1-X - 3, packs of around 5-15 kg	Athens (EL) Thessaloniki (EL) Castellon (ES) Valencia (ES) Corigliano (IT) Catania (IT)
Mandarins	All varieties	Sizes 1 - 2, packs of around 8-10 kg	Athens (EL) Thessaloniki (EL) Castellon (ES) Valencia (ES) Palermo (IT)

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			Siracusa (IT) Algarve (PT)
Oranges	Salustiana	Size 6-9, packs of around 10-20 kg	Athens (EL)
	Navelinas		Thessaloniki (EL)
	Navelate		Alicante (ES)
	Lanelate		Valencia (ES)
	Valencia late		Sevilla (ES)
	Tarocco		Catania (IT)
	Navel		Siracusa (IT) Algarve (PT)
Courgettes	All varieties	Size 14-21, loose in the pack	Athens (EL) Thessaloniki (EL) Almeria (ES) Rhône-Méditerranée (FR) Bari (IT) Latina (IT) Barendrecht (NL)
Cherries	All sweet varieties	Sizes 22 and over, loose in the pack	Sofia (BG) Praha (CZ) Rheinland-Pfalz (DE) Athens (EL) Thessaloniki (EL) Zaragoza (ES) Rhône-Méditerranée (FR) Budapest (HU) Bari (IT) Grójecko-warecki (PL) Cova da Beira (PT) Iași (RO)
Cucumbers	Smooth varieties	Sizes 350-500 g, arranged in the pack	Sofia (BG) Athens (EL) Thessaloniki (EL) Almeria (ES) Val de Loire — Centre (FR) Budapest (HU) Bari (IT) Vittoria (IT) Barendrecht (NL) Kalisko-pleszewski (PL)
Garlic	White	Size 50-80 mm, packs of around 2-5 kg	Athens (EL)
	Violet		Thessaloniki (EL) Cuenca (ES) Cordoba (ES)

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*Status: This is the original version (as it was originally adopted).*

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			Sud-Ouest (FR) Budapest (HU) Rovigo (IT)
Plums	Greengage	Size 35 mm and over	Sofia (BG) Baden-Württemberg (DE) Murcia (ES) Sud-Ouest (FR) Budapest (HU) Modena (IT)
	European plums (President, Stanley, Cacanska, etc.)	Size 35 mm and over	Grójecko-warecki (PL) Argeş (RO) Caraş-Severin (RO)
	Santa Rosa	Size 40 mm and over	
	Japanese plums (Golden Japan, etc.)	Size 40 mm and over	
Sweet peppers	Square green	Size 70 mm and over	Sofia (BG) Athens (EL) Thessaloniki (EL) Almeria (ES)
	Square coloured (red, yellow, etc.)		Murcia (ES) Budapest (HU) Brindisi (IT) Vittoria (IT) Westland (NL) Oeste (PT)
	White	Size 50 mm and over	
	Elongated green	Size 40 mm and over	
Lettuces	Iceberg	Size 400 g and over, packs of 8 - 12	Nordrhein-Westfalen (DE) Athens (EL) Thessaloniki (EL) Almeria (ES) Murcia (ES) Rhône-Méditerranée (FR) Bari (IT) Grubbenvorst (NL) Oeste (PT) London (UK)
	Other varieties of headed lettuce (including Batavia)	Size 400 g and over, packs of 8 - 12	
Strawberries	All varieties	Packs of 250 / 500 g	Flanders (BE) Nordrhein-Westfalen (DE) Huelva (ES) Sud-Ouest (FR) Salerno (IT) Barendrecht (NL) Płocki (PL) Algarve (PT) London (UK)
Cultivated mushrooms	Closed	Medium sized (30-65 mm)	La Rioja (ES) Val de Loire – Centre (FR) Dublin (IE)

			Budapest (HU) Barendrecht (NL) Poznański (PL) London (UK)
Kiwis	Hayward	Sizes 105-125 g, packs of around 3-10 kg	Athens (EL) Sud-Ouest (FR) Latina (IT) Cuneo (IT) Verona (IT) Grande Porto (PT)

## PART B

**List of fruit and vegetables and other products referred to in Article 98(3)**

- cauliflowers;
- asparagus;
- egg plant (aubergines);
- avocados;
- carrots;
- onions;
- beans;
- leeks;
- water melons;
- melons;
- hazelnuts;
- sour cherries;
- cabbages;
- potatoes.

## ANNEX XVI

**ENTRY PRICE SYSTEM SET OUT IN TITLE IV, CHAPTER I, SECTION 1**

Without prejudice to the rules for the interpretation of the Combined Nomenclature, the description of the products is deemed to be indicative only. The scope of the arrangements provided for in the Title IV, Chapter I, Section 1 is, for the purposes of this Annex, determined by the scope of the CN codes as they exist at the time of the adoption of the latest amendment of this Regulation. Where ‘ex’ appears before the CN code, the scope of the additional duties is determined both by the scope of the CN code and that of the description of the products, and the corresponding period of application.

## PART A

CN code	Description	Period of application
a	Other than cucumbers referred to in Part B of this Annex.	

*Status: This is the original version (as it was originally adopted).*

ex 0702 00 00	Tomatoes	From 1 January to 31 December
ex 0707 00 05	Cucumbers <sup>a</sup>	From 1 January to 31 December
ex 0709 90 80	Artichokes	From 1 November to 30 June
0709 90 70	Courgettes	From 1 January to 31 December
ex 0805 10 20	Sweet oranges, fresh	From 1 December to 31 May
ex 0805 20 10	Clementines	From 1 November to end of February
ex 0805 20 30 ex 0805 20 50 ex 0805 20 70 ex 0805 20 90	Mandarins (including tangerines and satsumas); wilking and similar citrus hybrids	From 1 November to end of February
ex 0805 50 10	Lemons (Citrus limon, Citrus limonum)	From 1 June to 31 May
ex 0806 10 10	Table grapes	From 21 July to 20 November
ex 0808 10 80	Apples	From 1 July to 30 June
ex 0808 20 50	Pears	From 1 July to 30 April
ex 0809 10 00	Apricots	From 1 June to 31 July
ex 0809 20 95	Cherries, other than sour cherries	From 21 May to 10 August
ex 0809 30 10 ex 0809 30 90	Peaches, including nectarines	From 11 June to 30 September
ex 0809 40 05	Plums	From 11 June to 30 September

<sup>a</sup> Other than cucumbers referred to in Part B of this Annex.

#### PART B

CN code	Description	Period of application
ex 0707 00 05	Cucumbers intended for processing	From 1 May to 31 October
ex 0809 20 05	Sour cherries (Prunus cerasus)	From 21 May to 10 August



*Status: This is the original version (as it was originally adopted).*

## ANNEX XVII

### REPRESENTATIVE MARKETS REFERRED TO IN ARTICLE 135

<b>Member State(s)</b>	<b>Representative markets</b>
Belgium and Luxembourg	Brussels
Bulgaria	Sofia
Czech Republic	Prague
Denmark	Copenhagen
Germany	Hamburg, Munich, Frankfurt, Cologne, Berlin
Estonia	Tallinn
Ireland	Dublin
Greece	Athens, Thessaloniki
Spain	Madrid, Barcelona, Seville, Bilbao, Zaragoza, Valencia
France	Paris-Rungis, Marseille, Rouen, Dieppe, Perpignan, Nantes, Bordeaux, Lyon, Toulouse
Italy	Milan
Cyprus	Nicosia
Latvia	Riga
Lithuania	Vilnius
Hungary	Budapest
Malta	Attard
Netherlands	Rotterdam
Austria	Vienna-Inzersdorf
Poland	Ozarów Mazowiecki-Bronisze, Poznan
Portugal	Lisbon, Porto
Romania	Bucharest, Constanța
Slovenia	Ljubljana
Slovakia	Bratislava
Finland	Helsinki
Sweden	Helsingborg, Stockholm
United Kingdom	London

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## ANNEX XVIII

**ADDITIONAL IMPORT DUTIES AS REFERRED  
TO IN TITLE IV, CHAPTER I, SECTION 2**

Without prejudice to the rules governing the interpretation of the Combined Nomenclature, the description of the products is deemed to be indicative only. The scope of the additional duties for the purposes of this Annex is determined by the scope of the CN codes as they exist at the time of the adoption of this Regulation.

Serial No	CN code	Description	Trigger period	Trigger level(tonnes)
78.0015	0702 00 00	Tomatoes	— 1 October to 31 May	481 625
78.0020			— 1 June to 30 September	44 251
78.0065	0707 00 05	Cucumbers	— 1 May to 31 October	31 289
78.0075			— 1 November to 30 April	26 583
78.0085	0709 90 80	Artichokes	— 1 November to 30 June	17 258
78.0100	0709 90 70	Courgettes	— 1 January to 31 December	57 955
78.0110	0805 10 20	Oranges	— 1 December to 31 May	368 535
78.0120	0805 20 10	Clementines	— 1 November to end of February	175 110

78.0130	0805 20 30 0805 20 50 0805 20 70 0805 20 90	Mandarins (including tangerines and satsumas); wilkings and similar citrus hybrids	—	1 November to end of February	115 625
78.0155	0805 50 10	Lemons	—	1 June to 31 December	346 366
78.0160			—	1 January to 31 May	88 090
78.0170	0806 10 10	Table grapes	—	21 July to 20 November	80 588
78.0175	0808 10 80	Apples	—	1 January to 31 August	916 384
78.0180			—	1 September to 31 December	95 396
78.0220	0808 20 50	Pears	—	1 January to 30 April	229 646
78.0235			—	1 July to 31 December	35 541
78.0250	0809 10 00	Apricots	—	1 June to 31 July	5 794
78.0265	0809 20 95	Cherries, other than sour cherries	—	21 May to 10 August	30 783

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78.0270	0809 30	Peaches, including nectarines	—	11 June to 30 September	5 613
78.0280	0809 40 05	Plums	—	11 June to 30 September	10 293

## ANNEX XIX

## CORRELATION TABLE REFERRED TO IN ARTICLE 149

<b>Regulation (EC) No 1580/2007</b>	<b>This Regulation</b>
Article 1	Article 1
Article 2	Article 2
Article 2a	Article 3
Article 3	Article 4
Article 4	Article 5
Article 5	Article 6
Article 6	Article 7
Article 7	Article 8
Article 8	Article 9
Article 9	Article 10
Article 10	Article 11
Article 11	Article 12
Article 12	Article 13
Article 12a	Article 14
Article 13	Article 15
Article 14	—
Article 15	Article 16
Article 16	—
Article 17	—
Article 18	—
Article 19	—
Article 20	Article 17
Article 20a	Article 18

Article 21	Article 19
Article 22	Article 20
Article 23	Article 21
Article 24	Article 22
Article 25	Article 23
Article 26	Article 24
Article 27	Article 25
Article 28	Article 26
Article 29	Article 27
Article 30	Article 28
Article 31	Article 29
Article 32	Article 30
Article 33	Article 31
Article 34	Article 33
Article 35	—
Article 36	Article 34
Article 37	Article 35
Article 38	Article 36
Article 39	Article 37
Article 40	Article 38
Article 41	Article 39
Article 42	Article 40
Article 43	Article 41
Article 44	Article 42
Article 45	Article 43
Article 46	Article 44
Article 47	Article 45
Article 48	Article 46
Article 49	Article 47
Article 50	Article 48
Article 51	Article 49
Article 52	Article 50
Article 53	Article 51
Article 54	Article 52

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Article 55	Article 53
Article 56	Article 54
Article 57	Article 55
Article 58	Article 56
Article 59	Article 57
Article 60	Article 58
Article 61	Article 59-60
Article 62	Article 61
Article 63	Article 62
Article 64	Article 63
Article 65	Article 64
Article 66	Article 65
Article 67	Article 66
Article 68	Article 67
Article 69	Article 68
Article 70	Article 69
Article 71	Article 70
Article 72	Article 71
Article 73	Article 72
Article 74	Article 73
Article 75	Article 74
Article 76	Article 75
Article 77	Article 76
Article 78	Article 77
Article 79	Article 78
Article 80	Article 79
Article 81	Article 80
Article 82	Article 81
Article 83	Article 82
Article 84	Article 83
Article 85	Article 84
Article 86	Article 85
Article 87	Article 86
Article 88	Article 87

Article 89	Article 88
Article 90	Article 89
Article 91	Article 90
Article 92	—
Article 93	Article 91
Article 94	Article 92
Article 94a	Article 93
Article 95	Article 94
Article 96	Article 95(4)
Article 97	Article 95
Article 98	Article 96
Article 99	Article 97
Article 100	Article 99
Article 101	Article 100
Article 102	Article 101
Article 103	Article 102
Article 104	Article 103
Article 105	Article 104
Article 106	Article 105(1)
Article 107	Article 105(2) and (3)
Article 108	Article 106
Article 109	Article 107
Article 110	Article 108
Article 111	Article 109
Article 112	Article 110
Article 113	Article 111
Article 114	Article 112
Article 115	Article 113
Article 116	Article 114
Article 117	Article 115
Article 118	Article 116
Article 119	Article 117
Article 120	Article 118
Article 121	Article 119

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Article 122	Article 120
Article 123	Article 121
Article 124	Article 122
Article 125	Article 123
Article 126	Article 125
Article 127	Article 126
Article 128	Article 127
Article 129	Article 128
Article 130	Article 129
Article 131	Article 130
Article 132	Article 131
Article 133	Article 132
Article 134	—
Article 135	Article 133
Article 136	Article 134
Article 137	Article 135
Article 138	Article 136
Article 139	Article 137
Article 140	Article 138
Article 141	Article 139
Article 142	Article 140
Article 143	Article 141
Article 144	Article 142
Article 145	Article 143
Article 146	Article 144
Article 147	Article 145
Article 148	Article 146
Article 149	Article 147
Article 150	Article 148
Article 151	Article 149
Article 152	Article 150
Article 153	Article 151
Annex I	Annex I
Annex II	Annex II



Annex III	Annex III
Annex IV	Annex IV
Annex VI	Annex V
Annex VII	Annex VII
Annex VIII	Annex IX
Annex IX	Annex X
Annex X	Annex XI
Annex XI	Annex XII
Annex XII	Annex XIII
Annex XIII	Annex XIV
Annex XIV	Annex VIII
Annex XV	Annex XVI
Annex XVI	Annex XVII
Annex XVII	Annex XVIII
Annex XVIII	Annex XX

## ANNEX XX

**REGULATIONS REFERRED TO IN ARTICLE 150(2)**

Commission Regulation (EEC) No 1764/86 of 27 May 1986 laying down minimum quality requirements for products processed from tomatoes under the production aid scheme<sup>(26)</sup>

Commission Regulation (EEC) No 2320/89 of 28 July 1989 laying down minimum quality requirements for peaches in syrup and/or in natural fruit juice under the production aid scheme<sup>(27)</sup>

Article 2 and Parts A and B of Annex I of Commission Regulation (EC) No 464/1999 of 3 March 1999 laying down detailed rules for the application of Council Regulation (EC) No 2201/96 as regards aid arrangements for prunes<sup>(28)</sup>

Article 1(1) and (2) and Annexes II and III of Commission Regulation (EC) No 1573/1999 of 19 July 1999 laying down detailed rules for the application of Council Regulation (EC) No 2201/96 as regards the characteristics of dried figs qualifying for aid under the production aid scheme<sup>(29)</sup>

Annexes I and II of Commission Regulation (EC) No 1621/1999 of 22 July 1999 laying down detailed rules for the application of Council Regulation (EC) No 2201/96 as regards aid for the cultivation of grapes to produce certain varieties of dried grapes<sup>(30)</sup>

Commission Regulation (EC) No 1666/1999 of 28 July 1999 laying down detailed rules for the application of Council Regulation (EC) No 2201/96 as regards the minimum marketing characteristics for certain varieties of dried grapes<sup>(31)</sup>

Commission Regulation (EC) No 1010/2001 of 23 May 2001 concerning the minimum quality requirements for mixed fruit under the production aid scheme<sup>(32)</sup>

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Article 3 of Commission Regulation (EC) No 217/2002 of 5 February 2002 fixing eligibility criteria for raw materials under the production aid scheme in Regulation (EC) No 2201/96<sup>(33)</sup>

Article 2 of Commission Regulation (EC) No 1535/2003 of 29 August 2003 laying down detailed rules for applying Council Regulation (EC) No 2201/96 as regards the aid scheme for products processed from fruit and vegetables<sup>(34)</sup>

Article 16 and Annex I of Commission Regulation (EC) No 2111/2003 of 1 December 2003 laying down detailed rules for the application of Council Regulation (EC) No 2202/96 introducing a Community aid scheme for producers of certain citrus fruits<sup>(35)</sup>

Commission Regulation (EC) No 1559/2006 of 18 October 2006 laying down minimum quality requirements for Williams and Rocha pears in syrup and/or in natural fruit juice under the production aid scheme<sup>(36)</sup>

- (1) The full or commonly used name shall be indicated.
- (2) A non-exhaustive list of varieties providing a classification on colouring and russetting is set out in the appendix to this standard.
- (3) Varieties marked with 'R' in the appendix to this standard are exempt from the provisions on russetting.
- (4) A non-exhaustive list of varieties providing a classification on colouring and russetting is set out in the appendix to this standard.
- (5) Varieties marked with 'R' in the appendix are exempt from the provisions on russetting.
- (6) Varieties marked with 'R' in the appendix to this standard are exempt from the provisions on russetting.
- (7) The full or commonly used name shall be indicated.
- (8) Calculated as described in the OECD guidance on objective tests.
- (9) The use of preserving agents or any other chemical substance liable to leave a foreign smell on the skin of the fruit is permitted where it is compatible with the applicable European Union provisions.
- (10) The use of preserving agents or any other chemical substance liable to leave a foreign smell on the skin of the fruit is permitted where it is compatible with the applicable European Union provisions.
- (11) Seedless citrus fruit may occasionally contain seeds.
- (12) The full or commonly used name shall be indicated.
- (13) The full or the commonly used name shall be indicated.
- (14) The full or the commonly used name shall be indicated.
- (15) The full or the commonly used name shall be indicated.
- (16) A non-exhaustive list of large fruited and summer pear varieties is included in the appendix to this standard.
- (17) A non-exhaustive list of large fruited and summer pear varieties is included in the appendix to this standard.
- (18) The full or the commonly used name shall be indicated.
- (19) The full or the commonly used name shall be indicated.
- (20) Some sweet pepper varieties may have hot taste.
- (21) The full or the commonly used name shall be indicated.
- (22) The full or the commonly used name shall be indicated.
- (23) The full or the commonly used name shall be indicated.
- (24) [OJ L 186, 30.6.1989, p. 21.](#)
- (25) [OJ L 93, 31.3.2006, p. 12.](#)
- (26) [OJ L 153, 7.6.1986, p. 1.](#)
- (27) [OJ L 220, 29.7.1989, p. 54.](#)
- (28) [OJ L 56, 4.3.1999, p. 8.](#)
- (29) [OJ L 187, 20.7.1999, p. 27.](#)
- (30) [OJ L 192, 24.7.1999, p. 21.](#)
- (31) [OJ L 197, 29.7.1999, p. 32.](#)
- (32) [OJ L 140, 24.5.2001, p. 31.](#)
- (33) [OJ L 35, 6.2.2002, p. 11.](#)
- (34) [OJ L 218, 30.8.2003, p. 14.](#)
- (35) [OJ L 317, 2.12.2003, p. 5.](#)

(36) [OJ L 288, 19.10.2006, p. 22.](#)