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

# [<sup>F1</sup>ANNEX I

# MARKETING STANDARDS REFERRED TO IN ARTICLE 3

#### **Textual Amendments**

**F1** Substituted by Commission Delegated Regulation (EU) 2019/428 of 12 July 2018 amending Implementing Regulation (EU) No 543/2011 as regards marketing standards in the fruit and vegetables sector.

## PART A

## General marketing standard

The purpose of this general marketing standard is to define the quality requirements for fruit and vegetables, after preparation and packaging.

However, at stages following dispatch products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity,
- a slight deterioration due to their development and their tendency to perish.

## 1. Minimum 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,
- 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 transportation 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

Each package<sup>(1)</sup> must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.

#### A. *Identification*

Name and physical address of the packer and/or the dispatcher (for example: street/city/region/ postal code and, if different from the country of origin, the country).

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). The code mark shall be preceded by the ISO 3166 (alpha) country/area code of the recognising country, if not the country of origin;
- for pre-packages only, by the name and the address of a seller established within the [<sup>F2</sup>United Kingdom (or, until the end of the period [<sup>F3</sup>beginning with 30 September 2022 and ending with 31 December 2023], within the United Kingdom or the EU)] 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.

#### **Textual Amendments**

- F2 Words in Annex 1 Pt. A point 4(A) substituted (31.12.2020) by The Market Measures (Marketing Standards) (Amendment) (EU Exit) Regulations 2019 (S.I. 2019/822), regs. 1, 8(42)(a)(i) (as amended by S.I. 2019/1405, regs. 1(2), 6(3)(b)(i) (as amended by S.I. 2020/1453, regs. 1(2)(b), 13(3)(b)(ii))); 2020 c. 1, Sch. 5 para. 1(1)
- F3 Words in Annex 1 Pt. A point 4(A) substituted (E.) (30.9.2022) by The Food Information (Amendment of Transitional Provisions) (England) Regulations 2022 (S.I. 2022/938), regs. 1(1), 13(3)(a); substituted (W.) by The Food Information (Amendment of Transitional Provisions) (Wales) Regulations 2022 (S.I. 2022/939), regs. 1(2), 13(3)(a); and substituted (S.) by The Food Information (Transitional Provisions) (Miscellaneous Amendments) (Scotland) Regulations 2022 (S.S.I. 2022/265), regs. 1(1), 4(3)(a)

## B. Origin

Full name of the country of origin<sup>(2)</sup>. For products originating in [<sup>F4</sup>Great Britain] this shall be in [<sup>F5</sup>English] 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.

#### **Textual Amendments**

- **F4** Words in Annex 1 Pt. A point 4(B) substituted (31.12.2020) by The Market Measures (Marketing Standards) (Amendment) (EU Exit) Regulations 2019 (S.I. 2019/822), regs. 1, **8(42)(a)(ii)(aa)** (as amended by S.I. 2020/1453, regs. 1(2)(b), **10(14)**); 2020 c. 1, Sch. 5 para. 1(1)
- F5 Word in Annex 1 Pt. A point 4(B) substituted (31.12.2020) by The Market Measures (Marketing Standards) (Amendment) (EU Exit) Regulations 2019 (S.I. 2019/822), regs. 1, 8(42)(a)(ii)(bb); 2020 c. 1, Sch. 5 para. 1(1)

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 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.

However, at stages following dispatch products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity,
- for products graded in classes other than the 'Extra' Class, a slight deterioration due to their development and their tendency to perish.

#### 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, except for varieties marked with 'V' listed in the appendix to this standard,
- 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 (for example 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>(3)</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,
- no minimum colour requirement in case of colour group D.

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>(4)</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>(5)</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,
- no minimum colour requirement in case of colour group D.

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  $1 \text{ cm}^2$  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>(6)</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,
  - $2,5 \text{ cm}^2$  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>(7)</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<sup>(8)</sup> of the produce is equal to or greater than to  $10,5^{\circ}$  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 in sales packages or loose in the package.
   However, for apples of the varieties Bramley's Seedling (Bramley, Triomphe de Kiel) and Horneburger, the difference in diameter may amount to 20 mm.

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

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

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

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

Varieties of miniature apples, marked with an 'M' in the appendix to this standard, are exempted from the sizing provisions. Those miniature varieties must have a minimum Brix level<sup>(9)</sup> of 12°.

## 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. Uniformity in size is not required.

The visible part of the contents of the package must be representative of the entire contents. Information lasered on single fruit should not lead to flesh or skin defects.

## 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<sup>(10)</sup> must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.

## A. Identification

Name and physical address of the packer and/or the dispatcher (for example street/city/region/ postal code and, if different from the country of origin, the country).

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). The code mark shall be preceded by the ISO 3166 (alpha) country/area code of the recognising country, if not the country of origin;
- for pre-packages only, by the name and the address of a seller established within the [<sup>F6</sup>United Kingdom (or, until the end of the period [<sup>F7</sup>beginning with 30 September 2022 and ending with 31 December 2023], within the United Kingdom or the EU)] 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.

#### **Textual Amendments**

- F6 Words in Annex 1 Pt. B substituted (31.12.2020) by The Market Measures (Marketing Standards) (Amendment) (EU Exit) Regulations 2019 (S.I. 2019/822), regs. 1, 8(42)(b) (as amended by S.I. 2019/1405, regs. 1(2), 6(3)(b)(i) (as amended by S.I. 2020/1453, regs. 1(2)(b), 13(3)(b)(ii))); 2020 c. 1, Sch. 5 para. 1(1)
- F7 Words in Annex 1 Pt. B Pt. 1 point 6(A) substituted (S.) (30.9.2022) by The Food Information (Transitional Provisions) (Miscellaneous Amendments) (Scotland) Regulations 2022 (S.S.I. 2022/265), regs. 1(1), 4(3)(b)(i); substituted (E.) (30.9.2022) by The Food Information (Amendment of Transitional Provisions) (England) Regulations 2022 (S.I. 2022/938), regs. 1(1), 13(3)(b); and substituted (W.) by The Food Information (Amendment of Transitional Provisions) (Wales) Regulations 2022 (S.I. 2022/939), regs. 1(2), 13(3)(b)

#### 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 may be replaced by a synonym. A trade name<sup>(11)</sup> may only be given in addition to the variety or the synonym.

In the case of mutants with varietal protection, this variety name may replace the basic variety name. In case of mutants without varietal protection, this mutant name may only be indicated in addition to the basic variety name.

— 'Miniature variety', where appropriate.

## 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 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 weights;
- (b) optionally, 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, where 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.

Some of the varieties listed in the following table may be marketed under names for which trademark protection has been sought or obtained in one or more countries. The three first columns of the table hereunder do not intend to include such trademarks. References to known trademarks have been included in the fourth column for information only.

Legend:

М	= miniature variety
R	= russet variety
V	= watercore
*	= mutant without va

= mutant without varietal protection but linked to a registered/protected trademark; mutants not marked with the asterisk are protected varieties

Varieties	Mutant	Synonyms	Trademarks	Colour group	Additional specifications
African Red			African Carmine ™	В	
Akane		Tohoku 3, Primerouge		В	
Alkmene		Early Windsor		С	
Alwa				В	
Amasya				В	
Ambrosia			Ambrosia ®	В	
Annurca				В	
Ariane			Les Naturianes ®	В	
Arlet		Swiss Gourmet		В	R

AW 106			Sapora ®	С	
Belgica				В	
Belle de Boskoop		Schone van Boskoop, Goudreinette		D	R
	Boskoop rouge	Red Boskoop, Roter Boskoop, Rode Boskoop		В	R
	Boskoop Valastrid			В	R
Berlepsch		Freiherr von Berlepsch		С	
	Berlepsch rouge	Red Berlepsch, Roter Berlepsch		В	
Braeburn				В	
	Hidala		Hillwell ®	A	
	Joburn		Aurora <sup>TM</sup> , Red Braeburn <sup>TM</sup> , Southern Rose <sup>TM</sup>	A	
	Lochbuie Red Braeburn			А	
	Mahana Red Braeburn		Redfield ®	А	
	Mariri Red		Eve ™, Aporo ®	А	
	Royal Braeburn			А	
Bramley's Seedling		Bramley, Triomphe de Kiel		D	
Cardinal				В	
Caudle			Cameo ®, Camela®	В	
	Cauflight		Cameo ®, Camela®	А	
CIV323			Isaaq ®	В	
CIVG198			Modi ®	Α	

Civni			Rubens ®	В	
Collina				С	
Coop 38			Goldrush ®, Delisdor ®	D	R
Coop 39			Crimson Crisp ®	A	
Coop 43			Juliet ®	В	
Coromandel Red		Corodel		A	
Cortland				В	
Cox's Orange Pippin		Cox orange, Cox's O.P.		С	R
Cripps Pink			Pink Lady ®, Flavor Rose ®	С	
	Lady in Red		Pink Lady ®	В	
	Rosy Glow		Pink Lady ®	В	
	Ruby Pink			В	
Cripps Red			Sundowner ™, Joya ®	В	
Dalinbel			Antares ®	В	R
Delblush			Tentation ®	D	
Delcorf			Delbarestivale ®	С	
	Celeste			В	
	Bruggers Festivale		Sissired ®	А	
	Dalili		Ambassy ®	А	
	Wonik*		Appache ®	А	
Delcoros			Autento ®	A	
Delgollune			Delbard Jubilé ®	В	
Delicious ordinaire		Ordinary Delicious		В	
Discovery				С	
Dykmanns Zoet				С	
Egremont Russet				D	R

Elise		De Roblos, Red Delight		Α	
Elstar				С	
	Bel-El		Red Elswout ®	С	
	Daliest		Elista ®	С	
	Daliter		Elton TM	С	
	Elshof			С	
	Elstar Boerekamp		Excellent Star ®	С	
	Elstar Palm		Elstar PCP ®	С	
	Goedhof		Elnica ®	С	
	Red Elstar			С	
	RNA9842		Red Flame ®	С	
	Valstar			С	
	Vermuel		Elrosa ®	С	
Empire				A	
Fiesta		Red Pippin		С	
Fresco			Wellant ®	В	R
Fuji				В	V
	Aztec		Fuji Zhen ®	А	V
	Brak		Fuji Kiku ® 8	В	V
	Fuji Fubrax		Fuji Kiku ® Fubrax	В	V
	Fuji Supreme			А	V
	Heisei Fuji		Beni Shogun ®	А	V
	Raku-Raku			В	V
Gala				С	
	Baigent		Brookfield ®	А	
	Bigigalaprim		Early Red Gala ®	В	
	Fengal		Gala Venus	А	
	Gala Schnico		Schniga ®	А	
	Gala Schnico Red		Schniga ®	А	
	Galaval			А	

	Galaxy		Selekta ®	В	
	Gilmac		Neon ®	A	
	Imperial Gala			В	
	Jugula			В	
	Mitchgla		Mondial Gala ®	В	
	Natali Gala			В	
	Regal Prince		Gala Must ®	В	
	Royal Beaut			A	
	Simmons		Buckeye ® Gala	А	
Gloster				В	
Golden 972				D	
Golden		Golden		D	
Delicious	CG10 Yellow Delicious		Smothee ®	D	
	Golden Delicious Reinders		Reinders ®	D	
	Golden Parsi		Da Rosa ®	D	
	Leratess		Pink Gold ®	D	
	Quemoni		Rosagold ®	D	
Goldstar			Rezista Gold Granny ®	D	
Gradigold			Golden Supreme <sup>TM</sup> , Golden Extreme <sup>TM</sup>	D	
Gradiyel			Goldkiss ®	D	
Granny Smith				D	
	Dalivair		Challenger ®	D	
Gravensteiner		Gravenstein		D	
Hokuto				С	
Holsteiner Cox		Holstein		С	R
Honeycrisp			Honeycrunch ®	С	
Horneburger				D	

Idared				В	
	Idaredest			В	
	Najdared			В	
Ingrid Marie				В	R
James Grieve				D	
Jonagold				С	
	Early Jonagold		Milenga ®	С	
	Dalyrian			С	
	Decosta			С	
	Jonagold Boerekamp		Early Queen ®	С	
	Jonagold Novajo	Veulemanns		С	
	Jonagored		Morren's Jonagored ®	С	
	Jonagored Supra		Morren's Jonagored ® Supra ®	С	
	Red Jonaprince		Wilton's ®, Red Prince ®	С	
	Rubinstar			С	
	Schneica	Jonica		С	
	Vivista			С	
Jonathan				В	
Karmijn de Sonnaville				С	R
La Flamboyante			Mairac ®	В	
Laxton's Superb				С	R
Ligol				В	
Lobo				В	
Lurefresh			Redlove ® Era ®	A	
Lureprec			Redlove ® Circe ®	Α	
Luregust			Redlove ® Calypso ®	A	

Luresweet			Redlove ® Odysso ®	А	
Maigold				В	
Maribelle			Lola ®	В	
McIntosh				В	
Melrose				С	
Milwa			Diwa ®, Junami ®	В	
Moonglo				С	
Morgenduft		Imperatore		В	
Mountain Cove			Ginger Gold	D	
Mutsu		Crispin		D	
Newton				С	
Nicogreen			Greenstar ®	D	
Nicoter			Kanzi ®	В	
Northern Spy				С	
Ohrin		Orin		D	
Paula Red				В	
Pinova			Corail ®	С	
	RoHo 3615		Evelina ®	В	
Piros				С	
Plumac			Koru ®	В	
Prem A153			Lemonade ®, Honeymoon ®	С	
Prem A17			Smitten ®	С	
Prem A280			Sweetie <sup>TM</sup>	В	
Prem A96			Rockit TM	В	M
Rafzubin			Rubinette ®	С	
	Rafzubex		Rubinette ® Rosso	А	
Rajka			Rezista Romelike ®	В	
Red Delicious		Rouge américaine		А	
	Campsur		Red Chief ®	А	

	Erovan		Early Red One ®	А	
	Evasni		Scarlet Spur ®	А	
	Stark Delicious			А	
	Starking			С	
	Starkrimson			А	
	Starkspur			А	
	Topred			А	
	Trumdor		Oregon Spur Delicious ®	А	
Reine des Reinettes		Gold Parmoné, Goldparmäne		С	V
Reinette grise du Canada		Graue Kanadarenette, Renetta Canada	,	D	R
Rome Beauty		Belle de Rome, Rome, Rome Sport		В	
Rubin				С	
Rubinola				В	
Šampion		Shampion, Champion, Szampion		В	
	Reno 2			А	
	Šampion Arno	Szampion Arno		А	
Santana				В	
Sciearly			Pacific Beauty <sup>TM</sup>	А	
Scifresh			Jazz TM	В	
Sciglo			Southern Snap ™	А	
Scilate			Envy ®	В	
Sciray		GS48		А	
Scired			Pacific Queen	А	R

Sciros		Pacific Rose	A	
Senshu			С	
Spartan			А	
Stayman			В	
Summerred			В	
Sunrise			А	
Sunset			D	R
Suntan			D	R
Sweet Caroline			С	
Topaz			В	
Tydeman's Early Worcester	Tydeman's Early		В	
Tsugaru			С	
UEB32642		Opal ®	D	
Worcester Pearmain			В	
York			В	
Zari			В	

## PART 2:

## MARKETING STANDARD FOR CITRUS FRUIT

## I. **DEFINITION OF PRODUCE**

This standard applies to citrus fruit of varieties (cultivars) grown from the following species, to be supplied fresh to the consumer, citrus fruit for industrial processing being excluded:

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

# II. PROVISIONS CONCERNING QUALITY

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

However, at stages following dispatch products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity,
- for products graded in classes other than the 'Extra' Class, a slight deterioration due to their development and their tendency to perish.

## 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 sugar/acid ratio<sup>(13)</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/ acid ratio	Colouring
Lemons	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

#### Satsumas, clementines, other mandarin varieties and their hybrids

**a** For the varieties Mandora and Minneola the minimum sugar/acid ratio is 6,0:1 until the end of the marketing year commencing 1 January 2023.

Satsumas	33	6,5:1	Must be typical of the
Clementines	40	7,0:1	variety on at least one third of the surface of
Other mandarin varieties and their hybrids	33	7,5:1 ª	the fruit
Oranges			1
Blood oranges	30	6,5:1	Must be typical of
Navels group	33	6,5:1	the variety. However, fruit with light
Other varieties	35	6,5:1	green colour not
Mosambi, Sathgudi and Pacitan with more than one fifth green colour	33		exceeding one fifth of the total surface area of the fruit is allowed, provided it satisfies the minimum
Other varieties with more than one fifth green colour	45		requirements as to juice content. 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.

commencing 1 January 2023.

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:

Fruit	Diameter (mm)
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
  - 15 mm, if the diameter of the smallest fruit (as indicated on the package) is  $\geq 60 \text{ mm}$  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:

	Size code	Diameter (mm)
Lemons		
	0	79 - 90
	1	72 - 83
	2	68 - 78
	3	63 - 72
	4	58 - 67
	5	53 - 62
	6	48 - 57
	7	45 - 52
Satsumas, clement	tines, and other mandarin	varieties and hybrids
	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
Oranges		
8	0	92 - 110
	1	87 - 100
Sizes below 45 mm re	efer to clementines only.	1

2	84 - 96
3	81 - 92
4	77 – 88
5	73 - 84
6	70-80
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)
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. Uniformity in size is not required.

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. Information lasered on single fruit should not lead to flesh or skin defects.

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

## **Marginal Citations**

M1 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 [legislation]. [Editorial note: Word in Annex 1 footnote substituted (31.12.2020) by virtue of The Market Measures (Marketing Standards) (Amendment) (EU Exit) Regulations 2019 (S.I. 2019/822), regs. 1, 8(42)(c); 2020 c. 1, Sch. 5 para. 1(1)]

The use of any substance tending to modify the natural characteristics of the citrus fruit, especially its taste or smell<sup>M2</sup>, is prohibited.

#### **Marginal Citations**

M2 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 [legislation]. [Editorial note: Word in Annex 1 footnote substituted (31.12.2020) by virtue of The Market Measures (Marketing Standards) (Amendment) (EU Exit) Regulations 2019 (S.I. 2019/822), regs. 1, 8(42)(c); 2020 c. 1, Sch. 5 para. 1(1)]

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<sup>(14)</sup> must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.

#### A. Identification

Name and physical address of the packer and/or the dispatcher (for example street/city/region/ postal code and, if different from the country of origin, the country).

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). The code mark shall be preceded by the ISO 3166 (alpha) country/area code of the recognising country, if not the country of origin;
- for pre-packages only, by the name and the address of a seller established within the [<sup>F6</sup>United Kingdom (or, until the end of the period [<sup>F8</sup>beginning with 30 September 2022 and ending with 31 December 2023], within the United Kingdom or the EU)] 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.

#### **Textual Amendments**

F8 Words in Annex 1 Pt. B Pt. 2 point 6(A) substituted (S) (30.9.2022) by The Food Information (Transitional Provisions) (Miscellaneous Amendments) (Scotland) Regulations 2022 (S.S.I. 2022/265), regs. 1(1), 4(3)(b)(ii); substituted (E.) (30.9.2022) by The Food Information (Amendment of Transitional Provisions) (England) Regulations 2022 (S.I. 2022/938), regs. 1(1), 13(3)(b); and substituted (W.) by The Food Information (Amendment of Transitional Provisions) (Wales) Regulations 2022 (S.I. 2022/939), regs. 1(2), 13(3)(b)

#### B. Nature of produce

- 'Lemons', 'Mandarins' or 'Oranges' if the produce is not visible from the outside.
- "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.
- For oranges, name of the variety, and/or the respective variety group in the case of 'Navels', and 'Valencias'.
- For 'Satsumas' and 'Clementines', the common name of the species is required and the name of the variety is optional.
- For other mandarins and hybrids thereof, the name of the variety is required.

- For lemons: the name of the variety is optional.
- 'Seeded' in case of clementines with more than 10 seeds.
- 'Seedless' (optional, seedless citrus fruit may occasionally contain seeds).

## C. Origin of produce

- Country of origin<sup>(15)</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 and maximum size or
  - Count.
- When used, mention of the preserving agent or other chemical substances used at postharvest 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.

However, at stages following dispatch products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity,
- for products graded in classes other than the 'Extra' Class, a slight deterioration due to their development and their tendency to perish.

## 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  $6,2^{\circ}$  Brix<sup>(16)</sup> or an average dry matter content of 15 %, which should lead to  $9,5^{\circ}$  Brix<sup>(16)</sup> 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  $1 \text{ cm}^2$ ,
- 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  $2 \text{ cm}^2$ ,
- 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. Information lasered on single fruit should not lead to flesh or skin defects.

Packages must be free of all foreign matter.

## VI. PROVISIONS CONCERNING MARKING

Each package<sup>(17)</sup> must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

## A. Identification

Name and physical address of the packer and/or the dispatcher (for example street/city/region/ postal code and, if different from the country of origin, the country).

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). The code mark shall be preceded by the ISO 3166 (alpha) country/area code of the recognising country, if not the country of origin;
- for pre-packages only, by the name and the address of a seller established within the [<sup>F6</sup>United Kingdom (or, until the end of the period [<sup>F9</sup>beginning with 30 September 2022 and ending with 31 December 2023], within the United Kingdom or the EU)] 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.

#### **Textual Amendments**

F9 Words in Annex 1 Pt. B Pt. 3 point 6(A) substituted (S.) (30.9.2022) by The Food Information (Transitional Provisions) (Miscellaneous Amendments) (Scotland) Regulations 2022 (S.S.I. 2022/265), regs. 1(1), 4(3)(b)(iii); substituted (E.) (30.9.2022) by The Food Information (Amendment of Transitional Provisions) (England) Regulations 2022 (S.I. 2022/938), regs. 1(1), 13(3)(b); and substituted (W.) by The Food Information (Amendment of Transitional Provisions) (Wales) Regulations 2022 (S.I. 2022/939), regs. 1(2), 13(3)(b)

## B. Nature of produce

- 'Kiwifruit' and/or 'Actinidia', if the contents are not visible from the outside.
- Name of the variety (optional).
- Flesh colour or equivalent indication, if not green.

## C. **Origin of produce**

Country of origin<sup>(18)</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.

However, at stages following dispatch products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity,
- a slight deterioration due to their development and their tendency to perish.

#### 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,
- turgescent,
- 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. 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, 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. Uniformity in size is not required.

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<sup>(19)</sup> must bear the following particulars in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

## A. Identification

Name and physical address of the packer and/or the dispatcher (for example street/city/region/ postal code and, if different from the country of origin, the country).

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). The code mark shall be preceded by the ISO 3166 (alpha) country/area code of the recognising country, if not the country of origin;
- for pre-packages only, by the name and the address of a seller established within the [<sup>F6</sup>United Kingdom (or, until the end of the period [<sup>F10</sup>beginning with 30 September 2022 and ending with 31 December 2023], within the United Kingdom or the EU)] 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.

#### **Textual Amendments**

F10 Words in Annex 1 Pt. B Pt. 4 point 6(A) substituted (S.) (30.9.2022) by The Food Information (Transitional Provisions) (Miscellaneous Amendments) (Scotland) Regulations 2022 (S.S.I. 2022/265), regs. 1(1), 4(3)(b)(iv); substituted (E.) (30.9.2022) by The Food Information (Amendment of Transitional Provisions) (England) Regulations 2022 (S.I. 2022/938), regs. 1(1), 13(3)(b); and substituted (W.) by The Food Information (Amendment of Transitional Provisions) (Wales) Regulations 2022 (S.I. 2022/939), regs. 1(2), 13(3)(b)

#### 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.
- '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>(20)</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.

However, at stages following dispatch products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity,
- for products graded in classes other than the 'Extra' Class, a slight deterioration due to their development and their tendency to perish.

## 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<sup>(21)</sup>.

## 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 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 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

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.

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	То		from	to
		(mm)	(mm)		(g)	(g)
1	D	51	56	or	65	85
2	С	56	61		85	105
3	В	61	67		105	135
4	А	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. Information lasered on single fruit should not lead to flesh or skin defect.

Packages must be free of all foreign matter.

## VI. **PROVISIONS CONCERNING MARKING**

Each package<sup>(22)</sup> must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

#### A. Identification

Name and physical address of the packer and/or the dispatcher (for example street/city/region/ postal code and, if different from the country of origin, the country).

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). The code mark shall be preceded by the ISO 3166 (alpha) country/area code of the recognising country, if not the country of origin;
- for pre-packages only, by the name and the address of a seller established within the [<sup>F6</sup>United Kingdom (or, until the end of the period [<sup>F11</sup>beginning with 30 September 2022 and ending with 31 December 2023], within the United Kingdom or the EU)] 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.

#### **Textual Amendments**

F11 Words in Annex 1 Pt. B Pt. 5 point 6(A) substituted (S.) (30.9.2022) by The Food Information (Transitional Provisions) (Miscellaneous Amendments) (Scotland) Regulations 2022 (S.S.I. 2022/265), regs. 1(1), 4(3)(b)(v); substituted (E.) (30.9.2022) by The Food Information (Amendment of Transitional Provisions) (England) Regulations 2022 (S.I. 2022/938), regs. 1(1), 13(3)(b); and substituted (W.) by The Food Information (Amendment of Transitional Provisions) (Wales) Regulations 2022 (S.I. 2022/939), regs. 1(2), 13(3)(b)

### 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>(23)</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.

However, at stages following dispatch products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity,
- for products graded in classes other than the 'Extra' Class, a slight deterioration due to their development and their tendency to perish.

#### 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>(24)</sup>.

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

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>(25)</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 russeting,
- slight skin defects which must not extend over more than:
  - 2 cm in length for defects of elongated shape,
  - $1 \text{ cm}^2$  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  $1 \text{ cm}^2$  cumulative in area,
  - slight bruising not exceeding  $2 \text{ cm}^2$  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:

	'Extra'	Class I	Class II
Large-fruited varieties	60 mm	55 mm	55 mm
Other varieties	55 mm	50 mm	45 mm

(b) For fruit sized by weight:

	'Extra'	Class I	Class II
Large-fruited varieties	130 g	110 g	110 g
Other varieties	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 in sales packages or loose in the package.

(b) For fruit sized by weight:

– for 'Extra' Class fruit and Class I and II fruit packed in rows and layers:

Range (g)Weight difference (g)	
--------------------------------	--

75 - 100	15
100 - 200	35
200-250	50
> 250	80

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

Range (g)	Weight difference (g)
100 - 200	50
> 200	100

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

## 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. 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 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. Uniformity in size is not required.

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. Information lasered on single fruit should not lead to flesh or skin defects.

Packages must be free of all foreign matter.

## VI. PROVISIONS CONCERNING MARKING

Each package<sup>(26)</sup> must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.

#### A. Identification

Name and physical address of the packer and/or the dispatcher (for example street/city/region/ postal code and, if different from the country of origin, the country).

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). The code mark shall be preceded by the ISO 3166 (alpha) country/area code of the recognising country, if not the country of origin;
- for pre-packages only, by the name and the address of a seller established within the [<sup>F6</sup>United Kingdom (or, until the end of the period [<sup>F12</sup>beginning with 30 September 2022 and ending with 31 December 2023], within the United Kingdom or the EU)] 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.

#### **Textual Amendments**

F12 Words in Annex 1 Pt. B Pt. 6 point 6(A) substituted (S.) (30.9.2022) by The Food Information (Transitional Provisions) (Miscellaneous Amendments) (Scotland) Regulations 2022 (S.S.I. 2022/265), regs. 1(1), 4(3)(b)(vi); substituted (E.) (30.9.2022) by The Food Information (Amendment of Transitional Provisions) (England) Regulations 2022 (S.I. 2022/938), regs. 1(1), 13(3)(b); and substituted (W.) by The Food Information (Amendment of Transitional Provisions) (Wales) Regulations 2022 (S.I. 2022/939), regs. 1(2), 13(3)(b)

### B. Nature of produce

- 'Pears', if the contents of the package 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.
- The name of the variety may be replaced by a synonym. A trade name<sup>(27)</sup> may only be given in addition to the variety or the synonym.

## C. Origin of produce

Country of origin<sup>(28)</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) optionally, 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, 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

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

Small-fruited and other varieties which do not appear in the table 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 table may be marketed under names for which trade mark protection has been sought or obtained in one or more countries. The first and second columns of the table do not intend to include such trade marks. References to known trade marks have been included in the third column for information only.

Legend:

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

Variety	Synonyms	Trade marks	Size
Abbé Fétel	Abate Fetel		L

		1	
Abugo o Siete en Boca			SP
AkVa			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 TM	L
Gentile			SP
Golden Russet Bosc			L
Grand champion			L
Harrow Delight			L
Jeanne d'Arc			L
Joséphine			L
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

	_
DADT	7.
FANI	1.

## 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.

However, at stages following dispatch products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity,
- for products graded in classes other than the 'Extra' Class, a slight deterioration due to their development and their tendency to perish.

#### 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,

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<sup>(29)</sup> must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

### A. Identification

Name and physical address of the packer and/or the dispatcher (for example street/city/region/ postal code and, if different from the country of origin, the country).

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). The code mark shall be preceded by the ISO 3166 (alpha) country/area code of the recognising country, if not the country of origin;
- for pre-packages only, by the name and the address of a seller established within the [<sup>F6</sup>United Kingdom (or, until the end of the period [<sup>F13</sup>beginning with 30 September 2022 and ending with 31 December 2023], within the United Kingdom or the EU)] 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.

#### **Textual Amendments**

F13 Words in Annex 1 Pt. B Pt. 7 point 6(A) substituted (S.) (30.9.2022) by The Food Information (Transitional Provisions) (Miscellaneous Amendments) (Scotland) Regulations 2022 (S.S.I. 2022/265), regs. 1(1), 4(3)(b)(vii); substituted (E.) (30.9.2022) by The Food Information (Amendment of Transitional Provisions) (England) Regulations 2022 (S.I. 2022/938), regs. 1(1), 13(3)(b); and substituted (W.) by The Food Information (Amendment of Transitional Provisions) (Wales) Regulations 2022 (S.I. 2022/939), regs. 1(2), 13(3)(b)

#### 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>(30)</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>(31)</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.

However, at stages following dispatch products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity,
- for products graded in classes other than the 'Extra' Class, a slight deterioration due to their development and their tendency to perish.

#### 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 1cm<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  $1 \text{ cm}^2$ ,
- 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,
  - 80 g where the lightest piece weighs more than 180 g but less than 260 g,
  - No limit where the lightest piece weighs 260 g or more.

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. Uniformity in size is not required.

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. Information lasered on single fruit should not lead to flesh or skin defect.

Packages must be free of all foreign matter.

## VI. PROVISIONS CONCERNING MARKING

Each package<sup>(32)</sup> must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

#### A. Identification

Name and physical address of the packer and/or the dispatcher (for example street/city/region/ postal code and, if different from the country of origin, the country).

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). The code mark shall be preceded by the ISO 3166 (alpha) country/area code of the recognising country, if not the country of origin;
- for pre-packages only, by the name and the address of a seller established within the [<sup>F6</sup>United Kingdom (or, until the end of the period [<sup>F14</sup>beginning with 30 September 2022 and ending with 31 December 2023], within the United Kingdom or the EU)] 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.

#### **Textual Amendments**

F14 Words in Annex 1 Pt. B Pt. 8 point 6(A) substituted (S.) (30.9.2022) by The Food Information (Transitional Provisions) (Miscellaneous Amendments) (Scotland) Regulations 2022 (S.S.I. 2022/265), regs. 1(1), 4(3)(b)(viii); substituted (E.) (30.9.2022) by The Food Information (Amendment of Transitional Provisions) (England) Regulations 2022 (S.I. 2022/938), regs. 1(1), 13(3)(b); and substituted (W.) by The Food Information (Amendment of Transitional Provisions) (Wales) Regulations 2022 (S.I. 2022/939), regs. 1(2), 13(3)(b)

## 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>(33)</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.

However, at stages following dispatch products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity,
- for products graded in classes other than the 'Extra' Class, a slight deterioration due to their development and their tendency to perish.

#### 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<sup>(34)</sup> 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 CONCERNIG 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.

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

(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.

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

#### 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<sup>(35)</sup> must bear the following particulars in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

#### A. Identification

Name and physical address of the packer and/or the dispatcher (for example street/city/region/ postal code and, if different from the country of origin, the country).

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). The code mark shall be preceded by the ISO 3166 (alpha) country/area code of the recognising country, if not the country of origin;
- for pre-packages only, by the name and the address of a seller established within the [<sup>F6</sup>United Kingdom (or, until the end of the period [<sup>F15</sup>beginning with 30 September 2022 and ending with 31 December 2023], within the United Kingdom or the EU)] 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.

#### **Textual Amendments**

F15 Words in Annex 1 Pt. B Pt. 9 point 6(A) substituted (S.) (30.9.2022) by The Food Information (Transitional Provisions) (Miscellaneous Amendments) (Scotland) Regulations 2022 (S.S.I. 2022/265), regs. 1(1), 4(3)(b)(ix); substituted (E.) (30.9.2022) by The Food Information (Amendment of Transitional Provisions) (England) Regulations 2022 (S.I. 2022/938), regs. 1(1), 13(3)(b); and substituted (W.) by The Food Information (Amendment of Transitional Provisions) (Wales) Regulations 2022 (S.I. 2022/939), regs. 1(2), 13(3)(b)

#### 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>(36)</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.

#### 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/cocktail' tomatoes (miniature varieties) of all shapes.

#### II. PROVISIONS CONCERNING QUALITY

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

However, at stages following dispatch products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity,
- for products graded in classes other than the 'Extra' Class, a slight deterioration due to their development and their tendency to perish.

#### 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. Maturity requirements

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

## C. 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.

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.

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 suberisation,
- suberisation of the stigma up to  $1 \text{ cm}^2$ ,
- 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,
- suberisation of the stigma up to  $2 \text{ cm}^2$ ,
- 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 are optional for:

- cherry and cocktail tomatoes below 40 mm in diameter;
- ribbed tomatoes of irregular shape; and
- 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 ≤ 25	
2	> 25 ≤ 30	
3	> 30 ≤ 35	
4	> 35 ≤ 40	
5	$> 40 \le 47$	
6	> 47 ≤ 57	

7	> 57 ≤ 67
8	> 67 ≤ 82
9	$> 82 \le 102$
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. Uniformity in size is not required.

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.

Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue nor lead to skin defects. Information lasered on single fruitshould not lead to flesh or skin defects.

Packages must be free of all foreign matter.

## VI. PROVISIONS CONCERNING MARKING

Each package<sup>(37)</sup> must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

#### A. Identification

Name and physical address of the packer and/or the dispatcher (for example street/city/region/ postal code and, if different from the country of origin, the country).

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). The code mark shall be preceded by the ISO 3166 (alpha) country/area code of the recognising country, if not the country of origin;
- for pre-packages only, by the name and the address of a seller established within the [<sup>F6</sup>United Kingdom (or, until the end of the period [<sup>F16</sup>beginning with 30 September 2022 and ending with 31 December 2023], within the United Kingdom or the EU)] 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.

#### **Textual Amendments**

F16 Words in Annex 1 Pt. B Pt. 10 point 6(A) substituted (S.) (30.9.2022) by The Food Information (Transitional Provisions) (Miscellaneous Amendments) (Scotland) Regulations 2022 (S.S.I. 2022/265), regs. 1(1), 4(3)(b)(x); substituted (E.) (30.9.2022) by The Food Information (Amendment of Transitional Provisions) (England) Regulations 2022 (S.I. 2022/938), regs. 1(1), 13(3)(b); and substituted (W.) by The Food Information (Amendment of Transitional Provisions) (Wales) Regulations 2022 (S.I. 2022/939), regs. 1(2), 13(3)(b)

#### B. **Nature of produce**

- 'Tomatoes' or 'trusses of tomatoes' and the commercial type, or 'cherry/cocktail tomatoes' or 'trusses of cherry/cocktail tomatoes') or equivalent denomination for other miniature varieties if the contents are not visible from the outside.
- '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>(38)</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; or
  - minimum and maximum weights; or
  - size code as specified in Section III; or
  - count followed by the minimum and maximum sizes.

## 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

## F17F18F19SPECIMEN MENTIONED IN ARTICLE 12(1)

#### **Textual Amendments**

- F17 Annex 2: European Union emblem omitted (31.12.2020) by virtue of The Market Measures (Marketing Standards) (Amendment) (EU Exit) Regulations 2019 (S.I. 2019/822), regs. 1, 8(43)(a); 2020 c. 1, Sch. 5 para. 1(1)
- **F18** Annex 2: words "European Union" omitted (31.12.2020) by virtue of The Market Measures (Marketing Standards) (Amendment) (EU Exit) Regulations 2019 (S.I. 2019/822), regs. 1, **8(43)(b)**; 2020 c. 1, Sch. 5 para. 1(1)
- F19 Annex 2: words "Great Britain or GB" substituted for words "Member State" (31.12.2020) by The Market Measures (Marketing Standards) (Amendment) (EU Exit) Regulations 2019 (S.I. 2019/822), regs. 1, 8(43)(c) (as amended by by S.I. 2020/1453, regs. 1(2)(b), 10(15)); 2020 c. 1, Sch. 5 para. 1(1)



European Union marketing standard for fresh fruit and vegetables No (of the approved trader) (Member State)

#### ANNEX III

### F<sup>20</sup>CERTIFICATE OF CONFORMITY WITH THE EUROPEAN UNION MARKETING STANDARDS FOR FRESH FRUIT AND VEGETABLES REFERRED TO IN ARTICLES 12, 13 AND 14

#### **Textual Amendments**

F20 Annex 3: words "Great Britain" substituted for words "the European Union", in each place it occurs (including the heading) (31.12.2020) by The Market Measures (Marketing Standards) (Amendment) (EU Exit) Regulations 2019 (S.I. 2019/822), regs. 1, 8(44) (as substituted by S.I. 2020/1453, regs. 1(2)(b), 10(16)); 2020 c. 1, Sch. 5 para. 1(1)

1. Trader		Certificate of conformity with the European Union marketing standards applicable to fresh fruit and vege- tables No	
		bodies)	
2. Packer identified on packaging (if other than trader)		3. Inspection body	
		<ol> <li>Place of inspection/ country of origin (<sup>1</sup>)</li> </ol>	5. Region or country of destination
6. Identifier of means of tran	sport	7.	
		internal	
		import	
		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 referre force.	d to above conforms, at the is	sue time, with the European l	Jnion marketing standards in
Customs office foreseen		Place and date of is	ssue
Customs office foreseen Place and date of issue Valid until (date):			
vanu unur (dato)			
Signatory (name in block lett	ers):		
Signature Seal of the competent authority			
13. Observations			

 $<sup>(\</sup>ensuremath{^1})$  Where the goods are being re-exported, indicate the origin in box 9.

## [<sup>F21</sup>ANNEX IV

#### **Textual Amendments**

**F21** Substituted by Commission Implementing Regulation (EU) No 594/2013 of 21 June 2013 amending Implementing Regulation (EU) No 543/2011 as regards marketing standards in the fruit and vegetables sector and correcting that Implementing Regulation.

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

Country	Products
Switzerland	Fresh fruit and vegetables other than citrus fruit
Morocco	Fresh fruit and vegetables
South Africa	Fresh fruit and vegetables
Israel <sup>a</sup>	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
[ <sup>F23</sup> European Union Member States	
Austria	Fresh fruit and vegetables
Belgium	Fresh fruit and vegetables
Bulgaria	Fresh fruit and vegetables
Croatia	Fresh fruit and vegetables
Cyprus	Fresh fruit and vegetables
Czech Republic	Fresh fruit and vegetables
Denmark	Fresh fruit and vegetables
Estonia	Fresh fruit and vegetables
Finland	Fresh fruit and vegetables
France	Fresh fruit and vegetables
Germany	Fresh fruit and vegetables
Greece	Fresh fruit and vegetables
Hungary	Fresh fruit and vegetables

a [<sup>F22</sup>Approval] under Article 15 is given to fruit and vegetables originating within the State of Israel, excluding the territories under Israeli administration since June 1967, namely the Golan Heights, the Gaza Strip, East Jerusalem and the rest of the West Bank.]

Ireland	Fresh fruit and vegetables
Italy	Fresh fruit and vegetables
Latvia	Fresh fruit and vegetables
Luxembourg	Fresh fruit and vegetables
Malta	Fresh fruit and vegetables
Netherlands	Fresh fruit and vegetables
Poland	Fresh fruit and vegetables
Portugal	Fresh fruit and vegetables
Romania	Fresh fruit and vegetables
Slovakia	Fresh fruit and vegetables
Slovenia	Fresh fruit and vegetables
Spain	Fresh fruit and vegetables
Sweden	Fresh fruit and vegetables]

a [<sup>F22</sup>Approval] under Article 15 is given to fruit and vegetables originating within the State of Israel, excluding the territories under Israeli administration since June 1967, namely the Golan Heights, the Gaza Strip, East Jerusalem and the rest of the West Bank.]

#### **Textual Amendments**

- F22 Word in Annex 4 footnote substituted (31.12.2020) by The Market Measures (Marketing Standards) (Amendment) (EU Exit) Regulations 2019 (S.I. 2019/822), regs. 1, 8(45); 2020 c. 1, Sch. 5 para. 1(1)
- F23 Words in Annex 4 table inserted (1.7.2022) by The Common Organisation of the Markets in Agricultural Products (Third Country Listing for Fruit and Vegetables) (Amendment, etc.) Regulations 2022 (S.I. 2022/608), regs. 1(2), 3

#### 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 [<sup>F24</sup>Directive 2011/91/EU of the European Parliament and of the Council]. 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.

#### **Textual Amendments**

**F24** Words in Annex 5 para. 2.3 substituted (31.12.2020) by The Market Measures (Marketing Standards) (Amendment) (EU Exit) Regulations 2019 (S.I. 2019/822), regs. 1, **8(46)(a)**; 2020 c. 1, Sch. 5 para. 1(1)

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  $[^{F25}$ prepacked food] in the meaning of  $[^{F26}$ Article 2(2)(e) of Regulation (EU) No 1169/2011] 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:

Packed produce	
Number of packages in the lot	Number of packages to be taken
	(primary samples)

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)

Produce in bulk(direct loading into a transport vehicle or compartment thereof)

Quantity of lot in kg or number of bundles in the lot	Quantity of primary samples in kg or number of bundles
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.

Textu	al Amendments
F25	Words in Annex 5 para. 2.5 substituted (31.12.2020) by The Market Measures (Marketing Standards) (Amendment) (EU Exit) Regulations 2019 (S.I. 2019/822), regs. 1, 8(46)(b)(i); 2020 c. 1, Sch. 5 para. 1(1)
F26	Words in Annex 5 para. 2.5 substituted (31.12.2020) by The Market Measures (Marketing Standards) (Amendment) (EU Exit) Regulations 2019 (S.I. 2019/822), regs. 1, 8(46)(b)(ii); 2020 c. 1, Sch. 5 para. 1(1)

#### 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 nonconformity. 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.

#### F27ANNEX Va

**Textual Amendments** 

F27 Annex 5a omitted (31.12.2020) by virtue of The Market Measures (Marketing Standards) (Amendment) (EU Exit) Regulations 2019 (S.I. 2019/822), regs. 1, 8(47); 2020 c. 1, Sch. 5 para. 1(1)

#### F28ANNEX Vb

#### **Templates for notification per producer group as referred to in Article 38(4)**

#### **Textual Amendments**

**F28** Annex 5b omitted (31.12.2020) by virtue of The Market Measures (Marketing Standards) (Amendment) (EU Exit) Regulations 2019 (S.I. 2019/822), regs. 1, **8**(47); 2020 c. 1, Sch. 5 para. 1(1)

# F29ANNEX VI

# Textual Amendments F29 Deleted by Commission Delegated Regulation (EU) 2017/891 of 13 March 2017 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council with regard to the fruit and vegetables and processed fruit and vegetables sectors and supplementing Regulation (EU) No 1306/2013 of the European Parliament and of the Council with regard to be applied in those sectors and amending Commission Implementing Regulation (EU) No 543/2011.

[<sup>F29</sup>

# <sup>F29</sup>ANNEX VII

#### <sup>F29</sup>ANNEX VIII

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

F29

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

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2. COMMON OUTPUT INDICATORS (ANNUAL)

3.COMMON RESULT INDICATORS

4.COMMON IMPACT INDICATORS

5.COMMON BASELINE INDICATORS

# F29ANNEX IX

# F29ANNEX X

# F29ANNEX XI

F29

# F29ANNEX XII

F29

## <sup>F29</sup>ANNEX XIII

# F29PART A

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

F29

# F29PART B

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

F29

## F29ANNEX XIV

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

F29

# PART A —

**INFORMATION FOR MARKET MANAGEMENT** 

#### PART B —

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

## <sup>F29</sup>ANNEX XV

#### F29PART A

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

F29

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## F29PART B

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

F29

# <sup>F29</sup>ANNEX XVI

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

F29																
F29																

F29

## F29ANNEX XVII

F29

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#### <sup>F29</sup>ANNEX XVIII

# [<sup>F30</sup>ADDITIONAL IMPORT DUTIES: TITLE IV, CHAPTER I, SECTION 2]]

Textu F30	al Amendments Substituted by Commission Implementing Regulation (EU) 2016/2097 of 30 November 2016 amending Implementing Regulation (EU) No 543/2011 as regards the trigger levels for additional duties on certain fruit and vegetables.
F29  F29 	······

#### ANNEX XIX

#### CORRELATION TABLE REFERRED TO IN ARTICLE 149

This Regulation
Article 1
Article 2
Article 3
Article 4
Article 5
Article 6
Article 7
Article 8
Article 9
Article 10
Article 11
Article 12
Article 13
Article 14
Article 15
—
Article 16

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
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Article 52	Article 50
Article 53	Article 51
Article 54	Article 52
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
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Article 93	Article 91
Article 94	Article 92
Article 94a	Article 93
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Article 96	Article 95(4)
Article 97	Article 95
Article 98	Article 96
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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
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Article 119	Article 117
Article 120	Article 118
Article 121	Article 119
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
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Article 131	Article 130
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# <sup>F31</sup>ANNEX XX

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

#### **Textual Amendments**

**F31** Annex 20 omitted (31.12.2020) by virtue of The Market Measures (Marketing Standards) (Amendment) (EU Exit) Regulations 2019 (S.I. 2019/822), regs. 1, **8(48)**; 2020 c. 1, Sch. 5 para. 1(1)

- (1) [<sup>F1</sup>These marking provisions do not apply to sales packages presented in packages. However, they do apply to sales packages presented separately.]
- (2) [<sup>F1</sup>The full or commonly used name shall be indicated.]
- (3) [<sup>F1</sup>A non-exhaustive list of varieties providing a classification on colouring and russeting is set out in the appendix to this standard.]
- (4) [<sup>F1</sup>Varieties marked with 'R' in the appendix to this standard are exempt from the provisions on russeting.]
- (5) [<sup>F1</sup>A non-exhaustive list of varieties providing a classification on colouring and russeting is set out in the appendix to this standard.]
- (6) [<sup>F1</sup>Varieties marked with 'R' in the appendix to this standard are exempt from the provisions on russeting.]
- (7) [<sup>F1</sup>Varieties marked with 'R' in the appendix to this standard are exempt from the provisions on russeting.]
- (8) [<sup>F1</sup>Calculated as described in the OECD guidance on objective tests, available at: http:// www.oecd.org/agriculture/fruit-vegetables/publications.]
- (9) [<sup>F1</sup>Calculated as described in the OECD guidance on objective tests, available at: http:// www.oecd.org/agriculture/fruit-vegetables/publications.]
- (10) [<sup>F1</sup>These marking provisions do not apply to sales packages presented in packages. However, they do apply to sales packages presented separately.]
- (11) [<sup>F1</sup>A trade name can be a trade mark for which protection has been sought or obtained or any other commercial denomination.]
- (12) [<sup>F1</sup>The full or commonly used name shall be indicated.]
- (13) [<sup>F1</sup>Calculated as described in the OECD guidance on objective tests, available at: http:// www.oecd.org/agriculture/fruit-vegetables/publications.]
- (14) [<sup>F1</sup>These marking provisions do not apply to sales packages presented in packages. However, they do apply to sales packages presented separately.]
- (15) [<sup>F1</sup>The full or commonly used name shall be indicated.]
- (16) [<sup>F1</sup>Calculated as described in the OECD guidance on objective tests, available at: http:// www.oecd.org/agriculture/fruit-vegetables/publications.]
- (17) [<sup>F1</sup>These marking provisions do not apply to sales packages presented in packages. However, they do apply to sales packages presented separately.]
- (18) [<sup>F1</sup>The full or the commonly used name shall be indicated.]
- (19) [<sup>F1</sup>These marking provisions do not apply to sales packages presented in packages. However, they do apply to sales packages presented separately.]
- (20) [<sup>F1</sup>The full or the commonly used name shall be indicated.]
- (21) [<sup>F1</sup>Calculated as described in the OECD guidance on objective tests, available at: http:// www.oecd.org/agriculture/fruit-vegetables/publications.]
- (22) [<sup>F1</sup>These marking provisions do not apply to sales packages presented in packages. However, they do apply to sales packages presented separately.]
- (23) [<sup>F1</sup>The full or the commonly used name shall be indicated.]
- (24) [<sup>F1</sup>A non-exhaustive list of large fruited and summer pear varieties is included in the appendix to this standard.]
- (25) [<sup>F1</sup>A non-exhaustive list of large fruited and summer pear varieties is included in the appendix to this standard.]

- (26) [<sup>F1</sup>These marking provisions do not apply to sales packages presented in packages. However, they do apply to sales packages presented separately.]
- (27) [<sup>F1</sup>A trade name can be a trade mark for which protection has been sought or obtained or any other commercial denomination.]
- (28) [<sup>F1</sup>The full or the commonly used name shall be indicated.]
- (29) [<sup>F1</sup>These marking provisions do not apply to sales packages presented in packages. However, they do apply to sales packages presented separately.]
- (30) [<sup>F1</sup>The full or the commonly used name shall be indicated.]
- (31) [<sup>F1</sup>Some sweet pepper varieties may have hot taste.]
- (32) [<sup>F1</sup>These marking provisions do not apply to sales packages presented in packages. However, they do apply to sales packages presented separately.]
- (33) [<sup>F1</sup>The full or the commonly used name shall be indicated.]
- (34) [<sup>F1</sup>Calculated as described in the OECD guidance on objective tests, available at: http:// www.oecd.org/agriculture/fruit-vegetables/publications.]
- (35) [<sup>F1</sup>These marking provisions do not apply to sales packages presented in packages. However, they do apply to sales packages presented separately.]
- (36) [<sup>F1</sup>The full or the commonly used name shall be indicated.]
- (37) [<sup>F1</sup>These marking provisions do not apply to sales packages presented in packages. However, they do apply to sales packages presented separately.]
- (38) [<sup>F1</sup>The full or the commonly used name shall be indicated.]

#### **Textual Amendments**

**F1** Substituted by Commission Delegated Regulation (EU) 2019/428 of 12 July 2018 amending Implementing Regulation (EU) No 543/2011 as regards marketing standards in the fruit and vegetables sector.

#### **Changes to legislation:**

There are outstanding changes not yet made to Commission Implementing Regulation (EU) No 543/2011. Any changes that have already been made to the legislation appear in the content and are referenced with annotations.

View outstanding changes

#### Changes and effects yet to be applied to :

- Title 3 Ch. 1 s. 4 omitted by S.I. 2019/1344 reg. 2 (This amendment not applied to legislation.gov.uk. The affecting statutory instrument has no legal effect. It was made under a procedure which meant that it ceased to have effect 28 days after signing unless it was debated and approved in Parliament within that time. It was not debated and approved within 28 days, so it has expired with no effect.)
- Regulation applied (with modifications) by S.I. 2023/959 reg. 4(a)Sch. 1
- Annex 3 heading words substituted by S.I. 2019/822 reg. 8(44) (This amendment not applied to legislation.gov.uk. Reg. 8(44) substituted immediately before IP completion day by S.I. 2020/1453, regs. 1(2)(b), 10(16))
- Annex 3 words substituted by S.I. 2019/822 reg. 8(44) (This amendment not applied to legislation.gov.uk. Reg. 8(44) substituted immediately before IP completion day by S.I. 2020/1453, regs. 1(2)(b), 10(16))
- Annex 6-18 continued (with modifications) by S.I. 2019/1343 reg. 7 (This amendment not applied to legislation.gov.uk. The affecting statutory instrument has no legal effect. It was made under a procedure which meant that it ceased to have effect 28 days after signing unless it was debated and approved in Parliament within that time. It was not debated and approved within 28 days, so it has expired with no effect.)
- Annex 6-18 continued in part (with modifications) by S.I. 2019/1344 reg. 6 (This amendment not applied to legislation.gov.uk. The affecting statutory instrument has no legal effect. It was made under a procedure which meant that it ceased to have effect 28 days after signing unless it was debated and approved in Parliament within that time. It was not debated and approved within 28 days, so it has expired with no effect.)
- Art. 2 continued (with modifications) by S.I. 2019/1343 reg. 7 (This amendment not applied to legislation.gov.uk. The affecting statutory instrument has no legal effect. It was made under a procedure which meant that it ceased to have effect 28 days after signing unless it was debated and approved in Parliament within that time. It was not debated and approved within 28 days, so it has expired with no effect.)
- Art. 2 continued in part (with modifications) by S.I. 2019/1344 reg. 6 (This amendment not applied to legislation.gov.uk. The affecting statutory instrument has no legal effect. It was made under a procedure which meant that it ceased to have effect 28 days after signing unless it was debated and approved in Parliament within that time. It was not debated and approved within 28 days, so it has expired with no effect.)
- Art. 10(2)(c) words substituted by S.I. 2019/822 reg. 8(23)(a) (This amendment not applied to legislation.gov.uk. Reg. 8(23)(a) substituted immediately before IP completion day by S.I. 2020/1453, regs. 1(2)(b), 10(11)(a))
- Art. 11(1)(e) words substituted by S.I. 2019/822 reg. 8(28)(b) (This amendment not applied to legislation.gov.uk. Reg. 8(28)(b) substituted immediately before IP completion day by S.I. 2020/1453, regs. 1(2)(b), 10(12))
- Art. 14(1) words substituted by S.I. 2019/828 reg. 44(a)(i) (This amendment not applied to legislation.gov.uk. S.I. 2019/828, reg. 44(a)(i) substituted immediately before IP completion day by S.I. 2020/1452, regs. 1(2)(b), 6(8)(a)(i))
- Art. 14(7) words substituted by S.I. 2019/828, reg. 41(c) (as amended) by S.I. 2019/1403 reg. 2(9) (This amendment not applied to legislation.gov.uk. S.I.2019/1403, reg. 2(7)-(11) omitted immediately before IP completion day by virtue of S.I. 2020/1452, regs. 1(2)(b), 8(b))
- Art. 14(8) words substituted by S.I. 2019/828, reg. 41(c) (as amended) by S.I. 2019/1403 reg. 2(9) (This amendment not applied to legislation.gov.uk.

	S.I.2019/1403, reg. 2(7)-(11) omitted immediately before IP completion day by virtue of S.I. 2020/1452, regs. 1(2)(b), 8(b))
-	Art. 15 heading words substituted by S.I. 2019/828 reg. 45(a) (This amendment not applied to legislation.gov.uk. S.I. 2019/828, reg. 45(a) substituted immediately before IP completion day by S.I. 2020/1452, regs. 1(2)(b), 6(9)(a))
-	Art. 15(1) words substituted by S.I. 2019/828 reg. 45(b)(iii) (This amendment not applied to legislation.gov.uk. S.I. 2019/828, reg. 45(b)(ii) substituted immediately
-	before IP completion day by S.I. 2020/1452, regs. 1(2)(b), 6(9)(b)) Art. 15(2) words substituted by S.I. 2019/828 reg. 45(c) (This amendment not applied to legislation.gov.uk. S.I. 2019/828, reg. 45(c) substituted immediately
_	before IP completion day by S.I. 2020/1452, regs. 1(2)(b), 6(9)(c)) Art. 19-35 continued (with modifications) by S.I. 2019/1343 reg. 7 (This amendment
	not applied to legislation.gov.uk. The affecting statutory instrument has no legal effect. It was made under a procedure which meant that it ceased to have effect 28 days after signing unless it was debated and approved in Parliament within that time.
-	It was not debated and approved within 28 days, so it has expired with no effect.) Art. 19-35 continued in part (with modifications) by S.I. 2019/1344 reg. 6 (This amendment not applied to legislation.gov.uk. The affecting statutory instrument has no legal effect. It was made under a procedure which meant that it ceased to have effect 28 days after signing unless it was debated and approved in Parliament within that time. It was not debated and approved within 28 days, so it has expired with no
_	effect.) Art. 50-148 continued (with modifications) by S.I. 2019/1343 reg. 7 (This
	amendment not applied to legislation.gov.uk. The affecting statutory instrument has no legal effect. It was made under a procedure which meant that it ceased to have effect 28 days after signing unless it was debated and approved in Parliament within that time. It was not debated and approved within 28 days, so it has expired with no effect.)
_	Art. 50-148 continued in part (with modifications) by S.I. 2019/1344 reg. 6 (This amendment not applied to legislation.gov.uk. The affecting statutory instrument has no legal effect. It was made under a procedure which meant that it ceased to have effect 28 days after signing unless it was debated and approved in Parliament within that time. It was not debated and approved within 28 days, so it has expired with no effect.)