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TEXTS FOR ADOPTION AS NEW/REVISED UNECE STANDARDS

Ceps

Note by the secretariat^(*)

This text is submitted to the Working Party for approval as a new Standard for Ceps.

It is based on document ECE/TRADE/C/WP.7/2006/7, the text of which was agreed upon at the May 2007 session of the Specialized Section on Standardization of Fresh Fruit and Vegetables.

^(*) The present document has been submitted after the official documentation deadline by the Trade and Timber Division due to resource constraints.

UNECE STANDARD FFV-54
concerning the marketing and commercial quality control of
CEPS

I. DEFINITION OF PRODUCE

This standard applies to ceps of species *Boletus edulis* Bull., *Boletus pinophilus* Pil.& Dermek, *Boletus reticulatus* Schaeff. (syn. *Boletus aestivalis*) and *Boletus aereus* Bull. to be supplied fresh to the consumer, ceps for processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements for ceps at the export-control stage after preparation and packaging.

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

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

The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder shall be responsible for observing such conformity.

A. Minimum requirements

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

- positively identifiable
- firm
- intact; the stalk must be attached to the cap; the earth-soiled foot can be cut; ceps cut in half along the longitudinal axis are regarded as intact
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- free of mould
- practically free from pests
- practically free from damage caused by pests
- clean, practically free of any visible foreign matter, other than earth or soil on the foot
- free of abnormal external moisture

- free of any foreign smell and/or taste.

The pore layer must not be dark green or blackish.

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

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

B. Classification

Ceps are classified in three classes, as defined below:

(i) “Extra” class

Ceps in this class must be of superior quality. In shape, size and colouring they must be characteristic of the species. The pore layer must be white.

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.

The ceps must be practically free of residual soil.

(ii) Class I

Ceps in this class must be of good quality. They must be characteristic of the species.

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight damage caused by pests
- slight damage of the head
- slight traces of residual soil on the foot
- slightly yellowish pore layer.

(iii) Class II

This class includes ceps that do not qualify for inclusion in higher classes but satisfy the minimum requirements specified above. They must be characteristic of the species.

The following defects are allowed, provided the ceps retain their essential characteristics as regards the quality, the keeping quality and presentation:

- damage caused by pests
- damage of the head

- traces of residual soil on the foot
- brownish pore layer.

Damaged parts and soft pore layer can be removed, provided each cep retains its essential characteristics.

III. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the cap.

If sized, in each package the maximum difference of the diameter between the smallest cap and the largest cap must not exceed 5 cm.

IV. PROVISIONS CONCERNING TOLERANCES

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 or number, of ceps 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 weight or number, of ceps 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 not satisfying the requirements of Class II quality or the minimum requirements. Produce affected by rotting or any other deterioration rendering it unfit for consumption is excluded.

(iii) Class II

A total tolerance of 10 per cent, by weight or number, of ceps satisfying neither the requirements of the class nor the minimum requirements is allowed. Produce affected by rotting or any other deterioration rendering it unfit for consumption is excluded.

In addition to the above, 5 per cent, by weight or number, of ceps with the stalk detached from the cap.

B. Size tolerances

For all classes (if sized): 10 per cent, by weight or number, of ceps not satisfying the requirements as regards sizing.

V. PROVISIONS CONCERNING PRESENTATION**A. Uniformity**

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

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

B. Packaging

The ceps 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 and glue.

Packages must be free of all foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package¹ must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

A. Identification

- Packer) Name and physical address (e.g. street/city/region/postal code and,
- and/or) if different from the country of origin, the country) or
- Dispatcher) a code mark officially recognized by the national authority.²

¹ Package units of produce repacked for direct sale to the consumer shall not be subject to these marking provisions but shall conform to the national requirements. However, the markings referred to shall in any event be shown on the transport packaging containing such package units.

² The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

B. Nature of produce

- “Ceps” if the contents are not visible from the outside
- Name of the species (optional).

C. Origin of produce

- Country of origin and, optionally, district where picked, or national, regional or local place name.

D. Commercial specifications

- Class
- Size (if sized) expressed as minimum and maximum diameter of the cap in cm
- Net weight (optional).

E. Official control mark (optional)

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