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COMMITTEE FOR TRADE, INDUSTRY AND  
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Working Party on Standardization of  
Perishable Produce and Quality Development  
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REPORT OF THE FIFTY-SIXTH SESSION

Addendum 13

Note by the secretariat

This document contains the revised UN/ECE Standard for Courgettes (FFV-41), as adopted by the Working Party.

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**UN/ECE STANDARD FFV-41**  
concerning marketing and commercial  
quality control of

**COURGETTES**  
moving in international trade between and to  
UN/ECE member countries

**I. DEFINITION OF PRODUCE**

This standard applies to courgettes, harvested young and tender, before their seeds have become firm, from varieties (cultivars) grown from *Cucurbita pepo* L.<sup>1</sup> to be supplied fresh to the consumer, courgettes for industrial processing being excluded.

**II. PROVISIONS CONCERNING QUALITY**

The purpose of the standard is to define the quality requirements of courgettes at the export control stage, after preparation and packaging.

**A. Minimum requirements**

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

- intact with stalk, which may be slightly damaged
- 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
- practically free from damage caused by pests
- firm
- free of cavities
- free of splits
- sufficiently developed, without over-development of the seeds
- free of abnormal external moisture
- free of any foreign smell and/or taste.

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<sup>1</sup> *Courgettes having marked development of the seeds, called "marrow" in the United Kingdom and in Ireland are not covered by the standard.*

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

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

## **B. Classification**

Courgettes are classified in two classes defined below:

(i) ***Class I***

Courgettes 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:

- slight defects in shape
- slight defects in colouring
- slight healed cracks of the skin.

The courgettes must include a stalk of a maximum length of 3 cm.

(ii) ***Class II***

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

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

- defects in shape
- defects in colouring
- slight sun-scorching
- healed cracks of the skin.

## **III. PROVISION CONCERNING SIZING**

Size is determined either:

- by length, or
- by weight.

- (a) For sizing by length, this is measured between the junction of the stalk and the end of the fruit tip, according to the following scale:

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- 7 cm to 14 cm inclusive
- over 14 cm to 21 cm inclusive
- over 21 cm to 30 cm.

(b) For sizing by weight the following scale applies:

- 50 g to 100 g inclusive
- over 100 g to 225 g inclusive
- over 225 g to 450 g.

The size requirements shall not apply to miniature produce.<sup>2</sup>

#### IV. PROVISIONS CONCERNING TOLERANCES

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

##### A. Quality tolerances

- (i) **Class I**  
10 per cent by number or weight of courgettes not satisfying the requirements of the class but meeting those of Class II or, exceptionally, coming within the tolerances of that class.
- (ii) **Class II**  
10 per cent by number or weight of courgettes satisfying neither the requirements of the class nor the minimum requirements, with the exception of courgettes affected by rotting or any other deterioration rendering them unfit for consumption.

##### B. Size tolerances

For all classes: 10 per cent by number or weight of courgettes not satisfying the size immediately below or above that specified on the package.

However, this tolerance is applicable only to produce which differs by not more than 10 per cent from the size or weight limits specified.

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<sup>2</sup> *Miniature product means a variety or cultivar of vegetable, obtained by plant breeding and/or special cultivation techniques, excluding specimens of non-miniature varieties which have not fully developed or are of inadequate size. All other requirements of the standard must be met.*

## V. PROVISIONS CONCERNING PRESENTATION

### A. Uniformity

The contents of each package must be uniform and contain only courgettes of the same origin, quality and size, and appreciably the same degree of development and colouring.

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

Miniature courgettes must be reasonably uniform in size. They may be mixed with other miniature products of a different type and origin.

### B. Packaging

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

The materials used inside the package must be new, clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps, bearing trade specifications is allowed provided the printing or labelling has been done with non-toxic ink or glue.

Package must be free of all foreign matter.

## VI. PROVISIONS CONCERNING MARKING

Each package<sup>3</sup> 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 address or
and/or	)	officially issued or
Dispatcher	)	accepted code mark. <sup>4</sup>

### B. Nature of produce

- "Courgettes" if the contents are not visible from the outside.

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<sup>3</sup> Package units of produce prepacked 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.

<sup>4</sup> 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.

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**C. Origin of produce**

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

**D. Commercial Specifications**

- Class
- Size expressed:
  - by the minimum and maximum measurements where sizing is by length
  - by the minimum and maximum weights where sizing is by weight.
- Mini courgettes, baby courgettes, or other appropriate term for miniature produce. Where several types of miniature produce are mixed in the same package, all products and their respective origins must be mentioned.

**E. Official control mark (optional)**

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