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**ECONOMIC COMMISSION FOR EUROPE**

COMMITTEE FOR TRADE, INDUSTRY AND  
ENTERPRISE DEVELOPMENT

Working Party on Standardization of  
Perishable Produce and Quality Development

Specialized Section on Coordination of  
Standardization of Fresh Fruit and Vegetables  
Forty-seventh session, Geneva, 15 to 18 May 2001

Item 4 of the Provisional Agenda

**PROPOSAL FOR A DRAFT UN/ECE STANDARD  
FOR PINEAPPLES**

**Note by the Secretariat:** The following proposal has been received from COLEACP and is reproduced in the form in which it was received. Changes have been underlined.

**DRAFT UNECE STANDARD**  
concerning the marketing and commercial quality control of

**PINEAPPLES**  
in international trade between and to UN/EU member countries

**I. DEFINITION OF PRODUCE**

This standard applies to pineapples of varieties (cultivars) grown from Ananas comosus (L.) Merr. to be supplied in the fresh state to the consumer, pineapples for industrial processing being excluded.

**II. PROVISIONS CONCERNING QUALITY**

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

**A. Minimum specifications**

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

- Intact, with or without the crown.
- Fresh in appearance, including the crown, when present, which may be trimmed, but should be free of withered, dry, loose or damaged leaves.
- Sound: produce affected by rot or deterioration such as to make it unfit for consumption is excluded; in particular unhealed cuts, recent bruising, holes, scorching, deep cracks, healed or not; the flesh should be free from browning.
- Having a stalk not exceeding 20 mm in length, transversally cut straight and clean.
- Clean, practically free of any visible foreign matter.
- Practically free from pests.
- Practically free from pest damage.
- Free of abnormal external moisture.
- Free of any foreign smell and/or taste,
- The minimum sugar content of the flesh, measured in the middle part of the fruit is fixed at twelve (12<sup>°</sup>) degrees Brix.

- A transverse section of the fruit should not show excessively fibrous flesh, lacking aroma.

- The "eyes" should be well-filled, according to the characteristics of the variety (varieties such as "Queen Victoria" may have more porous flesh)

- Pineapples must be carefully picked.
- The produce must be at an adequate stage of development and maturity, according to type.
- The development and condition of the pineapples must be such as to enable them to:
  - withstand transport and handling, and
  - arrive in satisfactory condition at their place of destination.

## **B. Classification**

Pineapples are categorised in two classes defined below:

### **(i) "Extra" Class**

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

They must be fresh in appearance and firm, with well-developed eyes, the crown, when present, should be single and straight with no side-shoots.

They must be free from defects, with the exception of very slight superficial blemishes, 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**

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

They can have the following slight defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight defects in shape and colour.
- slight skin defects (i.e.; grazes, scars, scratches, cuts, bruises and sun-scorching).
- the crown, when present, may be single or double, straight or slightly curved, without side-shoots. The maximum inclination of the crown(s) should not exceed 30° from the longitudinal axis of the fruit.

In no case should these defects affect the pulp of the fruit.

**C. Classification by exterior colouring**

(This section is optional, but is to be used as a trade reference when so required)

Colour criteria of the fruit are as follows :

- C0: totally green exterior.
- C1: beginning to turn yellow/orange on ¼ of the fruit.
- C2: yellow/orange on ½ of the fruit.
- C3: yellow/orange on 2/3 of the fruit.
- C4 : totally yellow/orange fruit.

**III. PROVISIONS CONCERNING SIZE GRADING**

Size is determined by the weight of the fruit. Pineapples are classified in the seven following sizes:

- A5: fruit of 2. 101 ~ 2. 400 kg
- A6: fruit of 1. 801 ~ 2. 100 kg
- A8: fruit of 1. 501 ~ 1. 800 kg
- B9: fruit of 1. 301 ~ 1. 500 kg
- B10: fruit of 1. 101 ~ 1. 300 kg
- C12: fruit of 0. 901 ~ 1. 100 kg
- D14: fruit of 0. 660 ~ 0. 900 kg

The above provisions do not apply to the “Queen Victoria” variety or to fruit destined for the ornamental trade.

**IV. PROVISIONS CONCERNING TOLERANCES**

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

**A. Quality tolerances**

(i) *"Extra" Class*

5 per cent by number or weight of pineapples not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

(ii) *Class I*

10 per cent in number or weight of fruit, not conforming to the characteristics of this class or the minimum characteristics except those showing rotting or any other sign of deterioration rendering them unfit for human consumption.

**B. Size tolerances**

For all classes: 10 per cent by number or weight of pineapples not conforming to the size range mentioned, but conforming to the size immediately below and/or above.

**V. PROVISIONS CONCERNING PRESENTATION**

**A. Uniformity**

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

For "Extra" class, the colour and maturity should be uniform.

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

**B. Packaging**

The pineapples must be packed in such a way as to protect the produce effectively.

Any materials used inside the package must be new, clean and of material that cannot cause any external or internal damage to the fruit. 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.

**C. Presentation**

Pineapples can be presented in one of the following ways:

- a) laid horizontally in the carton
- b) stood vertically in the carton with the crowns uppermost.

**VI. PROVISIONS CONCERNING MARKING**

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

**A. Identification**

Packer                )   Name and address or code  
and/or                )   mark issued or recognised  
Dispatcher           )   by an official service.

**B. Nature of produce**

- Name of the product (PINEAPPLES), if the contents are not visible from the outside
- Variety name.

**C. Origin of produce**

- Country of origin and, possibly, the area where grown, or national, regional or local place name.

**D. Commercial specifications**

Mandatory

- Produce Class
- Size grade: (reference code or weight range)
- Number of fruits

Recommended: (optional)

- Tare weight of the package
- Net weight in kilograms
- Degree of coloration
- The indication "To be stored at 8 C°"
- The minimum sugar content (in degrees Brix)

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