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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 Standardization of  
Fresh Fruit and Vegetables  
23-26 April 2002, Geneva

Item 7 of the Provisional Agenda

REVISION OF THE STANDARD LAYOUT

**Note by the secretariat:** As requested by the Working Party at its last session, the secretariat has prepared a document showing how a different numbering system would look for one of the more complicated standards. This document contains the UNECE Standard for Citrus Fruit (FFV-14) with the new numbering system. The present indentation of the standard was maintained. The text of the standard remains unchanged.

The following changes were made to the structure:

- (a) The first paragraph of existing section II was moved to a new section 1 named **Purpose of the standard**
- (b) The present section II was split into 3 new sections as follows:
  - 3 Minimum requirements
  - 4 Maturity requirements
  - 5 Classification

This was done to better reflect the importance of these sections in the structure and to keep the numbering depth to a maximum of four numbers. The minimum provisions concerning ripeness were moved from the minimum requirements to the maturity requirements.

- (c) The remaining sections were renumbered accordingly.

**UN/ECE STANDARD FFV -14**  
concerning the marketing and commercial  
quality control of

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

**1 PURPOSE OF THE STANDARD**

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

**2 DEFINITION OF PRODUCE<sup>1</sup>**

This standard applies to the following fruit, classified as "citrus fruit", to be supplied fresh to the consumer, citrus fruit for industrial processing being excluded:

- 2.1 lemons of varieties (cultivars) grown from the species *Citrus limon* (L.) Burm f.
- 2.2 limes of varieties (cultivars) grown from the species *Citrus latifolia* (Yu. Tan.) Tan. which is a large fruited acid lime known also as Bearss, Persian, Tahiti and its hybrids.
- 2.3 mandarines (*Citrus reticulata* Blanco), including satsumas (*Citrus unshiu* Marcow.), clementines (*Citrus clementina* Hort. ex Tan.), common mandarines (*Citrus deliciosa* Ten.)- and tangerines (*Citrus tangerina* Hort. ex Tan.) grown from these species and its hybrids.
- 2.4 oranges of varieties (cultivars) grown from the species *Citrus sinensis* (L.) Osb.
- 2.5 grapefruits of the varieties (cultivars) grown from the species *Citrus paradisi* Macf. and its hybrids.
- 2.6 pummelos or Shaddock of varieties (cultivars) grown from the species *Citrus maxima* (Burm.) Merr. and its hybrids.

**3 MINIMUM REQUIREMENTS**

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

- 3.1 intact
- 3.2 free of bruising and/or extensive healed over cuts
- 3.3 sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded

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<sup>1</sup> Information on botanical names taken from the GRIN database see [www.ars-grin.gov](http://www.ars-grin.gov).

- 3.4 clean practically free of any visible foreign matter
- 3.5 practically free from pests
- 3.6 practically free from damage caused by pests
- 3.7 free of signs of internal shrivelling
- 3.8 free of damage caused by low temperature or frost
- 3.9 free of all abnormal external moisture
- 3.10 free of any foreign smell and/or taste.

#### **4 MATURITY REQUIREMENTS**

- 4.1 The citrus fruit must have been carefully picked and 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 .
- 4.2 The development and state of ripeness of the citrus fruit must be such as to enable them:
  - to withstand transport and handling, and
  - to arrive in satisfactory condition at the place of destination.
- 4.3 Citrus fruit meeting this ripeness requirement may be "degreened". This treatment is permitted only if the other natural organoleptic characteristics are not modified. It shall be carried out in the manner prescribed by the administrative authorities in each country and under their supervision.
- 4.4 Maturity of citrus fruit is defined by the following parameters specified for each species below:<sup>2</sup>
  - minimum juice content
  - minimum total soluble solids content (TSS), i.e. minimum sugar content
  - 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.

##### **4.4.1 Lemons**

- 4.4.1.1 Minimum juice content:
 

Verdelli and Primofiore lemons:	20%
Other lemons:	25%
- 4.4.1.2 Colouring: must be typical of the variety. However fruits with a green (but not dark green) colour are allowed provided they satisfy the minimum requirements as to juice content.

##### **4.4.2 Limes**

- 4.4.2.1 **Minimum juice content:** **42 %**

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<sup>2</sup>

*Reservation of Israel: The parameter of sugar/acid ratio should be included in the standard*

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- 4.4.2.2 Colouring: must be typical of the variety on at least two-thirds of the total fruit surface. The fruit should be green but may show discolouring (yellow patches) up to 30 % of its surface

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

- 4.4.3.1 Minimum Juice content

Satsumas other mandarin varieties and their hybrids:	33%
Clementines :	40%

- 4.4.3.2 Colouring: must be typical of the variety on at least one-third of the surface of the fruit.

#### 4.4.4 Oranges<sup>2</sup>

- 4.4.4.1 Minimum Juice content

Thomson Navel and Tarocco:	30%
Washington Navel:	33%
Other varieties:	35%

- 4.4.4.2 Colouring:<sup>3</sup> must be typical of the variety. However, fruits with light green colour are allowed, provided it does not exceed one-fifth of the total surface of the fruit.

#### 4.4.5 Grapefruits

- 4.4.5.1 Minimum juice content: 35%

- 4.4.5.2 Minimum sugar content (TSS): 9 % for Oroblanco

- 4.4.5.3 Colouring: must be typical of the variety. However, fruit with a greenish colour (green in Oroblanco) are allowed provided they meet with the minimum requirements as to juice content..

#### 4.4.6 Pummelos (Shaddock)

- 4.4.6.1 Minimum sugar content (TSS): 8 %

- 4.4.6.2 Colouring: must be typical of the variety on at least two-thirds of the surface of the fruit.

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<sup>2</sup> *Reservation of Israel: A minimum sugar/acid ratio of 6.0:1 for oranges and 5.5:1 for pigmented oranges should be included in the standard.*

<sup>3</sup> *Reservation of Belgium, Denmark, Germany, Netherlands, Slovakia, Sweden and United Kingdom: Green skinned oranges should be allowed provided their maturity requirements conform with the following parameters:*

- minimum juice content: 38 %
- minimum sugar/acid ratio: 6,5:1

## 5 CLASSIFICATION

Citrus fruit are classified in three classes defined below:

### 5.1 *"Extra" Class*

- 5.1.1 Citrus fruit in this class must be of superior quality. In shape, external appearance, development and colouring they must be characteristic of the variety and/or commercial type.
- 5.1.2 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.

### 5.2 *Class I*

- 5.2.1 Citrus fruit in this class must be of good quality. They must be characteristic of the variety and/or commercial type.
- 5.2.2 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:
  - 5.2.2.1 slight defect in shape
  - 5.2.2.2 slight defect in colouring
  - 5.2.2.3 slight skin defects occurring during the formation of the fruit, such as silver scurfs, russets, etc.
  - 5.2.2.4 slight healed defects due to a mechanical cause such as hail damage, rubbing, damage from handling, etc.

### 5.3 *Class II*

- 5.3.1 This class includes citrus fruit which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.
- 5.3.2 The following defects may be allowed, provided the citrus fruit retain their essential characteristics as regards the quality, the keeping quality and presentation:
  - 5.3.2.1 defect in shape
  - 5.3.2.2 defect in colouring
  - 5.3.2.3 rough skin
  - 5.3.2.4 skin defects occurring during the formation of the fruit, such as silver scurfs, russets, etc.
  - 5.3.2.5 healed defects due to a mechanical cause such as hail damage, rubbing, damage from handling, etc.
  - 5.3.2.6 superficial healed skin alterations
  - 5.3.2.7 slight and partial detachment of the pericarp for oranges (which is allowed for satsumas, clementines, and other mandarin varieties and their hybrids).

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## 6 PROVISIONS CONCERNING SIZING

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

### 6.1 Minimum size

Fruits of less than the following minimum sizes are excluded:

6.1.1	Lemons	45	mm	
6.1.2	Limes	42	mm	
6.1.3	Satsumas			
	other mandarin varieties and their hybrids	45	mm	
6.1.4	Clementines	35	mm	
6.1.5	Oranges	53	mm	
6.1.6	Grapefruit and its hybrids	70	mm	
6.1.7	Pummelos	110	mm	

### 6.2 Size scales

The scales of sizes are as follows:

Lemons		Limes	
Size Code	Diameter in mm	Size Code	Diameter in mm
0	79 - 90		
1	72 - 83	1	58 - 67
2	68 - 78	2	53 - 62
3	63 - 72	3	48 - 57
4	58 - 67	4	45 - 52
5	53 - 62	5	42 - 49
6	48 - 57		
7	45 - 52		

Satsumas, clementines, and other mandarin varieties and their hybrides		Oranges	
Size Code	Diameter in mm	Size Code	Diameter in mm
1 - XXX	78 and above		
1 - XX	67 - 78		
1 - X	63 - 74	0	92 - 110
2	58 - 69	1	<b>87 - 100</b>
3	<b>54 - 64</b>	2	<b>84 - 96</b>
4	<b>50 - 60</b>	3	<b>81 - 92</b>
5	<b>46 - 56</b>	4	<b>77 - 88</b>
6 <sup>4</sup>	<b>43 - 52</b>	5	<b>73 - 84</b>
7	<b>41 - 48</b>	6	<b>70 - 80</b>
8	<b>39 - 46</b>	7	<b>67 - 76</b>
9	37 - 44	8	<b>64 - 73</b>
10	<b>35 - 42</b>	9	<b>62 - 70</b>
		10	<b>60 - 68</b>
		11	<b>58 - 66</b>
		12	<b>56 - 63</b>
		<b>13</b>	<b>53 - 60</b>

Grapefruit and its hybrides		Pummelos	
Size Code	Diameter in mm	Size Code	Diameter in mm
1	109 - 139	1	156 - 170
2	100 - 119	2	148 - 162
3	93 - 110	3	140 - 154
4	88 - 102	4	132 - 146
5	84 - 97	5	123 - 138
6	81 - 93	6	116 - 129
7	77 - 89	7	110 - 118
8	73 - 85		
9	70 - 80		

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*Size below 45 mm refer only to clementines.*

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### 6.3 Uniformity

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

- 6.3.1 For fruit arranged in regular layers in the package the maximum difference between the smallest and the largest fruit must not exceed the following maxima:

	Size Code	Maximum difference between fruit in the same package in mm
Lemons	0 - 7	7
Limes	1 - 5	7
Satsumas, clementines, other mandarin varieties and their hybrides	1 - 4	9
	5 - 6	8
	7 - 10	7
Oranges	0 - 2	11
	3 - 6	9
	7 - 13	7

- 6.3.2 For fruit not arranged in regular layers in packages and fruit in individual packages for direct sale to the consumer made up by number of fruit, the difference between the smallest and the largest fruit in the same package must not exceed the range of the appropriate size grade in the size scale.
- 6.3.3 For fruit in bulk bins and fruit in individual packages for direct sale to the consumer made up by weight of fruit, the maximum size difference between the smallest and the largest fruit in the same lot or package must not exceed the range obtained by grouping three consecutive sizes in the size scale.

## 7 PROVISIONS CONCERNING TOLERANCES

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

### 7.1 Quality tolerances

#### 7.1.1 "Extra" Class

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



**7.1.2 Class I**

10 per cent by number or weight of citrus fruit not satisfying the requirements of the class, but meeting those of Class II, or exceptionally, coming within the tolerances of that class.

**7.1.3 Class II**

10 per cent by number or weight of citrus fruit satisfying neither the requirements of the class, nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption. Within this tolerance, a maximum of 5 per cent is allowed of fruit showing slight superficial unhealed damage, dry cuts or soft and shrivelled fruit.

**7.2 Size tolerances**

For all classes and types of presentation: 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 or the transport documents is allowed.

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

7.2.1	Lemons	43 mm
7.2.2	Limes	40 mm
7.2.3	Satsumas,	
7.2.4	other mandarin varieties and their hybrids	43 mm
7.2.5	Clementines	34 mm
7.2.6	Oranges	50 mm
7.2.7	Grapefruit and its hybrids	67 mm
	<b>Pummelos</b>	<b>98 mm</b>

**8 PROVISIONS CONCERNING PRESENTATION****8.1 Uniformity**

8.1.1 The contents of each package, or lot for produce presented in bulk, 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.

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

8.1.3 The visible part of the contents of the package, or lot for produce presented in bulk, must be representative of the entire contents.

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## **8.2 Packaging**

- 8.2.1 The citrus fruit must be packed in such a way as to protect the produce properly.
- 8.2.2 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.
- 8.2.3 If the fruit are wrapped, thin, dry, new and odourless<sup>5</sup> paper must be used.
- 8.2.4 The use of any substance tending to modify the natural characteristics of the citrus fruit, especially its taste or smell<sup>5</sup>, is prohibited.
- 8.2.5 Packages, or lots for produce presented in bulk, 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.

## **8.3 Presentation**

The citrus fruit may be presented:

- 8.3.1 arranged in regular layers in packages.
- 8.3.2 not arranged in regular layers in packages or in bulk bins. This type of presentation is only allowed for Classes I and II.
- 8.3.3 in individual packages for direct sale to the consumer of a weight less than 5 kg either made up by number of fruit or made up by weight of fruit.

## **9 PROVISIONS CONCERNING MARKING**

Each package<sup>6</sup> must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.

For citrus fruit transported in bulk these particulars must appear on a document accompanying the goods.

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<sup>5</sup> *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 regulations of the importing country.*

<sup>6</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.*

## 9.1 Identification

Packer                )       Name and address or  
and/or                )       officially issued or  
Dispatcher            )       accepted code mark<sup>7</sup>

## 9.2 Nature of produce

9.2.1 Name of the species if the produce is not visible from the outside, except for **satsumas, clementines, other mandarin varieties and their hybrids for which the name of the species or variety is compulsory.**

9.2.2 Name of the variety, for oranges

9.2.3 Name of the type:

9.2.3.1 for lemons: the indication "Verdelli" and "Primofiore" where appropriate

9.2.3.2 for clementines: the indication AClementines, pipless®, AClementines® (1 to 10 pips), AClementines with pips® (more than 10 pips) where appropriate.

9.2.3.3 for grapefruit and its hybrids: the indication Apink® or Ared® where appropriate

9.2.3.4 for pummelos: the indication Apink® or Ared® where appropriate.

## 9.3 Origin of produce

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

## 9.4 Commercial specifications

9.4.1 Class

9.4.2 Size code for fruit presented in accordance with the size scale or the lower and the upper limiting size code in the case of three consecutive sizes of the size scale

9.4.3 Size code and number of fruit, in the case of fruit arranged in layers in the package

9.4.4 Where appropriate, mention of the preserving agents or other chemical substance used, where such use is compatible with the regulations of the importing country.<sup>8</sup>

## 9.5 Official control mark (optional)

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The UN/ECE Standard for Citrus Fruit

has led to an explanatory brochure published by the OECD Scheme

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<sup>7</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.*

<sup>8</sup> *Reservation from Chile.*