



MARKETING STANDARDS

COURGETTES (*Curcubita pepo* L.)



PRODUCT: COURGETTES (<i>Curcubita pepo</i> L.) VARIETIES: Several	FILE NUMBER: 15 VERSION: 2 SOURCE: EU				
0. REFERENCE Regulation 1292/81 of 12 May 1981. Amended by: Regulation 1076/89 of 26 April 1989; Reg. 888/97 of 16 May 1997; Reg. 1135/ 2001 of 8 June 2001; Reg. 46/2003 of 10 January 2003; Reg. 1757/2003 of 3 October 2003, Reg. 907/2004 of 29 April 2004.					
1. DEFINITION This standard applies to courgettes, harvested young and tender, before their seeds have become firm to be supplied fresh to the consumer. It also covers courgettes presented with the flower. Courgettes for industrial use are excluded.					
2. MINIMUM REQUIREMENTS Intact with a stalk which may be slightly damaged, sound, fresh in appearance, practically free from pests and their damages, free of abnormal external moisture, free of any foreign smell and/or taste, firm, free of cavities, free of splits and sufficiently developed, without lignification of the seeds.					
3. DEVELOPMENT AND CONDITION Development and condition must be such as to enable them to withstand transport and handling, and to arrive in satisfactory condition at destination.					
4. CLASSIFICATION					
'Extra' Class: Superior quality. Characteristic of the variety and/or commercial type. Well-developed, well-shaped, with their stalk neatly cut and of a length ≤ 3 cm. Only very slight superficial defects allowed, provided these do not affect appearance, quality, postharvest life or presentation. Tolerance: 5% by number or weight out of standards, but within Class I standards, or, exceptionally with the tolerances for that class. Class I: Good quality. Characteristic of the variety and/or commercial type. They must include a stalk of max. 3 cm in length. Defects admitted, if these do not affect appearance, quality, postharvest life or presentation: - slight defects in shape and/or colouring, - very slight defects of the skin, - very slight defects due to diseases provided that they are not progressive and do not affect the flesh. Tolerance: 10% by number or weight out of standards, but within Class II standards, or, exceptionally with the tolerances for that class. Class II: Defects admitted, if they do not affect essential characteristics of quality, postharvest life or presentation: - defects in shape and/or colouring, - slight sub-scorching, - slight defects of the skin, - slight defects due to diseases provided that they are not progressive and do not affect the flesh. Tolerance: 10% by number or weight out of standards, with the exception of produce affected by deterioration affecting consumption.					
5. SIZING By length or weight	By length: (measured between the junction of the stalk and the end of the fruit tip). Min. 7 cm & max. 35 cm				
	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 33%;">Scale for Classes Extra and I:</td> <td style="width: 33%; text-align: center;">≥ 7 cm to ≤ 14 cm</td> <td style="width: 33%; text-align: center;">> 14 cm to ≤ 21 cm</td> <td style="width: 33%; text-align: center;">> 21 cm to ≤ 35 cm</td> </tr> </table>	Scale for Classes Extra and I:	≥ 7 cm to ≤ 14 cm	> 14 cm to ≤ 21 cm	> 21 cm to ≤ 35 cm
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	By weight: Min. 50 g & max. 450 g.				
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Sizing specifications do not apply to miniature produce and courgettes presented with the flower. Size tolerance: 10% in number or weight of courgettes out of specifications and not exceeding more than 10% from the size or weight limits specified on the package.					
6. PRESENTATION	Uniformity: in origin, variety or commercial type, quality and size (if sized) and appreciably the same degree of development and colouring. The visible part must be representative of the entire content. Miniature courgettes and courgettes presented with the flower must be reasonably uniform in size. They may be mixed with other products of a different type and origin.				
	Packaging: The produce must be packed in such a way to assure its protection. Materials must be new, clean and of a proper quality. Non-toxic ink or glue. Packages must be free of all foreign matter. Stickers individually affixed to products shall be removable without leaving a visible trace of glue or damaging the fruit skin.				
	Mixed products: Courgettes may be mixed, in sales packages of < 3 Kg net weight, with different types of fresh fruit and vegetables on the condition laid down by the Regulation 48/2003 of 10 January 2003.				
	Identification: The name and address of the packer and/or dispatcher, which can be replaced on: <ul style="list-style-type: none"> <i>packages but not pre-packages</i> by a code mark (officially issued or accepted) of the packer and/or dispatcher. The latter should be accompanied by the words "packer and/or dispatcher" (or equivalent abbreviations); or <i>pre-packages only</i> by the name and address of a seller in the EU in close connection with the words "Packed for:" and a code to represent the packer and/or distributor (coded information must be available on request). Packages containing sales packages visible from the outside, marked with the above markings, must be free of markings. Where palletised, the pallet should be labelled with the above information on two sides.				
7. MARKING -legibly and indelibly marked, - grouped on the same side, - visible from the outside.	Nature of the produce: where not visible from the outside: -'Courgettes', -'Courgettes with flower' or equivalent designation, where appropriate.				
	Origin: Country (comp) and district or local name (opt)				
	Commercial specifications: Class; Size (if sized) expressed as max. and min. lengths or weights; 'Mini courgettes' or other appropriate term for miniature produce, where suitable.				
Official control mark: (opt)					



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8. CONTAMINANTS

Heavy metals	Maximum level	Commission Regulation	Sampling & Analysis methods
Lead (Pb)	0,1 mg/kg	466/2001	Directive 2001/22/EC
Cadmium (Cd)	0,05 mg/kg wet weight	466/2001	Directive 2001/22/EC