



MARKETING STANDARDS

KIWIFRUIT (*A. chinensis* or *A. deliciosa*)



PRODUCT: KIWIFRUIT (<i>Actinidia chinensis</i> or <i>A. Deliciosa</i>)			FILE NUMBER: 20	
VARIETIES: Several			VERSION: 3	
0. REFERENCE			Regulation 1673/2004 of 24 September 2004.	
1. DEFINITION			This standard applies to kiwifruit for supply fresh to the consumer. Kiwifruit for industrial use are excluded.	
2. MINIMUM REQUIREMENTS				
Intact (but free of peduncle), sound, clean, adequately firm (not soft, or shrivelled or water-soaked), well- formed (double or multiple fruits excluded), practically free from pests and their damages, free of abnormal external moisture, free of any foreign smell and/or taste.				
3. DEVELOPMENT AND CONDITIONS				
Kiwifruit must be sufficiently developed and display satisfactory ripeness. At packing the fruit must have attained a degree of ripeness of at least 6.2% (Brix test) and dry mater at 15%, whilst at other marketing stages, °Brix should be at least 9.5%. 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. Well developed. All the characteristics and typical colour of the variety. Only very slight superficial defects, provided these do not affect appearance, quality, postharvest life or presentation. Ratio of minimum/maximum diameter of the fruit measured at the equatorial section must be at least 0.8.				
Tolerance: 5% by number or weight out of standards, but within Class I standards, or, exceptionally, coming within the tolerances of that class.				
Class I: Good quality and firm. Perfectly sound flesh. Characteristic of the variety. Defects admitted, if they do not affect appearance, quality, post harvest life or presentation:				
<ul style="list-style-type: none"> - a slight defect in shape (but free from swelling malformations) and/or in colouring, - superficial skin defects (total area affected $\leq 1 \text{ cm}^2$), - small 'Hayward mark' like longitudinal one and without protuberance. - The ratio of minimum/maximum diameter of the fruit measured at the equatorial section must be at least 0.7. 				
Tolerance: 10% by number or weight out of standards, but within Class II standards or, exceptionally, coming within the tolerances of that class.				
Class II: Reasonably firm and the flesh should not show any serious defect. Defects admitted, provided they retain their essential characteristics of quality, keeping quality and presentation:				
<ul style="list-style-type: none"> - defects in shape and colouring, - skin defects, such as small healed cuts or scarred/grazed tissue (total area affected $\leq 2 \text{ cm}^2$), - several more pronounced 'Hayward mark' with slight protuberance, - slight bruising. 				
Tolerance: 10% by number or weight out of standards, with the exception of produce affected by deterioration affecting consumption (e.g. rotting).				
5. SIZING By weight	By weight:			
	Minimum weight		Size Range	
	Class	Min. weight	Fruit weight in any one package	Difference in weight between the largest and the smallest fruit
	'Extra'	90 g	$< 85 \text{ g}$	10 g
	I	70 g	85-120 g 120-150 g	15 g 20 g
II	65 g	$\geq 150 \text{ g}$	40 g	
Size tolerance: 10% by number or weight of kiwifruit out of specifications (min. weight and/or size range). The fruit must be of a size immediately below or above the size indicated or, in the case of the smallest size, they must weigh: $> 85 \text{ g}$ for 'Extra' Class; $> 67 \text{ g}$ for Class I; and $> 62 \text{ g}$ for Class II.				
6. PRESENTATION	Uniformity: in origin, quality, variety and size. The visible part must be representative of the entire contents.			
	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 should be used for labels where necessary. 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.			
	Presentation: 'Extra' Class fruit must be presented separately from one another, and be regularly arranged on one layer.			
	Mixed products: Kiwifruit may be mixed, in sales packages of $< 3 \text{ Kg}$ 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: <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: -'Kiwifruit' and/or 'Actinidia', where not visible from the outside, -name of the variety (opt).			Origin: Country (comp) and district where grown or local name (opt)
	Commercial specifications: Class; Size expressed by min. and max. weight of the fruit (if not packed in rows); Number of fruits (if packed in rows).			Official control mark: (opt)
	8. CONTAMINANTS			
Heavy metals	Maximum level	Commission Regulation	Sampling & Analysis methods	



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Lead (Pb)	0,1 mg/kg wet weight	466/2001	Directive 2001/22/EC
Cadmium (Cd)	0,05 mg/kg wet weight	466/2001	Directive 2001/22/EC