



# MARKETING STANDARDS

## LEMONS (*Citrus limon* L.)



PRODUCT: **LEMONS (*Citrus limon* (L.) Burm. f.)**

FILE NUMBER: 22  
VERSION: 2  
SOURCE: EU

VARIETIES: Several

**0. REFERENCE:** Regulation 1799/2001 of 12 September 2001.  
Amended by: Reg. 453/2002 of 13 March 2002; Reg. 2010/2002 of 12 November 2002; Reg. 46/2003 of 10 January 2003; Reg. 1799/2001 of 12 December 2003, Reg. 907/2004 of 29 April 2004..

**1. DEFINITION:** This standard applies to lemons for supply fresh to the consumer. Lemons for industrial use are excluded.

### 2. MINIMUM REQUIREMENTS

Intact, free from bruising and/or extensive healed over cuts, sound, clean, practically free from pests and their damages, free of sign of internal shrivelling, free from damage due to low temperature or frost, free of abnormal external moisture, free of any foreign smell and/or taste.

### 3. DEVELOPMENT AND MATURITY REQUIREMENTS

Carefully picked and having reached an appropriate degree of development and ripeness. Development and condition must be such as to enable them to withstand transport and handling, and to arrive in satisfactory condition at destination.

'Degreening' treatment of fruit meeting the ripeness requirement is permitted only if the other organoleptic characteristics are not modified.

#### Maturity requirements

1. Minimum juice content depending on varieties:

- Verdelli and Pimifiore lemons: 20%
- Other lemons: 25 %

2. Colouring: typical of the variety. Green (but not dark green) colour is allowed provided minimum juice content is satisfied.

### 4. CLASSIFICATION

**'Extra' Class:** Superior quality. Characteristic of the variety and/or commercial type in shape, external appearance, development and colouring. Only 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, coming within the tolerances of that class.

#### Class I:

Good quality. Characteristic of the variety and/or commercial type.

Defects admitted, if they do not affect appearance, quality, postharvest life or presentation:

- slight defects in shape and/or colouring,
- slight skin defects occurring during the formation of the fruit (e.g. silver scurfs, russets),
- slight healed defects due to a mechanical cause (e.g. hail damage, rubbing, damage from handling).

**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:

Defects admitted, provided they retain their essential characteristics of quality, the keeping quality and presentation:

- defects in shape and/or colouring,
- rough skin,
- skin defects occurring during the formation of the fruit (e.g. silver scurfs, russets),
- healed defects due to a mechanical cause (e.g. hail damage, rubbing, damage from handling),
- superficial healed skin alterations.

**Tolerance:** 10% by number or weight out of standards, with the exception of produce affected by deterioration affecting consumption (e.g. rotting).

Within this tolerance, a maximum 5% is allowed of fruit showing slight superficial unhealed damage, dry cuts or soft and shrivelled fruit.

**By diameter:** (max. diameter of the equatorial section of the fruit).

**Minimum size:** 45 mm

S c a l e	Size Code	0	1	2	3	4	5	6	7
	Diameter (mm)		79 – 90	72 – 83	68 – 78	63 – 72	58 – 67	53 – 62	48 – 57

**By count:**

Size range in the package may fall outside a single size code, but within two adjacent codes.

**Uniformity:**

### 5. SIZING

By diameter  
or by count

Fruit arrangement	Difference between the smallest and largest fruit in the same package (or lot)
in regular layers (in packages or in unit consumer packages)	≤ 7 mm
not in regular layers (in packages or in rigid unit consumer packages)	- packed by diameter: ≤ the range of the appropriate size grade - packed by count: ≤ the range of one of the two adjacent codes concerned
in bulk bins or in non-rigid unit consumer packages	≤ the range obtained by grouping three consecutive sizes in the size scale.

**Size tolerance:** 10 % by number or weight of fruits out of specifications but corresponding to the size immediately below or above. This tolerance applies only to fruit ≥ 43 mm.



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<b>6.</b> PRESENTATION	<p><b>Uniformity:</b> in origin, variety or commercial type, quality, size and appreciably the same degree of ripeness and development. ‘Extra’ class produce requires uniformity in colouring. The visible part must be representative of the entire contents.</p>		
	<p><b>Packaging:</b> 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. Wrapping paper: thin, dry, new, and odourless (the use of chemical substances liable to leave a foreign smell on the skin of the fruit is permitted where it is compatible with regulations). Packages must be free of all foreign matter. A short (not wooden) twig with some green leaves adhere to the fruit is allowed. Stickers individually affixed to products shall be removable without leaving a visible trace of glue or damaging the fruit skin.</p>		
	<p><b>Presentation:</b> (a) arranged in regular layers in packages, (b) not arranged in regular layer in packages or in bins (Only Classes I and II), (c) in individual packages for direct sale to the consumer (&lt;5 Kg) made up by number of fruits or by net weight of the package.</p>		
	<p><b>Mixed products:</b> Lemons may be mixed, in sales packages of &lt; 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.</p>		
<b>7.</b> MARKING -legibly and indelibly marked, - grouped on the same side, -visible from the outside.	<p><b>Identification:</b> 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.</p>		
	<p><b>Nature of the produce:</b> - ‘Lemons’, if not visible from the outside, - name of the type: ‘Verdelli’ and ‘Primofiore’, where appropriate.</p>	<p><b>Origin:</b> Country (comp) and district or local name (opt)</p>	
<p><b>Commercial specifications:</b> -class, - size: - size code for fruit presented in accordance with the size scale, - upper and lower limit size code in the case of three consecutive sizes of the size scale, - for fruit arranged in layers in the package: - size code and number of fruits, - size codes or min. and max. diameter, and number of fruits (packed by count fall under two adjacent codes), -mention of the preserving agent or other chemical substance used at post-harvest stage, when used.</p>			<p><b>Official control mark:</b> (opt)</p>
<b>8. CONTAMINANTS</b>			
<b>Heavy metals</b>	<b>Maximum level</b>	<b>Commission Regulation</b>	<b>Sampling &amp; Analysis methods</b>
<b>Lead (Pb)</b>	0,1 mg/kg wet weight	466/2001	Directive 2001/22/EC
<b>Cadmium (Cd)</b>	0,05 mg/kg wet weight	466/2001	Directive 2001/22/EC