



# MARKETING STANDARDS

## RASPBERRIES (*Rubus idaeus L.*)



<b>PRODUCT:</b> <b>RASPBERRIES (<i>Rubus idaeus L.</i>)</b> <b>VARIETIES:</b> Several	<b>FILE NUMBER:</b> 11 <b>VERSION:</b> 1 <b>SOURCE:</b> OECDE-UN/ECE														
<b>0. REFERENCE</b> UN/ECE STANDARD FFV-32															
<b>1. DEFINITION</b> This standard applies to wild and cultivated raspberries for supply fresh to the consumer. Raspberries for industrial use are excluded.															
<b>2. MINIMUM REQUIREMENTS</b> Sound, clean, fresh in appearance, practically free from pests and their damages, free of abnormal external moisture, free of any foreign smell and/or taste. Raspberries may be tailed (free from calyces and tori) or untailed (having calyces and tori with or without the stem).															
<b>3. DEVELOPMENT AND CONDITION</b> Development and condition must be such as to enable them to withstand transport and handling, and to arrive in satisfactory condition at destination.															
<b>4. CLASSIFICATION</b> <b>'Extra' Class:</b> Superior quality. Only very slight superficial defects allowed, provided these do not affect appearance, quality, postharvest life or presentation. Cultivated raspberries must be typical of the variety in shape, development and colouring. <b>Tolerance:</b> 5% by number or weight out of standards, but within Class I standards or, exceptionally, coming within the tolerances of that class. <b>Class I:</b> Good quality. Characteristic of the variety. Defects admitted, if they do not affect appearance, quality, postharvest life or presentation: - slight defects in shape, development and/or colouring, - slight defect in ripeness (but not over-ripe). <b>Tolerance:</b> 10% by number or weight out of standards, but within Class II standards or, exceptionally, coming within the tolerances of that class. Within this tolerance, ≤ 2% in total may consist of worm-eaten fruit. In addition to these tolerances, 10% of fruit with calyces and tori are allowed in packages of tailed raspberries and 10% of fruit without stem, calyces and tori in packages of untailed raspberries. <b>Class II:</b> Defects admitted, provided they retain their essential characteristics of quality, keeping quality and presentation: - defect in shape, development and/or in colouring, - a limited number of over-ripe berries. <b>Tolerance:</b> 10% by number or weight out of standards, with the exception of produce affected by deterioration affecting consumption (e.g. rotting). Within this tolerance, ≤ 2% in total may consist of worm-eaten fruit. In addition to these tolerances, 10% of fruit with calyces and tori are allowed in packages of tailed raspberries and 10% of fruit without stem, calyces and tori in packages of untailed raspberries.															
<b>5. SIZING</b>	<b>By diameter</b> (maximum diameter of the equatorial section):														
	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th colspan="3" style="text-align: center;">Cultivated Raspberries</th> <th rowspan="2" style="text-align: center;">Wild Raspberries</th> </tr> <tr> <th colspan="3" style="text-align: center;">Minimum diameter</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">'Extra' Class</td> <td style="text-align: center;">Class I</td> <td style="text-align: center;">Class II</td> <td rowspan="2" style="text-align: center;">Not prescribed</td> </tr> <tr> <td style="text-align: center;">15 mm</td> <td style="text-align: center;">12 mm</td> <td style="text-align: center;">Not prescribed</td> </tr> </tbody> </table>	Cultivated Raspberries			Wild Raspberries	Minimum diameter			'Extra' Class	Class I	Class II	Not prescribed	15 mm	12 mm	Not prescribed
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	Minimum diameter														
'Extra' Class	Class I	Class II	Not prescribed												
15 mm	12 mm	Not prescribed													
<b>Size tolerance:</b> 10% by number or weight out of specifications, but having a minimum size of 12 mm (for 'Extra' Class) and 10 mm (for Class I).															
<b>6. PRESENTATION</b>	<b>Uniformity:</b> in origin, variety and quality. For 'Extra' Class cultivated raspberries, also uniformity in ripeness, colouring and size (less strict uniformity for wild raspberries). Class I may be less uniform with respect to ripeness, size, shape and appearance. The visible part must be representative of the entire contents.														
	<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 inks or glues. Packages free of all foreign matter.														
	<b>Presentation:</b> Only in packages of a net weight of ≤ 500 g.														
<b>7. MARKING</b>	<b>Identification:</b> Name and address or code mark (officially issued or accepted) of packer and/or dispatcher. The latter should be accompanied by the words " packer and/or dispatcher (or equivalent abbreviations)". (Explicit declaration of name and address is required by national legislation of a number of countries).														
	<b>Nature of the produce:</b> - 'Cultivated raspberries' or 'wild raspberries', if not visible from the outside.	<b>Origin:</b> Country (comp) and district or local name (opt)													
	<b>Commercial specifications:</b> Class; Net weight.	<b>Official control mark:</b> (opt)													
	Package units of produce pre-packed for direct sale to consumer shall not be subject to these marking provisions but shall conform to national requirements. However, these marking provisions shall in any event be shown on the transport packaging containing such package units.														