



MARKETING STANDARDS

STRAWBERRIES (*Fragaria L.*)



PRODUCT: STRAWBERRIES (<i>Fragaria L.</i>) VARIETIES: Several		FILE NUMBER: 33 VERSION: 2 SOURCE: EU	
0. REFERENCE	Regulation 843/2002 of 21 May 2002 Amended by: Regulation 46/2003 of 10 January 2003, Reg. 907/2004 of 29 April 2004.		
1. DEFINITION	This standard applies to strawberries for supply fresh to the consumer. Strawberries for industrial use are excluded.		
2. MINIMUM REQUIREMENTS			
Intact, sound, clean, fresh in appearance (not washed), free from pests and their damages, free of abnormal external moisture, free of any foreign smell and/or taste. With the calyx (except in the case of wild strawberries). The calyx and the stalk must be fresh and green.			
3. DEVELOPMENT AND CONDITION			
Strawberries must be sufficiently developed and display satisfactory ripeness. 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. Bright in appearance, allowing for the characteristics of the variety. Free from soil. 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. Of these 5%, not more than 2% in total may consist of spoiled fruit.			
Class I: Good quality. Characteristic of the variety in colouring and shape. Practically free from soil. Defects admitted, if they do not affect appearance, quality, postharvest life or presentation:			
<ul style="list-style-type: none"> - slight defects of shape, - a white patch, not exceeding one tenth of the surface area of the fruit, - slight superficial pressure marks. 			
Tolerance: 10% by number or weight out of standards, but within Class II standards or, exceptionally, coming within the tolerances of that class. Of these 10%, not more than 2% in total may consist of spoiled fruit.			
Class II: Defects admitted, provided they retain their essential characteristics of quality, keeping quality and presentation:			
<ul style="list-style-type: none"> - defects of shape, - a white patch $\leq 1/5$ of the surface area of the fruit, - slight dry bruising not likely to spread, - slight traces of soil. 			
Tolerance: 10% by number or weight out of standards, with the exception of produce affected by deterioration affecting consumption (e.g. rotting, severe bruising). Of these 10%, not more than 2% in total may consist of spoiled fruit.			
5. SIZING Diameter	By diameter: (max. diameter of the equatorial section).		
	Class	'Extra' Class	Class I
	Minimum size	≥ 25 mm	≥ 18 mm
	There is no minimum size for wild strawberries.		
Size tolerance: 10% by number or weight of strawberries not conforming to the minimum size.			
6. PRESENTATION	Uniformity: in origin, variety and quality. For 'Extra' Class: also uniformity in degree of ripeness, colour and size, except for wood strawberries. Class I strawberries may be less uniform in 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. 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 strawberries must be particularly well presented.		
	Mixed products: Strawberries 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:		
7. MARKING -legibly and indelibly marked, - grouped on the same side, -visible from the outside.	<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.		
	Nature of the produce: -'Strawberries', where not visible from the outside, - name of the variety (opt)		Origin: Country (comp) and district or local name (opt)
Commercial specifications: Class		Official control mark: (opt)	
8. CONTAMINANTS			
Heavy metals	Maximum level	Commission Regulation	Sampling & Analysis methods
Lead (Pb)	0,2 mg/kg wet weight	466/2001	Directive 2001/22/EC



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