



MARKETING STANDARDS

TABLE GRAPES (*Vitis vinifera* L.)



PRODUCT: TABLE GRAPES (<i>Vitis vinifera</i> L.)	FILE NUMBER: 35																		
VARIETIES: Several	VERSION: 2																		
	SOURCE: EU																		
0. REFERENCE	Regulation 2789/1999 of 22 December 1999. Amended by: Regulation 716/2001 of 10 April 2001; Reg. 2137/2002 of 29 November 2002; Reg. 46/2003 of 10 January 2003, Reg. 907/2004 of 29 April 2004..																		
1. DEFINITION	This standard applies to grapes for supply fresh to the consumer. Grapes for industrial use are excluded.																		
2. MINIMUM REQUIREMENTS																			
Bunches & berries: sound, clean, practically free from pests and their damages, free of abnormal external moisture, free of any foreign smell and/or taste. Carefully picked. Pigmentation due to sun is not a defect. Berries: intact, well formed and normally developed.																			
3. DEVELOPMENT AND RIPENESS																			
Juice refractometric index $\geq 12^\circ$ Brix for Alphonse Lavallée, Cardinal and Victoria varieties; $\geq 13^\circ$ Brix for all other seeded varieties; and $\geq 14^\circ$ Brix for all seedless varieties. Besides, all varieties must show satisfactory sugar/acidity ratio levels. Development and condition must be such as to enable to withstand transport and handling, and to arrive in satisfactory condition at destination.																			
4. CLASSIFICATION																			
'Extra' Class: Superior quality. Characteristic of the variety (growing district), in shape, development and colouring. No defects. Berries: firm, firmly attached, evenly spaced along the stalk and having their bloom virtually intact. Tolerance: 5% by number or weight of bunches 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. Berries: firm, firmly attached and, as far as possible, have their bloom intact. Less evenly spaced along the stalk than in the 'Extra' Class. Defects admitted, if they do not affect appearance, quality, postharvest life or presentation: - slight defects in shape and/or colouring, - very slight sun-scorch affecting skin only. Tolerance: 10% by number or weight of bunches out of standards, but within Class II standards or, exceptionally, coming within the tolerances of that class.																			
Class II: Berries: sufficiently firm and attached, and where possible, still have their blossom. Less evenly spaced along the stalk than in Class I. Defects admitted, provided they retain their essential characteristics of quality and presentation: - defects in shape, development and/or colouring, - slight sun-scorch affecting skin only, - slight bruising and /or skin defects. Tolerance: 10% by number or weight of bunches out of standards, with the exception of produce affected by deterioration affecting consumption																			
5. SIZING By weight	By weight of the bunch: (minimum weight of bunch)																		
	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th rowspan="2">Class</th> <th rowspan="2">Table grapes grown under glass (if mentioned on the label)</th> <th colspan="2">Open grown table grapes</th> </tr> <tr> <th>All varieties except small-berry varieties listed in the Appendix</th> <th>Small-berry varieties listed in the Appendix</th> </tr> </thead> <tbody> <tr> <td>'Extra' Class</td> <td style="text-align: center;">300 g</td> <td style="text-align: center;">200 g</td> <td style="text-align: center;">150 g</td> </tr> <tr> <td>Class I</td> <td style="text-align: center;">250 g</td> <td style="text-align: center;">150 g</td> <td style="text-align: center;">100 g</td> </tr> <tr> <td>Class II</td> <td style="text-align: center;">150 g</td> <td style="text-align: center;">100 g</td> <td style="text-align: center;">75 g</td> </tr> </tbody> </table>	Class	Table grapes grown under glass (if mentioned on the label)	Open grown table grapes		All varieties except small-berry varieties listed in the Appendix	Small-berry varieties listed in the Appendix	'Extra' Class	300 g	200 g	150 g	Class I	250 g	150 g	100 g	Class II	150 g	100 g	75 g
	Class			Table grapes grown under glass (if mentioned on the label)	Open grown table grapes														
		All varieties except small-berry varieties listed in the Appendix	Small-berry varieties listed in the Appendix																
'Extra' Class	300 g	200 g	150 g																
Class I	250 g	150 g	100 g																
Class II	150 g	100 g	75 g																
Size tolerance: 10% by weight of bunches out of specifications, but meeting those of the class immediately below (for Class II: weighing ≥ 75 g). In each consumer package of ≤ 1 kg net weight: one bunch weighing < 75 g is allowed to adjust the weight, provided the bunch meets all other requirements of the specified class.																			
6. PRESENTATION	Uniformity: in origin, variety, quality, size and degree of ripeness. The visible part must be representative of the entire contents. Consumer packages of ≤ 1 kg: uniformity of variety and origin is not required. Chasselas variety: different colour bunches for decorative purpose is allowed.																		
	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. Special presentation: a fragment of vine shoot (≤ 5 cm in length) may be left on the stem of the bunch. Stickers individually affixed to products shall be removable without leaving a visible trace of glue or damaging the fruit skin.																		
	Presentation: 'Extra' Class bunches must be packed in a single layer.																		
	Mixed products: Table grapes 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.																		
7. MARKING -legibly and indelibly marked, - grouped on the same side, -visible from the outside.	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.																		
	Nature of the produce: -'Table Grapes', if not visible from the outside, - name of variety or, where applicable, varieties, -'under glass', where applicable.	Origin: Country (comp) and district or local name (opt)																	
	Commercial specifications: Class.		Official control mark: (opt)																
8. CONTAMINANTS																			



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Heavy metals	Maximum level	Commission Regulation	Sampling & Analysis methods
Lead (Pb)	0,2 mg/kg wet weight	466/2001	Directive 2001/22/EC
Cadmium (Cd)	0,05 mg/kg wet weight	466/2001	Directive 2001/22/EC

9. APPENDIX

EXHAUSTIVE LIST OF SMALL-BERRY VARIETIES

Variety	Other names under which the variety is known
Admirable de Courtiller	Admirable, Csiri Csuri
Albillo	Acerba, Albueta, Blanco Ribera, Cagalon
Angelo Pirovano	I. Pirovano 2
Annamaria	I. Ubizzoni 4
Baltali	
Beba	Beba de los Santos, Eva
Catalanesca	Catalanesa, Catalana, Uva Catalana
Chasselas blanc	Chasselas doré, Fendant, Franceset, Franceseta, Gutedel, Krachgutedel, Whitevan der Laan
Chasselas rouge	Roter Gutedel
Chelva	Chelva de Cebreros, Guareña, Mantuo, Villanueva
Ciminnita	Cipro bianco
Clairette	Blanquette, Malvoisie, Uva de Jijona
Colombana bianca	Verdea, Colombana de Peccioli
Dehlo	
Delizia di Vaprio	I. Pirovano 46 A
Exalta	
Flame Seedless	Red Flame
Gros Vert	Abbondanza, St Jeannet, Trionfo dell'Esposizione, Verdal, Trionfo di Gerusalemme
Jaoumet	Madeleine de St Jacques, Saint Jacques
Madeleine	Angevine, Angevine Oberlin, Madeleine Angevine Oberlin, Republicain
Mireille	
Molinera	Besgano, Castiza, Molinera gorda
Moscato d'Adda	Muscat d'Adda
Moscato d'Amburgo	Black Muscat, Hambro, Hamburg, Hamburski Misket, Muscat d'Hambourg, Moscato Preto
Moscato di Terracina	Moscato di Maccarese
Œillade	Black Malvoisie, Cinsaut, Cinsault, Ottavianello, Sinso
Panse precoce	Bianco di Foster, Foster's white, Sicilien
Perla di Csaba	Càbski Biser, Julski muskat, Muscat Julius, Perle de Csaba
Perlaut	
Perlette	
Pizzutello bianco	Aetonychi aspro, Coretto, Cornichon blanc, Rish Baba, Sperone di gallo, Teta di vacca
Precoce de Malingre	
Primus	I. Pirovano 7
Prunesta	Bermestia nera, Pergola rossa, Pergolese di Tivoli
Regina dei Vigneti	Königin der Weingärten, Muskat Szőlőskertek Kizalyneja, Szőlőskertek Kizalyneh, Rasaki ourgarias, Regina Villos, Reina de las Viñas, Reine des Vignes, I. Mathiasz 140, Queen of the Vineyards
Servant	Servan, Servant di Spagna
Sideritis	Sidiritis
Sultanines	Bidaneh, Kishmich, Kis Mis, Sultan, Sultana, Sultani, Cekirdesksiz, Sultanina bianca, Sultaniye, Thompson Seedless and mutations
Valenci blanc	Valensi, Valency, Panse blanche
Valenci noir	Planta Mula, Rucial de Mula, Valenci negro
Yapincak'	