

UNECE STANDARD FFV-63

concerning the marketing and
commercial quality control of

PERSIMMONS

2013 EDITION

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NOTE

Working Party on Agricultural Quality Standards

The commercial quality standards developed by the Working Party on Agricultural Quality Standards of the United Nations Economic Commission for Europe (UNECE) help facilitate international trade, encourage high-quality production, improve profitability and protect consumer interests. UNECE standards are used by governments, producers, traders, importers and exporters, and other international organizations. They cover a wide range of agricultural products, including fresh fruit and vegetables, dry and dried produce, seed potatoes, meat, cut flowers, eggs and egg products.

Any member of the United Nations can participate, on an equal footing, in the activities of the Working Party. For more information on agricultural standards, please visit our website <www.unece.org/trade/agr>.

The present revised Standard for Persimmons is based on document ECE/TRADE/C/WP.7/2013/12, reviewed and adopted by the Working Party at its sixty-ninth session.

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UNECE Standard FFV-63 concerning the marketing and commercial quality control of persimmons

I. Definition of produce

This standard applies to persimmons of varieties (cultivars) grown from *Diospyros kaki* L. to be supplied fresh to the consumer, persimmons for industrial processing being excluded.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for persimmons at the export-control stage after preparation and packaging.

However, if applied at stages following export, products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity
- for products graded in classes other than the “Extra” Class, a slight deterioration due to their development and their tendency to perish.

The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder/seller shall be responsible for observing such conformity.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the persimmons must be:

- intact, with the calyx attached
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- clean, practically free of any visible foreign matter
- practically free from pests
- free from damage caused by pests affecting the flesh
- [sufficiently firm with respect to the variety and stage of ripeness]
- free of abnormal external moisture
- free of any foreign smell and/or taste.

The development and condition of the persimmons must be such as to enable them:

- to withstand transportation and handling
- to arrive in satisfactory condition at the place of destination.

B. Maturity requirements

The persimmons must be sufficiently developed, and display satisfactory ripeness. The development and state of maturity of the persimmons must be such as to enable them to continue their ripening process and to reach the degree of ripeness required in relation to the varietal characteristics.

[In order to verify the minimum maturity requirements, parameters such as the specific features of the variety, taste and firmness can be considered.]

C. Classification

Persimmons are classified in three classes, as defined below.

(i) “*Extra*” Class

Persimmons in this class must be of superior quality. They must be characteristic of the variety¹.

The flesh must be sound.

The calyx must be intact.

The persimmons must be free from defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

(ii) *Class I*

Persimmons in this class must be of good quality. They must be characteristic of the variety¹.

The flesh must be sound.

The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- a slight defect in shape
- [a slight defect in development]
- slight defects in colouring
- slight damage to calyx not affecting the flesh
- slight bruising not exceeding 2 cm² [cumulative] in area
- slight internal discolouration [browning] [peripheral blackening] of the flesh not exceeding 1/3 of the total cross-section area of the fruit
- a slight lack of turgidity
- slight skin defects not exceeding
 - 5 cm in length for defects of elongated shape
 - 2 cm² [cumulative] in area for other defects.

¹ A non-exhaustive list of persimmon varieties is set out in the annex to this standard.

(iii) Class II

This class includes persimmons that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

The flesh must be free from major defects.

The following defects may be allowed, provided the persimmons retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape
- [defects in development]
- defects in colouring
- damage to calyx not affecting the flesh
- slight bruising not exceeding 3 cm² [cumulative] in area
- slight internal discolouration [browning] [peripheral blackening] of the flesh not exceeding [1/2] of the total cross-section area of the fruit
- skin defects not exceeding
 - 6 cm in length for defects of elongated shape
 - 4 cm² [cumulative] in area for other defects.

III. Provisions concerning sizing

Size is determined by the maximum diameter of the equatorial section, by the weight of the fruit or by count of fruit per package.

Sizing is compulsory for classes “Extra” and I.

(a) For persimmons sized by diameter:

The minimum size shall be 40 mm.

To ensure uniformity in size, the range in size between produce in the same package shall not exceed 20 mm.

(b) For persimmons sized by weight:

The minimum size shall be 50 grams.

To ensure uniformity in size, the range in size between produce in the same package shall be in accordance with the table below:

<i>Size code</i>	<i>Weight in grams</i>	<i>Maximum permissible difference between fruit within the package in grams</i>
A	50 - 90	20
B	85-130	25
C	125-190	35
D	>180	50

(c) For persimmons sized by count:

[Ten per cent of off-sized fruit is allowed.]

[Alternatively, in accordance with the sizing provisions for tomatoes and peaches/nectarines: “For persimmons sized by count, the difference in size should be consistent with point (a) [(b)].”]

IV. Provisions concerning tolerances

At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

(i) “Extra” Class

A total tolerance of 5 per cent, by number or weight, of persimmons not satisfying the requirements of the class but meeting those of Class I is allowed. Within this tolerance not more than 0.5 per cent in total may consist of produce satisfying the requirements of Class II quality.

(ii) Class I

A total tolerance of 10 per cent, by number or weight, of persimmons not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 1 per cent in total may consist of produce satisfying neither the requirements of Class II quality nor the minimum requirements, or of produce affected by decay.

(iii) Class II

A total tolerance of 10 per cent, by number or weight, of persimmons satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 2 per cent in total may consist of produce affected by decay.

B. Size tolerances

For all classes (if sized): a total tolerance of 10 per cent, by number or weight, of persimmons not satisfying the requirements as regards sizing is allowed.

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only persimmons of the same origin, variety and size (if sized).

For the “Extra” Class, the uniformity requirement also applies to colouring.

The visible part of the contents of the package must be representative of the entire contents.

B. Packaging

The persimmons must be packed in such a way as to protect the produce properly.

The materials used inside the package must be clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue, nor lead to skin defects.

Packages must be free of all foreign matter.

VI. Provisions concerning marking

Each package² must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

A. Identification

Packer and/or dispatcher/shipper:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority.³

B. Nature of produce

- “Persimmons” if the contents are not visible from the outside
- Name of the variety

The name of the variety can be replaced by a synonym. A trade name⁴ can only be given in addition to the variety or the synonym.

C. Origin of produce

Country of origin⁵ and, optionally, district where grown, or national, regional or local place name.

D. Commercial specifications

- Class
- Size (if sized) expressed as:

² These marking provisions do not apply to sales packages presented in packages.

³ The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference “packer and/or dispatcher (or equivalent abbreviations)” has to be indicated in close connection with the code mark, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

⁴ A trade name can be a trademark for which protection has been sought or obtained or any other commercial denomination.

⁵ The full or a commonly used name should be indicated.

- Minimum and maximum diameters or
- Minimum and maximum weight or
- Number of units.

E. Official control mark (optional)

Annex

Non-exhaustive list of persimmon varieties

Some of the varieties listed in the following may be marketed under names for which trademark protection has been sought or obtained in one or more countries. Names believed by the United Nations to be varietal names are listed in the first column. Other names by which the United Nations believes the variety may be known are listed in the second column. Neither of these two columns is intended to include trademarks. References to known trademarks have been included in the third column for information only. The presence of any trademarks in the third column does not constitute any licence or permission to use that trademark – such licence must come directly from the trademark owner. In addition, the absence of a trademark in the third column does not constitute any indication that there is no registered/pending trademark for such a variety. For labelling requirements please refer to section VI of the standard.⁶

<i>Variety</i>	<i>Synonyms</i>	<i>Trademarks</i>
Chocolate		
Fuyu	Fuyugaki	
Hachiya		
Hyakume		
Izu		
Jiro		
Khosta		
Maekawa Jiro		
Nikita's Gift		
Nikitsky prevoshodnyi		
Rojo Brillante		

⁶ Some of the varietal names listed in the first column may indicate varieties for which patent protection has been obtained in one or more countries. Such proprietary varieties may only be produced or traded by those authorized by the patent holder to do so under an appropriate licence. The United Nations takes no position as to the validity of any such patent or the rights of any such patent-holder or its licensee regarding the production or trading of any such variety.

The United Nations endeavoured to ensure that no trademark names are listed in columns 1 and 2 of the table. However, it is the responsibility of any trademark owner to notify the United Nations promptly if a trademark name has been included in the table and to provide the United Nations (see address below) with an appropriate varietal, or generic name for the variety, as well as adequate evidence of ownership of any applicable patent or trademark regarding such variety. Provided that no further information is needed from the trademark holder, the Working Party on Agricultural Quality Standards will change the list accordingly at the session following receipt of the information. The United Nations takes no position as to the validity of any such trademarks or the rights of any such trademark owners or their licensees.

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<i>Variety</i>	<i>Synonyms</i>	<i>Trademarks</i>
Rosiyanka		
Sputnik		
Tam-O-Pan	Tamopan	
Triumph		Sharon Fruit
Zenji Maru		

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