

QUALITY STANDARD for STRAWBERRIES (genus *Fragaria*)

EC Reg. No. 843/02 of 21/05/02

Strawberry(Eng), Fraise(Franç.), Fresa(Esp.), Erdbeere(Deutsch)



PROVISIONS REGARDING MARKING

1. Name of packer and/or dispatcher.
2. Indication "STRAWBERRIES" if produce is not visible from the outside.
3. Origin of produce (country, nation, region...)
4. Classes: "Extra" Class, Class I, Class II
5. BNDOO code (national databank of fruit and vegetable operators)

MINIMUM REQUIREMENTS

The strawberries must be: intact, sound, clean, fresh in appearance but not washed, with the calyx and a short green stalk, practically free from pests and any disease caused by pests, any foreign smell and/or taste, abnormal external moisture.

QUALITY TOLERANCES IN EACH PACKAGE

"Extra" Class: 5% by number or weight of strawberries not satisfying the requirements of the class but meeting those of Class I; of these 5%, not more than 2% in total may consist of spoilt fruit.

Class I: 10% by number or weight of strawberries not satisfying the requirements of the class but meeting those of Class II; of these 10%, not more than 2% in total may consist of spoilt fruit.

Class II: 10% by number or weight of strawberries satisfying neither the requirements of the class, nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption. Of these 10%, not more than 2% in total may consist of spoilt fruit.

PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section of the fruit.

Minimum size "Extra" Class: 25 mm
(size tolerance: 10%)

Minimum size Classes I and II : 18 mm
(size tolerance: 10%)

There is no minimum size for wild strawberries.

Uniformity

For all classes: no uniformity in size is requested. However, strawberries must be substantially uniform.

PROVISIONS CONCERNING PRESENTATION

The contents of each package must be uniform and contain only strawberries of the same origin, variety and quality.

Clear plastic baskets, with pierced cellophane closure, are much appreciated.

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

PROVISIONS CONCERNING TOLERANCES

For all classes: not more than 2% of spoilt fruit.