

COMMISSION IMPLEMENTING REGULATION (EU) No 543/2011
of 7 June 2011

laying down detailed rules for the application of
Council Regulation (EC) No 1234/2007 in respect of the fruit and
vegetables and processed fruit and vegetables sectors.

CONSOLIDATED TEXT: Annex I; Part 9 of Part B

MARKETING STANDARD FOR TABLE GRAPES

I. DEFINITION OF PRODUCE

This standard applies to table grapes of varieties (cultivars) grown from *Vitis vinifera*
L. to be supplied fresh to the consumer, table grapes for industrial processing being
excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements for table grapes,
after preparation and packaging.

However, at stages following dispatch 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 “Extra” Class, a slight deterioration
due to their development and their tendency to perish.

A. Minimum requirements

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

- 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,
- practically free from damage caused by pests,
- free of abnormal external moisture,
- free of any foreign smell and/or taste.

In addition, berries must be:

- intact,
- well formed,
- normally developed.

Pigmentation due to sun is not a defect.

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

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

B. Maturity requirements

The juice of the fruit shall have a refractometric index¹ of at least:

- 12° Brix for the Alphonse Lavallée, Cardinal and Victoria varieties,
- 13° Brix for all other seeded varieties,
- 14° Brix for all seedless varieties.

In addition, all varieties must have satisfactory sugar/acidity ratio levels.

C. Classification

The table grapes are classified into three classes defined below:

(i) "Extra" Class

Table grapes in this class must be of superior quality. They must be characteristic of the variety, allowing for the district in which they are grown.

Berries must be firm, firmly attached, evenly spaced along the stalk and have their bloom virtually intact.

They 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

Table grapes in this class must be of good quality. They must be characteristic of the variety, allowing for the district in which they are grown.

¹ Calculated as described in the OECD guidance on objective tests, available at <http://www.oecd.org/agriculture/fruit-vegetables/publications>.

Berries must be firm, firmly attached and, as far as possible, have their bloom intact. They may, however, be less evenly spaced along the stalk than in the "Extra" Class.

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,
- slight defects in colouring,
- very slight sun scorch affecting the skin only.

(iii) Class II

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

The bunches may show slight defects in shape, development and colouring, provided these do not impair the essential characteristics of the variety, allowing for the district in which they are grown.

The berries must be sufficiently firm and sufficiently firmly attached, and, where possible, still have their bloom. They may be less evenly spaced along the stalk than in Class I.

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

- defects in shape,
- defects in colouring,
- slight sun scorch affecting the skin only,
- slight bruising,
- slight skin defects.

III. PROVISIONS CONCERNING SIZING

Size is determined by the weight of the bunch.

The minimum bunch weight shall be 75 g. This provision does not apply to packages intended for single servings.

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 %, by weight, of bunches not satisfying the requirements of the class, but meeting those for Class I is allowed. Within this tolerance not more than 0.5 % in total may consist of produce satisfying the requirements of Class II quality.

ii) Class I

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

In addition to these tolerances, a maximum of 10 %, by weight, of loose berries, i.e. berries detached from the bunch/cluster, are allowed provided that the berries are sound and intact.

iii) Class II

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

In addition to these tolerances, a maximum of 10 %, by weight, of loose berries, i.e. berries detached from the bunch/cluster, are allowed provided that the berries are sound and intact.

B. Size tolerances

For all classes: a total tolerance of 10 %, by weight, of bunches not satisfying the requirements as regards sizing is allowed. In each sales package, one bunch weighing less than 75 g is allowed to adjust the weight, provided the bunch meets all other requirements of the specified class.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

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

In the case of the "Extra" Class, the bunches must be approximately uniform in size and colouring.

However, a mixture of table grapes of distinctly different varieties may be packed together in a package, provided they are uniform in quality and, for each variety concerned, in origin.

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

B. Packaging

The table grapes 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 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 on 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, although a fragment of vine shoot no more than 5 cm in length may be left on the stem of the bunch as a form of special presentation.

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

Name and physical address of the packer and/or the dispatcher (for example: street/city/region/postal code and, if different from the country of origin, the country).

This mention may be replaced:

- for all packages with the exception of pre-packages, by the officially issued or accepted code mark representing the packer and/or the dispatcher, indicated in close connection with the reference "Packer and/or Dispatcher" (or equivalent abbreviations). The code mark shall be preceded by the ISO 3166 (alpha) country/area code of the recognising country, if not the country of origin;
- for pre-packages only, by the name and the address of a seller established within the Union indicated in close connection with the mention "Packed for:" or an equivalent mention. In this case, the labelling shall also include a code representing the packer and/or the dispatcher. The seller shall give all

² These marking provisions do not apply to sales packages presented in packages. However, they do apply to sales packages presented separately.

information deemed necessary by the inspection body as to the meaning of this code.

B. Nature of produce

- "Table Grapes" if the contents are not visible from the outside.
- Name of the variety. In the case of a mixture of table grapes of distinctly different varieties, names of the different varieties.

C. Origin of produce

- Country of origin³ and, optionally, district where grown, or national, regional or local place name.
- In the case of a mixture of distinctly different varieties of table grapes of different origins, the indication of each country of origin shall appear next to the name of the variety concerned.

D. Commercial specifications

- Class.
- "Bunches below 75 g intended for single servings", where appropriate.

E. Official control mark (optional)

Packages need not to bear the particulars mentioned in the first subparagraph, when they contain sales packages, clearly visible from the outside, and all bearing these particulars. These packages shall be free from any indications such as could mislead. When these packages are palletised, the particulars shall be given on a notice placed in an obvious position on at least two sides of the pallet.

³ The full or commonly used name shall be indicated.