COMMISSION REGULATION (EEC) No 1709/84

of 19 June 1984

on minimum prices payable to producers and amounts of production aid for certain processed fruit and vegetables eligible for production aid

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Economic Community,

Having regard to Council Regulation (EEC) No 516/77 of 14 March 1977 on the common organization of the market in products processed from fruit and vegetables (1), as last amended by Regulation (EEC) No 988/84 (2), and in particular Articles 3b (4), 3c (5) and 3d (3) thereof,

Whereas Article 3 of Regulation (EEC) No 516/77 provides for a system of production aid for certain products ; whereas under that system a minimum price must be paid to the producer and production aid is to be paid on the basis of the net weight of the processed product ;

Whereas the quality of dried fruit intended for processing and of dried fruit ready to be offered for direct consumption varies ; whereas the minimum price and the production aid should be fixed for a specified category ; whereas the minimum price and the amount of aid for categories other than that for which they have been fixed should be derived from that category ; whereas the prices and amounts so derived should take into account the characteristics of the different categories ; whereas these categories must be defined ;

Whereas Article 3d (1) (b) of Regulation (EEC) No 516/77 provides that processed products must meet minimum Community quality standards to be laid down ; whereas such standards are already in application for certain dried fruit, in particular for dried figs ; whereas the standards laid down in Commission Regulation (EEC) No 2425/81 (3) for dried figs should continue to be applied ;

Whereas tomato concentrates have differing dry weight contents ; whereas to facilitate the application of the production aid system the aid should be fixed by reference to a pilot product ; whereas the aid for tomato concentrates with a different dry weight content should be derived from the amount so fixed ; whereas the derived amounts should be calculated by reference to the dry weight content ;

Whereas Commission Regulation (EEC) No 1602/82 (4), as amended by Regulation (EEC) No 2035/83 (5), laid down coefficients to be applied to production aid for tomato concentrates for the marketing year 1983/84 ; whereas those coefficients were calculated by reference to criteria other than the net weight of the products ; whereas production aid is henceforth to be paid on the basis of the net weight, so that application of such coefficients should not continue ; whereas immediate discontinuation would result in an abrupt diminution of the aid paid for certain sizes of packed products, which could create problems for outlets, and the diminution should therefore be made graduallly ;

Whereas the measures provided for in this Regulation are in accordance with the opinion of the Management Committees for Products Processed from Fruit and Vegetables,

HAS ADOPTED THIS REGULATION :

Article 1

1. The minimum price payable to the producer for unprocessed dried figs shall be fixed per 100 kilograms net of category C.

For other categories the minimum price shall be multiplied by one of the coefficients listed in Annex I.

2. To qualify for payment of the minimum price unprocessed dried figs shall comply with the requirements and correspond to one of the categories set out in Annex II.

Article 2

1. The production aid for dried figs shall be fixed per 100 kilograms net of category C.

For other categories and for fig paste the amount of aid shall be multiplied by one of the coefficients listed in Annex I.

(1) OJ No L 73, 21. 3. 1977, p. 1.
(2) OJ No L 103, 16. 4. 1984, p. 11.
(3) OJ No L 240, 24. 8. 1981, p. 1.
(4) OJ No L 179, 23. 6. 1982, p. 16.
(5) OJ No L 200, 23. 7. 1983, p. 12.

2. To qualify for payment of aid dried figs and fig paste shall comply with the requirements and correspond to one of the categories set out in Annex III.

Article 3

1. The minimum price payable to the producer for dried plums derived from prunes d'Ente and the production aid for prunes shall be fixed per 100 kilograms net for the size category corresponding to 66 fruit per 500 grams.

For other size categories the minimum price and the aid shall be multiplied by one of the coefficients listed in Annex IV.

2. To qualify for payment of the minimum price and the aid, dried plums and prunes shall have a moisture content of 21 to 23 %.

Article 4

1. The production aid for tomato concentrates shall be fixed per 100 kilograms net of tomato concentrate with a dry weight content of 28 % or more but less than 30 %.

For tomato concentrates with a different dry weight content the amount of aid shall be multiplied by one of the coefficients listed in Annex V.

2. For the marketing years 1984/85, 1985/86 and 1986/87, the production aid to be paid for tomato concentrates with a dry weight content of less than 93 % packed in containers with a weight, including immediate packing, of less than 1,5 kilograms shall be increased by one of the percentages set out in Annex V.

Article 5

This Regulation shall enter into force on the third day following its publication in the *Official Journal of the European Communities.*

It shall apply from the beginning of the marketing year 1984/85 for each of the products concerned.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 19 June 1984.

For the Commission

Poul DALSAGER

Member of the Commission

ANNEX I

DRIED FIGS

I

Coefficients applicable to the minimum price

Category	Coefficient
A	1,23196
B	1,10145
D	0,76814

II

Coefficients applicable to the production aid

Presentation / Category	Of a net weight of 1 kilogram or less			Other
	String figs and layer	Round, protoben, Lerida and paste	Loose	
A	1,3712	1,2536	1,20	1,0186
B	1,2569	1,1492	1,10	0,9337
C	1,1426	1,0447	1,00	0,8488
D	1,0284	0,9402	0,90	0,7639

ANNEX II

UNPROCESSED DRIED FIGS

DEFINITION

Unprocessed dried figs shall have been obtained from ripe fruit of varieties of (cultivars) of ficus carica domestica L.

A. Classification and requirements

Unprocessed dried figs shall be classified in four categories as follows :

(i) *Category A :*

Dried figs classified in this category must be harvested at the peak of maturity.

They must :

— have a thin skin and a pulp of honey consistency,
— be of a uniform pale yellow colour,
— be clean,
— be not more than 64 fruit per kilogram.

(ii) *Category B :*

Dried figs classified in this category must be harvested when mature.

They must :

— have a skin and a pulp of honey consistency,
— be of uniform colour,
— be clean,
— be not more than 74 fruit per kilogram.

(iii) *Category C :*

Dried figs classified in this category must be harvested in a mature state.

They must :

— have a thin skin and a pulp of honey consistency,
— be of substantially uniform colour,
— be clean,
— be not more than 94 fruit per kilogram.

(iv) *Category D :*

Dried figs classified in this category must be harvested in the mature state and be clean.

B. Moisture content

The moisture content of dried figs must not exceed 24 %.

C. Tolerances

Quality tolerances shall be allowed in each package for products which do not comply with the requirements for the category in question.

(i) *Category A:*

— 15 % by number or weight of dried figs with internal or external damage from any cause, of which not more than 5 % of figs damaged by insects,

— 1 % by number or weight of dried figs unsuitable for processing.

(ii) *Category B:*

— 25 % by number or weight of dried figs with internal or external damage from any cause, of which not more than 12 % of figs damaged by insects,

— 4 % by number or weight of dried figs unsuitable for processing.

(iii) *Category C:*

— 35 % by number or weight of dried figs with internal or external damage from any cause, of which not more than 20 % of figs damaged by insects,

— 6 % by number or weight of dried figs unsuitable for processing.

(iv) *Category D:*

— 50 % by number or weight of dried figs with internal or external damage from any cause.

ANNEX III

QUALITY STANDARDS FOR DRIED FIGS AND FIG PASTES

A. QUALITY STANDARDS FOR DRIED FIGS

I. DEFINITION OF THE PRODUCT

These standards cover naturally dried figs from ripe fruit of varieties of (cultivars) of ficus carica domestica L.

II. QUALITY CHARACTERISTICS

The object of the standard is to define the qualities required of dried figs after processing.

A. **Classification**

Dried figs are to be classified in four categories as follows :

(i) *Category A* ('Grade A' or 'Extra' or 'Fancy') :

Dried figs classified in this category must be harvested at the peak of maturity.

They must :

— have a thin skin and a pulp of honey consistency,
— be of a uniform pale yellow colour,
— be perfectly clean,
— be free of foreign substances,
— be not more than 62 fruit per kilogram.

(ii) *Category B* ('Grade B' or 'Choice') :

Dried figs classified in this category must be harvested when mature.

They must :

— have a thin skin and a pulp of honey consistency,
— be of uniform colour,
— be clean,
— be free of foreign substances,
— be not more than 72 fruit per kilogram.

(iii) *Category C* ('Grade C' or 'Commercial' or 'Current') :

Dried figs classified in this category must be harvested in a mature state.

They must :

— have a thin skin and a pulp of honey consistency,
— be of substantially uniform colour,
— be clean,
— be free of foreign matter,
— be not more than 80 fruit per kilogram.

(iv) *Category D* ('Grade D' or 'Standard') :

Dried figs classified in this category must be harvested in a mature state.

They must :

— be clean,
— be free of foreign matter,
— be not more than 94 fruit per kilogram.

B. **Moisture content**

The moisture content of dried figs must not exceed 24 %.

This limit may however, be exceeded in the case of special treatment to soften the skin, provided that the good keeping properties of the fruit is assured.

III. SIZE

The size shall, for each category, be determined by the number of fruit per kilogram.

IV. TOLERANCES

Quality and size tolerances shall be allowed in each package for products which do not comply with the requirements for the category in question.

A. **Quality tolerances**

(i) *Category A :*

10 % by number of weight of dried figs with internal or external damage from any cause, of which not more than 4 % of figs damaged by insects.

(ii) *Category B :*

15 % by number or weight of dried figs with internal or external damage from any cause, of which not more than 6 % of figs damaged by insects.

(iii) *Category C :*

— 20 % by number or weight of dried figs with internal or external damage from any cause, of which not more than 10 % of figs damaged by insects,

— 2 % by number or weight of dried figs unsuitable for consumption.

(iv) *Category D :*

— 25 % by number of dried figs with internal or external damage from any cause, of which not more than 12 % of figs damaged by insects,

— 4 % by number or weight of dried figs unsuitable for consumption.

B. **Size tolerances**

The size tolerances allowed for the different categories are as stated in the table beneath :

Category	Tolerance by unit weight in grams	Percentage of figs per kg
A	Less than 16 — more than 14	10
B	Less than 14 — more than 12,5	15
C	Less than 12,5 — more than 10,5	20
D	Less than 10,5 — more than 8	25

V. PACKING AND PRESENTATION

A. **Packing**

The dried figs must be packed so as to ensure proper protection.

Dried figs are to be packed in wooden, board or paper cases, in tin-plate drums, etc.

Wooden cases must be lined with waxed paper, polyethylene or any other authorized material.

For board or paper packages, lining is required only where the figs are packed in bulk or in strings.

Figs in bulk or stringed may be packed in hemp or jute sacks provided that these are lined with paper, polyethylene or thin cotton cloth. The contents of the type of packing adopted must not exceed 25 kilograms.

The materials used for packing dried figs must be new, dry and free of odour. Wooden containers must be of rectangular shape and manufactured from odourless wood, well planed on the outside.

The use of deal is forbidden.

B. **Presentation**

The different types of presentation are those in use on the international market:

(i) *'String figs'*,

(ii) *'Layer'*, slit figs laid in successive layers in packets,

(iii) *'Protoben'*, *'Lerida'*, or *'Round'*, according to the shape given to each fig; these are packets with whole figs in successive layers,

(iv) *'Loose'*,

(v) *'Loose in bags'*,

(vi) *'Loose in cartons'*.

VI. MARKINGS

Each package must bear the following statements in clear, indelible lettering:

A. **Identification**

Name and address and/or brand name of the packer or consignor.

B. **Type of product**

'Dried figs'.

C. **Origin of product**

Country of origin and, as the case may be, zone of production or national, regional or local designation.

D. **Commercial characteristics**

— quality category,
— net weight,
— type of presentation,
— year of harvest.

E. **Official control mark** (optional).

B. QUALITY STANDARDS FOR FIG PASTES

I. DEFINITION OF PRODUCT

This standard covers fig pastes prepared from dried figs processed as stated in the appropriate standard.

II. QUALITY CHARACTERISTICS

The object of the standard is to define the qualities required from fig pastes.

Classification

Fig pastes are classified in two categories as follows:

(i) *Category A or finest*

Fig pastes classified in this category may be prepared from dried figs processed pursuant to the requirements fixed in the appropriate standard. They must, however, not have more than 10 % by number or by weight of fruit with internal damage, including a maximum of 5 % of fruit damaged by insects.

The figs must, moreover, have been washed in hot water and been dehydrated in order to reduce their water content to 22 %.

Fig paste may not be classified in this category if a laboratory examination of a 100 gram sample has shown:

— more than 13 insect heads,
— more than 50 insect parts,
— more than 50 mites,
— rodent excrement or hair.

(ii) *Category B or choice*

Fig paste classified in this category may be prepared from processed dried figs corresponding to the quality requirements in the appropriate standard. They must, however, not include more than 20 % by number or by weight of fruit with internal damage, including a maximum or 10 % of fruit damaged by insects.

The figs must, moreover, have been washed in hot water and have been dehydrated to reduce their water content to 22 %.

Fig paste may not be classified in this category if a laboratory study of 100 gram sample shows :

— more than 20 insect heads,
— more than 70 parts of insects,
— more than 60 mites,
— rodent excrement or hair.

III. PACKING AND PRESENTATION

Fig paste must be packed in order to protect it properly.

It must be packed in wooden, carton or paper cases or in tin-plate drums.

Wooden, board and paper packages must be lined with greaseproof paper or polyethylene.

The contents of the types of container listed above may not exceed 40 kilograms.

IV. MARKING

Each package must bear the following information in clear and indelible lettering :

A. **Identification**

Name and address and/or brand name of the packer or consigner.

B. **Type of product**

'Fig paste'.

C. **Product origin**

Country of origin and, as the case may be, production zone or national, regional or local designation.

D. **Trade characteristics**

— quality category,
— net weight,
— year of harvest.

E. **Official control mark** (optional).

ANNEX IV

DRIED PLUMS DERIVED FROM PRUNES ENTE AND PRUNES

Size categories Number per 500 g of dried plums Ente derived from prunes	**Coefficient**
122 and above	0,40000
120	0,50000
118	0,52732
116	0,54550
114	0,56368
112	0,58186
110	0,60000
108	0,61822
106	0,63640
104	0,65458
102	0,67276
100	0,69094
99	0,70000
98	0,70912
96	0,72730
94	0,74548
92	0,76366
90	0,78184
88	0,80000
86	0,81820
84	0,83638
82	0,85456
80	0,87274
78	0,89092
77	0,90000
76	0,90910
74	0,92728
72	0,94546
70	0,96364
68	0,98182
66	1,00000
64	1,01818
62	1,03636
60	1,05454
58	1,07272
56	1,09090
55	1,10000
54	1,10908
52	1,12726
50	1,14544
48	1,16362
46	1,18180
44	1,20000
42	1,21816
40	1,23634
38	1,25452
36	1,27270
34	1,29088
33	1,30000
32 and less	1,30906

For dried plums derived from prunes Ente intended for industrial uses irrespective of their size, the coefficient to be applied is 0,40000.

ANNEX V

TOMATO CONCENTRATES

I

Coefficients referred to in Article 4 (1)

Dry weight content		Coefficient
Not less than %	But less than %	
12	14	0,44828
14	16	0,51724
16	18	0,58621
18	20	0,65517
20	22	0,72414
22	24	0,79310
24	26	0,86207
26	28	0,93103
28	30	1,00000
30	32	1,06897
32	34	1,13793
34	36	1,20689
36	38	1,27586
38	40	1,34483
40	42	1,41379
42	93	1,44828
93	100	3,32759

II

Percentages referred to in Article 4 (2)

Marketing year	Weight, immediate packings included, less than 1,5 kg but not less than 0,7 kg	Weight, immediate packings included, less than 0,7 kg but not less than 0,25 kg	Weight, immediate packings included, less than 0,25 kg but not less than 0,15 kg	Weight, immediate packings included, less than 0,15 kg
1984/85	3,75	7,5	11,25	15
1985/86	2,50	5,0	7,50	10
1986/87	1,25	2,5	3,75	5