This document is meant purely as a documentation tool and the institutions do not assume any liability for its contents

►**B**

COMMISSION REGULATION (EC) No 2789/1999
of 22 December 1999
laying down the marketing standard for table grapes

(OJ L 336, 29.12.1999, p. 13)

Amended by:

		Official Journal		
		No	page	date
►**M1**	Commission Regulation (EC) No 716/2001 of 10 April 2001	L 100	9	11.4.2001
►**M2**	Commission Regulation (EC) No 46/2003 of 10 January 2003	L 7	61	11.1.2003
►**M3**	Commission Regulation (EC) No 2137/2002 of 29 November 2002	L 325	30	30.11.2002
►**M4**	Commission Regulation (EC) No 907/2004 of 29 April 2004	L 163	50	30.4.2004

▼B

COMMISSION REGULATION (EC) No 2789/1999
of 22 December 1999
laying down the marketing standard for table grapes

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Community,

Having regard to Council Regulation (EC) No 2200/96 of 28 October 1996 on the common organisation of the market in fruit and vegetables ([1]), as last amended by Regulation (EC) No 1257/1999 ([2]), and in particular Article 2(2) thereof,

Whereas:

(1) table grapes are among the products listed in Annex I to Regulation (EC) No 2200/96 for which standards must be adopted. Commission Regulation (EEC) No 1730/87 laying down quality standards for table grapes ([3]), as last amended by Regulation (EC) No 888/97 ([4]), has been amended frequently and can no longer ensure legal clarity;

(2) Regulation (EEC) No 1730/87 should be repealed and the rules it contains recast. To that end in the interest of preserving transparency on the world market, account should be taken of the standard for table grapes recommended by the Working Party on Standardisation of Perishable Produce and Quality Development of the United Nations Economic Commission for Europe (UN/ECE);

(3) applying this standard should result in products of unsatisfactory quality being removed from the market, bringing production into line with consumer requirements and facilitating trade relationships based on fair competition, thereby helping improve the profitability of production;

(4) the standard applies at all marketing stages. Long-distance transport, storage over a certain period and the various processes which the products undergo may cause certain alterations owing to the biological development of the products or their relatively perishable nature. Account should be taken of such deterioration when applying the standard at the marketing stages which follow dispatch. Since products in the 'Extra' class must be sorted and packaged with particular care, only lack of freshness and turgidity is to be taken into account in their case;

(5) there is a developing demand for small packages containing table grapes of different origins or varieties. This type of presentation should therefore be authorised for table grapes, and the provisions governing marking should be adjusted accordingly;

(6) the measures provided for in this Regulation are in accordance with the opinion of the Management Committee for Fresh Fruit and Vegetables,

HAS ADOPTED THIS REGULATION:

Article 1

The marketing standard for table grapes falling within CN code 0806 10 10 shall be as set out in the Annex.

The standard shall apply at all stages of marketing under the conditions laid down in Regulation (EC) No 2200/96.

([1]) OJ L 297, 21.11.1996, p. 1.
([2]) OJ L 160, 26.6.1999, p. 80.
([3]) OJ L 163, 23.6.1987, p. 25.
([4]) OJ L 126, 17.5.1997, p. 11.

▼B

However, at stages following dispatch, the 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, slight deterioration due to their development and their tendency to perish.

Article 2

Regulation (EEC) No 1730/87 is hereby repealed.

Article 3

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 first day of the month following its entry into force.

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

▼B

ANNEX

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.

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.

Bunches must have been carefully picked.

▼M3

The juice of the berries shall have a refractometric index 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.

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

— to withstand transport and handling, and

— to arrive in satisfactory condition at the place of destination.

▼B

B. **Classification**

The table grapes are classified into three classes defined below:

i) *'Extra' class*

Table grapes in this class must be of superior quality. In shape, development and colouring the bunches must be typical of the variety, allowing for the district in which they are grown, and have no defects. Berries must be firm, firmly attached, evenly spaced along the stalk and have their bloom virtually intact.

ii) *Class I*

Table grapes in this class must be of good quality. In shape, development and colouring the bunches must be typical of the variety, allowing for the district in which they are grown. 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:

— slight defects in shape,

▼B

— slight defects in colouring,

— very slight sun-scorch affecting the skin only.

iii) *Class II*

This class includes table grapes which 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 attached, and, where possible, still have their bloom. They may be less evenly spaced along the stalk than in Class I.

The following defects are 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 CONCERNIG SIZING

Size is determined by the weight of the bunch.

The following minimum size requirements per bunch are defined for table grapes grown under glass and for open-grown table grapes, large-berry or small-berry varieties respectively.

▼M3

	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

▼B

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.

A. **Quality tolerances**

i) *'Extra' class*

5 % by weight of bunches not satisfying the requirements of the class, but meeting those for Class I or, exceptionally, coming within the tolerances of that class.

ii) *Class I*

10 % by weight of bunches not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances for that class.

iii) *Class II*

10 % by weight of bunches satisfying neither the requirements of the class nor the minimum requirements, with the exception of

▼B

produce affected by rotting or any other deterioration rendering it unfit for consumption.

▼M1

B. **Size tolerances**

i) *'Extra' Class and Class I*

10 % by weight of bunches not satisfying the size requirements of the class, but meeting those of the class immediately below.

ii) *Class II*

10 % by weight of bunches not satisfying the size requirements of the class but weighing not less than 75 g.

▼M3

iii) *'Extra' class and Classes I and II*

In each consumer package not exceeding 1 kg net weight, one bunch weighing less than 75 g is allowed to adjust the weight, provided the bunch meets all other requirements of the specified class.

▼B

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.

▼M1

In the case of grapes packed in small consumer packages of a net weight not exceeding 1 kg, uniformity of variety and origin is not required.

▼B

In the case of the 'Extra' Class, the bunches must be of more or less identical size and colouring.

▼M1

The inclusion in each package of bunches of different colours for decorative purposes shall be allowed in the case of the variety Chasselas.

▼B

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

▼M2

Notwithstanding the preceding provisions in this point, products covered by this Regulation may be mixed, in sales packages of a net weight of less than three kilograms, with different types of fresh fruit and vegetables on the conditions laid down by Commission Regulation (EC) No 48/2003 ([1]).

▼B

B. **Packaging**

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

In the case of the 'Extra' Class, the bunches must be packed in a single layer.

The materials used inside the package must be new, 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.

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.

▼M4

Stickers individually affixed on product shall be such as, when removed, neither to leave visible traces of glue, nor to lead to skin defects.

([1]) OJ L 7, 11.1.2003, p. 65.

▼B

VI. PROVISIONS CONCERNING MARKING

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

▼M4

A. **Identification**

The name and the address of the packer and/or the dispatcher

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);

— for pre-packages only, by the name and the address of a seller established within the Community 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 information deemed necessary by the inspection body as to the meaning of this code.

▼B

B. **Nature of produce**

— 'Table Grapes', if the contents are not visible from the outside,

— name of the variety or, where applicable, varieties,

▼M1

— 'under glass', where applicable.

▼B

C. **Origin of produce**

— Country (or, where applicable, countries) of origin and, optionally, district where grown, or national, regional or local place name.

D. **Commercial specifications**

— Class.

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

▼M4

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.

▼**M3**

Appendix

Exhaustive list of small-berry varieties

Variety	Other names under which the variety is known
Admirable de Courtiller	Admirable, Csiri Csuri
Albillo	Acerba, Albuela, 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, White van 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
Dehlro	
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	

▼M3

Variety	Other names under which the variety is known
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 Szölöskertek Kizalyneja, Szölöskertek Kizalyneh, Rasaki ourgarias, Regina Villoz, 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	