OECD EXPLANATORY BROCHURE OF FRESH FIG

(note by the Secretariat)

The text in the draft layout contains the following marks:

- The official text of the standard is in **blue bold**. The draft layout contains a sample standard text (based on the 2011 UNECE standard layout) which has to be replaced by the relevant UNECE or CODEX standard text.

- The explanatory text is in *normal italics*.

- Notes are in {*curly brackets*}. These texts are not part of the brochure; only facilitate the work of the Rapporteur. They need to be deleted from the final version.

"Fresh Figs"

On the following pages, the official text of the standard *UNECE FFV-17: Fresh Figs (2014)* is indicated in **blue bold**.
The OECD interpretative text of the standard is indicated in *black italic*.

I. DEFINITION OF PRODUCE

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

There are more than 300 fresh fig varieties available in the world with different characteristics in shape, size, skin and flesh colour.

The most traded fresh fig varieties/commercial types are mentioned below.

Other fresh fig varieties are supplied by indicating their original names.

Illustration No.	Name of illustration
Photo 1	*"Bursa siyahı" variety*
Photo 2	*"Göklop" variety*
Photo 3	*"Morgüz" variety*
Photo 4	*"Sultanselim" variety*
Photo 5	*"Sarılop" variety*

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements for fresh figs 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 fresh figs must be:

– **intact;**

Fresh figs must not have any damage or injury spoiling the integrity of the produce.

Illustration No.	Name of illustration
Photo 6	*mechanical damage during production or the packing process, harvest damage, split fruit*

– **sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded**

Fresh figs must be free from disease or serious deterioration which appreciably affects its appearance, edibility or keeping quality. In particular, fresh figs affected by rotting, even if the signs are very slight but liable to make the produce unfit for consumption upon arrival at its destination, are to be excluded.

When the fruits are formed adjacent to each other, with the effect of high temperature, rotting begins on the tree.

Fresh figs showing the following defects are therefore excluded:

Illustration No.	Name of illustration
Photo 7	*Rotting*
Photo 8	*Rotting*
Photo 9	*Mould, rotting, souring, insect droppings*

– **clean, practically free of any visible foreign matter;**

Fresh figs must be practically free of soil, dust, chemical residue or other foreign matter.

The presence of visible foreign matter can detract from commercial presentation and acceptance of fresh figs. Therefore, the acceptable limit for "practically free" would be – in all classes – very slight traces of dust. Any traces of dust, soiling or visible chemical residues would lead to the rejection of the produce.

Fig latex, a milky white liquid produced by the fig tree, must not pollute the fruit during picking operation. Moreover, sticky fruits showing gum drops on the surface are not allowed.

Illustration No.	Name of illustration
Photo 10	*Dust on the fig*
Photo 11	*Fig latex*
Photo 12	*Sticky fruits*
Photo 13	*Pest residue (cobweb)*

– **fresh in appearance;**

When the figs stay on the tree branches too long, dry matter content increases and the water content decreases. Thus, water loss and excessive maturity lead to eroded figs. Shrivelled fruits are not allowed.

Illustration No.	Name of illustration
Photo 14	*Fresh in appearance*

– **practically free from pests;**

The presence of pests can detract from the commercial presentation and acceptance of the fresh figs. Therefore, the acceptable limit for "practically free" would be- in all classes – occasional insect, mite or other pest in the package or sample; any colonies would lead to the rejection of the produce.

The fig wax scales (Ceroplastes rusci) occur mainly on the annual shoots or on the fruits when the leaves are intense. They lay eggs very early in the spring. When crushed, the eggs discharge a red sticky liquid. There is no damage on the flesh.

Illustration No.	Name of illustration
Photo 15	*Presence of pests – (Fig wax scale "Ceroplastes rusci")*

– **free from damage caused by pests affecting the flesh;**

Pest damage affecting the flesh makes the produce unfit for consumption. Any pest damage affecting the skin only is assisted within the limits allowed for skin damage in the respective classes.

The picnic beetle (Carpophilus spp.) is fed with the figs and carries mould and bacteria to the fig. There is damage on the flesh.

Illustration No.	Name of illustration
Photo 16	*Pest damage – (Picnic Beetle "Carpophilus spp")*

– **free of abnormal external moisture;**

This provision applies to excessive moisture, for example, free water lying inside the package but does not include condensation on produce following release from cool storage or refrigerated vehicle.

Illustration No.	Name of illustration
Photo 17	*External moisture*

– **free of any foreign smell and/or taste;**

This provision applies to the fresh figs stored or transported under poor conditions, which have consequently resulted in their absorbing abnormal smells and/or tastes, in particular through the proximity of other product which give off volatile odours.

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

– **to withstand transportation and handling**

– **to arrive in satisfactory condition at the place of destination.**

B. Minimum maturity requirements

The development and state of maturity of the fresh figs 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.

Shape, size and surface colour according to the variety give information about the maturity level.

Illustration No.	Name of illustration
Photo 18	*Maturity level of "Göklop" variety*
Photo 19	*Maturity level of "Sultanselim" variety*
Photo 20	*Maturity level of "Morgüz" variety*
Photo 21	*Maturity level of "Sarılop" variety*
Photo 22	*Maturity level of "Bursa siyahı" variety*

C. Classification

Fresh figs are classified in three classes, as defined below:

(i) "Extra" Class

Fresh figs in this class must be of superior quality. They must be characteristic of the variety and/or commercial type and the stem must be intact.

The flesh must be free from defects.

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, keeping quality and presentation in the package.

(ii) Class I

Fresh figs in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

The flesh must be free from defects.

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 defect in shape and development**

  Excessive number of fruits on a branch or other factors may cause shape defects.

- **slight defects in colouring**

- **the stem may be slightly damaged, provided the skin is not split**

- **slight skin defects within the following limits:**

  - **slight longitudinal cracks in the skin**

  - **cracks on the side opposite to the stem, provided their total length does not exceed 3 cm**

  - **slight corkiness of the skin or slight abrasion not exceeding 1 cm in length for elongated defects or an area 0.5 cm^2 for others.**

  - **slight skin defects caused by pests not exceeding 1 cm in length for elongated defects or an area of 0.5 cm^2 for others.**

(iii) Class II

This class includes fresh figs which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

Fresh figs in this class must be of reasonable quality and suitable for human consumption.

The flesh must be free from major defects.

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

- **defects in shape and development**

  Excessive number of fruits on a branch or other factors may cause shape defects. Severe defects in development may be caused by fertilization (pollination) or environmental factors and lead to open fruits.

- **defects in colouring**

- **the stem may be missing, provided its loss has not caused deep splitting of the skin**

- **skin defects within the following limits:**

  - **longitudinal cracks in the skin**

  - **cracks on the opposite side to the stem, provided their total length does not exceed 4 cm and no single crack is longer than 3 cm**

- **slight corkiness of the skin or slight abrasion not exceeding 2 cm in length for elongated defects or an area of 1.5 cm^2 for others.**

- **slight skin defects caused by pests not exceeding 2 cm in length for elongated defects or an area of 1.5 cm^2 for others.**

Illustration No.	Name of illustration
Photo 23	*Defects in shape and development*
Photo 24	*Defects in shape and development*
Photo 25	*Defects in shape and development - Physiological defect*
Photo 26	*Defects in colouring*
Photo 27	*Defects in colouring*
Photo 28	*Defects in stem*
Photo 29	*Defects in stem*
Photo 30	*Skin defects – Longitudinal cracks in the skin*
Photo 31	*Skin defects – Cracks on the opposite side to the stem*
Photo 32	*Skin defects – Corkiness of the skin*
Photo 33	*Skin defects caused by pests – Dried Fig wax scale – "Ceroplastes rusci"*
Photo 34	*Skin defects caused by pests – Larvae of fig scale "Lepidosaphes conchiformis"*
Photo 35	*Skin defects caused by pests – Spider mites "Tetranychus spp."*

III. PROVISIONS CONCERNING SIZING

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

Illustration No.	Name of illustration
Photo 36	*Sizing 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:

- **5 mm for fruit packed in rows and layers**
- **10 mm for fruit loose packed in the package.**

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.

Tolerances are provided to allow for deviation in handling and for natural deterioration of fresh produce over time.

Conformity with tolerances should be determined using at least the Operating Rules for the Conformity Checks as set out in Annex II to the Council Decision Revising the OECD "Scheme" for the Application of International Standards for Fruit and Vegetables [C(2006)95][1].

A. Quality tolerances

i) "Extra" Class

A total tolerance of 5 per cent, by number or weight, of fresh figs 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 fresh figs 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 fresh figs 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: a total tolerance of 10 per cent, by number or weight, of fresh figs not satisfying the requirements as regards sizing is allowed. This tolerance may not be extended to include fresh figs with a diameter below 35 mm.

[1] http://www.oecd.org/tad/fv

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only fresh figs of the same origin, variety or commercial type, quality, size, appreciably the same degree of ripeness and, for the "Extra" Class, of uniform colouring.

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

Presentation should not be misleading, i.e. concealing in the lower layers of the package produce inferior in quality and size to that displayed and marked.

Illustration No.	Name of illustration
Photo 37	*Uniformity*
Photo 38	*Uniformity – "Extra" class*
Photo 39	*Uniformity – "Class I"*
Photo 40	*Uniformity – "Class II"*

B. Packaging

Fresh figs must be packed in such a way as to protect the produce properly.

Packages must be of a quality, strength and characteristic to protect the produce during transport and handling.

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 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.

A visible lack of cleanliness in several packages could result in the goods being rejected.

VI. PROVISIONS CONCERNING MARKING

Each package [2] must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.

In the case of packed produce, all particulars must be grouped on the same side of the package, either on a label attached to or printed on the package, with water–insoluble ink.

In the case of reused packages, all previous labels must be carefully removed and/or previous indications deleted.

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]

For inspection purposes, the packer is the person or firm responsible for the packaging of the produce (this does not mean the staff that actually carry out the work, who are responsible only to their employer). The code mark is not a trademark, but an official control system enabling the person or firm responsible for packaging to be readily identified. The dispatcher (shipper or exporter) may assume sole responsibility, in which case identification of the "packer" as defined above is optional.

B. Nature of produce

– **"Figs" or "fresh figs" if the contents of the package are not visible from the outside**

The name of the produce may be replaced by a photo or a drawing of the produce.

– **Name of the variety for the "Extra" Class**

C. Origin of produce

– **Country of origin [4] and, optionally, district where grown, or national, regional or local place name.**

Marking must include the country of origin, i.e. the country in which the fresh figs were grown (e.g. Turkey). Optionally, district of origin in national, regional or local terms may also be shown.

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[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) county/area code of the recognizing country, if not the country of origin.

[4] The full or a commonly used name should be indicated.

D. Commercial specifications

– **Class.**

Stating the class is compulsory.

– **Size, expressed as minimum and maximum diameters**

– **Number of fruit.**

E. Official control mark (optional)

Illustration No.	Name of illustration
Photo 41	*Example of marking on a label*
Photo 42	*Example of marking on a label*
Photo 43	*Example of marking printed on the package*

Illustrations

Quality Parameter no. *1: Definition of Produce*

"Bursa Siyahı" Variety

Definition of Produce "Varieties"

	Notes
Bursa Siyahı	*It is a high quality fresh fig variety. The fruit is large and round in shape. The skin colour is purple or purplish black. The flesh is red colour.*

Quality Parameter no. *1: Definition of Produce*

"Göklop" Variety

Definition of Produce
"Varieties"

	Notes
Göklop	*It is a high quality fresh fig variety. The fruit is large and flat in shape. The skin colour is yellowish green. The flesh is pink and light red in colour.*

Quality Parameter no. 1: *Definition of Produce*

Definition of Produce
“Varieties”

"Morgüz" Variety

	Notes
Morgüz	*It is a high quality fresh fig variety. The fruit is large and round in shape. The skin colour is purple. The flesh is red in colour.*

Quality Parameter no. *1: Definition of Produce*

Definition of Produce
“Varieties”

"Sultanselim" Variety

	Notes
Sultanselim	*It is a high quality fresh fig variety. The fruit is large and round in shape. The skin colour is green. The flesh is purple in colour.*

Quality Parameter no. *1: Definition of Produce*

Definition of Produce
“Varieties”

"Sarılop" Variety

	Notes
Sarılop	*It is mostly traded as dried figs. The fruit is small and flat in shape. The skin colour is close to white yellow. The flesh is dark pink in colour.*

Quality Parameter no. *2*: *Minimum requirements*

"intact" (damages – not allowed)

Minimum requirements – "intact"

1

2

3

4

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
intact				***1-4***	*#1 - Mechanical damage during production or packing process* *#2 - Harvest damage* *#3,4 - Split Fruit*

Quality Parameter *no. 2: Minimum requirements*

"sound" (rotting – not allowed)

Minimum requirements – "sound"

1

2

3

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
sound				***1-3***	*When the fruits are formed adjacent to each other, with the effect of high temperature rotting begins on the tree.*

Quality Parameter no. *2: Minimum requirements*

"sound" (rotting – not allowed)

Minimum requirements – "sound"

1

1A

2

2A

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
sound				***1-2***	*Rotting is not allowed.*

Quality Parameter *no. 2: Minimum requirements*

"sound" (mould, rotting, souring, insect droppings – not allowed)

Minimum requirements – "sound"

1

2

3

4

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
sound				***1-4***	*#1- Mold and #2- Rotting appear on the fruit surface and extends into the flesh. #3 - Souring, a flowing having sour taste occurs with the formation of mould, bacteria, and other factors because of excess moisture in the soil. In addition, #4 - Insect Droppings have led visual pollution on the fruit and have changed the color. (sediments can be seen on the picture).*

Quality Parameter no. *2: Minimum requirements*

"clean" (dust – not allowed)

Minimum requirements – "clean"

1

2

3

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
sound	***1,2***			***3***	*Fresh figs must be practically free of dust.*

Quality Parameter no. *2: Minimum requirements*

"clean" (fig latex – not allowed)

Minimum requirements – "clean"

1

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
clean				***1***	*Fresh figs must be practically free of other foreign matter.* *Fig latex is a milky white liquid produced by the fig tree and develop contact rashes.*

Quality Parameter no. *2: Minimum requirements*

"clean" (sticky fruits – not allowed)

Minimum requirements – "clean"

1

2

3

4

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
clean				***1-4***	*Fresh figs must be practically free of other foreign matter.* *Sticky Fruits - Gums on the surface are not allowed.*

Quality Parameter no. *2: Minimum requirements*

"clean" (visible pest residue – not allowed)

Minimum requirements – "clean"

1

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
clean				***1***	*Fresh figs must be practically free of other foreign matter.* *Visible pest residue (cobweb) is not allowed.*

Quality Parameter no. *2: Minimum requirements*

"fresh in appearance" (not fresh - not allowed)

Minimum requirements – "fresh in appearance"

1

2

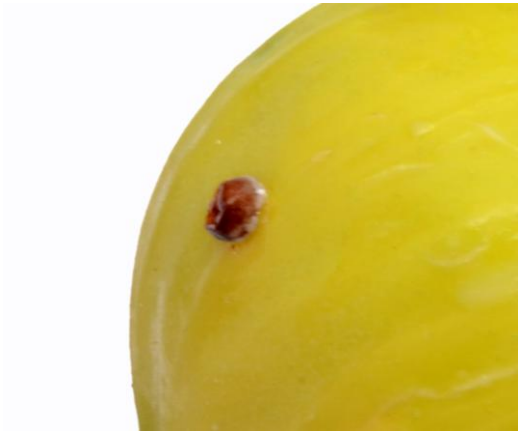
	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
fresh in appearance				***1,2***	*When figs stay on the branches too long, dry matter content increases and the water content decreases. Thus, eroded figs are seen. In other words water loss and excessive maturity occur.*

Quality Parameter no. *2: Minimum requirements*

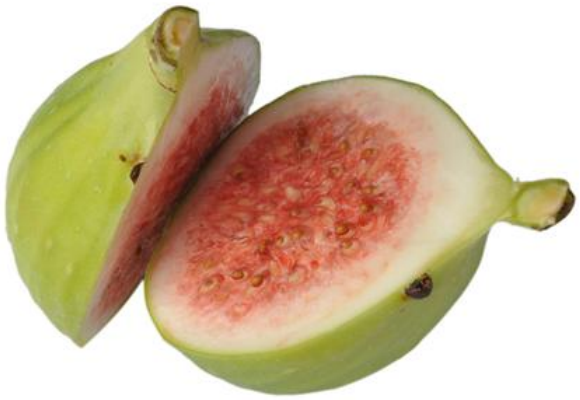
"free from pests" (presence of living pests– not allowed)

Minimum requirements – "free from pests "

1



2



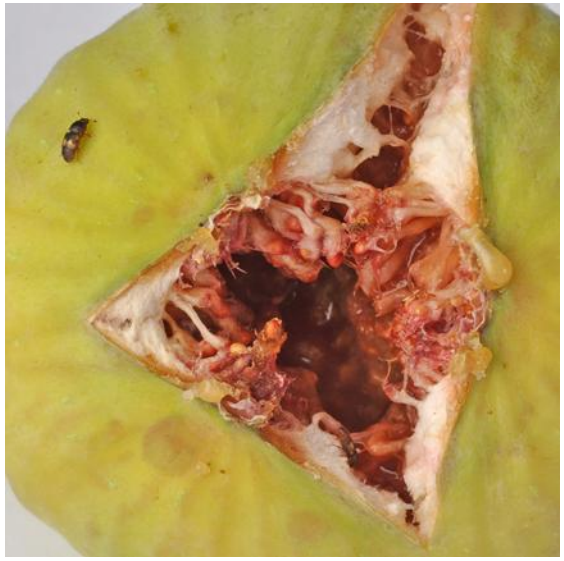
3

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
free from pests				***1-3***	*Presence of pests - Fig wax scale – "Ceroplastes rusci".* *Fig wax scale occurs on a one year shoots or on the fruit when the leaves are intense. They lay eggs very early in the spring. When it is crushed, it brings out a red sticky liquid. There is no damage on the flesh.*

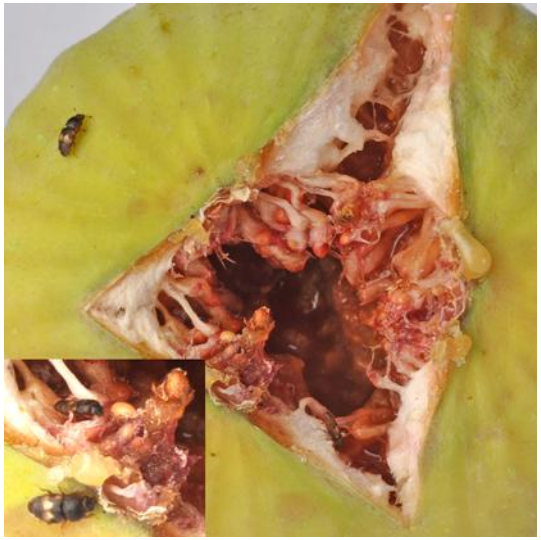
Quality Parameter no. *2: Minimum requirements*

"free from damage caused by pests affecting the flesh" (not allowed)

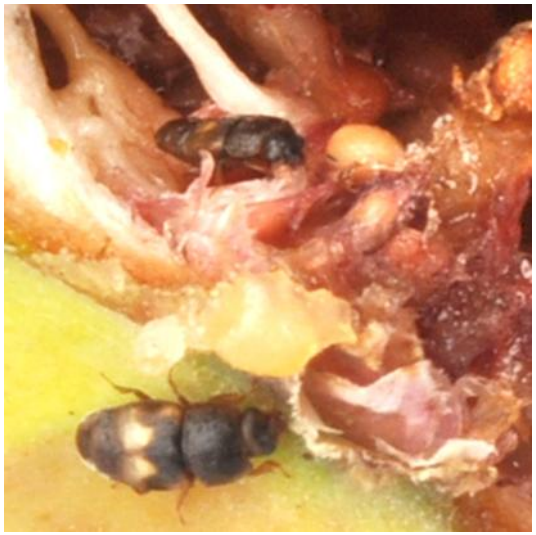
Minimum requirements – "pest damage affecting the flesh"



1



2



3

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
free from damage caused by pests				***1-3***	*Pest damage. Picnic Beetle – "Carpophilus spp"* *Factors such as mould and bacteria are transported to the fig tree by Picnic Beetle. There is damage on the flesh.*

Quality Parameter no. *2: Minimum requirements*

"abnormal external moisture" (not allowed)

Minimum requirements – "free of abnormal external moisture "

1

2

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
free from abnormal external moisture				***1,2***	*Abnormal external moisture is not allowed.*

Quality Parameter no. *3: Minimum maturity requirements*

"maturity level" (unripe and overripe fruit - not allowed)

Minimum maturity requirements – maturity level

"Göklop" Variety

1.unripe **2.sufficiently ripe** **3.fully ripe** **4.overripe**

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
maturity	***2,3***			***1,4***	*#1 and # 4 are not subject to trade. Since the one on '#1' is totally green and is an example of unripe fruit, while the one on '#4' started to deteriorate and ripened too much.*

Quality Parameter no. *3: Minimum maturity requirements*

"maturity level" (unripe and overripe fruit - not allowed)

Minimum maturity requirements – maturity level

"Sultanselim" Variety

1.unripe **2.sufficiently ripe** **3.fully ripe** **4.overripe**

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
maturity	***2,3***			***1,4***	*#1 and # 4 are not subject to trade. Since the one on '#1' is totally green and is an example of unripe fruit, while the one on '#4' started to deteriorate and ripened too much.*

Quality Parameter no. *3: Minimum maturity requirements*

"maturity level" (unripe and overripe fruit - not allowed)

Minimum maturity requirements – maturity level

"Morgüz" Variety

1.unripe **2.sufficiently ripe** **3.fully ripe** **4.overripe**

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
maturity	***2,3***			***1,4***	*#1 and # 4 are not subject to trade. Since the one on '#1' is totally green and is an example of unripe fruit, while the one on '#4' started to deteriorate and ripened too much.*

Quality Parameter no. *3: Minimum maturity requirements*

"maturity level" (unripe and overripe fruit - not allowed)

Minimum maturity requirements – maturity level

"Sarılop" Variety

1.unripe **2.sufficiently ripe** **3.fully ripe** **4.overripe**

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
maturity	***2,3***			***1,4***	*#1 and # 4 are not subject to trade. Since the one on '#1' is totally green and is an example of unripe fruit, while the one on '#4' started to deteriorate and ripened too much.*

Quality Parameter no. *3: Minimum maturity requirements*

"maturity" (unripe and overripe fruit - not allowed)

Minimum maturity requirements – maturity level

"Bursa siyahı" Variety

1.unripe **2.sufficiently ripe** **3.fully ripe** **4.overripe**

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
maturity	***2,3***			***1,4***	*#1 and # 4 are not subject to trade. Since the one on '#1' is totally green and is an example of unripe fruit, while the one on '#4' started to deteriorate and ripened too much.*

Quality Parameter no. *4: Classification*

"Defects in shape and development"

Classification

"Extra" Class
Limit Allowed

1

"Class I"
Limit Allowed

2

"Class II
Limit Allowed

3

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
defects in shape and development	***1***	***2***	***3***		*Shape defect may occur due to the physiological reasons or excessive number of fruits on the branch.*

Quality Parameter no. *4: Classification*

"Defects in shape and development"

Classification

4

5

6

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
defects in shape and development				***4-6***	*Shape defect may occur due to the physiological reasons or excessive number of fruits on the branch.*

Quality Parameter no. *4: Classification*

"Defects in shape and development" (physiological defect – not allowed)

Classification

1

2

3

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
defects in shape and development				***1-3***	*The physiological defect is a shape deformation caused by fertilization (pollination) or environmental factors.*

Quality Parameter no. *4: Classification*

"Defects in colouring"

Classification

"Extra" Class
Limit Allowed

"Class I"
Limit Allowed

1

2

3

4

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
defects in colouring	***1,2***	***3,4***			

Quality Parameter no. *4: Classification*

"Defects in colouring"

Classification

"Class II"
Limit Allowed

5

6

7

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
defects in colouring			***5,6***	***7***	

Quality Parameter no. *4: Classification*

"Defects in stem"

Classification

"Extra" Class
Limit Allowed

1

"Class I"
Limit Allowed

2

3

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
defects in stem	***1***	***2***		***3***	*In "Extra Class" fresh figs stem must be intact.*

Quality Parameter no. *4: Classification*

"Defects in stem"

Classification

Class II
Limit Allowed

4

5

6

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
defects in stem			***4,5***	***6***	

Quality Parameter no. *4: Classification*

"Skin defects - Longitudinal cracks in the skin"

Classification

Class I
Limit Allowed

Class II
Limit Allowed

1

2

3

4

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
longitudinal cracks in the skin		***1***	***2***	***3,4***	*Cracks on the opposite side to the stem, provided their total length does not exceed 4 cm and no single crack is longer than 3 cm*

Quality Parameter no. *4: Classification*

"Skin defects - cracks on the opposite side to the stem"

Classification

Class I
Limit Allowed

1

Class II
Limit Allowed

2

Not Allowed

3

Not Allowed

4

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
cracks on the opposite side to the stem		***1***	***2***	***3,4***	

Quality Parameter no. *4: Classification*

"Skin defects - corkiness of the skin"

Classification

Extra Class
Limit Allowed

1

Class I
Limit Allowed

2

Class II
Limit Allowed

3

Not Allowed

4

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
corkiness of the skin	***1***	***2***	***3***	***4***	*Very slight superficial defects are allowed in Extra Class. Slight corkiness of the skin not exceeding an area of 0.5 cm^2 is allowed for Class I. Corkiness of the skin does not cause any sour taste and is allowed within the limits.*

Quality Parameter no. *4: Classification*

"Skin defects caused by pests"

Classification

2

1 **2**

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
skin defects caused by pests		***1,2***			*Skin defects caused by pests - Dried Fig wax scale – "Ceroplastes rusci" The fig is free from pest. There is no damage on the flesh.*

Quality Parameter no. *4: Classification*

"Skin defects caused by pests"

Classification

1

2

3

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
skin defects caused by pests		***1,2***		***3***	*Skin defects caused by pests - Larvae of fig scale - "Lepidosaphes conchiformis". The fig is free from pest. There is no damage on the flesh.*

Quality Parameter no. *4: Classification*

"Skin defects caused by pests"

Classification

1

2

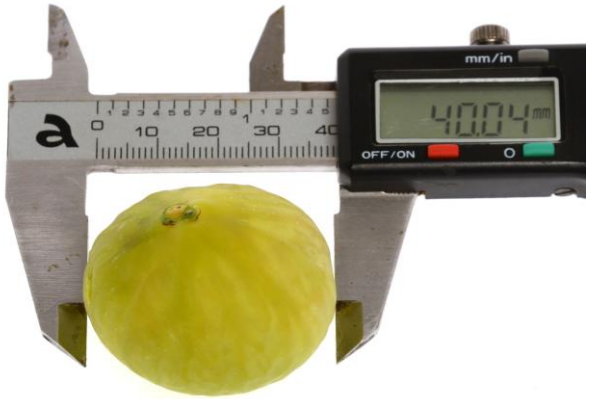
	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
skin defects caused by pests				***1,2***	*Skin defects caused by pests - Spider Mites - "Tetranychus spp." It causes the growth of bladder-like galls, first green, then red, then black. The loss of leaves and fruits are seen. Thus, fresh figs become small and poor in quality. The fig is free from pest. There is no damage on the flesh.*

Quality Parameter no. *5: Sizing*

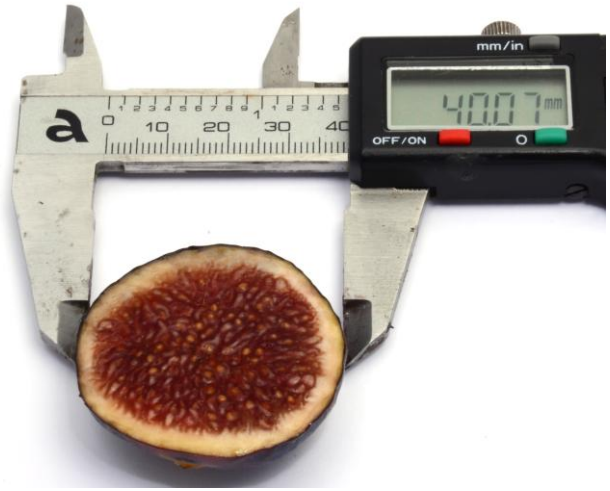
"Sizing by diameter - method of sizing"

Sizing

1



2

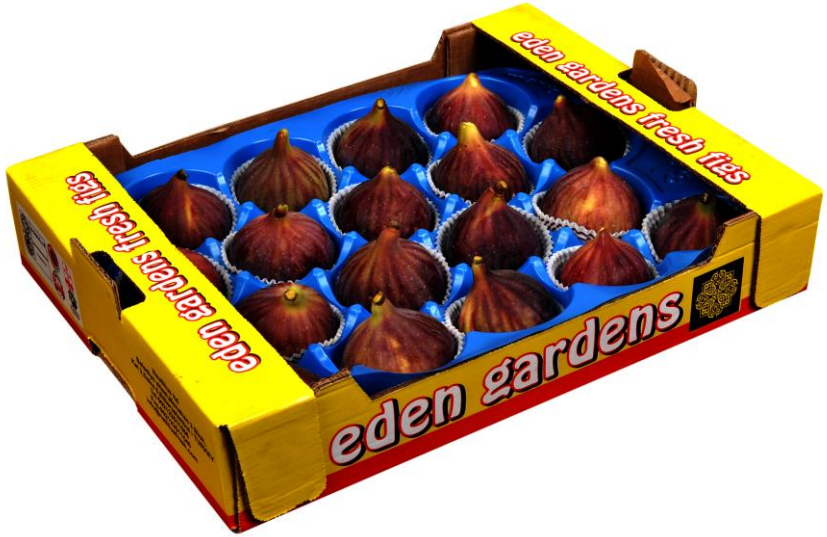


3

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
sizing	***1,2,3***	***1,2,3***	***1,2,3***		*Size is determined by the maximum diameter of the equatorial section. The minimum size shall be 40 mm.*

Quality Parameter no. *6:* *Uniformity*

Presentation



1

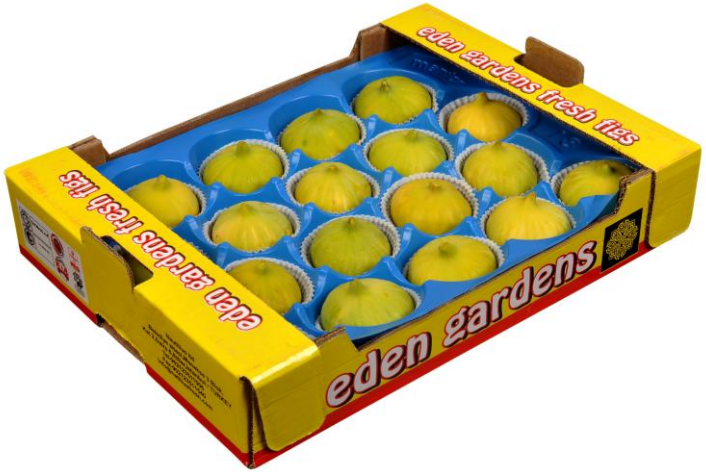
	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
uniformity	***1***	***1***	***1***		*This package can be used for all classes.*

37

Quality Parameter no. *6* – *Uniformity*

"Extra" Class

Presentation



1

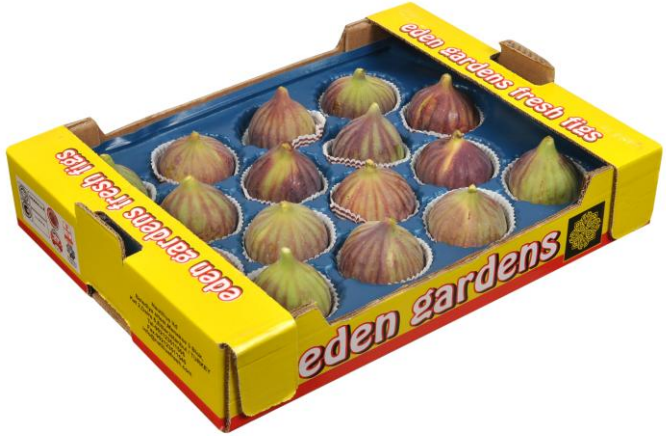
2

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
uniformity	***1,2***				

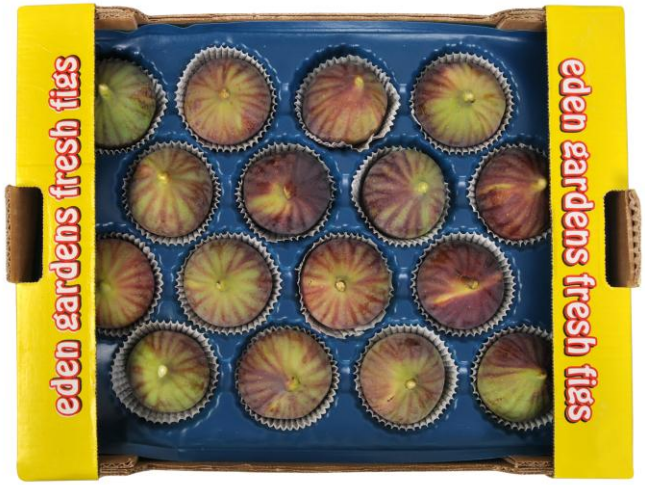
Quality Parameter no. *6* – *Uniformity*

"Class I"

Presentation



1



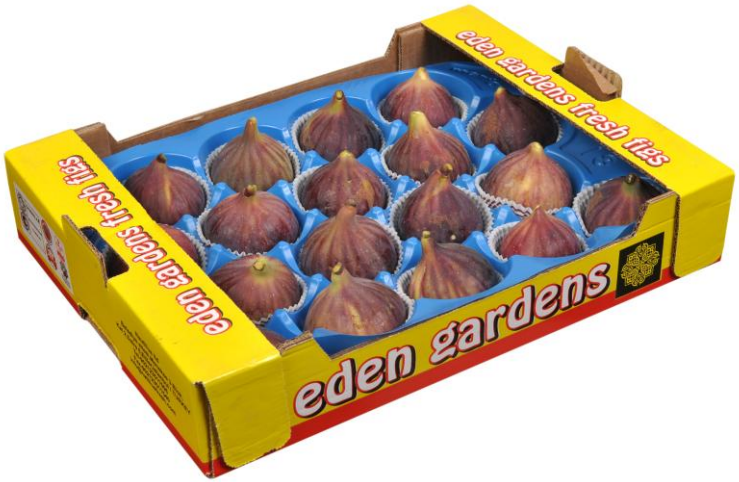
2

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
uniformity		***1,2***			

Quality Parameter no. *6* – *Uniformity*

"Class II"

Presentation



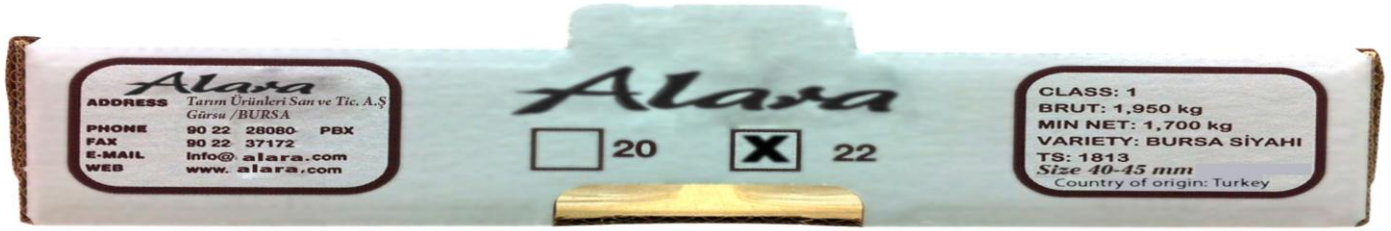
1

2

	Extra Class	*Class I*	*Class II*	*Not allowed*	*Notes*
uniformity			***1,2***		

Quality Parameter no. 7 – *Marking*
"marking on a label"

Marking



+

Quality Parameter no. 7 – *Marking*
"marking on a label"

Marking

Quality Parameter no. 7 – *Marking*
"marking printed on the package"

Marking