UNBS Explanatory Brochures
Explanatory Brochures:

• Help to explain the standard with interpretative text and pictures
• Explaining through pictures what is covered by the standard
• Showing pictorially the defects seen and how they affect quality
• Showing presentation and labelling requirements and options
• Facilitating trade by improving understanding
Definition of produce

Examples of commercially grown varieties

Smooth Cayenne
Queen Victoria
MD2
Sugar Loaf
Minimum requirements

Minimum requirement: “intact, if present the crown may be reduced or trimmed”. “Trimmed” crown: excess part is neatly twisted off (left) or cut off (right) — allowed in all classes
Minimum requirements

Minimum requirement: “intact, if present the crown may be reduced or trimmed”. “Removed” crown: neatly twisted off (left) or cut off (right) — allowed in all classes.
Minimum requirement

Minimum requirement: “sound”. Rot in one eye — not allowed
Minimum requirements

Minimum requirement: “sound”. Severe bruising — not allowed
Minimum requirements

Minimum requirement: “sound”.

Internal breakdown — not allowed

Chilling injury — not allowed
Minimum requirements

Minimum requirement: “clean”. Excessive soiling (left), pest residue (right) — not allowed
Minimum requirements

Minimum requirement: “practically free from pests”. Colony of mealy bugs — not allowed
Minimum requirements

Minimum requirement: “free from damage caused by pests affecting the flesh”. Damage caused by *Augosome beetle* — *not allowed*
Minimum Requirements

Minimum requirement: “stalk not longer than 2.5 cm; the cut must be transversal, straight and clean”. Stalk > 2.5 cm (left) — not allowed except during transport; stalk ≤ 2.5 cm (right) — allowed in all classes
Maturity requirements

Photo 2B.2: Maturity requirement: “appropriate degree of maturity and ripeness”. Stages of ripeness: fruit on the left is sufficiently mature, provided the minimum Brix level is met.
Maturity requirements

Stem part: 13.6 °Brix       Middle part: 13 °Brix       Crown part: 10 °Brix

Maturity requirements: “total soluble solids content should be at least 12 °Brix”. Gradient of total soluble solids (example)
Maturity requirements: “skin colour”.
Naturally ripened non-degreened fruit (left), degreened fruit (right) — allowed in all classes
Maturity requirements: “skin colour”.
Example of colour classification C0 to C4 (peel colour index) - optional
Extra Class

Photo 2C.1: Classification: “Extra “ Class pineapples. Characteristic of the variety – slight superficial defects
Class 1

Crown not exceeding 150 per cent (left) or crown under 50 per cent (middle) of the length of the fruit. Inclination at 30° from the longitudinal axis of the fruit (right) — limit allowed
Class I

Slight shape defects – missing eye

Slight defects in colouring – Slight sunburn
Class I

Skin defects not exceeding 5 per cent of the total surface area. Limit allowed.
Class II

Crown exceeding 150 per cent (left) or crown inclination exceeding 30° from the longitudinal axis of the fruit (middle) or double crowns — Allowed
Class II

Skin defects not exceeding 10 per cent of the total surface area. Limit allowed
Class II

Bruises – allowed as long as flesh remains free of major defects – Limit allowed
Marking

Crownless fruit

Labelling of package
Pineapple production
Other Explanatory Brochures

- UNECE:
  - Persimmons,
  - Sweet Peppers,
  - Chili Peppers,
  - Whole Dried Chili Peppers,
  - Inshell Walnuts
  - Walnut Kernels
  - Etc.

- OECD:
  - Apples,
  - Figs,
  - Carrots,
  - Plums,
  - Lettuce,
  - Citrus,
  - Tomatoes
  - Etc.
Thank you

Any Questions?