



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

39th Session

FAO Headquarters, Rome, Italy, 27 June – 1 July 2016

UNITED NATIONS ECONOMIC COMMISSION FOR EUROPE (UNECE¹)

(Report of activities relevant to Codex work)

UNECE and its Specialized Sections for Fresh Fruit and Vegetables; Dry and Dried Produce; Seed Potatoes and Meat develop best practice and tools for international trade. These are also used as national regulations to implement and/or increase national integration of supply chains; and foster nutritious quality production, sustainable development and food security through:

- Quality/marketing standards for fresh fruit and vegetables, dried produce (nuts, dried fruit and dried vegetables); seed potatoes ; and meat including poultry and eggs
- Guides; illustrated explanatory material and colour charts that facilitate the uniform application of standards
- Coding system for the international trade of meat cuts
- International conferences and seminars on topics including traceability; public/private standards; food loss/food waste and eating quality of meat and other relevant food/consumer quality issues
- Training and advisory technical expert missions
- Conferences and events promoting and explaining its work and related sustainable development issues

UNECE marketing standards are used worldwide as the basis for national or regional legislation and in commercial contracts. The agricultural marketing standards set minimum requirements to

- ensure that consumers receive the best quality produce;
- facilitate fair international and national trade;
- increase transparency on international and national markets; and
- allow producers to improve and maintain product quality to open new international and national opportunities.

UNECE has very rapid development and revision cycles, i.e. no more than 2 to 3 years for a new standard, and revisions within 1 year or less and between sessions.

The standards undergo **regular maintenance** and **new and revised drafts are submitted for testing by industry** before adoption. This results in up-to-date standards reflecting current and future production, market and trade practice. The direct involvement of the private/trade sector in all aspects of UNECE's work on standardization, including training and promotion efforts, is vital to the standards' success and usage. This close collaboration has a long tradition and is the essential ingredient for the **commercial relevance of UNECE's standards in international trade**.

UNECE collaborates with producing and importing countries worldwide. UNECE standardization meetings/sessions are open and consensus-based. This approach to standardization and related work has made the UNECE a widely recognized platform for standards, guidance publications, training and advice. Today, UNECE has

- 56 standards for fresh fruit and vegetables,

¹ This document has been prepared by and under the responsibility of UNECE.

- 28 standards for nuts and dried fruit/vegetables;
- 17 standards for meat; i.e. descriptions (with photos and diagrams) of internationally traded meat cuts
- 1 seed potato quality standard
- 2 standards for eggs and egg-products

which are used in the international trade of fresh fruit and vegetables, nuts and dried fruit, seed potatoes, meat and eggs and are widely recognized by the sectors' largest industry associations.

UNECE actively collaborates with **individual countries and regions as well as other international and regional organizations** such as the United Nations Development Programme (UNDP); UN Regional Economic Commissions; UNCTAD; International Trade Centre (ITC); the Codex Alimentarius Commission; FAO; the World Trade Organization (WTO); the Organization for Economic Co-operation and Development (OECD), the European Union (EU), and donor agencies. Recent examples (2016) include:

- Codex Alimentarius standards relevant to international meat trade are now referenced on the UNECE internet site and in all UNECE meat standards.
- UNECE material is available on ITC's "Sustainability Xchange" web platform.
- UNECE standards for fresh fruit and vegetables as well as nuts and dried fruit are included in ITC's "Standards Map" internet platform.
- Collaboration with UNDP and several donor agencies on an upcoming nuts and dried fruit workshop in Uzbekistan
- Collaboration with FAO on a culinary event organized on 19 April 2016 in celebration of the 2016 International Year of Pulses
- Advisory missions and project in individual countries worldwide

To complement and strengthen standardization activities, UNECE and its Specialized Sections are organizing **training courses to improve countries' technical and legal infrastructure, increase the use of their international best practice (standards and guides) and advise national authorities**. UNECE publishes and distributes free of charge practical, explanatory guides and other materials such as colour charts or size gauges and, soon, also videos for inspectors, producers or traders (in English, French and Russian). UNECE organizes international conferences and exhibitions to present and explain its work to government delegates as well as the general public.

UNECE's agricultural activities are multifaceted and are linked to its work in trade, trade facilitation, transport and environment. This is reflected in its **business process analysis of priority agricultural supply chains; its analysis of procedural and regulatory barriers to trade; its work on traceability of agricultural produce; and food waste issues in international trade**.

Note:

All UNECE meetings take place once a year at the Palais des Nations in Geneva with simultaneous interpretation into 3 languages (others can be added upon request and availability of funds). Joint meetings with other organizations can be hosted in meeting rooms of any required size. The conference costs are covered by the organization's regular budget.

UNECE's activities including its workshops, conferences and regular meetings are open to delegates from all UN member countries.

For further information, please contact:

Liliana Annovazzi-Jakab
Head, Agricultural Standards
liliana.annovazzi-jakab@unece.org

Work on standards 2015 – 2016**Fresh Fruit and Vegetables:**November 2015:

- New standard for Lambs Lettuce
- New standard for Persimmons
- Revised standard for Sweet chestnuts
- Revised standard for Watermelons
- New Standard Layout for UNECE Fresh Fruit and Vegetables Explanatory Brochures

April 2016:

- Revised standards for Truffles; Garlic; Headed Cabbage; Table Grapes; Annonas; Sweet Peppers; Tomatoes; Leeks; Citrus fruit; Apples; Aubergines; Fresh Figs; Chicory; Sweet Chestnuts; Avocados
- Citrus fruit - List of Varieties
- Apples- List of Varieties
- Harmonized the UNECE Standards for Aubergines and Garlic with proposed new Codex standards/drafts
- New UNECE Glossary of terms used in standards
- Discussion on Food loss/waste related to the use of standards
- Discussions on Quality tolerances in marketing standards
- Discussions on Traceability
- Discussions on the Revision of the Standard Layout for UNECE Standards on Fresh Fruit and Vegetables

Dry and Dried ProduceNovember 2015:

- Explanatory Brochure for Inshell Walnuts
- New UNECE Recommendation (revised draft standard) for Inshell Pistachio Nuts for testing
- New UNECE Recommendation (revised draft standard) for Almond Kernels for testing
- Revised text of the ECE Standard for “Dates” and amended the title to read “Dried Dates” (to avoid confusion with a future Codex standard on “Fresh Dates”)

June 2016 (preview):

- Revised UNECE Standard for Dried Apricots
- Revised UNECE Standard for Dried Figs
- Revised UNECE Standard for Dried Grapes
- Revised UNECE Standard for Inshell Pistachios
- Revised UNECE Standard for Almond Kernels
- Revised UNECE Standard for Walnut Kernels
- Explanatory brochure for Walnut Kernels
- Revised colour gauge for Walnut Kernels
- UNECE Sampling plan for tree nuts and dried produce
- New UNECE standard for Pecan Kernels
- Development of a generic layout for an explanatory poster
- Review of the UNECE Standard Layout for Dry and Dried Produce

MeatNovember 2016

- New List of Examples UNECE Standard for Processed Poultry Meat including ready-to-cook preparations and ready-to-eat products (adopted in 2014);
- Revised UNECE Standard for Edible Co-Products;
- Revised UNECE Standard for Bovine Meat
- Decision to add references to relevant Codex Alimentarius Standards

August 2016 (preview)

- New standard for co-products from slaughter and processing
- Revised UNECE Standard for Eggs and Egg products
- Edible co-products (photos)
- Deer meat (photos) and skeletal diagrams
- New Retail meat cuts – Lamb and Veal
- Discussions on Eating quality

Meeting dates 2016

2016		Place
27- 29 June	Annual session: Dry and Dried Produce (Nuts and Dried Fruit)	Geneva, Switzerland
11 - 13 July	Workshop on Cross-Border Trade of Nuts and Dried Fruit	Tashkent, Uzbekistan
29 - 31 August	Annual session: Meat	Geneva, Switzerland
	International Seminar on Trends in International Meat Trade (29 August 2016), Geneva, Switzerland	Geneva, Switzerland
9 - 11 November	Annual session: Working Party on Agricultural Quality Standards (WP.7)	Geneva, Switzerland
9 November	International Conference on Food Loss and Food Waste	Geneva, Switzerland

Annex

UNECE Standards for Fresh Fruit and Vegetables

- Annonas
- Apples
- Apricots
- Artichokes
- Asparagus
- Aubergines
- Avocados
- Beans
- Berry fruits
- Broccoli
- Brussels sprouts
- Headed cabbages
- Carrots
- Cauliflowers
- Ceps
- Chanterelles
- Cherries
- Chicory (Witloof)
- Chilli peppers
- Chinese cabbages
- Citrus fruit
- Courgettes
- Cucumbers
- Cultivated mushrooms
- Fennel
- Fresh figs
- Garlic
- Kiwifruit
- Lambs Lettuce
- Leafy vegetables
- Leeks
- Lettuce and endives
- Mangoes
- Melons
- Onions
- Peaches and nectarines
- Pears
- Peas
- Persimmon (Kaki)
- Pineapples
- Plums
- Potatoes, early and ware
- Quince
- Ribbed celery
- Rhubarb
- Root and tubercle vegetables
- Shallots
- Strawberries
- Sweet chestnuts
- Sweet peppers
- Table grapes
- Table grapes (List of varieties)
- Tomatoes
- Truffles
- Watermelons

UNECE Standards for Dry and Dried Produce

- Almonds, inshell
- Almond kernels, blanched
- Almond kernels
- Apples, dried
- Apricots, dried
- Brazil nuts, inshell
- Brazil nut kernels
- Cashew kernels
- Chilli peppers, whole dried
- Dates
- Figs, dried
- Grapes, dried
- Hazelnut kernels
- Hazelnuts, inshell
- Macadamia kernels
- Macadamia nuts, inshell
- Mangoes, dried
- Peaches, dried
- Pears, dried
- Pineapples, dried
- Pine nut kernels
- Pistachio kernels and peeled pistachio kernels
- Pistachio nuts, inshell
- Prunes
- Tomatoes, dried
- Walnut kernels
- Walnuts, Inshell

UNECE Standards for Meat (illustrated meat cut guides with coding references)

- Bovine meat
- Caprine meat
- Chicken meat
- Deer meat
- Duck meat
- Edible meat co-products
- Goose meat
- Horse meat
- Llama/alpaca meat
- Ovine meat
- Porcine meat
- Processed Poultry Meat
- Rabbit meat
- Retail meat cuts
- Turkey meat
- Veal meat

Explanatory, illustrated Guides:

- Pineapples
- Persimmon (kaki fruit)- forthcoming
- Sweet peppers
- Chilli pepper
- Whole dried chilli peppers
- Walnuts
- Colour gauges and colour guides for walnuts
- Potato diseases and pests
- Potato field inspection guide

Adopting UNECE standards

UNECE standards go through the following adoption process:

