

**Feedback
on the draft updating the
OECD explanatory brochure on strawberries**

Minimum requirement

- ***with the calyx; the calyx and the stalk (if present) must be fresh and green***



***Proposed photo 17:
Withered calyx – Not allowed***

KCB (NL): To us this is acceptable for class II, the fruit is good - contrary to the brochure which tells Out of grade.

BLE: The UNECE minimum requirements are valid for all classes. Thus, the calyx must be fresh and green.

The reasons for dry calyx (but fresh fruit) could be infection with *Xanthomonas* or *Zythia fragaria*, stress due to water management or calcium deficiencies.

Having this in mind, the audience of the International Meeting in Bonn 2019 agreed that fresh fruit with wilted calyx can only be allowed within the 10 % tolerances of Class II.

In order to allow dry calyx in Class II we have 2 options:

- a) The general provisions on quality, it allow a slight lack of freshness at stages following export/dispatch. From that point of view, it would be possible to allow this defect in Classes I and II at stages following dispatch. Would it be acceptable to amend the explanatory text of the brochure accordingly?
- b) We/you propose to amend the standard and add “dry calyx” to the list of defects allowed in Class II. Thus, we could have 100 % strawberries with dry calyx in Class II and 10 % in Class I.

Class II

- Slight dry bruising not likely to spread



Photo 29: Limit allowed in Class II

KCB (NL): To us this should be considered out of grade. The fruit will not last the next day.

BLE: photo of existing brochure.



Photo 29a: Limit allowed in Class II

BLE: Could this be the alternative photo? If not, please send a photo being appropriate from your point of view.

Class I

- **Practically free from soil**



Photo 30: Limit allowed in Class I

KCB (NL): This shows traces of soil. To us this is unacceptable as the fruit often is consumed unwashed, or applied in plates unwashed - contrary to your proposal as Limit allowed in Class I.

BLE: photo of existing brochure, agreed since 2005. We have to take into account that not all strawberries are produced in the greenhouse.



Photo 30a: Limit allowed in Class I

BLE: Could this be the alternative photo? If not, please send a photo being appropriate from your point of view.

Packaging



Photo 36: Example of prepackage

KCB (NL): Here the address is not completely clear. Although the subject here is not labeling, preferably the labels should be correct too.



Photo 36a: Example of prepackage

BLE: Additionally, we could show the label in readable size. However, the full size photo would show that name and address of the seller is indicated. This is not conform to the UNECE standard. We propose to delete any indication on the label . Just showing that a prepackage should be labelled.

Marking



Photo 37: Example of marking printed on the package
KCB (NL): Both the address and the identity seem to us not being conform. The company Picon s.a.r.l. is unknown.

Photo 37a: Example of marking printed on the package
BLE: We are working on a better example.