

*"The Official Gazette of the Socialist Federal Republic of Yugoslavia", No. 29/79, 53/87,*

*"The Official Gazette of Serbia and Montenegro", No. 31/2003*

**ATTENTION: with 31/2003 –CEASE TO BE VALID the provisions of this Rulebook related to mushrooms (see in 2 note of Intermex)**

*"The Official Gazette of Serbia and Montenegro", No. 56/2003*

**ATTENTION: - The Rulebook on Quality and Conditions of Usage of Additives in Foodstuff and on Other Requirements for Additives and their Mixtures - "The Official Gazette of Serbia and Montenegro", No. 56/2003 of December 26, 2003, prescribes (Article 41, paragraph 2) – that the day that Rulebook enter into force, THE PROVISIONS RELATED TO CONDITIONS FOR USAGE OF ADDITIVES IN THIS RULEBOOK CEASE TO BE VALID.**

*"The Official Gazette of Serbia and Montenegro", No. 4/2004*

**ATTENTION: THE RULEBOOK on Declaration and Labeling of Packed Foodstuff - "The Official Gazette of Serbia and Montenegro", No. 4/2004 of January 23, 2004, prescribes (Article 34) - that the day that Rulebook enter into force, THE PROVISIONS RELATED TO DECLARATION AND LABELING OF THE PACKED FOODSTUFF IN THIS RULEBOOK CEASE TO BE VALID.**

Based on the Article 32. paragraph 1 and Article 81, paragraph 2 of the Law on Standardization ("The Official Gazette of Socialist Federal Republic of Yugoslavia", No. 38/77), and in accordance with the president of Federal Commission for Agriculture, the President of the Federal Commission for Labor, Health and Social Security and the Federal Secretary for Market and General Economic Affairs, the Director of the Federal Bureau for Standardization prescribes

## THE R U L E B O O K

### ON QUALITY OF FRUIT, VEGETABLE AND MUSHROOMS

#### I. GENERAL PROVISIONS

##### ***Article 1.***

This Rulebook prescribes the minimal conditions which have to be fulfilled with respect to the quality of fruit, vegetable and mushrooms (hereinafter referred to as: products), which are intended for consumption in the fresh condition, i.e. after culinary preparation (for vegetables), as well and packaging conditions with the purpose of ensuring the maintenance of the quality and hygiene safety of products.

The conditions prescribed in this Rulebook have to be fulfilled in the course of production and circulation of products.

### ***Article 2.***

The conditions prescribed in this Rulebook for group of related products referred to in this Rulebook shall be applied mutatis mutandis for products for which this Rulebook doesn't prescribe quality conditions and conditions for utility value as well and for hygiene correctness.

### ***Article 3.***

The fresh fruit and vegetables which is placed into circulation have to be declared in a manner prescribed by the relevant provisions of this Rulebook (Articles 4 and 10).

### ***Article 4.***

The each unit of the package, has to contain the declaration in palette containers and on transportation containers, unless this Rulebook prescribes otherwise for particular products.

The declaration contains the data on:

- 1) the name of the product, i.e. its variety for products for which is prescribed by this Rulebook;
- 2) the company, i.e., the name and the seat of the producer;
- 3) the year of the production;
- 4) the expiration date and the year of crop for products for which is prescribed by this Rulebook;
- 5) the category of quality (class);
- 6) the calibre of the product, if prescribed by this Rulebook.

### ***Article 5.***

The fresh fruit and vegetables have to be warehoused and preserved in a manner which ensures the maintenance of the quality and the hygiene correctness until the moment of delivery to the direct consumer. These products have to be packed in the suitable packaging material prescribed by this Rulebook, which ensures the maintenance of their quality and hygiene correctness.

The fresh fruit and vegetables have to be transported in appropriate transportation means which ensure the maintenance of their quality and hygiene correctness until the moment of their consumption.

### ***Article 6.***

The provisions of this Rulebook are mandatory for all companies, other legal entities and citizens who are placing the fruit and vegetables products into circulation, unless this Rulebook prescribes otherwise.

***Article 7.***

The provisions of this Rulebook are applied as well on imported fruit and vegetables.

**II. THE FRUIT**

***Article 8.***

In terms of this Rulebook, the fruit are harvests of different types of fruit of relatively warm, subtropical and tropical areas, as well and indigenous perennial wooden plants, intended for human consumption in the fresh condition.

***Article 9.***

The fruit which is placed into circulation has to fulfil the following conditions:

- 1) it has to be mature;
- 2) it has to be fresh;
- 3) it may not be filthy, dampened or unsound;
- 4) it may not contain the residues of substances for plant protection in quantities which are higher than maximum allowed;
- 5) it may not have alien and unpleasant taste and aroma and it may not contain impurities;
- 6) it may not have fractures, trauma nor damages caused by plant diseases and harmful organisms, unless this Rulebook prescribes otherwise for particular types and classes of fruit.

Besides the conditions referred to in paragraph 1 of this Article, the fruit has to fulfil and other special conditions prescribed by this Rulebook for particular types and classes of fruit.

The fruit which is suitable for direct consumption in the fresh condition is considered as the mature fruit in retail sale (physiologically mature), in terms of item 1, paragraph 1 of this.

The fruit which doesn't fulfil the conditions referred to in items 1, 2, 3 and 6 in the paragraph 1 of this Article has to be clearly indicated as the product of the lower quality.

***Article 10.***

Based on its quality, the fruit is classified in three classes: extra, I and II in order to be placed into circulation in accordance with provisions of this Rulebook, unless this Rulebook prescribes otherwise for particular types and varieties of fruit.

The class of fruit referred to in the provision of paragraph 1 of this Article, is determined based on the type and the variety of fruit, the level of its maturity, its largeness, i.e. weight, shape, color and taste of harvests, the absence of deficiencies and other characteristics of morphology or anatomical and organoleptic character.

As class extra are classified harvests of high-quality varieties, which do not contain any of deficiencies in terms of characteristics which are listed in the paragraph 2 of this Article.

As class I are classified harvests of high-quality varieties, which contain insignificant deficiencies of mostly morphology-physical character, which do not decrease their value in the course of transportation and storage.

As class II are classified harvests which contain smaller deficiencies due to which they may not be classified in the previous class, but which fulfil the minimal conditions referred to in Article 9 of this Rulebook.

For all classes of fruit there are allowed derogations which are separately determined by provisions of this Rulebook for each type of the fruit.

#### ***Article 11.***

The fruit which is placed into circulation has to be classified and unified by its largeness (calibre) of harvests, if this Rulebook prescribes so for particular types and varieties, i.e. classes of quality of products.

The calibre of the harvest is determined by the measuring of the perimeter or the diameter of the grass part of the harvest, or by measuring its weight or by number of harvest in the unit of the package.

At most 10% of harvests in the unit of the package may derogate by number or by weight from the calibre indicated in the declaration for I and II class.

The derogation from the calibre indicated in the declaration for the extra class may be at most 5%.

#### ***Article 12.***

The fruit is packed and placed into circulation in the packaging material which is prescribed by this Rulebook for particular types, varieties and classes of quality.

The fruit which is intended for retail sale may be packed in the special packaging material of different characteristics and of different material, such as carton and veneer boxes, bags made of plastic mass, textile, cellophane or paper, containers made of lepenke, boxes, etc.

Exceptionally from the provision of the paragraph 2 of this Article, less sensitive fruit may be distributed in the bulk condition (bulk). In terms of this Rulebook, the bulk condition means the fruit packed in palette containers.

The declaration for the fruit in bulk condition shall contain the data on the type of fruit and the class to which it belongs.

#### ***Article 13.***

The each unit of the package of fruit shall be of the same origin, unified by their largeness and the level of maturity and of the same type, variety and the class of quality.

#### ***Article 14.***

The provisions of this Rulebook, with the exception of provisions of the Article 9, are not applied on fruit which is placed into market by individual producers in quantities which do not exceed maximum 50 kg of harvests of one type or variety of fruit.

### ***The fruit of relatively warm climate***

#### **1. Apples (*Malus domestica* Borkh *M. silvestris* L.)**

#### ***Article 15.***

In order to be placed into circulation, the apples are classified in three classes based on their quality - extra, I and II.

#### ***Article 16.***

In class extra are classified harvests of high-quality variety of apples from the world and domestic choice of varieties, which are of high quality in every respect, and due to that with the big utility value.

Apples of the class extra have to be well developed and without any deficiencies. They have to be compatible with characteristics of the variety in terms of their shape, largeness, color and the clearness of epidermis, their maturity and taste. For varieties with big harvests, the diameter of the apple has to be at least 65 mm, and varieties with small harvests at least 60 mm.

Up to 5% of harvests which do not comply with conditions prescribed for the class extra but which fulfil quality requirements of the following lower class are tolerated in the unit of package.

Up to 5% of harvests in the unit of package may have smaller or bigger diameter from the diameter prescribed for that class. At most 5% of harvests may be without petiole. For varieties such as "Granny Smith" and "Democrat" up to 25% of harvests

without petiole is tolerated if there are no damages from plant diseases and harmful organisms.

The characteristic rust foilt in the pithole of petiole is allowed unless that is not the circumstance caused by plant diseases and harmful organisms, and for variety of derma apple over the whole harvest because that is the characteristics of the variety.

#### ***Article 17.***

In the class I are classified apples of high-quality and quality varieties, with all variety characteristics, without bigger defficiencies, where there may be few smaller harvests in the variety with big harvests with the diameter of at least 60 mm and for the variety with small harvests with the diameter of at least 55 mm.

The smaller settements on the epidermis of harvest caused by the percussion or by light pressure, which do not influence on sustainability and characteristics of the harvest may be tolerated, and their total surface may not exceed  $2 \text{ cm}^2$  of the harvest.

Up to 2% of harvests with damages caused by mechanical injuries or parasites is allowed, where the stains caused by smotty scurviness may cover at most  $1/4 \text{ cm}^2$  of the surface of one harvest, while stains of other origin may cover up to  $1 \text{ cm}^2$  of the surface of one harvest but these stains may be at most 2 cm long.

For harvests of the class I is tolerated up to 25% of harvests without petiole in the one package, with the exception of harvests of the variety "Grannu Smith" where is tolerated up to 50% of harvests without petiole in the one package if there are no damages at the spot where was the petiole.

For apples of the class I may be tolerated only lightly expressed rusty foilt, unless that foilt is not the circumstance caused by plant diseases, harmful organisms or frost.

The rusty foilt is the characteristic of the variety and is not considered as the defficiency.

Up to 10% of harvests which do not comply with the conditions prescribed for this class but which fulfil the requirements for the following lower class may be tolerated in the unit of the package.

In the unit of package there may be up to 10% of harvests with the diameter which is at most 5 mm smaller or bigger of the diameter which is prescribed for this class of apple.

#### ***Article 18.***

In the class II are classified harvests of high-quality and other varieties of apples, which due to lower development, smaller calibre or other smaller defficiencies may not be classified in the class extra or the class I. The largeness of harvests has to be

such that the varieties with big harvests have the diameter which is at least, and the varieties with small harvests at least 45 mm. Besides that, the harvests may have light expressed color of the epidermis, as well and higher tolerances of other deficiencies.

Up to 10% of harvests may derogate for 5 mm from the diameter prescribed for this class.

It is allowed for at most 10% of the mass of the harvest to be uncompliant with conditions prescribed for this class, but they have to comply with minimal quality conditions which are prescribed in the Article 9 of this Rulebook.

The apples of class II may contain up to 4% of harvests with damages caused by mechanical injuries, frost, plant diseases and harmful organisms, hail, as well and with the substances for plant protection, and that at most  $2,5 \text{ cm}^2$  of the surface of one harvest (of that up to  $1 \text{ cm}^2$  damaged with smotty scurviness).

There are allowed smaller deformations of the epidermis caused by percussion which do not influence on sustainability and organoleptic characteristics of the harvest and their total surface may not exceed  $2 \text{ cm}^2$  per harvest.

The absence of petiole and rusty foilt of the epidermis are tolerated.

#### ***Article 19.***

The apples of extra class have to be carefully packed in the prescribed new packaging material, as it follows: by stowaging in big open shallow crates made of clamps (JUS D.F1. 022), mid-open shallow crates made of clamps (JUS D.F1.021), double shallow crates made of clamps (JUS D.F1.025), closed small crates made of clamps (JUS D.F1.027), closed american containers (JUS D.F1.031) and in closed cabinet containers (JUS D.F1.032) laid over with the paper or other suitable material and equiped with special splints.

The apples of class I are packed in the packaging material referred to in paragraph 1 of this Article, but besides stowaging in the listed packaging material, they may be also packed in the bulk condition in crates made of clamps for apples (JUS D.F1.026 or JUS D.F1. 037). The apples of class II are packed in the same packaging material.

The apples of all classes may be packed also in palette containers, and for retail sale may be packed in various packaging material of small dimensions, such as containers made of wavy lepenka, carton or plastic masses (polystyren), suitable canisters, carton boxes, etc (commercial package in stores, for tourist etc).

The declaration for apples of class extra and class I besides the data referred to in Article 4 of this Rulebook has to contain the data on variety.

#### ***Article 20.***

Before being placed into circulation, the harvests of apple may be treated with appropriate substances in order to be protected from excessive dehydration. The substances based on combination of sorbic acid and paraffin are allowed but in the declaration has to be indicated that such protection was applied along with the data about procedure for removal of the protective substance.

## **2. The pears (*Purus communis* L.)**

### ***Article 21.***

In order to be placed into circulation the pears are classified based on their quality into three classes - extra, I and II.

The pears intended for direct consumption shall be of such level of maturity that the harvests are suitable for consumption.

### ***Article 22.***

In the class extra are classified the harvests of best varieties of pears from the world and domestic choice of varieties, which are of high quality in every respect, particularly because of their organoleptic characteristics, and due to that with the big utility value.

The pears of the class extra have to be well developed and without any deficiencies. They have to be compatible with characteristics of the variety in terms of their shape, largeness, color of the epidermis, their maturity and taste. For varieties with big harvests, the diameter of the pear has to be at least 60 mm, for varieties with small harvests at least 55 mm, and for early varieties up to 50 mm.

Up to 5% of harvests which do not comply with conditions prescribed for the class extra but which fulfil quality requirements of the following lower class are tolerated in the unit of package.

Up to 5% of harvests in the unit of package may have smaller or bigger diameter from the diameter prescribed and indicated in the declaration for this class of pears.

### ***Article 23.***

In the class I are classified pears of high-quality and quality varieties, where the diameter of varieties with big harvests is at least 55 mm and for other varieties with the diameter of 50 mm.

The smaller settlements on the epidermis of harvest caused by the percussion or by light pressure, which do not influence on sustainability and characteristics of the harvest may be tolerated, and their total surface may not exceed 2 cm per harvest.

Besides that, pears of the class I may have somewhat more expressed deficiencies, which do not decrease their utility value, such as damages caused by mechanical injuries, plant diseases and harmful organisms, frost and hotness, where in total only

1 cm<sup>2</sup> of the surface of the harvest and in longitude only up to 2 cm of the harvest, may have such damages (of that it may have up to 1/4 cm<sup>2</sup> of stains caused by smotty scurviness per one harvest).

In the unit of package there may be up to 10% of harvests with the diameter which is at most 5 mm smaller or bigger of the diameter which is prescribed for the class I.

Up to 10% of harvests which do not comply with the conditions prescribed for this class but which fulfil the requirements for the following lower class may be tolerated in the unit of the package.

#### ***Article 24.***

In the class II are classified harvests of high-quality and other varieties of apples, which due to lower development, smaller calibre or other smaller deficiencies do not fulfil conditions prescribed in order to be classified in the class I with the condition that they practically do not have deficiencies.

For the variety with big harvests, the smallest diameter of pears of the class II has to be 45 mm, and for the variety with small harvests, at least 35 mm, while for smallest varieties, the diameter of the harvest may be even smaller than 35 mm. Besides that are tolerated deficiencies such as damages caused by plant diseases and harmful organisms, while stains caused by smotty scurviness may cover up to 1 cm<sup>2</sup> of the surface of the epidermis per one harvest.

Up to 10% of harvests in the unit of package may have smaller or bigger diameter from the diameter prescribed for this class of pears.

The pears of the class II may contain up to 4% of harvests with damages caused by mechanical injuries, hail, frost, plant diseases and harmful organisms and with the substances for plant protection, which may cover at most 2,5 cm<sup>2</sup> of the surface of one harvest. (of that up to 1 cm<sup>2</sup> damaged with smotty scurviness).

Up to 10% of harvests which do not comply with the conditions prescribed for this class but which fulfil the minimal quality conditions referred to in Article 9 of this Rulebook.

#### ***Article 25.***

The pears have to be packed in the new suitable packaging material. The harvests of the class extra and the class I are packed by careful stowaging in big open shallow crates made of clamps (JUS D.F1. 022), mid-open shallow crates made of clamps (JUS D.F1.021), closed shallow crates made of clamps (JUS D.F1.023), double shallow crates made of clamps (JUS D.F1.025), closed small crates made of clamps (JUS D.F1.027), closed american containers (JUS D.F1.031), closed cabinet containers (JUS D.F1.032) laid over with the paper or other suitable material and in

opened shallow crates made of clamps (JUS D.F1.036) equipped with special splints or without them.

The pears of all classes may be packed also in palette containers, and for retail sale may be packed in various suitable packaging material, same as apples (Article 19).

The declaration for pears of class extra and class I besides the data referred to in Article 4 of this Rulebook has to contain the data on variety.

### **3. The quince (Cudonia oblonga Mill.)**

#### ***Article 26.***

In order to be placed into circulation, the quinces are classified based on their quality in two classes - I and II.

#### ***Article 27.***

The quinces of the class I have to be healthy and well developed, characteristic for the variety and production area, with light-yellow meat part, without umber stains and with the epidermis without black stains. The diameter of the harvest has to be at least 70 mm.

#### ***Article 28.***

The quinces of the class II have to be healthy and well developed, but they also may be somewhat smaller with the diameter of at least 50 mm. It is allowed that at most 5% of harvests have umber stains in their meat part and smaller damages which do not decrease the utility value of the harvest. It is tolerated for up to 4% of harvests to be damaged with plant diseases and harmful organisms.

#### ***Article 29.***

The quinces are packed in double shallow crates made of clamps (JUS D.F1.025) and in crates made of clamps for apples (JUS D.F1. 027), as well and in palette containers.

The quinces of the class II may be placed into circulation in the bulk condition, with the condition that the walls of the transportation mean laid over with the paper, and the height of the layer may not be bigger of 1,2 m.

For retail sale the quinces may be packed in various commercial packaging material (in accordance with the provision of the Article 12 of this Rulebook), including various bags of smaller dimensions.

### **4. The peaches (Prunus persica L; Persica vulgaris)**

**Article 30.**

In order to be placed into circulation, the peaches are classified in three classes based on their quality – extra, I and II.

**Article 31.**

Based on their calibre, the peaches are classified in seven groups, as it follows:

The diameter of the harvest (mm)	The size of the harvest (cm)	The indication of the calibre
over 90	over 28	AAAA
81-89	25-27	AAA
74-80	23-24	A
68-73	21-22	A
62-67	19-20	B
56-61	17,5-18	C
50-55	16-16,5	D

The peaches with the smaller calibre from 47 to 50 mm in diameter or with the size from 15 to 16 cm of the harvest may be placed into circulation until June 1. In the class extra may be classified harvests with at least 56 mm in diameter or with the size of at least 15 to 16 cm.

At most 10% of harvests in the unit of package may by number or by mass have up to 5 mm smaller or bigger diameter than prescribed and declared for the particular class.

**Article 32.**

In the class extra are classified harvests of the high-quality, precious varieties of peach, carefully harvested which are of excellent quality in every respect. The peaches of this class have to be well developed, mature and without any deficiencies.

The peaches of the class extra have to be unified in shape, color and size, while the diameter of the harvest has to be at least 62 mm.

At most 5% of harvests which do not fulfil conditions prescribed for this class are allowed to be in the unit of package, but they have to fulfil the quality requirements for the next lower class.

In the unit of package up to 5% of harvests of peaches of the class extra may have the diameter smaller or bigger for 5 mm than the diameter which is prescribed for this class.

**Article 33.**

In the class I are classified harvests of peaches of the high-quality and quality precious varieties, while the diameter may be at least 50 mm, and for those which will be harvested until the June 1, at least 47 mm.

In the class I, up to 5% of harvests may have fractures around the petiole, but without signs of putrescence.

The presence of stains which do not enter into mezocarp is allowed, and they may cover at most  $0,5 \text{ cm}^2$  of the surface of one harvest.

Up to 10% of the mass of peaches of this class which do not comply with the conditions prescribed for this class but which fulfil the quality requirements prescribed for the following lower class may be tolerated.

In the unit of package of peaches of the class I may be up to 10% of harvests with the diameter which vary for 10 mm from the diameter which is prescribed for the class I.

#### ***Article 34.***

In the class II are classified harvests of peaches with the good quality, healthy and normally developed. They may originate from sprouts (vineyard peaches). The deficiencies are tolerated, such as longated up to 2 cm. The presence of stains at the surface of the epidermis which do not enter into mezocarp is allowed, and they may cover at most  $1,5 \text{ cm}^2$  of the surface of one harvest.

In the unit of package it is tolerated up to 10% of harvests which do not fulfil the quality conditions for this category, but which fulfil the minimal quality conditions prescribed for fruit in the provision of the Article 9 of this Rulebook.

#### ***Article 35.***

The peaches of the class extra are packed in the new and clean packaging material laid over with the paper or equipped with splints, such as opened shallow crates made of clamps (JUS D.F1.023 and JUS D.F1.036) and in big opened shallow crates made of clamps (JUS D.F1.022). The peaches of the class I and the class II may be packed into palette containers, which are specially made for that purpose with the smaller depth and lead over with the paper, with the condition that they were carefully harvested, enough firm to sustain transportation and handling and which are unified in their maturity and the calibre.

For the retail sale the peaches may be packed in various packaging material of smaller dimensions (Article 12).

The declaration for the peaches of the class extra and the class I has to contain besides the other data, the data on the variety.

## **5. The apricots (*Prunus armeniaca* L. sin. *Armeniaca vulgaris*)**

### ***Article 36.***

In order to be placed into circulation, the apricots are based on their quality classified in three classes - extra, and II.

### ***Article 37.***

In the class extra are classified harvests of high quality varieties of apricots, which are well developed, carefully manually harvested, mature enough and without any deficiencies.

The apricots of the class extra have to be unified in shape, color and size, where the diameter of the harvest has to be at least 40 mm.

In the unit of the package up to 5% of harvest of the apricot may have up to 5 mm smaller or bigger diameter than the diameter which is prescribed for this class and up to 5% of harvests which do not fulfil the prescribed conditions with respect to quality, but which fulfil the conditions which are prescribed for the quality of following lower class.

### ***Article 38.***

The class I includes harvests of the apricot which are by their shape, largeness and the color of the epidermis typical for the variety and for production area, where the diameter of the harvest has to be at least 30 mm.

The smaller deviations with respect to shape, development and the color of the epidermis which do not decrease the utility value of the product are allowed.

The deficiencies are tolerated such as smaller settlements which do not influence on the sustainability of the harvest, insignificant damages from hotness which cover only epidermis, and total deficiencies may not exceed  $0,5 \text{ cm}^2$  of the surface per one harvest.

In the unit of package may be up to 10% of harvests with the diameter up to 5 mm smaller or bigger from the prescribed.

It is allowed for the unit of package to contain at most 10% of harvests which do not fulfil the quality conditions prescribed for this class, but which fulfil the minimal quality conditions (Article 9).

### ***Article 39.***

In the class II are classified harvests of apricot which fulfil the minimal quality conditions (Article 9) and for which the size of the harvest is at least 25 mm in

diameter. The total damages of the epidermis may not exceed 1 cm<sup>2</sup> of one harvest. In this class may be included the harvests of indigenous apricots which are reproduced from seeds.

***Article 40.***

The apricots of the class extra are packed in mid opened shallow crates made of clamps (JUS D.F1.021), composited shallow crates made of clamps (JUS D.F1.024), closed cabinet containers (JUS D.F1.032) and opened shallow crates made of clamps (JUS D.F1.036). They have to be packed by careful stowaging only in one layer, while the harvests have to be separated one from the other with appropriate materials, with the firm paper used as splints.

The apricots of the class I and the class II are packed in the mid opened shallow crates made of clamps (JUS D.F1.021), composited shallow crates made of clamps (JUS D.F1.024) and opened shallow crates made of clamps (JUS D.F1.036). They may be packed in two layers, while between the layers has to be placed the wavy paper or the packaging paper. The apricots of the class I and the class II may be packed by filling without stowaging, but the unit of packaging material may not contain more than 8 kg of harvests of the class I and 10 kg of harvests of the class II.

**6. The plum (*Prunus domestica* L.)**

***Article 41.***

In order to be placed into the plums are based on their quality classified in three classes - extra, I and II.

***Article 42.***

The plums of the class extra have to be unified by their shape, size and the color, which are harvested with the petiole, not rifted and with the preserved petiole (if the harvests have it) and without any deficiencies.

In the unit of package of plums of this class may be only harvests of big varieties with the typical variety characteristics. Up to 5% of harvests without petiole is tolerated.

***Article 43.***

The plums of the class I include harvests of good quality which are typical by their development, shape and color and without deficiencies. The harvests have to be also carefully harvested manually. The plums of this class may have smaller deviations from the shape and the color of the epidermis. Up to 10% of harvests without petiole are allowed. For the plum renkloda (reineclaude) are tolerated shallow, completely scar over fractures.

**Article 44.**

The plums of the class II include harvests which due to various deficiencies with the respect to calibre, development, the color of the epidermis, etc. may not be classified in the class I but which fulfil in every respect the minimal quality conditions (Article 9).

In the unit of package are tolerated up to 10% of harvests with various damages of the epidermis which are caused by plant diseases and harmful organisms, mechanical injuries etc, which cover at most one quarter of the harvest.

**Article 45.**

The plums of the class extra and the class I are packed in mid opened shallow crates made of clamps (JUS D.F1.021) and big opened shallow crates made of clamps (JUS D.F1.022).

The plums of the class II may be packed in bevel crates made of clamps (JUS D.F1.030).

The plums intended for retail sale may be packed in various suitable commercial packaging material of smaller dimensions (Article 12).

**7. The sweet cherry (Prunus avium L.)**

**Article 46.**

In order to be placed into circulation the sweet cherries are based on their quality classified in three classes - extra, I and II.

**Article 47.**

The sweet cherries of the class extra include harvests of best varieties of cherries with the characteristic variety characteristics and without any deficiencies.

The harvests of sweet cherries of the class extra have to be firm, normally developed, unified in size, color and the maturity. For sweet cherries of this class the diameter of the harvest may not be smaller than 20 mm.

In the unit of the package may be up to 5% of harvests which do not fulfil listed quality conditions, but which may not be softened or over-matured, but there may be up to 2% of insignificantly injured sweet cherries. Up to 10% of harvests may have the diameter below 20 mm, but not smaller than 17 mm.

**Article 48.**

The sweet cherries of the class I include harvests which are typical for the variety, but with deficiencies with the respect to their calibre, development and the color.

The diameter of the harvest may not be less than 17 mm, and for early varieties it may not be less than 15 mm.

In the unit of the package may be up to 10% of harvests which do not fulfil the conditions prescribed for class, and at most 4% of injured and 2% of worm eaten sweet cherries. Up to 10% of harvests with the diameter smaller than prescribed, but not smaller than 15 mm is tolerated.

#### ***Article 49.***

The sweet cherries of the class II include harvests of the good quality, which due to deficiencies with the respect to their development, the diameter and the color don't fulfil the conditions for the class I, but which fulfil the minimal quality conditions (Article 9).

The diameter of the harvest of sweet cherry of this class may not be smaller than 15 mm, and for early varieties may not be smaller than 13 mm.

In the unit of package may be up to 10% of harvests which do not fulfil the conditions prescribed for this class, and at most 6% of injured and 4% of worm eaten sweet cherries. Up to 10% of harvests with the diameter smaller than 3 mm is tolerated.

#### ***Article 50.***

The sweet cherries are packed in opened shallow crates made of clamps (JUS D.F1.020) and in big opened shallow crates made of clamps (JUS D.F1.022). In the retail sale the sweet cherries may be packed in the small suitable commercial packaging material made of various materials, mostly with the 0,5 kg of the net mass (Article 12).

### **8. The cherries and mabela (*Prunus cerasus* L. i *Prunus avium* - *Prunus cerasus*)**

#### ***Article 51.***

In order to be placed into circulation the cherries and mabelas are based on their quality classified in three classes - extra, I and II.

#### ***Article 52.***

The cherries and mabelas of the class extra include harvests of best varieties, with the petiole, without deficiencies and unified by their maturity and largeness, which may not be too soft, i.e. over-matured and with the average mass of the harvest which is not less than 5,5 g.

#### ***Article 53.***

The cherries and marelas of the class I include the harvests typical for the variety, without the deficiencies, where there are tolerances for deviations with respect to largeness, color and the quality. It is allowed for up to 2% of harvests damaged with parasites and mechanical injuries, which do not fulfil the utility value of the harvest.

***Article 54.***

The cherries and marelas of the class II include harvests of the good quality with the smaller deficiencies with respect to their development, shape and color. It is allowed for up to 5% of harvests damaged with parasites, by mechanical and other injuries.

***Article 55.***

The cherries and marelas are packed in small opened shallow crates made of clamps (JUS D.F1.020), mid opened shallow crates made of clamps (JUS D.F1.021) and big shallow crates made of clamps (JUS D.F1.022). The cherries and marelas, same as sweet cherries, may be packed in the suitable commercial packaging material.

**9. The strawberries (*Fragaria ananasa*; *F. grandiflora*)**

***Article 56.***

In order to be placed into circulation, the strawberries based on their quality may be classified in three classes - extra, I and II.

***Article 57.***

The strawberries of the class extra has to have the shape, development and the color which are characteristic for that variety. The harvests have to be unified in their maturity, the shape and largeness, without any deficiencies, without abnormal outer humidity, with the calyx and with shortened petiole.

The harvests of strawberries of the class extra have to be whole, without particles of soil and without other impurities.

The diameter of harvests of big and mid-big varieties have to be at least 25 mm, and for other varieties at least 20 mm.

In the unit of the package it is allowed up to 5% of harvests which do not fulfil the conditions prescribed for this class, but which fully comply the quality requirements of the following lower class.

It is allowed up to 5% of harvests with the diameter which is less than prescribed, but not less than 18 mm.

***Article 58.***

The strawberries of the class I have to have the approximately same shape and have to have the size and the color which are characteristic for the variety to which they belong. They have to be whole, without injuries of the surface, without deficiencies, with the calyx and with the shortened petiole, and the presence of insignificant particles of soil is allowed.

The diameter of harvests with big and mid big varieties has to be at least 18 to 25 mm, and for other varieties at least 15 mm. For early mature varieties the diameter of at least 18 mm is tolerated.

In the unit of package up to 10% of mass of strawberries may deviate from conditions prescribed for the class I, which fulfil the requirements which are prescribed with the respect to quality for the following lower class. In these 10% may be at most 2% of defective harvests and up to 10% of harvests without the calyx.

It is allowed for at most 10% of harvests of the strawberry to have the diameter which doesn't fit the calibre of this class.

#### ***Article 59.***

The strawberries of the class II include harvests which do not fulfil the quality conditions for the previous class, but which fulfil the minimal quality conditions (Article 9). The harvests may have the diameter less than 15 mm, and in the unit of package are tolerated up to 10% of over-mature or smaller harvests, as well and up to 2% of harvests with damages of plant diseases and harmful organisms and up to 10% of harvests without the calyx and petiole, and at most 10% of harvests with the damage of epidermis which do not decrease significantly the utility value of the product.

#### ***Article 60.***

The forest strawberries may be placed into circulation which have the shape, color, aroma, taste and the development which is characteristic for the forest strawberry. The harvests have to be unified by their largeness, enough mature, without abnormal puter humidity, with the calyx and short petiole.

#### ***Article 61.***

The strawberries and forest strawberries are packed in small opened shallow crates made of clamps (JUS D.F1.020) which are placed in cases (JUS D.F1.033) or in canisters for strawberries (JUS D.F1.046), as well and in suitable smaller packaging material made of plastic mass and other suitable materials, which are subsequently stowaged in shallow crates made of clamps.

The unit of the package for strawberries of the class extra and for the forest strawberry may contain at most 0,5 kg of the net mass.

## **10. The raspberry (*Rubus idaeus* L.)**

**Article 62.**

In order to be placed into circulation, the raspberries are based on their quality classified in three classes - extra, I and II.

**Article 63.**

The raspberry of the class extra include harvests of raspberries of high-quality varieties. The harvests have to be whole, clean, with the fresh appearance, healthy without any deficiencies, unified by their maturity, firm enough so they can sustain the handling and the transportation. They have to be without impurities and without calyx. In the unit of the package the diameter of the harvest may not be smaller than 15 mm, and at most 10% of harvests may be with the diameter which is smaller than 15 mm but which is not smaller than 12 mm.

It is tolerated for up to 5% of the mass of harvests in the unit of the package not to fulfil the conditions prescribed for the class extra, but which have to fulfil the conditions prescribed for the following lower class.

**Article 64.**

The raspberries of the class I includes the varieties of good quality, with harvests which are unified in their size, the color and the maturity. Certain deviations with the respect to development and the largeness of harvests are tolerated, but harvests may not be over- mature. There may be up to 5% of harvests with the calyx and up to 5% of harvests with mechanical injuries, and the smallest diameter of the harvest has to be 12 mm. It is allowed for up to 10% of harvests to have the diameter which is smaller than 12 mm but not smaller than 10 mm.

It is tolerated for at most 10% of the mass of the harvest in the unit of the package not to fulfil the conditions prescribed for this class, but which have to fulfil the conditions for the following lower class, and where may be up to 2% of worm eaten harvests.

**Article 65.**

The class II includes the harvests of raspberry which do not fulfil the conditions prescribed for the previous class, but which have to fulfil the minimal quality conditions (Article 9) which means that harvests may not be etiolated.

The smaller disequilibrium of harvests by their largeness and maturity is tolerated.

In the unit of package may be up to 10% of harvests with the calyx and up to 5% of harvests with mechanical injuries which do not decrease the utility value of the product.

It is allowed for up to 2% of worm eaten harvests to be present in the unit of the package.

***Article 66.***

The raspberries of the class extra and the class I are harvested carefully by hand and packed directly into opened shallow crates made of clamps (JUS D.F1.020) or in suitable small packaging material from 0,250 to 0,5 kg. The shallow crates made of clamps in which are packed the raspberries of the class II may not be placed into cases.

**11. The briar (*Rubus fruticosus* L.)**

***Article 67.***

In order to be placed into circulation the briars are based on their quality classified in three classes - extra, I and II.

***Article 68.***

The briars of the class extra have to be mature enough, unified by their largeness and color, without the calyx, clean, healthy and without deficiencies. In the unit of the package it is tolerated for up to 5% of the mass of the harvest not to fulfil the conditions prescribed for this class but which have to fulfil the conditions prescribed for the following lower class.

***Article 69.***

The briars of the class I have to be well developed, unified by their largeness, with the good quality, mature enough and without calyx. The over-mature, pallid or mechanically significantly damaged harvests are not tolerated.

It is allowed for up to 10% of the mass of the harvest in the unit of the package not to fulfil the conditions prescribed for this class, but which have to fulfil the conditions prescribed for the following lower class.

***Article 70.***

The briars of the class II have to be healthy, clean and completely mature, with the smaller deficiencies with respect to the shape of the harvest. In the unit of the package are tolerated up to 20% of the mass over-mature harvests, up to 10% of the mass of the harvest with the calyx as well and at most 5% of mass of worm eaten harvests.

***Article 71.***

The briars of all classes are carefully harvested with the hand and packed in small opened shallow crates made of clamps (JUS D.F1.020) or in suitable small packaging

material up to 0,5 kg net of the harvest. The harvests are subsequently stowed in suitable crates made of clamps.

## **12. The cranberries (*Ribes album*, *R. rubrum* i *R. nigrum*)**

### ***Article 72.***

In order to be placed into circulation, the cranberries are based on their quality classified in two classes - I and II.

### ***Article 73.***

The harvests of the cranberry of the class I have to be of very good quality, whole, normally developed, mature enough, typical for the variety, in bunch of grapes, unified by their largeness and without presence of single berries.

### ***Article 74.***

In the unit of package of cranberries of the class II may be up to 10% of harvests with uneven bunch of grapes and with a little bit crumbled berries. The presence of somewhat more mature berries as well and incoherent bunches of grapes are tolerated.

### ***Article 75.***

The cranberries have to be carefully harvested by hand and packed into smaller packaging material made of plastic mass, wood or paper (carton), with the content of at most 0,5 kg of net harvest. The cranberries of the class II may be also packed in small opened shallow crates made of clamps (JUS D.F1.020).

## **13. The currant (*Ribes grossularia* L.)**

### ***Article 76.***

In order to be placed into circulation, the currant may be based on its quality classified in two classes - I and II.

### ***Article 77.***

The currant of the class I has to be with berries typical for the variety, with the good quality and without deficiencies. The berries have to be with suitable maturity, unified by their size, shape and the color. Up to 10% of over-mature harvests are tolerated.

### ***Article 78.***

In the currant of the class II are classified normally developed, healthy and mature berries with smaller deficiencies. Up to 10% of harvests of bad quality are tolerated, including those with fractures.

***Article 79.***

The currant is packed in small containers with the content up to 0,5 kg net, and the harvests of the currant of the class II are also packed in opened shallow crates made of clamps (JUS D.F1.020).

**14. The blueberry (*Vaccinium myrtillus*)**

***Article 80.***

In order to be placed into circulation, the blueberries are based on their quality classified in two classes - I and II.

***Article 81.***

The blueberries of the class I are harvested manually, well developed, with the dark-blue color, without bitterness and with completely preserved petiole. The berries have to be suitably developed, firm, not-adherent mutually, without petiole and leaflets. The berries of the blueberry may not be over-mature.

The damages which do not decrease the transportation resistance and the organoleptic characteristics are not considered as deficiencies.

It is tolerated for up to 10% of mass of the harvest in the unit of package not to fulfil the conditions prescribed for this class, but which have to fulfil the conditions prescribed for the following lower class.

In the unit of package may be up to 1% of non-edible parts, i.e. leaflets, petiole and fibres.

***Article 82.***

In the class II are classified less developed, smaller blueberries of good quality, normally developed, healthy with the color which is compliant with the level of maturity, they have to be without bitterness and without petiole. The blueberries do not have to be unified by their maturity. The deviations with respect to development, the color of the epidermis and the firmness are tolerated. The berries with the insignificant damages of the epidermis which do not influence on sustainability and organoleptic characteristics of the product are also tolerated.

In the unit of package may be up to 10% of the mass of over-mature harvests and at most 2% of non-edible parts, i.e. leaflets, petiole and fibres.

***Article 83.***

The blueberries are carefully harvested manually and packed in special small packaging material made of suitable material, with the content of at most 0,5 kg of net harvest, while the blueberries of the class II may be packed in small opened shallow crates made of clamps (JUS D.F1.020) with cases (JUS D.F1.033).

## **15. The table grapes (*Vitis vinifera* L.)**

### ***Article 84.***

In order to be placed into circulation, the table grape is based on its quality classified in three classes - extra, I and II.

### ***Article 85.***

As the grape of the class extra may be placed into circulation only the grape of high-quality world and domestic varieties which originate from the variety *Vitis vinifera*, without any deficiencies. The bunches of grape have to be normally developed and typical for the variety, as well and they have to be of certain size. The size of the bunch of grapes is determined by their mass. For varieties with big berries, the bunch of grapes has to have at least 200 g and for others at least 150 g. The berries have to be normally shaped, well and uniformly spaced, unified by their color and largeness, with wealthy ash and they may not be densed. Particularly they may not be mechanically and damaged otherwise, which would make them less suitable for the consumption.

In the unit of package there may be up to 10% of mass of the bunch of grapes smaller than 200 g varieties with big berries, i.e. smaller than 150 g for varieties with smaller berries, but not smaller than 100 g of the mass.

In the unit of package there may be up to 5% of the mass of the table grapes which do not fulfil the conditions prescribed for the class extra, but it has to fulfil the requirements prescribed for the following lower class. These 5% may contain up to 3% of detached berries.

### ***Article 86.***

The bunches of table grape of the class I have to have the same characteristics as the bunches of the table grape of the class extra, where the berries on the bunch do not have to be uniformly spaced, and they may have smaller deficiencies with respect to color as well and smaller damages from hotness.

The mass for the each bunch of grapes has to be at least 150 g for varieties with big berries, and at least 100 g for varieties with small berries.

In the unit of package there may be up to 10% of bunches with mass smaller than 100 g but not smaller than 75 g.

In the unit of package there may be up to 10% of the mass of grapes which may differ from the conditions prescribed for the class I, where these 10% may contain up to 3% of detached berries, from the mass of grapes.

***Article 87.***

The grape of the class II have to belong also to table varieties. The bunches of grapes and berries have to be normally developed and healthy, with respect to all characteristics characteristic for the variety, where the deficiencies with respect to the size of bunches, development of berries, the color of the epidermis, the level of maturity, the disposition and the density of berries.

In this class may be classified and the grape of wine varieties intended for the consumption in the fresh condition, with the condition that it have to be healthy and with the good quality.

***Article 88.***

The table grape of the class extra is packed in new small opened shallow crates made of clamps (JUS D.F1.020) and in mid opened shallow crates made of clamps (JUS D.F1.021).

The table grape of the class I is packed in new mid opened shallow crates made of clamps (JUS D.F1.021), big opened shallow crates made of clamps (JUS D.F1.022) and in closed shallow crates made of clamps (JUS D.F1.023).

The table grape of the class II may be packed also in bevel crates made of clamps (JUS D.F1.030).

The table grape may be packed in various commercial packaging materials.

The declaration for the table grape of the class extra and the class I, besides the other data, has to contain the data on variety.

**16. The walnut in the skin (*Juglans regia* L.)**

***Article 89.***

In order to be placed into circulation, the walnut in the skin is based on its quality classified in three classes - extra, I and II.

***Article 90.***

The walnut in the skin is classified in two groups: the fresh walnut in the skin which was not subdue any preparations after the harvesting and removal of lupina, and the dessicated walnut in the skin which was after harvesting, besides the lupina, was released of part of it the humidity, so that the humidity is at most 12%.

The humidity is calculated based on the difference in the mass before and after dessication of at least 50 g of walnut in the skin, in the hot house on  $103^{\circ}\text{C} \pm 2^{\circ}\text{C}$  within 6 hours.

#### ***Article 91.***

The walnut in the skin has to fulfil the following minimal quality conditions: it has to have healthy skin, and particularly without traces of damages from plant diseases and harmful organisms, has to be whole (where the partially opened walnuts are not considered as abroach) and clean without lupina and impurities.

The walnut meat has to be soft or relatively hard, healthy, without visible traces of plant diseases and harmful organisms, as well and without live or dead insects, firm and normally developed, with normal maturity, without alien aroma and taste, and the meat has to fill the skin significantly.

The walnut in the skin has to be harvested in its full maturity, when the lupina is completely separated from the skin.

#### ***Article 92.***

The walnut in the skin of the class extra has to be with thin skin, with light color, without traces of lupina and without stains, has to be unified by its shape, the size and the appearance, without damages and injuries from plant diseases and harmful organisms, and it may contain up to 12% of water. The meat of the walnut of the class extra has to be fully mature and with lighter color and has to fill the skin significantly.

In the unit of package for dessicated walnut in the skin is tolerated up to 5% of harvests which do not fulfil the conditions with respect to quality of the skin and the meat referred to in paragraph 1 of this Article, but which fulfil the conditions prescribed for the following lower class, but there may not be more than 2% of harvests with damages from plant diseases and harmful organisms, with signs of chaf and rancidity and more than 5% of other varieties different from the declared variety. In this class is classified only walnut with the indication variety.

The walnut in the skin of the class extra has to have the diameter of at least 27 mm, and for variety with elongated shape, where the harvest is above 26 mm (if the longitude exceeds 1,25 diameter of the walnut).

At most 10% of harvests with the deviation of the diameter up to 1 mm is tolerated, and of that up to 3% with the deviation which doesn't exceed 2 mm.

#### ***Article 93.***

The walnut in the skin of the class I has to be with the good quality, with the diameter of at least 24 mm. The skin has to be light and clean, nonaffected and relatively hard to acceptably soft. The meat has to be with the good quality and has to fill the skin significantly.

In the unit of package is tolerated up to 10% of harvests which belong to other varieties and up to 10% of harvests for which the skin and the meat do not fulfil the conditions prescribed for this class, but which fulfil the minimal conditions (Article 91). Of that, at most 5% of harvests may be damaged by plant diseases and harmful organisms, with the chaf or signs of rancidity.

Based on the size of harvests the walnut in the skin of the class I is placed into circulation as: the elongated walnut in the skin with the diameter of 24 to 27 mm and the walnut in the skin with the diameter of 24 to 26 mm.

#### ***Article 94.***

In the class II is classified walnut in the skin which doesn't fulfil the conditions prescribed for the class I, but which fulfil the minimal conditions (Article 91). The diameter of the walnut of the class II may be from 20 to 24 mm. The skin may be relatively hard, mid hard and hard. The mixture of harvests of various varieties, i.e. types is tolerated with the condition that harvests have the full utility value.

In the unit of package may be up to 10% of harvests of the walnut in the skin with the calibre of the diameter for 2 mm smaller or bigger than the prescribed for this category, but not smaller than 18 mm, where may not be more than totally 5% of harvests of walnut which are damaged by plant diseases and harmful organisms, with the chaf and with traces of rancidity.

In the unit of the package is allowed at most 10% of harvests of other varieties, up to 10% of harvests for which the skin and the meat do not fulfil the conditions referred to in the Article 91 of this Rulebook, and of that, at most 7,5% of harvests damaged by harmful organisms, with the chaf or with the traces of rancidity.

#### ***Article 95.***

The walnut in the skin is packed in sacks made of sparse texture (JUS F.G4.021), sacks made of triplet natron paper, sacks made of jute, as well and in other types of packaging material which ensure the protection of the product and satisfy the necessary hygienic conditions. For the retail sale, the walnut in the skin may be packed in smaller commercial packaging material, such as bags made of textile fibres or other suitable materials, with the net mass from 0,5 up to 2 kg.

The declaration has to contain the data about the year of harvesting.

The mixture of walnuts from harvests from different years is not tolerated.

### **17. Jezgro oraha (*Juglans regia* L.)**

#### ***Article 96.***

In order to be placed into circulation, the walnut meat is based on its quality classified in three classes - extra, I and II.

***Article 97.***

The meat of the walnut has to originate from walnuts which were harvested in the full maturity and which fulfils the following quality conditions; it has to be healthy, whole or in halves, clean and without signs of rancidity, with at most 8% of humidity, without chaf and putridity, and without insects, live or dead.

***Article 98.***

The meat of the walnut of the class extra has to be with the excellent quality, white, healthy, with light and unified color at the intersection, dry, without chaf, without signs of rancidity, without parts of the skin and other impurities, with at least 22 mm in the diameter.

Up to 10% of cracked meats are tolerated in the unit of the package.

***Article 99.***

The meat of the walnut of the class I has to have the same characteristics as the meat of the walnut of the class extra, without significant deficiencies, where meats may be in diameter between 16 and 22 mm and where up to 15% of meats in quarters is tolerated in the unit of the package.

***Article 100.***

In the class II is classified the meat of the walnut of the good quality, which is dry, healthy, without signs of rancidity, without chaf and other smaller deficiencies, without parts of the skin and other impurities, with the diameter below 16 mm and quarters of different size.

In the unit of package may be up to 15% of meat with cracked quarters in form of cracked quarters.

***Article 101.***

The meat of the walnut is packed in closed american containers (JUS D.F1.031) overlaid with the sheepskin paper or with the cellophane, as well and in other commercial packaging material, including the cellophane bags with the net mass up to 0,5 kg.

If the meat originates from walnuts from the previous harvest, than that data has to be indicated in the declaration. The mixture of walnut meats from harvests from different years is not tolerated.

**18. The chestnut (*Castanea sativa* Mill.)**

***Article 102.***

In order to be placed into circulation, the chestnut is based on its quality classified in three classes - extra, I and II.

In order to be placed into circulation the chestnut has to fulfil the following quality conditions:

- 1) it has to be well developed, mature, healthy and clean;
- 2) it may not be bitter;
- 3) it may not be germinated;
- 4) it may not be frozen or bone-dry;
- 5) it may not be broken or contused;
- 6) it may not contain impurities;
- 7) it may not show signs of putridity;
- 8) it may not be damaged by insects or rodents;
- 9) it may not contain live or dead insects.

***Article 103.***

The chestnut of the class extra includes harvests of best varieties or types, which are well developed, with the largeness up to 65 harvests in one kilogram. Up to 5% of harvests or other varieties or types are tolerated, but which have the appropriate characteristics, as well and up to 4% of harvests with various smaller deficiencies with respect to their development.

***Article 104.***

In the class I are classified well developed and healthy harvests of the chestnut with the largeness of 65 to 95 of harvests in one kilogram. Up to 10% of harvests or other varieties or types of appropriate quality are tolerated and up to 5% of harvests which do not deviate from the quality prescribed in the Article 102 of this Rulebook.

***Article 105.***

In the class II are classified chestnuts with the largeness above 95 harvests in one kilogram. Up to 12% of harvests with the deficiencies which do not decrease their utility value is tolerated, as well and 15% of harvests of other varieties or types of the appropriate quality.

***Article 106.***

The chestnut is packed into sacks made of sparse textile or natron paper with the content of at most 50 kg. For commercial package are used bags of smaller cubage, made of textile and other material as well and similar packaging material.

The packaging material for the package of chestnut has to be new, without any aroma, firm enough and clean. The declaration has to contain the data about the year of harvesting.

## **19. The hazelnut in the skin (*Corylus avellana* L. *Corylus maxima* Mill.) and its hybrids**

### ***Article 107.***

In order to be placed into circulation, the hazelnut in the skin is classified in three classes - extra, I and II.

Based on its largeness, the hazelnut in the skin is classified as: very big, with the diameter over 18 mm; big, with the diameter from 16 to 18 mm; middle big, with the diameter from 13 to 16 mm and small with the diameter smaller than 13 mm.

The hazelnut in the skin may be placed into circulation without calibration, but it may not be smaller than 13 mm in the diameter.

### ***Article 108.***

The harvest of the hazelnut in the skin has to be normally developed, healthy, whole, completely mature, without visible damages from plant diseases and harmful organisms (insects, rodents), without live insects, without signs of rancidity, without chaf, without alien aroma and taste and with the humidity content up to 12%.

The humidity is calculated based on the difference in the mass before and after dessication of quantity of at least 50 g of hazelnuts in the skin at the temperature of  $103^{\circ}\text{C} \pm 2^{\circ}\text{C}$  within 6 hours.

In the unit of package may be tolerated up to 12% of harvests of other varieties different than the one indicated in the declaration, as well and up to 0,2% of harvests with live or dead insects.

### ***Article 109.***

The hazelnut in the skin of the class extra includes harvests of highquality varieties or types, which are very well developed and with the diameter above 16 mm and without defficiencies.

The hazelnut in the skin of this quality has to be calibrated based on its size. The harvest has to be without lupine and impureness, and the meat has to fill the skin significantly (the randman of the meat per mass at least 40%).

In the unit of the package of the hazelnut in the skin are tolerated up to 5% of elongated harvests in the blending with round harvests, i.e. up to 10% of round harvests in the blending with elongated harvests.

In the unit of the package there may be up to 3% of harvests which are concave, with the chaf and damaged by insects, as well and up to 1% of harvests with deficiencies of the skin.

#### ***Article 110.***

In the class I is classified the hazelnut in the skin of quality varieties and types with normally developed harvests, with the diameter above 13 mm and without bigger deficiencies.

The hazelnut in the skin of the class I has to be calibrated based on the size of harvests and with the unified diameter. In the unit of package are tolerated up to 5% of elongated harvests of hazelnut in the skin in the blending with round harvests, i.e. up to 10% round harvests of the hazelnut in the skin in the blending with elongated harvests. The hazelnut has to be without lupine and impureness, and the meat has to fill the skin in a manner that the randman of the meat per mass is not below 40%.

In the unit of the package may be up to 3% of concave harvests or harvests which are damaged by insects, as well and at most 1% of harvests with deficiencies of the skin and up to 4% of the mass hazelnuts with inner deficiencies of the meat.

#### ***Article 111.***

In the class II is classified hazelnut in the skin of good quality, which is normally developed, with the diameter below 13 mm, clean and healthy.

In this class may be classified and non-calibrated hazelnut in the skin, but not smaller than 13 mm in the diameter.

The meat has to fill the skin well so that the randman of the meat per mass is not less than 36%.

In the unit of package is tolerated up to 6% of empty harvests, up to 3% of harvests with the deficiencies on the skin and up to 10% of harvests with deficiencies of the meat.

#### ***Article 112.***

The hazelnut in the skin is packed in sacks made of jute (JUS F.G4.020) or in sacks made of natron paper and in retail sale, in various bags made of textile, plastic, etc.

### **20. The meat of the hazelnut (*Corylus avellana* L, *Corylus maxima* Mill.) and its hybrids**

### ***Article 113.***

In order to be placed into circulation, the meat of the hazelnut is based on its quality classified in three classes - extra, I and II, and based on its largeness is classified in three calibres: very big with the diameter from 13 to 15 mm, big with the diameter from 11 to 13 mm and small with the diameter from 9 to 11 mm.

The meats of hazelnuts of all classes have to fulfil the following quality conditions:

- 1) the humidity of the meat may not exceed 6%;
- 2) it has to be clean, healthy, normally developed and compact;
- 3) it has to be without chaf and putridity;
- 4) the meat may not have visible damages from harmful organisms, such as insects, rodents (the total mass of the meat with dead insects and their parts may not exceed 0,2%) and other parasites;
- 5) it may not contain harvests with rancidity more than allowed for the particular class;
- 6) the color has to be characteristic for the appropriate variety;
- 7) the epidermis has to be without visible damages and injuries and the meat may not be cracked.

The meat of the hazelnut has to be calibrated based on its size (calibration) so that the difference between the meat with the smallest and the meat with the biggest diameter doesn't exceed 2 mm in the same unit of the package.

The meat of the hazelnut may have the scratches made during the release from the skin, but not more than 2 mm deep. The damage may be for at most 1/5 of the total surface of the meat, where these damages do not influence on its sustainability. The pieces of cracked meat of the hazelnut may not pass through the sieve with openings of 5 mm.

Exceptionally from provisions of the paragraph 3 in the Article 113, the meat of the hazelnut intended for the industrial processing may be placed into circulation without calibration so it fulfils the conditions referred to in paragraph 2 of this Article.

### ***Article 114.***

In the class extra is classified the meat of the hazelnut which is of excellent quality, normally developed, unified by its largeness, with the color characteristic for the variety and without deficiencies. The meat of the hazelnut has to fulfil the conditions prescribed in the Article 113, paragraph 2, item 1 to 7 of this Rulebook.

For this quality of class the allowed difference between the minimal and the maximum diameter of the meat is 2 mm for at most 5% of meats of the hazelnut.

For up to 2% of meat is tolerated to be from variety other than the declared variety.

#### ***Article 115.***

The meat of the hazelnut of the class I includes harvests with good quality which have to fulfil the quality conditions prescribed in the Article 113, paragraph 2, item 1 to 7 of this Rulebook.

For this quality of class the allowed difference between the minimal and the maximum diameter of the meat is 2 mm for at most 5% of meats of the hazelnut.

In the unit of package are tolerated up to 0,3% of skin and impurities, up to 1% of the meat with rancidity, with the chaf, putrid or worm eaten, up to 3% of cracked and mechanically damaged meats-parts for which the diameter is not less than 5 mm, up to 4% of abnormally developed meats, as well and up to 10% of meats of other varieties, i.e. types of the hazelnut of the appropriate quality.

#### ***Article 116.***

In the class II are classified healthy meats of the hazelnut which fulfils the minimal conditions (Article 113, paragraph 2, item 1 to 7) but which due to smaller deficiencies doesn't fulfil the conditions for the previous class. The vibration or calibration is not mandatory.

In the unit of the package is allowed at most 8% of double meats per mass, up to 0,4% of parts of the skin and other impurities, up to 2% of meats with the signs of rancidity, with the chaf, with the putridity or damaged from plant diseases and harmful organisms (insects, rodents), up to 5% of broken meats, up to 5% of abnormally developed meats and up to 10% of meats of other varieties or types of the hazelnut of the appropriate quality.

#### ***Article 117.***

In classification of the hazelnut by its size (calibration) the difference between the smallest and the biggest diameter may not exceed 2 mm. For meats of the hazelnut of the class II is allowed to deviate from the diameter.

In the declaration for the meat of hazelnut of the class extra and class I, besides the other data, has to be entered the data on the calibre and the variety.

Up to 10% of meats of the hazelnut which are with the different shape or type from those which are indicated in the declaration.

#### ***Article 118.***

The meat of the hazelnut is packed in the packaging material which ensures the maintenance of its quality under transportation and storage conditions.

### **21. The almond in the skin (*Amygdalus communis* L.)**

**Article 119.**

In order to be placed into circulation, the almond in the skin is based on its quality classified in three classes - extra, I and II.

**Article 120.**

The harvest of the almond in the skin has to be normally developed, healthy, mature, clean without mastic and residues of the outer lupina, without visible damages from plant diseases and harmful organisms (insects, rodents), without live insects, without traces of rancidity, without chaf, without alien aroma and taste and with at most 9% of humidity.

The humidity is calculated based on the difference in the mass before and after dessication in the hot house of the quantity of at least 50 g of almond in the skin at the temperature of  $103^{\circ}\text{C} \pm 2^{\circ}\text{C}$  within 6 hours.

**Article 121.**

In the class extra is classified almond in the skin of highquality varieties, of excellent quality with all variety characteristics, with soft or half-soft skin which is completely filled with the meat, which is dry and without mastic and other defficiencies. The almond of the class extra has to fulfil the quality conditions prescribed in the Article 120, paragraph 1 of this Rulebook.

In the unit of the package may be up to 2% of empty harvests and harvests with the chaf or harvests damaged by insects, up to 1% of harvests with the bitter meat, as well and up to 3% of harvests of other varieties and with defficiencies of the skin.

**Article 122.**

In the class I are classified harvests of the almond in the skin with the similar quality as harvests of the almond of the class extra, where is tolerated up to 5% of empty harvests and harvests with the chaf or harvests which are damaged by insects, up to 5% of harvests of other varieties or with defficiencies of the skin, as well and up to 1% of harvests with the bitter meat.

**Article 123.**

In the class II are classified harvests of the almond in the skin which have to be healthy, well developed and without bigger defficiencies of the meat. Up to 10% of harvests which are empty, with the chaf or damaged by insects are tolerated, as well and up to 10% of harvest from other varieties and harvests with defficiencies of the skin. Up to 1% of harvests with the bitter meat is tolerated.

**Article 124.**

The almond in the skin is packed in jute sacks (JUS F.G4.020) and sacks made of natron paper, and for retail sale in various bags made of textile, plastic masses etc.

At most 2% of broken skins and other impurities may be present in the unit of the package.

## **22. The meat of the almond (*Amygdalus communis* L.)**

### ***Article 125.***

In order to be placed into circulation, the meat of the almond is classified in three classes - extra, I and II.

### ***Article 126.***

The meat of the almond has to fulfil the following minimal quality conditions:

- 1) it has to contain at most 6% of the humidity (more than 10 g of the meat of the almond which is desiccated at  $103^{\circ}\text{C} \pm 2^{\circ}\text{C}$  within 6 hours);
- 2) it has to be whole, clean, healthy, normally developed and compact;
- 3) the meat may not have visible damages from plant diseases and harmful organisms, such as insects and rodents. The total mass of the meat with dead insects and their parts may not exceed 0,2%;
- 4) the epidermis of the meat has to be without visible injuries, the meats may not be cracked and may not be gummy;
- 5) the meats have to be sweet, without traces of rancidity, without alien aroma and taste;
- 6) the color has to be unified and characteristic for the appropriate variety;
- 7) it may not contain double meats above allowed tolerance prescribed for each class.

In circulation may be placed: the meats calibrated based on their size (calibration) and meats which are not calibrated based on their size.

### ***Article 127.***

In class extra are classified meats of the almond of highquality varieties, unified by their size and appearance and without deficiencies. The meat of the almond has to fulfil the quality conditions prescribed in the Article 126, paragraph 1, items to 1 to 7 of this Rulebook.

In the package with the label "without double meats" is tolerated up to 2% of double meats, and in the package without this label at most 10% of double meats.

For meats of the almond classified based on their size it is allowed for the class extra up to 0,20% of the mass of impurities originating from sand, skin and epidermis, up

to 2% of bitter meats, up to 0,50% of misshapen or corrugated meats, up to 0,5% of meats with the chaf, defective or worm eaten meats and up to 3% of undeveloped meats. For meats which are not classified based on their size it is tolerated up to 0,25% of impurities originating from sand, skin and epodermis, up to 2% of bitter meats, up to 1% of misshapen or corrugated meats, up to 1% of broken meats, up to 0,5% of meats with the chaf or damaged by plant diseases or harmful organisms and up to 5% of undeveloped meats.

For meats of the almond of this class, which are classified based on their size, the declaration besides other data, has to contain the data on smallest diameter of the equatorial part of the meat (from 14 to 15 mm) or the number of meats in 100 g (from 80 to 85).

#### ***Article 128.***

In class I are classified meats of the almond originating from highquality and quality varieties of the best and good quality. The meat of the almond of this class has also to fulfil quality conditions prescribed in the Article 126, paragraph 1, items 1 to 7 of this Rulebook.

In this class is tolerated in the unit of package for meats of the almond which are classified based on their size with the indication "without double meats" up 3% of the mass of double meats, and without this indication up to 25% of the mass of double meats.

In the unit of package for meat of the almond which are classified based on their size is allowed: up to 0,5% of impurities (sand, parts of the skin or epidermis), up to 3% of bitter meats, up to 1,5% of misshapen or corrugated meats, up to 3% of broken meats, up to 1% of meats with the chaf, worm eaten or putrid meats and up to 5% undeveloped meats.

For the meat of the almond which is not classified based on its size is allowed in the unit of the package: up to 0,5% of impurities (sand, parts of the skin and epidermis), up to 3% of bitter meats, up to 2% of misshapen or corrugated meats, up to 5% of broken meats, up to 1% of meats with the chaf or which are damaged from plant diseases and harmful organisms, which are gummy or with the rancidity and up to 7% of undeveloped meats.

For meats of the almond of this class which are classified based on their calibre in the declaration has to be the data on smallest diameter of the equatorial part of the meat (from 13 to 14 mm) or number of meats in 100 g (from 85 to 90).

#### ***Article 129.***

In class II are classified meats of the almond which originates from varieties of different quality, which due to smaller defficiencies may not be classified in the higher class, but which fufils the minimal requirements referred to in the Article 9 of this Rulebook. In this class is tolerated: for meats of the almond which are classified based on their size with the indication "without double meats" up to 3% of double meats, and without that indication up to 40% of double meats.

For the meat of the almond which are classified based on their size is allowed in the unit of package up to 1% of impurities (sand, parts of the skin or epidermis), up to 4% of bitter meats, up to 3% of misshapen or corrugated meats, up to 5% of broken meats, up to 2% of meats with the chaf, damaged from plant diseases and harmful organisms, which are gummy or with traces of rancidity and up to 10% of not-completely developed meats.

For the meat of almonds which are not classified based on their size it is allowed in the unit of the package up to 0,5% of impurities (sand, parts of the skin or epidermis), up to 4% of meats with the rancidity, up to 4% of misshapen or corrugated meats, up to 8% of broken meats, up to 2% of meats with the chaf, damaged from plant diseases and harmful organisms or which are gummy and up to 10% of not completely developed meats.

The declaration for the meat of the almond of this class which is classified based on the size, has to contains beside other data, the data on smallest diameter of the equatorial part of the meat (from 12 to 13 mm) or number of meats in 100 g (over 90 in 100 g).

#### ***Article 130.***

The meat of the almond is packed in the packaging material which ensures the maintenance of the quality in transportation and storage conditions.

### **23. The raw peanut in the skin (*Arachis hypogaea*)**

#### ***Article 131.***

The raw peanut in the skin which is placed into circulation is classified in two classes - I and II.

#### ***Article 132.***

In order to be placed into circulation, the harvest of the raw peanut in the skin has to fulfil the following quality conditions:

- 1) it has to be mature, dry, clean and whole;
- 2) it has to be normally developed and healthy, with two or more meats;
- 3) the color has to be reed yellow;
- 4) the meats have to be healthy, and the color of epidermis and the interior has to be characteristic for the variety;
- 5) it has to have aroma which is typical for the raw peanut and it may not contain alien aroma;
- 6) it may not be rancid and it may contain chaf;

- 7) it may not contain impurities;
- 8) it may not contain live or dead insects or their parts;
- 9) it may not contain more than 12% of humidity;
- 10) **DELETED -with 53/87.**

***Article 133.***

The raw peanut in the skin of the class I includes harvests of high quality varieties without deficiencies which are unified by their largeness and which originate from the same harvest.

The meats of the peanut in the skin of this class have to fill the skin significantly (randman of the meat per mass at least 65%).

In the unit of the package is tolerated up to 3% of empty skins of the peanut, up to 0,25% impurities, up to 3% of harvests with mechanical damages of the skin and up to 3% of harvests with damaged skins and of that at most 1% of meats which are damaged by plant diseases and harmful organisms.

***Article 134.***

The peanut in the skin of the class II includes harvests of good quality, which are normally developed and which originate from the same harvest.

The meats in the skin of this class have to fill the skin significantly (randman of the meat per mass has to be at least 60%).

In the unit of the package is allowed up to 5% of empty skins of the peanut, up to 0,25% impurities, up to 5% of mechanically damaged harvests and up to 5% of harvests with absent meat and of that at most 1% of meats damaged by plant diseases and harmful organisms.

***Article 135.***

The peanut in the skin is packed in sacks made of sparse texture (JUS F.G4.021), jute sacks (JUS F.G4.020), paper bags made of triplet natron paper, as well and in other suitable packaging material which ensures prescribed hygiene conditions for this type of the product.

The peanut in the skin may be packed in smaller commercial packaging material such as bags made of textile fibres or other suitable materials with the net weight from 0,5 to 2 kg.

The declaration has to contain besides other data, the data about the year of harvesting.

## 24. The meat of the peanut (*Arachis hypogaea*)

### *Article 136.*

The meat of the peanut which is placed into circulation is classified in two categories - I and II.

### *Article 137.*

In order to be placed into circulation, the meat of the peanut has to fulfil the following conditions:

- 1) it has to be whole, healthy, normally developed and clean;
- 2) the color of epidermis and the interior has to be typical for the variety;
- 3) the aroma and the taste has to be typical for the peanut and its meat may not contain alien aroma;
- 4) it may not be rancid and it may not contain chaf;
- 5) it may not have present impurities;
- 6) it has to be with pleasant firm consistency;
- 7) it may not contain live or dead insects or larva;
- 8) it may not contain more than 7% of humidity;
- 9) **DELETED -with 53/87.**

### *Article 138.*

In the class I is classified meat of the peanut of excellent quality, which is normally developed, unified by its largeness, originates from the same harvest and is without deficiencies. The meat of the peanut has to fulfil the conditions prescribed in the Article 137 of this Rulebook.

In the unit of the package is allowed up to 3% of mass of the meat with mechanical damages, up to 1% of meats damaged by insects and up to 0,25% of impurities.

### *Article 139.*

In the class II is classified the meat of the peanut which is with the good quality, normally developed and originates from the same harvest. The meat of the peanut has to fulfil the quality conditions prescribed in the Article 137 of this Rulebook.

In the unit or the package is allowed up to 5% of the mass of the meat with mechanical damages, up to 1% of meat damaged by insects and up to 0,25% of present impurities.

***Article 140.***

The meat of the peanut is packed in the packaging material which ensures the maintenance of the quality under transportation and storage conditions.

**25. The pistacio in the skin (*Pistacila vera*)**

***Article 141.***

In order to be placed into circulation the pistacio in the skin is based on its quality classified in three classes - extra, I and II.

Based on its shape, the harvest of the pistacio in the skin is classified in two groups: with round and elongated harvests.

The largeness is determined by sifting through the sieve with round openings.

Based on their largeness, the pistacios may be:

- 1) very big - the harvest of round shape pass through the sieve number 12.
  - the harvest of elongated shape pass through the sieve number 11.
- 2) middle big - the harvest of round shape pass through the sieve number 11
  - the harvest of elongated shape pass through the sieve number 10.

***Article 142.***

In the class extra is classified pistacio in the skin from the best varieties with the excellent quality, well developed and without defficiencies.

The largeness of the harvest of pistacion in the skin of this class, shall be for the round shape harvest at least 12 mm and for elongated at least 11 mm.

The skin of the harvest of the pistacio of the class extra has to be cracked. It is allowed up to 2% of non-cracked harvests.

***Article 143.***

In the class I is classified the pistacio in the skin of excellent quality, which is calibrated, with the diameter for round harvests at least 11 mm, and for elongated at least 10 mm.

For the pistacio in the skin of the class I is allowed up to 3% of non-cracked harvests, up to 0,2% impurities, up to 3% empty skins, up to 4% of harvests which

are undeveloped and with stains, i.e. hard-set, up to 1,5% rancid and harvests with the chaf.

***Article 144.***

In the class II is classified the pistacio in the skin of excellent quality, which has to fulfil the minimal quality conditions: the diameter of round harvests of the pistacio in the skin may not be less than 10 mm, and for elongated harvests under 9 mm. The calibration is not mandatory, therefore the unit of the package may contain bigger harvests as well.

For the pistacio in the skin of the class II is allowed presence up to 5% of non-cracked skins, up to 0,2% of impurities, up to 7% of empty chaf, up to 8% of harvests which are undeveloped, hard-set and with stains and up to 3% of rancid and harvests with the chaf.

***Article 145.***

The pistacio in the skin has to be packed in the packaging material which ensures the maintenance of the quality under transportation and storage conditions.

**26. The fig (*Ficus carica* L.)**

***Article 146.***

In order to be placed into circulation, the fresh fig is based on its quality classified in three classes - extra, I and II.

***Article 147.***

In the class extra are classified harvests of the best varieties of figs, with the excellent quality, with typical variety characteristics, without any deficiencies, with satisfying largeness and with the unified maturity.

The figs of the extra class have to be calibrated so there are no bigger deviations with respect to the diameter in the unit of package.

***Article 148.***

In the class I are classified figs of the best varieties, which are normally developed, with the good quality, but with somewhat smaller harvests and less unified by their maturity and other characteristics.

***Article 149.***

In the class II are classified harvests of figs of the good quality, which may be smaller and less unified.

***Article 150.***

The figs are packed in the small packaging material intended for the most sensitive fruit, such as berry fruit, and if crates made of clamps are used for the class II, they have to be shallow, so that harvest are sequenced only in one layer.

**27. The citruses (Citrus ssp.)**

***Article 151.***

The name agrumi or citruses is related to six subtropical varieties of fruit, such as: the orange (*Citrus sinensis* Osbeck), grapefruit (*Citrus paradisi* Mac Farlane), lemon (*Citrus limonia* Osbeck), regular tangerine (*Citrus reticulata* Blanco), the tangerine of the variety Unshiu or Satsuma (*Citrus Unshiu* Marcovitch) and precious tangerine of the variety Tangerine and its hybrids (Wilking, Monreal, Clementine, etc.).

***Article 152.***

The harvests of citruses, which are placed into circulation in accordance with Rulebook, have to fulfil the following quality conditions:

- 1) they have to be normally mature;
- 2) they have to be whole and healthy;
- 3) they have to be without damages and changes of the skin which may influence the resistance and the overall appearance of the harvest;
- 4) they have to be without alien aroma and non-typical taste;
- 5) they may not have signs of the inner dessication;
- 6) they have to be without outer abnormal humidity.

***Article 153.***

The content of juice (made by filtration by manual timpan through two layers of gauze) and the color of the skin from citruses, present the main elements of the quality. It is prohibited to place into circulation:

- 1) the lemon –with the content of juice below 25%, with the exception of the lemon of the variety Verdeli and Primofiori, for which the quantity of filtrated juice is below 20% compared with the mass of the harvest.

The color of the mature lemon is yellow, except at the beginning of the harvest for varieties Verdeli and Primofiori, for which the greenish color of the skin is characteristic for the phase of normal maturity, subject to condition that harvests contain the prescribed percentage of the juice;

- 2) the tangerine- with the content of the juice below 40%, with exception of the variety Unshiu, Monreal, Wilking and Satsuma, for which the content of the juice is at least 35% compared with the mass of the harvest.

The color of the mature tangerine is orange-yellow.

For the varieties Unshiu and Monreal, for at least third of the surface of the harvest, the color has to be typically yellow, and for the variety Wilking at least two thirds of the surface of the skin has to be with yellow color;

- 3) the orange – with the content of juice below 35%, which have the typical yellow-orange color, with the exception of the variety Thompson Navel and Tarocco for which the content of the juice is at least 30% and the variety Washington Navel for which the content of the juice is at least 33%;
- 4) grapefruit (pomelo) –with the content of the juice below 35% and which has typical light-yellow color.

#### ***Article 154.***

In order to be placed into circulation, the harvests of citruses are based on their quality classified in three classes - extra, I and II.

#### ***Article 155.***

In the class extra are classified citruses of the best varieties, with the excellent quality, which are well developed, without deficiencies in the appearance and organoleptic characteristics. Insignificant outer changes of the skin are not considered as deficiencies. Besides that, the harvests have to be typical for the variety to which they belong.

In the unit of the package may be up to 5% of harvests with one or more surface overgrown injuries of the skin, which may not be longer than 1/10 diameter of the harvest, nor bigger than 2% of the total surface of the harvest. As well as with insignificant deformations, coarse skin and greenish stains.

The total deviations from listed characteristics in the unit of packaging material may not be bigger than 5% of the mass of the harvest.

#### ***Article 156.***

In the class I are classified harvests of citruses of the good quality, which are normally developed, which due to insignificant deficiencies of the shape and color, as well as overgrown injuries of the skin may not be classified in the class extra.

In the unit of the package is tolerated up to 10% of harvests with one or more surface overgrown injuries which may not be longer than 1/5 of indicated calibre of the citrus. The deformations of the shape compared with the variety are allowed, as well as callus of the skin, greenish stains and smaller number of injuries caused by hail.

These deficiencies may not exceed 10% of the mass of the harvest.

**Article 157.**

The class II includes harvests of citruses which do not fulfil the conditions to be classified in the class I, but which fulfil the minimal conditions prescribed in the Article 152 of this Rulebook.

It is allowed that the unit of the package of citruses of this class contains up to 10% of harvests with one or more overgrown surface injuries, which may not be longer than 1/5 of the indicated calibre of the harvest, nor more than 5% of its surface, as well and up to 10% of harvests with the deformation of the shape, with coarse skin or with too big callus on the skin, greenish stains on the skin and one or more overgrown injuries caused by hail, plant diseases and harmful organisms or with the substances for plant protection.

In the unit of the package the total listed deficiencies may not exceed 10% of the mass of the harvest.

**Article 158.**

The citruses are classified based on their largeness based on the measurement of the diameter on the widest part of the harvest, where the minimal calibre is as it follows: for lemons 45 mm, for oranges 53 mm, for grapefruits 70 mm, and for various varieties of tangerines 35 mm. The citruses are classified with respect to their largeness as it follows:

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The oranges		Various varieties of tangerine	
calibres	diameter in mm	calibres	diameter in mm
1	87-100		
2	84-96		
3	81-92	1	63 and more
4	77-88	2	58-69
5	73-84	3	54-64
6	70-80	4	50-60
7	67-76	5	46-56
8	64-73	6	43-52
9	62-70	7	41-48

10	60-68	8	39-46
11	58-66	9	37-44
12	56-63	10	35-42
13	53-60		

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Lemons calibres	diameter in mm	Grapefruit (pomelo) calibres	diameter in mm
1	72-83	1	109-139
2	68-78	2	100-119
3	63-72	3	93-110
4	58-67	4	88-102
5	53-62	5	84-97
6	48-57	6	81-93
7	45-52	7	77-89
8	73-85	8	
9	70-80	9	

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The tangerines of the variety Unshiu which fulfil the prescribed conditions, and which have the diameter from 54 to 64 mm, are classified in the class extra. The tangerines of the same variety with the diameter from 44 to 53 mm are classified in the class I, and tangerines of the variety Unshiu the diameter below 44 mm in the class II.

**Article 159.**

The harvests of citruses which are classified on listed scales, have to be unified by their largeness in each unit of the as it follows: when harvests in the package are sequenced in regular lines in one or more layers, then the difference in the size between the smallest citruses may be as it follows: for calibres 1 and 2 - 11 mm, for calibres 3 to 6 - 9 mm and for calibres 7 do 13- 7 mm, for harvests of the tangerine these differences are smaller and may be: for calibres 1 to 4 - 9 mm, for calibres 5 and 6 - 8 mm and for calibres 7 do 10 - 7 mm, while for harvests of the lemon, for all calibres the allowed differences may be only 7 mm.

***Article 160.***

The citrus fruits are packed in various packaging material made from the wood and the carton, as well as from plastic and other materials, of different dimensions and other characteristics, and for retail sale in smaller bags made of textile and plastic fibres, and in American and cabinet containers.

Having in mind that citrus fruits are perishable, the harvests of citrus fruits are packed very carefully, in the new suitable and clean packaging material.

***Article 161.***

In case that citrus fruits are before being placed into circulation (in the course of the transport and storage) treated with various fungicides in order to be protected from the putridity, such as difenyl and other compositions, then the declaration has to contain the data that these treatments were performed and that the skin of the citrus fruit is not for consumption.

For varieties and harvests of citrus fruits for which are prescribed lower quality conditions in terms of their color and the content of the juice, the declaration has to contain the data about the variety, i.e. harvest.

**28. Bananas (*Musa sapientum*)**

***Article 162.***

In order to be placed into circulation, bananas are based on their quality classified in three classes - extra, I and II.

***Article 163.***

In importation of bananas, and before the warehousing, the harvests have to be with necessary volume and level of development, with light-green color of the skin.

In the course of the warehousing and before placement in retail sale, green bananas have to be subjected to maturation to suitable extent of maturity (Article 164, paragraph 2).

***Article 164.***

In the class extra are classified bananas of high quality varieties of excellent quality which are developed in every sense and which are without any deficiencies. The mass of the single harvest may not be less than 100 g.

In retail sale the bananas of the class extra have to be suitably mature for consumption, which is determined by characteristic yellow color, pleasant soft consistency of the meat part of the harvest, intensive aroma and good taste.

For bananas of the class extra are tolerated only insignificant specks, but not fractures on the skin, as well and over-maturity, i.e. pitted stains.

***Article 165.***

The bananas of the class I have to fulfil the conditions referred to in the Article 164, paragraph 2 of this Rulebook and have to be without bigger deficiencies. The weight of one harvest may not be less than 80 g. It is tolerated up to 5% of over-mature harvests.

It is tolerated up to 5% of harvests with damages from plant diseases and harmful organisms which do not influence the validity and usability of harvests.

***Article 166.***

The bananas of the class II have to fulfil the conditions referred to in Article 164, paragraph 2 of this Rulebook. The bananas may be smaller with the weight under 80 g per piece, but without deficiencies which decrease their utility value. It is tolerated up to 10% of over mature harvests and up to 10% harvests with damages which do not influence the validity and usability of harvests.

***Article 167.***

The bananas are packed in various packaging material, made of carton and of wood. The packaging material has to be new and resistant enough to protect the product during transportation and handling.

**29. The date (datulje) - Phoenix dactylifera L.**

***Article 168.***

In order to be placed into circulation the dates are based on their quality classified in three classes - extra, I and II.

***Article 169.***

The harvests of the date has to fulfil the following minimal conditions:

- 1) they have to be whole;
- 2) they have to be healthy, mature, pulpous, clean, normally developed, juicy and with elastic consistency;
- 3) they have to be without fermentation, without chaf, without visible damages from parasites, plant diseases and harmful organisms, without live and dead insects or other harmful organisms;
- 4) they have to be of unified color which is characteristics for the variety, from amber to light-brown color;

- 5) they have to be without impurities;
- 6) they may not contain alien aroma and taste;
- 7) the humidity content may not exceed 26% and the relation of total saccharine and the water has to be at least 2.

The humidity is calculated based on the difference in the mass before and after dessication in the hot house of quantity of at least 50 g of minced pulpous part of the date during period of 4 hours at the temperature of  $100^{\circ}\text{C} \pm 2^{\circ}\text{C}$  where 90% alcohol and the sand rinsed in the hydrochloric acid, and subsequently dessicated are used for mincing.

#### ***Article 170.***

The dates of the class extra include harvests of excellent quality, which besides the conditions referred to in Article 169, paragraph 1, items 1 to 7 of this Rulebook, have to have the amber color, very juicy and voluminous pulpous part, unified largeness and transparent shiny epidermis which is attached well for the pulpous part.

In the unit of the package is tolerated up to 3% of the mass of the harvest which do not fulfil the conditions prescribed for the class extra and which fulfil conditions prescribed for the following lower class, but there may not be fermented and dessicated harvests, as well and harvests which contain live insects and other parasites.

For dates of the class extra may be allowed smaller deviations from prescribed quality conditions, where the total deviations in the unit of the package may not exceed 3% of the mass of the harvest.

The date of the class extra has to be calibrated, and the weight of the harvest in the unit of the package may no be smaller than 7 g.

#### ***Article 171.***

In the class I are classified harvests of the date of good quality which fulfils the conditions referred to in the Article 169, paragraph 1, items 1 to 7 of this Rulebook, or which may have unified light-brown color, juicy and elastic pulpous part and shiny epidermis.

In the unit of the package is tolerated up to 5% of the mass of harvests which do not fulfil the conditions prescribed for the class I but which fulfil the conditions prescribed for the following lower class, where there may not be fermented and dessicated harvests, as well and harvests which contain live insects and parasites.

For dates of the class I may be allowed smaller deviations from prescribed quality conditions, where the total deviations in the unit of the package may not exceed 5% of the mass of the harvest.

The weight of the harvest in the unit of the package may not be smaller than 6 g.

#### ***Article 172.***

The class II includes harvests of date which do not fulfil completely the conditions prescribed in the Article 169, paragraph 1, items 1 to 7 of this Rulebook, but which fulfil the minimal quality conditions prescribed in the Article 9 of this Rulebook.

The harvests may have insignificant fractures on the epidermis which do not influence on the quality of pulpous dela, as well and smaller defficiencies with respect to development.

In the unit of the package may be in total 10% of the mass of harvests which do not fulfil the minimal quality conditions, and of that at most 4% of mass of harvests with initial signs of fermentation and with non-scar over fractures, but without putridity and presence of live insects.

The harvest of the date may not be unified by their largeness, but the weight of the harvest in the unit of the package may not be less than 5 g.

#### ***Article 173.***

The dates with removed stone may be also placed into circulation where that has to be separately indicated in the declaration. The dates from which was removed stone have to fulfil the conditions referred to in the Article 169, paragraph 1, items 2 to 7 of this Rulebook, and they are placed into circulation only in their original package.

#### ***Article 174.***

The dates are packed in various packaging material made of wood, carton, plastic mass or cellophane, which has to be new, clean and firm enough to protect the product during the transportation and handling as well and to ensure the prescribed hygienic conditions.

The declaration for dates of the class extra and class I, has to contain besides the other data, the data about calibre.

### **III. THE VEGETABLES**

#### ***Article 175.***

In terms of this Rulebook, the vegetables means harvests and other edible parts of vegetable plants such as leaves, bulbs, bulbs, tuberose, roots, legumes and trees, which are intended for human consumption in the fresh condition or after culinary preparation, regardless of the manner of production, whether on the open field, in gardens or as field sowings, or in protected space, i.e. in glasshouses and orangeries.

#### ***Article 176.***

Unless this Rulebook prescribes otherwise, the provisions of Article 4 to Article 14 of this Rulebook are applied mutatis mutandis on vegetables.

The vegetables may be moistened. Only those parts of the vegetable which were directly in the ground may be washed. The soil which is on these parts is removed before the vegetables are placed into circulation.

After washing, the vegetables referred to in the paragraph 2 of this Article, has to be infiltrated.

The vegetables may not start "sparking", which happens in the case of bad ventilation. The foliated vegetables may not be faded, i.e. discoloured. As the minimal quality condition for vegetables is prescribed that it may not be too old, i.e. over-mature.

For washing the vegetables may be used only hygienically safe drinking water.

#### ***Article 177.***

In the unit of package of vegetables may be only those products which belong to the same variety of vegetables and which have the same quality.

In the same unit of package may be only these products which are classified by their largeness, i.e. which are calibrated, if prescribed by this Rulebook for particular types of vegetables.

### **1. The tomato (*Solanum Lycopersicum* Foss. sin. *Lycopersicum esculentum* Mill.)**

#### ***Article 178.***

In order to be placed into circulation, the tomato is based on its quality classified in three classes - extra, I and II.

#### ***Article 179.***

In order to be placed into circulation, the harvest of tomato has to fulfil the following quality conditions:

- 1) it has to be well developed;
- 2) it has to be whole, healthy and clean;
- 3) it has to be without abnormal outer humidity;
- 4) it may not contain alien aroma.

#### ***Article 180.***

Based on its shape, the harvest of tomato is classified in two groups: tomato with round and tomato with elongated harvests.

The tomato with round harvests may have spheric and bannock shape.

The largeness of tomato is determined by the diameter of the harvest in equatorial plane for the variety with round harvests, i.e. diameter in the point which belongs to the biggest largeness of the harvest for the variety with elongated harvests.

#### ***Article 181.***

Based on their largeness, the tomato with round harvests is classified in the following categories:

- 1) very small, with the diameter of the harvest from 35 to 40 mm;
- 2) small, with the diameter of the harvest from 40 to 47 mm;
- 3) middle small, with the diameter of the harvest from 47 to 57 mm;
- 4) middle big, with the diameter of the harvest from 57 to 67 mm;
- 5) big, with the diameter of the harvest from 67 to 77 mm;
- 6) very big, with the diameter of the harvest from 77 to 87 mm.

The minimal diameter of the tomato with round harvests is 35 mm, and for the variety with elongated harvests is 30 mm.

The quality of the class is not conditioned with the calibration.

In the unit of the package may be up to 10% of harvests of tomato which have somewhat smaller or bigger diameter from the one indicated in the declaration, where for the variety with round harvests, the harvest may not be below 33 mm, and for the variety with elongated harvests below 20 mm.

#### ***Article 182.***

The tomato of the class extra has to originate from one high-quality variety with the best variety characteristics from the world or domestic choice of varieties. The harvests of tomato have to be typical for the variety by their color, shape and level of development. They have to be of excellent quality, without deficiencies and calibrated. The tomato has to be enough and uniformly mature, firm, smooth and uniformly coloured with the color which is characteristic for the variety.

In the unit of the package may be up to 5% of harvests which do not fulfil the conditions prescribed for this class but which fulfil the requirements prescribed for the following lower class, where is tolerated up to 2% of harvests with smaller scar over fractures.

***Article 183.***

The tomato of the class I has to originate from good varieties, has to be well developed, without green harvests and without deficiencies, exceptionally those which would decrease its validity and utility value.

In the unit of the package may be up to 10% of harvests of tomato which do not fulfil the conditions prescribed for the class I, but which fulfil the conditions prescribed for the following lower class where may not be more than 5% of harvests with scar over fractures.

***Article 184.***

The tomato of the class II has to be of good quality and may have certain deficiencies with respect to shape, color, unification by its largeness, development and the quantity of harvests, but it has to fulfil the minimal conditions (Article 9).

In the unit of package may be up to 10% of harvests with damages and mechanical injuries, but these have to be scar over fractures which may not be longer than 3 cm.

***Article 185.***

The tomato is packed in new and clean mid open shallow crates made of clamps (JUS D F1. 021), shallow crates made of clamps for vegetables (JUS D. F1. 029L) and big shallow crates made of clamps (JUS D.F1.022 i JUS D.F1.045).

In the retail sale the tomato is packed in various packaging material, including suitable bags, plastic pallets and carton boxes.

The declaration for the tomato of the class extra and class I, has to contain besides other data, the data about the variety, calibre and shape of the harvest.

**2. The eggplant (*Solanum melongena* L.)**

***Article 186.***

In order to be placed into circulation, the eggplant is based on its quality classified in two classes - I and II.

***Article 187.***

The eggplant of the class I has to be of good quality, normally developed, with typical characteristics of the variety to which it belongs and without deficiencies. It has to be unified by its shape, color and largeness, with the petiole and un-damaged calyx leaflets.

In the unit of the package may be up to 5% of harvests with insignificant mechanical damages, which do not decrease the utility value of the product.

***Article 188.***

The eggplant of the class II has to be of good quality, normally developed and without significant deficiencies, where is tolerated up to 10% of harvest with deficiencies in terms of mechanical injuries and without petiole or calyx.

***Article 189.***

For the package of eggplant is mostly used the same packaging material which may be used for tomato.

**3. The pepper (*Capsicum annum* L.)**

***Article 190.***

In order to be placed into circulation, the pepper is based on its quality classified in three classes - extra, I and II.

***Article 191.***

The pepper of the class extra has to be of excellent quality and has to originate from the same highquality variety. The harvests have to be well developed, with typical variety characteristics and without deficiencies. The harvests also have to be smooth, pulpous, unified by their shape, largeness, color and the taste (sweet or hot) and they have to be with the petiole.

***Article 192.***

Based on largeness of its harvests, the pepper of the class extra is placed into circulation:

- 1) the bell pepper, which contains up to 12 pieces in one kg;
- 2) the tomato-pepper, which contains up to 15 pieces in one kg;
- 3) the long pepper, which contains up to 15 pieces in one kg.

In the unit of package of sweet pepper may be up to 3% of hot peppers, and in the unit of the package of hot pepper may be up to 3% of sweet peppers.

***Article 193.***

The pepper of the class I has to have well developed harvests, which are typical for the variety and unified by their shape and largeness, without significant deficiencies, where may be up to 5% of hot peppers in the unit of package of sweet pepper or up to 5% of sweet peppers in the unit of package of hot pepper. It is allowed for up to

5% of peppers to have smaller mechanical damages or to have fractures which do not decrease the utility value of the product.

***Article 194.***

Based on largeness of its harvests, the pepper of the class I is placed into circulation as:

- 1) the bell pepper, which contains from 12 to 20 pieces in one kg;
- 2) the tomato pepper, which contains from 15 to 20 pieces in one kg;
- 3) the long pepper which contains from 15 to 25 pieces in one kg;
- 4) chilli papper, small peppers.

***Article 195.***

The pepper of the class II have to be of good quality, with well developed harvests without bigger defficiencies. It is tolerated smaller non-uniformity of harvests with respect to their largeness and shape, as well and smaller mechanical injuries, i.e. fractures.

In the unit of the package of pepper may not be more than 10% of harvests with damages referred to in paragraph 1 of this Article.

In the unit of package of hot peppers may be up to 10% of sweet peppers, i.e. in the unit of package of sweet peppers may be up to 10% of hot peppers.

***Article 196.***

Based on largeness of its harvests, pepper of the class II is placed into circulation as:

- 1) the bell pepper, which contains more than 20 pieces in one kg;
- 2) the tomato pepper, which contains more than 20 pieces in one kg;
- 3) the long pepper, which contains more than 25 pieces in one kg;
- 4) chilli papper.

***Article 197.***

The pepper is packed in crates made of clamps for vegetables (JUS D. F1. 028), crates made of clamps for apples(JUS D. F1. 041), big crates made of clamps (JUS D. Fl. 042), in double shallow crates made of clamps (JUS D. Fl. 044) or in carton boxes. The pepper of the class I and II may be packed in baskets, as well an din clean sacks made of textile or plastic fibres.

The peppers are packed in smaller bags and in other suitable packaging material for commercial packaging.

#### **4. The watermelon (*Citrulus aedulis* Pang.)**

##### ***Article 198.***

In order to be placed into circulation, the watermelons are based on their quality classified in two classes - I i II.

##### ***Article 199.***

The watermelons of the class I have to be of good quality, normally developed, mature, sweet, typical for the variety, with the petiole of at least 4 cm, without traces of plant diseases and harmful organisms, and particularly antracnoze. The seeds have to be normally developed, mature and they have to be separable from the edible part (with the exception of seedless watermelons).

The smaller deviations with respect to the color of the skin which is characteristic for the variety are allowed, and particularly for the color on part which is touching the ground.

##### ***Article 200.***

The watermelons of the class II have to fulfil the conditions referred to in the Article 199 of this Rulebook, but they can have smaller deficiencies with respect to color of the skin and smaller mechanical injuries and damages from plant diseases and harmful organisms.

The petiole smaller than 4 cm may be tolerated.

##### ***Article 201.***

Based on their largeness, the watermelons are classified in a following manner:

- 1) small, up to 2 kg;
- 2) middle small, from 2 to 3 kg;
- 3) middle big, from 3 to 5 kg;
- 4) big, from 5 to 7 kg;
- 5) very big, over 7 kg.

In one package or one shipment, up to 10% of watermelons may have smaller or bigger weight than indicated, where single watermelons of class II may not be lighter than 1 kg, and class I of 3 kg.

***Article 202.***

The watermelons are packed in the bulk condition into big containers for vegetables and in sacks. They are transported by transportation means, eventually with compartments for open package (JUS D. F1. 035).

**5. The melon (*Cucumis melo* L.)**

***Article 203.***

In order to be placed into circulation, the melons are based on their quality classified in two classes - I and II.

***Article 204.***

The melons of the class I have to be of good quality, whole, mature, clean, unified by their shape, color and largeness, with sweet pulpous part which has the aroma typical for the variety, without petiole, or with the petiole which not longer than 2 cm, depending on the variety.

The melons are classified based on their size, where the difference between the smallest and the biggest melons in one package or shipment may not exceed 0,5 kg.

Up to 5% of melons with fractures and mechanical injuries are tolerated.

***Article 205.***

The melons of the class II have to fulfil the conditions referred to in the Article 204, paragraph 1 of this Rulebook, where it may be in the shipment or in the package up to 5% of non-mature or over-mature harvests and up to 10% of harvests with the mechanical injuries or fractures.

***Article 206.***

The melons are packed in big opened shallow crates made of clamps (JUS D. F1. 021), crates made of clamps for apples (JUS D. F1. 026 i JUS D. F1. 037), deep crates made of clamps for vegetables (JUS D. F1. 028) and double shallow crates made of clamps (JUS D. F1. 044). The melons may be packed in palette containers, as well and in transportation means with compartments. (JUS D. F1. 035).

**6. The cucumbers (*Cucumis sativus* L.)**

***Article 207.***

In order to be placed into circulation, the cucumbers are classified in two classes - I and II.

#### ***Article 208.***

The cucumbers of the class I have to be from the same variety, firm, juicy, normally developed, smooth, straightforward, without bitterness, without ventricles, unified by their shape, longitude and color, without misshapen harvests, with the petiole which is not longer than 1 cm.

Based on their longitude and weight of harvests, the cucumbers are calibrated and placed into circulation as the cucumbers over 40 cm of length, i.e. over 700 g of mass and as the cucumbers from 20 to 40 cm of length, i.e. from 350 to 700 g of mass.

In the unit of package may be up to 2% of harvests with mechanical damages which do not influence significantly on the quality of the harvest.

#### ***Article 209.***

The cucumbers of the class II have to fulfil the conditions referred to in the Article 203, paragraph 1 of this Rulebook, but they don't have to be classified by their size and in the unit of the package may be up to 5% of cracked and mechanically damaged harvests.

#### ***Article 210.***

The cucumbers are packed in big opened shallow crates made of clamps (JUS D. F1. 022), duboke letvarice za vegetables (JUS D. F1. 028), shallow crates made of clamps for vegetables (JUS D. F1. 029), crates made of clamps for apples (JUS D. F1. 037), deep opened crates made of clamps (JUS D. F1. 041), big crates made of clamps (JUS F1. 042), double shallow crates made of clamps (JUS D. F1. 044) and in carton boxes.

In the retail sale, the cucumbers may be packed in carton, textile and similar commercial packaging material (eg. overlaying with the folio made of plastic mass).

### **7. The gourd (*Cucurbita pepo* L.)**

#### ***Article 211.***

In order to be placed into circulation, the gourds are classified in two classes - I and II.

#### ***Article 212.***

The gourds of the class I have to be young, normally developed, with the smooth delicate skin and unified by their shape, size and the color.

Based on their longitude, the gourds are placed into circulation as gourds up to 20 cm of length and the gourds over 20 cm of length.

In the unit of the package may be up to 5% of harvests with smaller mechanical damages which do not decrease the utility value of the harvest.

***Article 213.***

The gourds of the class II have to fulfil the conditions referred to in the Article 212, paragraph 1 of this Rulebook, but they don't have to be unified by their shape, size and the color and in the unit of the package may be up to 10% of harvests with smaller mechanical damages.

***Article 214.***

The gourds are packed in big opened shallow crates made of clamps (JUS D. F1. 022), in crates made of clamps for apples (JUS D. F1. 026), shallow crates made of clamps for vegetables (JUS D. F1. 029), as well and in carton boxes.

**8. The pumpkins and cucurbits (*Cucurbita* sp.)**

***Article 215.***

In order to be placed into circulation, the pumpkins and cucurbits are classified in two classes - I and II.

***Article 216.***

The pumpkins and the cucurbits of the class I have to be from the same variety, they have to be normally developed, unified by their shape, size and the color, harvested with the petiole, and the mass of the single harvest has to be at least 1 kg.

In the unit of the package may be up to 5% of harvests without the petiole and up to 5% of harvests with smaller deficiencies which do not decrease significantly the utility value of the product.

***Article 217.***

The pumpkins and the cucurbits of the class II have to fulfil the conditions referred to in the Article 216, paragraph 1 of this Rulebook, where in the unit of the package may be up to 10% of harvests without the petiole and up to 10% of mechanically damaged harvests.

**9. The young potato (*Solanum tuberosum* L.)**

***Article 218.***

The young potato is produced and placed into circulation for human consumption as new production at latest until August 1.

The young potato is extracted before its full maturity and immediately placed into circulation. The tubers have to have thin and delicate epidermis which can be easily removed under finger pressure.

#### ***Article 219.***

In order to be placed into circulation, the young potato has to fulfil the following minimal quality conditions and hygiene correctness conditions, with allowed derogations which are prescribed for the each class:

- 1) it has to have normally developed tubers of the same variety, it has to be clean, healthy, whole and firm;
- 2) it may not contain potato's cancer (*Synchytrium endobioticum*), it has to be without ringed bacteria putridity (*Corynebacterium sepedonicum*), without macid putridity (*Pseudomonas solanacearum*, *Colletotrichum lagenarium*, *Phytophthora infestans*, *Phisoctonia solani* and *Phythoraimeia operculella*);
- 3) it may not contain alien aroma and taste;
- 4) it may not have abnormal outer humidity and it may not be corrugated;
- 5) the tubers may not be attacked by the potato's chaf;
- 6) it has to be without bigger deformations, ferruginous stains, inner ventricles and glassy tubers;
- 7) it may not have bigger defficinencies, such as: green coloration of the surface (if exceeds 10% of the surface of the tuber, and it may not be removed by peeling of the epidermis), surface scurviness (if exceeds 25% of the surface of the tuber) and more severe defficiencies (if they exceed 10% of the mass of the tuber).

#### ***Article 220.***

The young potato is calibrated by the measurement of the diameter of the tuber by square opening with the appropriate length of the side. Depending on the shape of the tuber, the diameter of the young potato has to be at least:

- 1) for all varieties from April 20 ..... 28 mm
- 2) for other varieties from May 20, and that:
  - a) for elongated and half-elongated varieties ..... 30 mm
  - b) for round and oval varieties ..... 35 mm

The elongated and half-elongated varieties are those varieties for which the average longitude of the tuber is at least double bigger than the average wideness.

In the unit of the package the biggest difference in diameter between the biggest and the smallest tuber may be for the class extra 20 mm, and for the class I 30 mm.

#### ***Article 221.***

In order to be placed into circulation, the young potato is classified in three classes - extra, I and II.

#### ***Article 222.***

The young potato of the class extra has to be from the same variety, normally developed and unified by its shape, largeness and the quality, it has to have delicate epidermis with compact tubers without any deficiencies.

In the unit of the package the young potato of the class extra may contain up to 1% of impurities (the soil, sprouts) and at most up to 4% of the total mass of tubers with deficiencies prescribed in provisions of the Article 219, items 5, 6 and 7 of this Rulebook, where at most 1% of tubers may have the green coloration of the surface above 10%. It may be at most 1% of tubers which are attacked by the potato's chaf.

In the unit of the package is allowed up to 3% of the mass of tubers with the diameter for 5 mm bigger or smaller than prescribed.

#### ***Article 223.***

The young potato of the class I has to be of good quality and it has to be healthy, and with respect to the size and characteristics of the tuber, it has to fulfil the conditions prescribed for the young potato of the class extra, with the tolerance of up to 1% of impurities (the soil, sprouts). In the unit of the package may be up to 6% of the total mass of tubers with deficiencies which are prescribed in the Article 219, items 5, 6 and 7 of this Rulebook (where it may be at most 1% of tubers with the green coloration of the surface above 10% and 1% of tubers which are attacked by the potato's chaf).

In the unit of the package may be at most 4% of harvests with the diameter for 5 mm bigger or smaller than prescribed.

It is tolerated up to 2% of tubers of other variety in the unit of the package.

#### ***Article 224.***

The young potato of the class II has to be healthy and suitable for human consumption, but it doesn't have to be unified by its variety. It is allowed for up to 10% of the mass of tubers not to fulfil the conditions prescribed in the Article 219, items 5, 6 and 7 of this Rulebook (where it may be at most 1% of tubers with the green coloration of the surface above 10%, i.e. 1% of the mass of tubers which are attacked by the potato's chaf and up to 2% of severely damaged and unsound tubers).

In the unit of the package may be at most 2% of impurities (the soil, sprouts) and up to 4% of the mass of tubers with the diameter for 5 mm bigger or smaller than the prescribed.

***Article 225.***

The young potatoes packed in opened shallow crates made of clamps (JUS D. F1. 022), crates made of clamps for apples (JUS D F1. 026 and JUS D. F1. 037), jute sacks (JUS F. G4. 020) and sacks made of synthetic fibres. The material for the packaging material has to be new and clean.

In retail sale, the young potato is packed in smaller bags made of various materials (eg. of textile or plastic fibres). This packaging material may contain 1, 2 and 5 kg of young potato. The early potato of the class extra has to be packed in closed packaging material.

In the declaration have to be indicated the class and the shape of young potato such as: round, oval, rounded to elongated, then the name of the variety (for the class extra and for the class I), the mass in one kg and the company, i.e. the name and the seat of the producer who placed potato into circulation.

**10. The potato (*Solanum tuberosum* L.)**

***Article 226.***

The potato is extracted in full physiological maturity and it is intended for the human consumption.

In order to be placed into circulation, the potato has to, besides the allowed derogations which are prescribed for the each class, fulfil the quality conditions which are prescribed in the Article 219, items 1 to 7 of this Rulebook.

The potato is calibrated by the measurement of the diameter of the tuber with the square opening of the appropriate length of the side. Depending on the shape of the tuber, the diameter of the potato has to be at least:

- 1) for elongated and half-elongated varieties ..... 30 mm
- 2) for round and oval varieties ..... 35 mm

The elongated and half-elongated varieties are those varieties for which the average longitude of the tuber is at least double bigger than the average wideness.

In the unit of the package the biggest difference in diameter between the biggest and the smallest tuber may be for the class extra 20 mm, and for the class I 30 mm.

The potato which is placed into circulation after September 1, has to have firm epidermis.

***Article 227.***

In order to be placed into circulation, the potato is based on its quality classified in three classes - extra, I and II.

***Article 228.***

The potato of the class extra has to be physiologically mature, of the same variety, normally developed and unified by its shape, size and the color. The tubers has to be with the specific taste, without sprouts or damaged epidermis.

In the unit of the package is allowed at most 1% impurities (the soil, sprouts) and at most 6% of the total mass of tubers with the defficiencies prescribed in the Article 219, items 2 to 7 of this Rulebook (where it may be at most 1% of tubers with the green coloration of the surface above 10% and 1% of tubers which are attacked by the potato's chaf, which are corrugated or putrid).

In the unit of the package is allowed up to 3% of the mass of tubers with the diameter which is 5 mm bigger or smaller than prescribed.

***Article 229.***

The potato of the class I has to be physiologically mature and healthy, and in terms of the size and characteristics, same as the potato of the class extra, where is tolerated up to 1% of impurities (the soil, sprouts) and up to 8% of the mass of tubers with the defficiencies prescribed in the Article 219, items 2 to 7 of this Rulebook (where it may be at most 1% of tubers with the green coloration of the surface above 10% and 1% of tubers which are attacked by the potato's chaf, i.e. which are corrugated or putrid).

In the unit of the package is tolerated up to 2% of the mass of tubers of the other variety than the one that's indicated on the package, as well and up to 4% of tubers with the diameter which is 5 mm bigger or smaller than the prescribed.

***Article 230.***

The potato of the II class has to be healthy and suitable for the human consumption, i.e. has to fulfil the minimal conditions which are prescribed in the Article 219 of this Rulebook. It is allowed up to 2% of impurities (the soil, sprouts) and up to 10% of the mass of tubers with the defficiencies which are prescribed in the Article 219, items 2 to 7 of this Rulebook (where it may be at most 1% of tubers with the green coloration of the surface above 10%, up to 5% of the mass of tubers with fractures, slashes and contusions, as well and up to 2% of unsound tubers, i.e. tubers which are attacked by the potato's chaf).

In the unit of the package is allowed at most 4% of the mass of tubers which are with the diameter which is for 5 mm bigger or smaller than the prescribed.

***Article 231.***

The potato whose tubers are, depending on their shape, with the diameter which is smaller than 30 mm, i.e. than 35 mm (Article 226, paragraph 3), may be placed into circulation only with the label: "small potato".

In the unit of the package of the small potato may not be more than 4% of soil and impurities, nor more than 10% of tubers with contusions, fractures, slashes and other damages, where it may not be more than 2% of unsound tubers.

***Article 232.***

The potato is packed in the packaging material referred to in the Article 225 of this Rulebook, and it may be dispatched in the bulk condition (the bulk), where the transportation mean has to be with compartments or the floor and walls of the transportation mean have to be overlaid with the suitable material.

The declaration for the potato of the class extra and class I, besides other data, has to contain the data about the variety and the calibre.

**11. The cabbage (*Brassica oleracea var. capitata L.*)**

***Article 233.***

Based on the period of its harvest, the cabbage may be early (summer), belated (fall) and winter.

In order to be placed into circulation, the cabbage is based on its quality classified in two classes - I and II.

***Article 234.***

In the class I is classified cabbage whose bulbs are well developed, whole, firm, compact, unified by their shape, largeness and the colorm without separated leaves and with the root (kocan) which is chopped in the basis of the bulb.

The early cabbage, based on the mass of the bulb, is placed into circulation as early cabbage up to 1 kg, the early cabbage from 1 to 2 kg and the early cabbage over 2 kg.

The belated cabbage, based on the mass of the bulb, is placed into circulation as the belated cabbage from 1 to 2 kg and the belated cabbage over 2 kg.

The winter cabbage, based on the mass of the bulb, is placed into circulation as the winter cabbage from 0,75 to 1,5 kg and the winter cabbage over 1,5 kg of the mass of one bulb.

The cabbage of the class I has to have three outlining protective leaves.

***Article 235.***

The cabbage of the class I has to have bulbs which fulfil the conditions referred to in the Article 234 of this Rulebook, where in the unit of the package may be up to 10% of bulbs with fractures and mechanical injuries,

***Article 236.***

The early cabbage is packed in crates made of clamps for apples (JUS D. F1. 026 ili JUS D. F1. 037) and in deep crates made of clamps for vegetables JUS D. F1. 028), and the belated cabbage may be distributed in compartments for opened package in the bulk condition (JUS D. F1. 035) and in sacks made of synthetic fibres.

**12. The cauliflower (*Brassica oleracea* var. *botrytis* L.)**

***Article 237.***

In order to be placed into circulation, the cauliflower is based on its quality classified in three classes - extra, I and II.

***Article 238.***

The cauliflower of the class extra has to have bulbs which are firm, compact, whole, of white color, unified by their shape and the largeness and protected with the necessary number of shortened, outlining leaves (from 3 to 5), and the root (kocan) has to be chopped in the basis of the outlining leaf.

Based on the size of the bulb, measured by its curve, the cauliflower of the class extra is placed into circulation as the cauliflower with the curve over 30 cm, the cauliflower with the curve from 25 to 30 cm, the cauliflower with the curve from 20 to 25 cm and the cauliflower with the curve from 15 to 20 cm.

***Article 239.***

The cauliflower of the class I has to have bulbs which fulfil the conditions referred to in the Article 238 of this Rulebook, where the bulbs have to be with the yellow-white color and in the unit of the package may be bulbs with the curve below 15 cm, but not below 10 cm, as well and up to 5% of mechanically damaged bulbs.

***Article 240.***

The cauliflower of the class II has to have bulbs which are half-firm, white, green-white or yellow-white color and with the necessary number of shortened protective outlining leaves (from 3 to 5), the root (kocan) has to be chopped in the basis of the outlining leaf, and the bulbs have to be uneven by their shape and the size, less compact and over-grown leaves.

In the unit of the package may be up to 10% of bulbs with mechanical injuries and damages from harmful organisms.

***Article 241.***

The cauliflower is packed in deep crates made of clamps for vegetables (JUS D. F1. 028), big crates made of clamps without the timpan (JUS D. F1. 042), in big crates made of clamps with the timpan (JUS D. F1. 045), as well and in suitable carton boxes.

**13. The kail (*Brassica oleracea* var. *sabauda*)**

***Article 242.***

In order to be placed into circulation, the kail (early and winter) is based on its quality classified in two classes - I and II.

***Article 243.***

The kail of the class I has to have bulbs which are firm, well developed, unified by their shape and the largeness and without fractures, and the root (kocan) has to be chopped until the outlining leaf. The bulbs may have at most up to two outlining leaves which may not be yellow colored. The winter kail from the seaside may have more outlining leaves.

Based on the mass of its bulb, the kail of the class I is placed into circulation as the early kail with the bulb with the mass from 0,30 to 0,75 kg from 0,75 to 1,25 kg and over 1,25 kg, and as belated kail with the bulb with the mass from 1 to 1,50 kg, from 1,50 to 2 kg and over 2 kg.

***Article 244.***

The kail of the class II has to have bulbs which fulfil the conditions referred to in the Article 243, paragraph 1 of this Rulebook, where the bulbs may have up to three outlining leaves and in the unit of the package may be up to 10% of bulbs with mechanical injuries and damages caused by harmful organisms.

Based on the mass of its bulb, the kail of the class II is placed into circulation as the early kail with the bulb with the mass from 0,25 kg to 1 kg, from 1 to 2 kg and over 2 kg, and as belated kail with the bulb with the mass from 0,5 to 1,5 kg, from 1,5 to 2,5 kg and over 2,5 kg.

***Article 245.***

The early kail is packed in crates made of clamps for apples (JUS D. F1. 026 or JUS D. F1. 037), in deep crates made of clamps for vegetables (JUS D. F1. 028) and in carton boxes, and the belated kail may be also packed in compartments for the opened package (the bulk - JUS D. F1. 035) and in sacks woven of the synthetic fibre.

**14. The kail umbilicus (*Brassica oleracea* var. *gemmifera*)**

***Article 246.***

In order to be placed into circulation, the kail umbilicus is based on its quality classified in three classes - extra, I and II.

***Article 247.***

In the class extra is classified the kail umbilicus which has firm, compact bulbs with the characteristic green color, with the diameter from 25 to 30 mm and which are without leaflets and other deficiencies.

***Article 248.***

In the class I is classified the kail umbilicus with approximately same characteristics as the kail umbilicus of the class extra, but its diameter is from 18 to 24 mm, but it may not have deficiencies which would decrease significantly its utility value.

***Article 249.***

In the class II is classified the kail umbilicus which fulfills the same conditions as the the kail umbilicus of the class I, which has diameter over 35 mm, but which doesn't have deficiencies which would decrease significantly its utility value.

***Article 250.***

The kail umbilicus is packed in bags made of synthetic and other fibres with the content of: 0,5 kg, 1 kg, 3 kg and 5 kg.

**15. The kohlrabi (*Brassica oleracea* var. *gongylodes*)**

***Article 251.***

In order to be placed into circulation, the kohlrabi (early and belated) is based on its quality classified in two classes - I and II.

***Article 252.***

The kohlrabi of the class I has to have bulbs with fresh green leaves, which are firm, whole and unified by their shape, largeness and the color, and the meat of the bulb has to be without firm cellulose fibres.

In the unit of the package may be up to 5% of bulbs with smaller mechanical damages.

Based on the size of its bulb, the early kohlrabi is placed into circulation with the diameter of the bulb from 3 to 5 cm, from 5 to 7 cm or over 7 cm, and the belated kohlrabi with the diameter of the bulb from 5 to 7 cm and over 7 cm.

***Article 253.***

The kohlrabi of the class II has to have bulbs which fulfil the conditions referred to in the Article 252 of this Rulebook, where in the unit of the package may be up to 10% of bulbs with mechanical damages.

***Article 254.***

The kohlrabi is packed in shallow crates made of clamps (JUS D. F1. 029), in crates made of clamps for apples (JUS D. F1. 037) and in carton boxes.

**16. The chinese cabbage (*Brassica pekinensis*, Rupr.)**

***Article 255.***

Based on the period of its harvesting, the chinese cabbage may be early, fall and winter.

In order to be placed into circulation, the chinese cabbage is based on its quality classified in two classes - I and II.

***Article 256.***

In the class I are classified bulbs of the chinese cabbage which have the characteristic shape for the variety, which are firm, unified by their shape, color and the size and which are without separated leaves.

The bulbs have to be without damages caused by plant diseases and harmful organisms.

***Article 257.***

The chinese cabbage of the class II includes bulbs which have to fulfil the conditions referred to in the Article 256 of this Rulebook, where in the unit of the package may be up to 10% of bulbs which are less compact, uneven by their size and with insignificant mechanical injuries.

The chinese cabbage of the class I and II is packed in deep crates made of clamps for vegetables (JUS D. F1. 028), in big crates made of clamps with the timpan and without the timpan, as well and in suitable carton boxes.

**17. The carrot - carrot (*Daucus careta* L.)**

***Article 258.***

In order to be placed into circulation, the carrot is based on its quality classified in three classes - extra, I and II.

***Article 259.***

The carrot of the class extra has to have characteristics which are characteristic for the variety and has to have the smooth roots with the normal shape which at the longitude of 0,5 cm may be green or purple color and which may not be mechanically damaged or have other deficiencies.

***Article 260.***

The carrot of the class I has to fulfil the conditions referred to in the Article 259 of this Rulebook, but the roots do not have to be normally shaped and they may have smaller fractures, and the roots with the longitude up to 8 cm may be at the longitude up to 1 cm with the green or purple color, the roots with the longitude over 8 cm at the longitude up to 1,6 cm with the green or purple color.

***Article 261.***

The carrot of the class II has to fulfil the conditions referred to in the Article 9 of this Rulebook, where the roots with the longitude up to 8 cm may be at the longitude up to 1,5 cm with the green or purple color and the roots with the longitude over 8 cm at the longitude up to 2,5 cm with the green or purple color.

***Article 262.***

The early varieties of carrots and early varieties of carrots with the small root have to have the diameter -of the root from 10 to 40 mm.

The variety of the carrot of the main harvest of the class extra and the variety of the carrot with the big root of the class extra, have to have the diameter of the root from 20 to 40 mm, and the carrots of the class I and II the diameter of the root from 20 to 50 mm.

***Article 263.***

The declaration for the carrot of the class extra has to contain the indication of the variety.

***Article 264.***

The carrot is packed in deep crates made of clamps for vegetables (JUS D. F1. 037), deep opened crates made of clamps (JUS D. F1. 041), in double shallow crates made

of clamps (JUS D. F1. 044) and in carton boxes, plastic perforated sacks up to 5 kg and in sacks made of synthetic fibres.

The carrot may be distributed in the bulk condition too (the bulk), subject to condition that the floor and the walls of the transportation mean are overlaid with the reed or other suitable material.

## **18. The beet root (*Beta vulgaris* subsp. *rubra* L.)**

### ***Article 265.***

In order to be placed into circulation, the beet root is based on its quality classified in two classes - I and II.

### ***Article 266.***

The beet root of the class I has to have the root unified by its shape, size and the color of the pulpous part which is characteristic for the variety. The pulpous part has to be without white stripes (rings) without firm cellulose fibres and without crutches. The leaves of the beet root have to be chopped 2 cm above the root.

Based on the size of the root, the beet root of the class I is placed into circulation as the beet root with the diameter from 5 to 8 cm and the beet root with the diameter from 8 to 12 cm.

In the unit of the package may be up to 5% of roots with smaller mechanical damages.

### ***Article 267.***

The beet root of the class II has to fulfil the conditions referred to in the Article 266 of this Rulebook, where the roots do not have to be unified by their shape, size and the color and in the unit of the package may be in total up to 15% cracked and mechanically damaged roots.

### ***Article 268.***

The beet root is packed in crates made of clamps for apples (JUS D. F1. 026 or JUS D. F1. 027) in carton boxes and in compartments for opened package (the bulk JUS D. F1. 035), as well and in boxes made of synthetic fibres.

## **19. The radish (*Raphanus sativus* L. var. *maior*)**

### ***Article 269.***

In order to be placed into circulation, the radish is based on its quality classified in two classes - I and II.

***Article 270.***

The radish of the class I has to have the juicy root, unified by its shape, largeness and the color and without firm cellulose fibres and ventricles. The leaves of the radish have to be removed from the bulb of the root.

Based on the size of its root, the radish of the class I may be placed into circulation as the radish with the diameter of the root from 6 to 8 cm and the radish with the diameter of the root from 8 to 10 cm.

In the unit of the package may be up to 5% of roots with smaller mechanical damages.

***Article 271.***

The radish of the class II has to fulfil the conditions referred to in the Article 270 of this Rulebook, where the root do not have to be unified by its shape, size and the color, and there may be up to 20% of cracked and mechanically damaged roots in the unit of the package.

***Article 272.***

The roots are packed in crates made of clamps for apples (JUS D. F1. 026 or JUS D. F1. 027), in carton boxes or in compartments for opened package (the bulk - JUS D. F1. 035).

**20. The little radish (*Raphanus sativus* var. *radicola* L.)**

***Article 273.***

In order to be placed into circulation, the little radish is based on its quality classified in two classes - I and II.

***Article 274.***

The little radish of the class I has to have fresh, juicy root, with the color characteristic for the variety, without ventricles, without over grownes, without firm cellulose fibres and with the diameter from 1,5 to 2 cm, and the leaves have to be fresh and with the green color.

The little radishes which are placed into circulation have to be faggoted in faggots of 10, 15 or 20 pieces.

The little radishes without leaves may be also placed into circulation.

In the unit of the package may be up to 5% of roots with smaller mechanical damages.

***Article 275.***

The little radishes of the class II have to fulfil the conditions referred to in the Article 274 of this Rulebook, where in the unit of the package may be up to 5% of roots with ventricles and up to 10% of roots with fractures, smaller mechanical damages and faded leaves, and the diameter of the root may not be smaller than 1 cm.

***Article 276.***

The little radishes are packed in crates made of clamps for apples (JUS D F1. 026), deep crates made of clamps for vegetables (JUS D. F1. 028), shallow crates made of clamps for vegetables (JUS D. F1. 029), deep opened crates made of clamps (JUS D. F1. 041) and in carton boxes.

The little radishes without leaves are packed in suitable commercial packaging material up to 0,5 kg (same as strawberries).

**21. The broskva – underground kohlrabi (*Brassica napus* var. *napobrassica*)**

***Article 277.***

In order to be placed into circulation, the broskva is based on its quality classified in two classes - I and II.

***Article 278.***

The broskva of the class I has to have the root which is unified by its size, which is compact and juicy, with the fragile meat, without ventricles and white stripes and without firm cellulose fibres.

The broskva of the class I is placed into circulation as the broskva with the diameter of the root from 6 to 8 cm and the broskva with the diameter of the root over 8 cm.

In the unit of the package may be up to 5% of fractured and mechanically damaged roots.

***Article 279.***

The broskva of the class II has to fulfil the conditions referred to in the Article 278 of this Rulebook, where the roots do not have to be unified by their size and in the unit of the package may be up to 10% of fractured and mechanically damaged roots.

***Article 280.***

The broskva is packed in crates made of clamps for apples (JUS DF1 026 or JUS D.F1.027) or in the compartments for opened package (the bulk JUS D.F1.035).

## **22. The chard (*Beta vulgaris* subsp. *cicla* f. *hortensis* i f. *macropleura*)**

### ***Article 281.***

In the production and in the circulation is present the foliated chard (f. *hortensis*) from which is used the leaf and ribbed chard from which is used leaf grip with the central nerve.

In order to be placed into circulation the foliated and ribbed chard is based on its quality classified in two classes - I and II.

### ***Article 282.***

In the class I is classified foliated chard which is clean, and by its development, color and juiciness of its leaves typical for the variety and the production area. The foliated chard of the class I has to be without any deficiencies, and particularly it may not be faded, damaged by fungus and insects and without abnormal humidity.

The ribbed chard of the class I has to be well developed, clean and without any deficiencies.

In the unit of the package up to 10% of the mass of the product may deviate from quality conditions which are prescribed for this class, but it has to fulfil the quality conditions prescribed for the following lower class.

### ***Article 283.***

In the class II is classified foliated and ribbed chard, which due to smaller deficiencies with respect to development of the leaf and leaf grip do not fulfil the conditions prescribed for the class I but which have to be clean and fulfil the minimal quality conditions (Article 9).

In the unit of the package up to 10% of the product may derogate from prescribed quality conditions, subject to condition they are suitable for the consumption.

### ***Article 284.***

The foliated and ribbed chard are packed in crates made of clamps for apples (JUS D.F1.037), in deep crates made of clamps for vegetables (JUS D.F1.028) as well and in carton boxes.

## **23. The spinach (*Spinacea oleracea* L.)**

### ***Article 285.***

In order to be placed into circulation, the spinach is based on its quality classified in two classes I and II.

***Article 286.***

The spinach of the class I has to have specific green color depending on the variety and the season, without impurities from the soil and wastes, without damages from plant diseases and harmful organisms, with shortened grips, which may not be longer than 10 cm and with whole leaves.

For the spinach with the rosette, the root has to be chopped directly above outer corona of leaves.

***Article 287.***

The spinach of the class II has to fulfil the conditions referred to in the Article 286 of this Rulebook, where in the unit of the package may be up to 10% of spinach with lighter discoloured leaves and with leaves with damages from the frost, diseases and harmful organisms and with over-grown.

***Article 288.***

In the same unit of the package may not be together packed spinach in leaves and the spinach in the rosette.

***Article 289.***

The spinach is packed in deep crates made of clamps for vegetables (JUS D.F1.028), crates made of clamps for apples (JUS D.FI 037), deep opened crates made of clamps (JUS D FI 041), big crates made of clamps (JUS D.F1.C42), double shallow crates made of clamps (JUS D.F1.044) and in carton boxes.

**21. The bulbous lettuce (*Lactuca sativa* L.)**

***Article 290.***

In order to be placed into circulation, the bulbous lettuce is based on its quality classified in two classes I and II.

***Article 291.***

The bulbous lettuce of the class I has to have firm bulbs, which are delicate, fragile, developed, unified by their shape and the color, with closed leaves, and the root has to be chopped in a manner that it is not longer than 1 cm.

Based on the size and the weight of the bulb, the bulbous lettuce of the class I is placed into circulation as the winter lettuce with bulbs with the mass of at least 200 g and as the spring lettuce with bulbs with the mass of at least 150 g, where the

difference between the mass of particular bulbs in the unit of the may not exceed 80 g.

In the unit of the package may be up to 5% of bulbs with defficiencies with respect to color and with smaller damages.

***Article 292.***

The bulbous lettuce of the class II has to fulfil the conditions referred to in the Article 291 of this Rulebook, but it doesn't have to have the appropriate smallest mass of at least 200, i.e. 150 g, and in the unit of the package may be up to 15% of bulbs with defficiencies with respect to color and with mechanical damages.

***Article 293.***

The bulbous lettuce is packed in deep crates made of clamps for vegetables (JUS D.F1.028), deep opened crates made of clamps (JUS D.F1.041), big crates made of clamps (JUS D.F1 042), double shallow crates made of clamps (JUS D.F1.044) and in carton boxes.

**25. The endive (*Cichorium endivia* L.)**

***Article 294.***

In order to be placed into circulation, the endive is based on its quality classified in two classes I and II.

***Article 295.***

The endive of the class I has to be firm, well developed, without root, unified buy its size and the color and calibrated by its size and the color (paleness and etiolation of leaves).

In the unit of the package may be up to 5% of endive with uneven color of the heart (paleness of inner leaves) and up to 5% of leaves with smaller damages from plant diseases and harmful organisms.

***Article 296.***

The endive of the class II has to fulfil the conditions referred to in the Article 295 of this Rulebook, where in the unit of the package may be up to 10% of endive with uneven color of the heart and up to 10% of leaves with damages from plant diseases and harmful organisms.

***Article 297.***

The endive is packed in deep crates made of clamps for vegetables (JUS D.F1.028), shallow crates made of clamps for vegetables (JUS D.F1.029), deep opened crates made of clamps (JUS D.F1.044) and in carton boxes.

## **26. The cichorium (*Cichorium Intybus* var. *foliosum* Hegi)**

### ***Article 298.***

The cichorium is grown in bulbs but it may be placed into circulation as well and as carved leaves. The leaves have to be unified by their size and color, without root and un-dampened, The leaves may not be too bitter nor hairy and it may not contain impurities.

In the unit of the package may be up to 10% of products with mechanically damaged leaves.

### ***Article 299.***

The cichorium is packed in crates made of clamps for apples (JUS D.F1.026 or JUS D.F1.037) or in deep crates made of clamps for vegetables (JUS D.F1.028).

## **27. The young onion (*Allium cepa* L.) and young garlic (*Allium sativum* L.)**

### ***Article 300.***

In order to be placed into circulation, the young onion is based on its quality classified in two classes I and II.

### ***Article 301.***

The young onion of the class I has to be with un-developed bulb, compact, with chopped veins, with the plumage of the green color which may not be damaged by plant diseases and harmful organisms and it has to be properly cleaned from the soil.

As the young onion of the class I is possible to place into circulation early varieties of the onion of the type silver with already formed bulb, silver-white color, with chopped veins and with green plumage with the height of up to 10 cm above the bulb. The onion may not contain remainings of the soil and it may not be damaged by plant diseases and harmful organisms.

Based on the largeness of its stipe and the size of the bulb, the young onion is calibrated and placed into circulation connected into bundles of 5, 10, 15 or 20 spindles, where in the each bundle, the stipes, i.e. of the bulbs have to be unified by their largeness.

### ***Article 302.***

The young onion of the class II has to fulfil the conditions referred to in the Article 301 of this Rulebook, where in the unit of the package may be up to 10% of stipes

with yellow and sicken leaves and with mechanical injuries and damages caused by plant diseases and harmful organisms.

## **28. The onion (*Allium cepa* L.)**

### ***Article 303.***

In order to be placed into circulation the onion is based on its quality classified in two classes I and II.

### ***Article 304.***

The onion of the class I has to have bulbs which are mature, compact, whole, non-germinated, unified by their shape, size and the color, with dry and thin outlining skin, with thin neck, with sickened and shortened veins or without veins and with the diameter which has to be at least 40 mm.

The onion which is intended for longer preservation has to have at least two outlining skins.

In the unit of the package may be up to 5% of bulbs with mechanical injuries and damages caused by plant diseases and harmful organisms.

### ***Article 305.***

The onion of the class II has to fulfil the conditions referred to in the Article 304 of this Rulebook, where the bulbs do not have to be unified by their shape and the color, may have contusions in traces, smaller injuries from plant diseases and harmful organisms and smaller mechanical injuries in total up to 10%, and in the unit of the package may be up to 10% of bulbs in the initial phase of germination, and the diameter of the bulb may be smaller than 40 mm, but it may not be smaller than 30 mm.

### ***Article 306.***

Based on the size of its bulb, the onion is classified and placed into circulation with the bulb which has the diameter from 30 to 40 mm, from 40 to 50 mm, from 50 to 60 mm and over 60 mm.

### ***Article 307.***

The young onion, young garlic and onion are packed in big opened shallow crates made of clamps (JUS D F1 022), crates made of clamps for apples (JUS D.F1,037), deep crates made of clamps for vegetables (JUS D.F1.028), carton boxes and shallow crates made of clamps for vegetables kartonske (JUS D.F1.029), and the onion may be also packed in jute sacks No. 3 and 4 (JUS F G4.020) as well and in sacks made of synthetic fibres.

The young onion and young garlic, as well as onion may be distributed in the opened package-in the bulk (the bulk JUS D. F1.035).

## **29. The garlic (*Allium sativum* L.)**

### ***Article 308.***

In order to be placed into circulation, the garlic is based on its quality classified in two classes I and II.

### ***Article 309.***

The garlic of the class I has to have bulbs which are compact, firm, mature, dry, with the outlining skin, non-germinated, non-frost, with short veins or without veins, with desiccated stipe, unified by their shape, size and the color and classified by their size, where the diameter of the bulb has to be at least 30 mm.

In the unit of the package may be up to 5% of bulbs with the diameter which is smaller than 25 mm, as well as up to 5% of bulbs with separated garlic cloves.

### ***Article 310.***

The garlic of the class II has to fulfil conditions referred to in the Article 309 of this Rulebook, where in the unit of the package may be up to 10% of bulbs with separated cloves and with mechanical damages and the diameter of the bulb may be smaller than 30 mm, but not smaller than 20 mm.

### ***Article 311.***

The garlic is packed in big opened shallow crates made of clamps (JUS D F1.022), crates made of clamps for apples (JUS DF1.026 i JUS DF1.037), deep crates made of clamps for vegetables (JUS D.F1.028), shallow crates made of clamps for vegetables (JUS D F1.029), carton boxes as well as in jute sacks No. 3 or 7 (JUS F.G4.020).

## **30. The leek (*Allium porrum* L.)**

### ***Article 312.***

In order to be placed into circulation, the leek is based on its quality classified in two classes I and II.

### ***Article 313.***

In order to be placed into circulation, the leek has to fulfil the following quality conditions:

- 1) it has to be whole (with the exception of margins of the root and leaves which may be cut);
- 2) it has to be with the fresh appearance, without formed vertical stipe with the flour and seeds;
- 3) it has to be unified by its longitude, largeness and the color;
- 4) it has to be healthy and un-damaged by plant diseases and harmful organisms, insects, funghy etc;
- 5) it has to be clean, without white or sickened leaves, where the root may contain only;
- 6) it has to be without visible residues of chemical substances;
- 7) it has to be without abnormal outer humidity;
- 8) it may not contain alien aroma and taste;
- 9) it has to be at the level of suitable maturity which enables its handling and transportation.

#### ***Article 314.***

The leek of the class I has to be with the good quality, well developed and without deficiencies, with the exception of insignificant deficiencies on the surface, subject to condition that it doesn't significantly reduce the utility value of the product. The white part of the stipe has to be at least one third of the total length of the leek.

The leek of the class I may have the diameter of the stipe from 15 to 30 mm and over 30 mm, depending on the variety.

In the unit of the package may be up to 5% of stipes with damages.

#### ***Article 315.***

The leek of the class II has to fulfil the minimal quality conditions prescribed in the Article 314 of this Rulebook, where the white part of the stipe has to be at least one quarter of the total length of the leek.

In the unit of the package is tolerated up to 10% of stipes with mechanical damages and with the insignificant quantity of soil around the root.

#### ***Article 316.***

The leek is packed in crates made of clamps for apples (JUS D F1.026 or JUS D.F1.037), deep crates made of clamps for vegetables (JUS D.F1.028), deep opened crates made of clamps (JUS D.F1.041), carton boxes and in double shallow crates made of clamps (JUS D.F1.044).

The leek is in retail sale packed in various packaging material of smaller dimensions (commercial packaging material), such as bags and similar.

### **31. The celery (*Apium graveolens* L.)**

#### ***Article 317.***

In order to be placed into circulation, the celery is based on its quality classified in two classes I and II.

#### ***Article 318.***

The celery of the class I has to have whole root, which is firm, juicy, without ventricles, without firm cellulose fibres, without clutchs and which is unified by its size and the color, and the leaf has to be chopped next to the root.

Based on the largeness of its root, the celery is classified and placed into circulation with the diameter from 6 to 8 cm and with the diameter from 8 to 10 cm.

In the unit of the package may be up to 5% of roots with smaller mechanical damages.

#### ***Article 319.***

The celery of the class II has to fulfil the conditions referred to in the Article 318 of this Rulebook, where in the unit of the package may be up to 10% of roots with mechanical damages and the root doesn't have to be unified by its size and the color.

#### ***Article 320.***

In the circulation may be placed the leaf of the fresh celery, which is without damages from plant diseases and harmful organisms, with the dark-green color, with well developed leaves and with normally developed shortened grips.

#### ***Article 321.***

The celery is packed into deep crates made of clamps for vegetables (JUS D.F1.028), crates made of clamps for apples (JUS D.F1 037), deep opened crates made of clamps (JUS D.F1.041), carton boxes and in double shallow crates made of clamps (JUS D.F1.044).

The celery of the class II may be distributed also in the bulk condition (the bulk), where the walls of the transportation mean have to be overlaid with the reed or with other suitable material.

### **32. The parsley (*Petroselinum hortense* Hoffm.)**

#### ***Article 322.***

In order to be placed into circulation, the parsley is based on its quality classified in two classes I and II.

***Article 323.***

The parsley of the class I has to have the juicy root, which is whole, unified by its shape and the size and without clutchs.

Based on the size of its diameter, the parsley is classified and placed into circulation with the diameter of the root from 10 to 30 mm and with the diameter of the root over 30 mm.

In the unit of the package may be up to 5% of roots with smaller mechanical damages.

***Article 324.***

The parsley of the class II has to fulfil the conditions referred to in the Article 323 of this Rulebook, where the root doesn't have to be unified by its shape and the size and in the unit of the package may be up to 10% of fractured or mechanically damaged roots.

***Article 325.***

In the circulation may be placed the leaf of the fresh parsley, which is without damages, if it is with the dark-green color, with well developed leaves and with normally developed shortened grips.

***Article 326.***

The parsley is packed in deep crates made of clamps for vegetables (JUS D.F1.028), crates made of clamps for apples (JUS D.F1.037), deep opened crates made of clamps (JUS D.F1.038), carton boxes and in double shallow crates made of clamps (JUS D.F1.044).

The parsley of the class II may be distributed also in the bulk condition (the bulk), where the walls of the transportation mean have to be overlayed with the reed or with other suitable material.

### **33. The parsnip (*Pastinaca sativa* L.)**

***Article 327.***

In order to be placed into circulation, the parsnip is based on its quality classified in two classes I and II.

***Article 328.***

The parsnip of the class I has to have juicy root, which is whole, unified by its shape and the size, without clutchs or fractures.

Based on the size of the diameter, the root of the parsnip is classified and placed into circulation with the diameter from 20 to 40 mm and the diameter over 40 mm.

In the unit of the package may be up to 5% of roots with smaller mechanical damages.

***Article 329.***

The parsnip of the class II has to fulfil the conditions referred to in the Article 328 of this Rulebook, where the root doesn't have to be unified by its shape and the size and in the unit of the package may be up to 10% of mechanically damaged roots.

***Article 330.***

The parsnip deep crates made of clamps for vegetables (JUS D.F1.028), crates made of clamps for apples (JUS D.F1.037), deep opened crates made of clamps (JUS D.F1.038), carton boxes and in double shallow crates made of clamps (JUS D.F1.044).

The parsnip may be distributed also in the bulk condition (the bulk), where the walls of the transportation mean have to be overlaid with the reed or with other suitable material.

**34. The horse radish (*Armoracia lapathifolia* Gilib, sin. *Cochlearia armoracea* L.)**

***Article 331.***

In order to be placed into circulation the horse radish is based on its quality classified in two classes I and II.

***Article 332.***

The horse radish of the class I has to have the juicy root, which is white, un-damaged, smooth, without leaves and without clutchs.

Based on the mass of its root, the horse radish is calibrated and placed into circulation as the horse radish with the mass of the root from 100 to 200 g, mass of the root from 200 to 300 g and the mass of the root over 300 g.

***Article 333.***

The horse radish of the class II has to fulfil the conditions referred to in the Article 332 of this Rulebook, where the roots may be non-calibrated and with clutchs and in the unit of the package may be up to 10% of roots with mechanical damages.

***Article 334.***

The horse radish is packed in the same packaging material and in a same manner as it is prescribed by this Rulebook for parsnip (Article 330).

### **35. The white asparagus (*Asparagus officinalis* L.)**

#### ***Article 335.***

In order to be placed into circulation, the white asparagus is based on its quality classified in two classes I and II.

#### ***Article 336.***

The white asparagus of the class I has to have the sprouts which are young, fragile, smooth, straight forward, unified by their longitude, largeness and the color, with one-color peaks, without stains, ventricles, fractures, with the meat which is compact and white and without firm cellulose fibres.

Based on its longitude and the diameter of the sprout, the white asparagus of the class I is placed into circulation as the white asparagus with sprouts with the longitude over 20 cm and the diameter over 1,5 cm and as the asparagus with sprouts with the longitude from 15 to 20 cm and with the diameter over 1 cm. The sprouts are connected in bundles from 0,5 to 1 kg,

In the unit of the package may be up to 5% of sprouts with smaller longitude, i.e. diameter, but not with the longitude which is smaller than 12 cm nor with the diameter which is smaller than 1 cm.

#### ***Article 337.***

The white asparagus of the class II has to fulfil the conditions referred to in the Article 336, paragraph 2 of this Rulebook, but the sprouts may not be shorter than 10 cm, nor the diameter may be smaller than 1 cm, but they may be curly and with uneven largeness.

#### ***Article 338.***

The white asparagus is packed deep crates made of clamps for apples (JUS D.F1 026 ili JUS D.F1.037), deep crates made of clamps for vegetables (JUS D.F1.028), shallow crates made of clamps for vegetables (JUS D.F1.029) and in deep opened crates made of clamps (JUS D.F1.041).

### **36. The green beans (*Phaseolus vulgaris* L.)**

#### ***Article 339.***

In order to be placed into circulation the green beans is based on its quality classified in two classes I and II.

***Article 340.***

The green beans of the class I has to have legumes which are young, pulpous, fragile, juicy, whole, without strings, unified by their shape, size and the color and with un-developed seeds.

In the unit of the package may be up to 3% of legumes, with smaller mechanical damages and with developed seeds.

***Article 341.***

The green beans of the class II has to fulfil the conditions referred to in the Article 340 of this Rulebook, where in the unit of the package may be up to 5% of legumes with developed seeds, strings, rust stains and other damages.

***Article 342.***

The green seeds is packed in shallow crates made of clamps for vegetables (JUS D.F1.029), big crates made of clamps (JUS D.F1.042), double shallow crates made of clamps (JUS D.F1.044) and in carton boxes.

The green beans may be also distributed in sacks, subject to condition that during the transportation and warehousing are used shelves.

**37. The young peas (*Pisum sativum* L.)**

***Article 343.***

In order to be placed into circulation, the young peas is based on its quality classified in two classes I and II.

***Article 344.***

The young peas of the class I has to have legumes which are juicy, young, with the green color, unified by their shape, size and the color, with young and well developed kernel and it has to be with the same level of maturity.

The legumes of the sugary peas has to be without strings and skinny part, and the kernels have to be in the initial stage of development.

In the unit of the package may be up to 3% of legumes with smaller mechanical damages.

***Article 345.***

The young peas of the class II has to fulfil the conditions referred to in the Article 344 of this Rulebook, where in the unit of the package may be up to 10% of legumes with mechanical injuries and damages caused by plant diseases and harmful organisms and up to 5% foxy legumes.

***Article 346.***

The young peas is packed big opened shallow crates made of clamps (JUS D.F1.022), shallow crates made of clamps for vegetables (JUS D.F1.029), big crates made of clamps (JUS D.F1.042), double shallow crates made of clamps (JUS D.F1.044) and in carton boxes.

The young peas may be also distributed in sacks, subject to condition that during the transportation and warehousing are used shelves for storage of sacks.

**38. The peas in kernel (*Pisum sativum* L.)**

***Article 347.***

In order to be placed into circulation, the peas in the kernel is based on its quality classified in two classes I and II.

***Article 348.***

The peas in the kernel of the class I has to be healthy, mature, dry (with at most 14% of water), unified by its size and the color, without impurities and damages caused by plant diseases and harmful organisms.

In the unit of the package may be up to 1% of kernels of the peas of other variety or kernels which are uneven by their size and the color, and in total up to 2% of corrupted kernels, i.e. kernels with mechanical or other damages and deficiencies.

***Article 349.***

The peas in the kernel of the class II has to fulfil the conditions referred to in the Article 348 of this Rulebook, where in the unit of the package may be up to 5% of kernels of peas of other variety or kernels which are uneven by their size and the color, and in total up to 5% of corrupted kernels, i.e. kernels with mechanical or other damages and deficiencies.

It is tolerated up to 2% of impurities.

**39. The lense (*Lens esculenta* L.)**

***Article 350.***

In order to be placed into circulation, the lense is based on its quality classified in two classes I and I.

***Article 351.***

The lense of the class I has to originate from the same harvest, it has to be mature, healthy, dry (with at most 14% of water), unified by its size and the color, without impurities and damages from warehousing harmful organisms.

In the unit of the package may be up to 5% of kernels of the other variety of lense or kernels of lense which are uneven by their size and in total up to 2% of corrupted kernels, i.e. kernels with mechanical or other damages and defficiencies.

It is allowed for up to 1 % of impurities.

#### ***Article 352.***

The lense of the class II has to fulfil the conditions referred to in the Article 351 of this Rulebook, where in the unit of the package may be up to 10% of kernels of other varieties or with different size of the lense, as well and in total up to 5% of corrupted kernels, i.e. kernels with mechanical or other damages and defficiencies.

It is allowed up to 3% of impurities.

### **40. The been in kernel (*Phaseolus vulgaris* L.)**

#### ***Article 353.***

In order to be placed into circulation, the been in the kernel is based on its quality classified in three classes: extra, I and II.

#### ***Article 354.***

As the been of the extra class may be placed into circulation the been of following varieties: tetovac, gradistanac and all new-recognized domestic varieties.

The been in the kernel of the extra class has to originate from the same harvest, it has to be from the same variety, it has to be healthy, dry (with at most 16% of water), unified by its size and the color, without darkened and corrugated kernels and damages caused by warehousing harmful organisms.

In the unit of the package is allowed at most 0,25% of mass of impurities, up to 0,5% of mass of kernels with mechanical damages and up to 1% of mass with defficiencies with respect to the color of the kernel.

#### ***Article 355.***

The been in the kernel of the class I has to fulfil the conditions referred to in the Article 354 of this Rulebook, with certain deviations with respect to unification by its largeness, color and damages of the kernel.

It is allowed up to 2% of corrupted (with the chaf) kernels, up to 4% of kernels with cracked skin or with mechanical damages of the kernel (halves of kernels), up to 1% of kernels with damages from harmful organisms, but without presence of live

harmful organisms in whatever stage of development, up to 0,5% of the mass of total impurities and up to 3% of kernels with deficiencies with respect to color (colored by the weeds during the mechanical threshing or kernels which are besmire from the soil), so that the total deviation may not be bigger than 10% (m/m).

***Article 356.***

The been in the kernel of the class II has to fulfil the conditions referred to in the Article 354 of this Rulebook, so that in the unit of the package may be: up to 5% of the mass of kernels from more varieties of the been, up to 5% of corrupted (with the chaf) kernels, up to 5% of kernels with cracked skin or with mechanical damages (halves of kernels), up to 1% of kernels with damages from harmful organisms, but without live harmful organisms in whatever stage of development, up to 1% of impurities and up to 5% of kernels with deficiencies with respect to color (colored by the weeds during the mechanical threshing or kernels which are besmire from the soil), so that the total deviation may not be bigger than 10% (m/m).

***Article 357.***

The been in the kernel is packed in sacks made of jute and other fibres (JUS F.G4.020).

## ***THE OTHER PRODUCTS***

***Article 357a.***

In terms of this Rulebook, the other products are: the poppy seeds (*Papaver somniferum*), the sesame seeds (*Sesamum indicum*), the seeds of the pumpkin (*Cucurbita pepo*) and the harvest of the carob (*Ceratonia siliqua*), which are intended for the consumption in the fresh condition or which are used as a filling, i.e. for covering of surfaces during the preparation and production of confectionery **konditorski** products.

***Article 357b.***

In terms of this Rulebook, the poppy seeds is the edible seeds of the plant poppy (*Papaver somniferum*), which is depending on the variety, placed into circulation as: blue, grey-black, grey and white poppy, which have to be declared.

***Article 357v.***

The poppy seeds referred to in the Article 357b. of this Rulebook, has to fulfil the following conditions:

- 1) it has to be healthy;
- 2) it has to be mature, with unified color which is characteristic for the variety;
- 3) it may not be filthy, dampened, with the chaf, germinated and with signs of the putridity;

- 4) it may not contain seeds of poisonous plants (henbane etc.);
- 5) it may not contain insects in whatever stage of their development;
- 6) it may not contain hairs of rodents;
- 7) it may not have unpleasant, vapid, rancid or alien aroma;
- 8) it may not be bitter, rancid or astringent;
- 9) it may not contain residues of substances for protection above maximum allowed quantity;
- 10) it may not contain more than 10% of water;
- 11) it may not contain more than 3% of impurities, and of that at most 2,5% of damaged kernels, up to 0,6% of organic impurities originating from poppy or other plants (pieces of the cocoon, stipe and the leaf, the seed of weeds and cultural plants and other parts of plants), and up to 0,2% of non-organic impurities (sand, soil, stones, and similar);
- 12) it may not contain more than 0,5% of ash irresolvable in the hydrochloric acid;
- 13) it may not contain more than 4% (m/m) of poppy seeds of other varieties.

***Article 357g.***

The sesame seeds, pumpkin seeds and the harvest of the carob referred to in the Article 357a. of this Rulebook, which are placed into circulation, have to fulfil the following conditions:

- 1) they have to be healthy;
- 2) they have to be mature, with unified color which is characteristic for the product;
- 3) they may not be filthy, dampened, with the chaf, germinated and putrid;
- 4) they have to have with typically pleasant aroma;
- 5) they have to be with the pleasant taste which is characteristic for the product;
- 6) they may not contain residues from substances for plant protection above maximum allowed quantity;
- 7) they may not contain insects in whatever stage of their development;
- 8) the content of total impurities may not exceed 3% (m/m), so that there are no more than 0,5% of organic impurities which originate from the plant from which the product is originating from and not more than 0,2% of impurities of non-organic origin (sand, soil, stones, etc.).

## **41. The mushrooms (Funghy)**

*Articles 358 to 363*

**CEASE TO BE VALID - with 31/2003 –The Rulebook on Quality and other Requirements for Edible Mushrooms and Products from Edible Mushrooms**

### **IV. THE TRANSITIONAL AND FINAL PROVISIONS**

#### ***Article 364.***

The provisions of this Rulebook shall not be applied on products which are produced before this Rulebook starts with the application.

#### ***Article 365.***

The date this Rulebook start to be applied, the provisions of articles 1 to 302 of the Rulebook on Quality of Fruit, Vegetables and Mushrooms and Products from Fruit, Vegetables and Mushrooms ("The Official Gazette of the Socialist Federal Republic of Yugoslavia" No. 27/64, 25/65, 27/68 and 10/71), whose provisions are applied as provisions of the Rulebook on the Quality of Fruit, Vegetables and Mushrooms and Products from Fruit, Vegetables and Mushrooms ("The Official Gazette of the Socialist Federal Republic of Yugoslavia" No. 13/78).

#### ***Article 366.***

This Rulebook shall be applied after six months from the day of its publishing in "The Official Gazette of the Socialist Federal Republic of Yugoslavia"

#### ***Article 367.***

This Rulebook shall come into force on eight day from the day of its publishing in "The Official Gazette of the Socialist Federal Republic of Yugoslavia"

No. 3626/2  
March 20, 1979  
Belgrade

The Director  
of the Federal Bureau for Standardization  
Milan Krajnović, p.s.