Commission Regulation (EC) No 1863/2004 of 26 October 2004 laying down the marketing standard applicable to cultivated mushrooms

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THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Community,

Having regard to Council Regulation (EC) No 2200/96 of 28 October 1996 on the common organisation of the market in fruit and vegetables[(1)], and in particular Article 2(2) thereof,

Whereas:

(1) Cultivated mushrooms are among the products listed in Annex I to Regulation (EC) No 2200/96 for which standards must be adopted. Commission Regulation (EC) No 982/2002 of 7 June 2002 laying down the marketing standards for cultivated mushrooms[(2)] has been amended several times. For sake of clarity, Regulation (EC) No 982/2002 should therefore be repealed and replaced by a new Regulation.

(2) To that end, and in the interest of preserving transparency on the world market, account should be taken of the UN/ECE standard FFV-24 concerning marketing and quality control of cultivated mushrooms recommended by the Working Party on Agricultural Quality Standards of the United Nations Economic Commission for Europe (UN/ECE).

(3) Application of the new standards should remove products of unsatisfactory quality from the market, bring production into line with consumer requirements and facilitate trade based on fair competition, thereby helping to improve profitability.

(4) The standards are applicable at all marketing stages. Long distance transport, storage over a certain period and the various processes the products undergo may cause some degree of deterioration owing to the biological development of the products or their perishable nature. Account should be taken of such deterioration when applying the standard at the marketing stages following dispatch.

(5) As products in the ‘Extra’ class have to be particularly carefully sorted and packaged, only lack of freshness and turgidity should be taken into account in their case.

(6) The measures provided for in this Regulation are in accordance with the opinion of the Management Committee for Fresh Fruit and Vegetables,

HAS ADOPTED THIS REGULATION:

Article 1

The marketing standard applicable to cultivated mushrooms falling within CN code 0709 51 00 shall be as set out in the Annex.

Changes to legislation: *Commission Regulation (EC) No 1863/2004 is up to date with all changes known to be in force on or before 16 December 2020. There are changes that may be brought into force at a future date. Changes that have been made appear in the content and are referenced with annotations. (See end of Document for details) View outstanding changes*

The standards shall apply to all marketing stages under the conditions laid down in Regulation (EC) No 2200/96.

However, at stages following dispatch, products may show, in relation to the requirements of the standard:

(a) a slight lack of freshness and turgidity;

(b) for products graded in classes other than the 'Extra' class, slight deteriorations due to their development and their tendency to perish.

Article 2

Regulation (EC) No 982/2002 is repealed.

Article 3

This Regulation shall enter into force on the twentieth day following that of its publication in the *Official Journal of the European Union*.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 26 October 2004.

For the Commission

Franz FISCHLER

Member of the Commission

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ANNEX

STANDARD FOR CULTIVATED MUSHROOMS (*AGARICUS*)

I.DEFINITION OF PRODUCE

This standard applies to the Carpophores (fruiting bodies) of strains grown from the genus *Agaricus* (syn. *Psalliota*), to be supplied fresh to the consumer, mushrooms for industrial processing being excluded.

Mushrooms are classified into the following commercial types, whereas these first of all are classified into two groups:

— uncut mushrooms, which have the lower part of the stalk uncut,

— cut mushrooms, which have the lower part of the stalk cut.

In both groups a distinction is made between successive stages of development:

— closed mushrooms (or equivalent denomination), i.e. mushrooms with the cap completely closed,

— veiled mushrooms, i.e. mushrooms the cap of which is connected to the stalk by the veil,

— open mushrooms, i.e. mushrooms with an open cap (open cap or flat; a slight downturn of the edges of the cap is required),

— flat mushrooms, i.e. mushrooms which are fully open (but the edges of the cap are neither too cupped nor inverted).

Mushrooms are further classified into two colour groups:

— ‘white’,

— ‘brown’ or ‘chestnut’.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of mushrooms after preparation and packaging.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the mushrooms must be:

— intact, in the case of cut mushrooms the cut must be clean,

— sound, produce affected by rotting, severe browning in the stalk or deterioration such as to make it unfit for consumption is excluded,

— clean, practically free of any visible foreign matter, other than casing material,

— fresh in appearance, account should be taken of the typical gill colour of the strain and/or commercial type,

— practically free from pests,

— practically free from damage caused by pests,

— free of abnormal external moisture,

— free of any foreign smell and/or taste.

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

— to withstand transport and handling, and

— to arrive in satisfactory condition at the place of destination.

B. Classification

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The mushrooms are classified in three classes defined below:

(i) *'Extra' Class*

Mushrooms in this class must be of superior quality. In shape, appearance, development and colouring they must be characteristic of the commercial type. They must be well formed.

They must be free from defects with the exception of very slight superficial defects provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

In the case of cut mushrooms, the cut must be approximately perpendicular to the longitudinal axis..

The mushrooms must be practically free of casing material; uncut mushrooms may also have traces of casing material on the foot.

(ii) *Class I*

Mushrooms in this class must be of good quality. In shape, appearance, development and colouring they must be characteristic of the commercial type.

The following slight defects, however, may be allowed provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

— slight defect in shape,
— slight defect in colouring,
— slight superficial bruising,
— slight traces of casing material; uncut mushrooms may also have some casing material on the foot.

In the case of cut mushrooms, the cut must be approximately perpendicular to the longitudinal axis.

(iii) *Class II*

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

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

— defect in shape,
— defect in colouring,
— slight bruising,
— slight damage to the stalk,
— slight internal moisture of the stalk,
— discoloured feathering,
— hollow stalks,
— traces of casing material; uncut mushrooms may also have some casing material on the foot.

III. PROVISIONS CONCERNING SIZING