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COMMITTEE ON TRADE

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Fresh  
Fruit and Vegetables

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Item 6 (c) of the provisional agenda

**NEW UNECE STANDARDS**

**SHALLOTS**

**Proposal submitted by France**

Pursuant to the working procedures adopted by the Working Party at its November 2007 session, the chairpersons of the specialized sections report to the Working Party (ECE/TRADE/C/WP.7/2007/13, para. 19).

This draft standard for shallots was prepared by the delegation of France.

## UNECE STANDARD FFV-SHALLOTS

concerning the marketing and commercial quality control of

### SHALLOTS

#### I. DEFINITION OF PRODUCE

This standard applies to shallots of varieties (cultivars) grown from *Allium cepa L.*, group *aggregatum* and *Allium oschaninii*, to be supplied fresh to the consumer, green shallots with full leaves and shallots for industrial processing being excluded.

Shallots are bulbs characterized by a tendency to split into bulblets. A distinction is made between bulb-grown shallots, which show a scar at the root plate, and shallots grown from seed.

#### II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements for shallots at the export-control stage, after preparation and packaging.

However, if applied at stages following export, produce may show in relation to the requirements of the standard:

- A slight lack of freshness and turgidity;
- Slight deterioration due to its development and its tendency to perish.

The holder/vendor of the produce shall not display such produce or offer it for sale, or deliver or market it in any manner unless it conforms to this standard. The holder/vendor shall be responsible for observing such conformity.

#### A. Minimum requirements

(a) Subject to the tolerances allowed, the shallot-tubers shall be:

- Intact;
- Sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- Clean, practically free of any visible foreign matter;
- Free from damage caused by frost or sun;
- Free from traces of mould;
- Free of externally visible sprouts;

- Free of abnormal external moisture;
- Free of any foreign smell and/or taste.

The development and condition of the shallots shall be such as to enable them:

- To withstand transportation and handling;
- To arrive in satisfactory condition at their destination.

## **B. Classification**

Shallots shall be classified in two classes defined below:

### **(i) Class I**

Shallots in this class must be of good quality. In shape and colouring, they must be characteristic of the variety and/or the commercial type.

The bulbs must be:

- Firm and compact;
- Of the characteristic colouring of the commercial type to which they belong;
- Without hollow or tough stem;
- Free from swellings caused by abnormal development;
- Practically free of root tufts. However, for round and grey shallots, root tufts shall be allowed.

Small cracks in the outer skin of the bulb shall be allowed.

### **(ii) Class II**

Shallots in this class do not qualify for inclusion in Class I, but satisfy the minimum requirements specified in article II of this standard.

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

- Shape and colouring uncharacteristic of their commercial type;
- Healed mechanical damage and slight bruising, unlikely to impair keeping qualities;
- Slight marking caused by parasites or diseases.

### **III. PROVISIONS CONCERNING SIZING**

Size shall be determined by the maximum diameter of the equatorial section.

The minimum diameter shall be 10 mm for grey shallots and 15 mm for the other types.

The difference between the diameters of the smallest and largest bulbs in the same package shall not exceed:

10 mm where the diameter of the smallest bulb is 10 mm and over but under 15 mm;

15 mm where the diameter of the smallest bulb is 15 mm and over but under 20 mm;

20 mm where the diameter of the smallest bulb is 20 mm or over.

### **IV. PROVISIONS CONCERNING TOLERANCES**

Tolerances in respect of quality and size shall be allowed in each package (or each batch, for consignments in bulk) for produce not satisfying the requirements of the class indicated.

#### **A. Quality tolerances**

##### **(i) Class I**

10% by weight of bulbs not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, allowed within the tolerances of that class.

Within this tolerance, a maximum of 4% by weight of bulbs may present externally visible sprouts.

##### **(ii) Class II**

10% by weight of bulbs satisfying neither the requirements of the class, nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

#### **B. Size tolerances**

For all classes: 10% by weight of bulbs not satisfying the size identified, but with a diameter of no more than 20% below or above it.

### **V. PROVISIONS CONCERNING PRESENTATION**

#### **A. Uniformity**

The contents of each package (or batch, for consignments in bulk) shall be uniform and contain only shallots of the same origin, commercial type, quality and size.

The visible part of the contents of the package or batch shall be representative of the whole.

## **B. Preparation**

Shallots may be presented in three ways:

(a) Loose, with cut stems, arranged in layers in the package or batch; the length of the stems must be greater than 5 cm, except during the 1 April to 30 June period.

(b) In bunches of at least 16 bulbs tied with string, raffia or any other appropriate material.

The stems shall be trimmed above the final knot. The maximum length of stems shall be 15 cm.

(c) In strings containing at least 16 bulbs.

Shallots presented in strings must be braided with their own stems and tied with string, raffia or any other appropriate material.

Irrespective of the type of presentation used, the leaves and roots must be cleanly cut.

## **C. Presentation**

Shallots shall be prepared in such a way as to ensure adequate protection of the produce.

Bulbs presented in strings may be shipped by being loaded directly into a transport vehicle or compartment thereof.

The materials used inside the package, transport vehicle, or compartment thereof, must be new, clean and of a quality such as to avoid causing any external or internal damage to the produce.

The use of materials, particularly paper or stamps, bearing trade specifications shall be allowed provided the printing or labelling uses non-toxic ink or glue.

Packages or batches for shipment in bulk shall be free of all foreign matter.

## **VI. PROVISIONS CONCERNING MARKING**

If shallots are presented packaged, each package<sup>1</sup> shall bear grouped on the same side, in legible and indelible characters, visible from the outside, the following particulars:

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<sup>1</sup> According to the Geneva Protocol, footnote 2, "Package units of produce prepacked for direct sale to the consumer shall not be subject to these marking provisions but shall conform to the national requirements. However, the markings referred to shall in any event be shown on the transport packaging containing such package units."

## A. Identification

Packer ) Name and address (e.g. street/city/region/postal code and, if different  
and/or ) from the country of origin, the country) or a code mark officially  
Dispatcher ) recognized by the national authority<sup>2</sup>

This reference may be replaced:

- On all packages, excepting prepacked produce, with the packer's and/or dispatcher's identification code issued or approved by the official service, preceded by the reference "packer and/or dispatcher" or an equivalent acronym.
- On prepacked produce only, by the name and address of the vendor established in the Community, preceded by the reference "packed for:" or an equivalent reference. In this case, the labelling should also include a code identifying the packer and/or dispatcher. The vendor shall provide any information on the meaning of the code that is considered necessary by the inspection authorities.

## B. Nature of produce

Shallots, followed by the commercial type: "long", "semi-long", "round" or "grey", with the specification:

- "Seed grown", for shallots grown from seed;
- "Traditional", for bulb-grown shallots.

For shallots in strings shipped by being loaded directly onto a transport vehicle or compartment thereof, the above particulars must be contained in a document accompanying the goods and fixed in a visible place within the vehicle.

At point of sale of shallots to the final consumer, the poster, sign or other appropriate means used to indicate their commercial name shall include one of the following references:

- "Seed grown", for shallots grown from seed;
- "Traditional", for bulb-grown shallots.

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<sup>2</sup> The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

**C. Origin of produce**

- Country of origin, and, optionally, district where grown or national, regional or local place name.

**D. Commercial specifications**

- Class;
- Size expressed by minimum and maximum bulb diameters;
- Net weight.

**E. Official control mark (optional)**

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The UNECE standard for shallots  
was first published in 2009  
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