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Specialized Section on Standardization of Fresh Fruit and Vegetables

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NEW UNECE STANDARDS

Lambs Lettuce

This document, submitted by Germany, contains draft text for a new UNECE standard for lambs lettuce.

UNECE STANDARD FFV-No
concerning the marketing and commercial quality control of

LAMBS LETTUCE

I. DEFINITION OF PRODUCE

This standard applies to lambs lettuce of varieties (cultivars) grown from *Valerianella locusta* (L.) Laterr. to be supplied fresh to the consumer, lambs lettuce for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

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

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

- a slight lack of freshness and turgidity
- a slight deterioration due to their development and their tendency to perish.

The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder shall be responsible for observing such conformity.

A. Minimum requirements

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

- intact; i.e. the rosettes must be intact, outer leaves and roots may be removed
- 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; however, unwashed lambs may have traces of earth
- practically free from pests
- free from damage caused by pests affecting the product
- fresh in appearance
- not running to seed
- free of abnormal external moisture
- free of any foreign smell and/or taste.

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

- to withstand transportation and handling
- to arrive in satisfactory condition at the place of destination.

B. Classification

lamb lettuce are classified in two classes, as defined below:

(i) Class I

Lamb lettuce in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

Lamb lettuce must be trimmed; non edible parts must be removed and the roots must be cut at the base of the rosette.

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 violet discolouration of the leaves caused by frost
- slightly damaged leaves, such as cracks or teared leaves

(ii) Class II

This class includes lamb lettuce that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

Lamb lettuce may be

- trimmed; non edible parts must be removed, the roots or residues of the roots must not be longer than 0.5 cm.
- un-trimmed.

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

- yellow cotyledons
- violet discolouration of the leaves caused by frost
- damaged leaves, such as cracks or teared leaves.

III. PROVISIONS CONCERNING SIZING

There is no size uniformity requirement for lamb lettuce.

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

(i) Class I

A total tolerance of 10 per cent, by weight, of lambs lettuce not satisfying the requirements of the class but meeting those of Class II is allowed. Within this tolerance not more than 1 per cent in total may consist of produce neither satisfying the requirements of Class II quality nor the minimum requirements. Produce affected by rotting or any other deterioration rendering it unfit for consumption is excluded.

(ii) Class II

A total tolerance of 10 per cent, by weight, of lambs lettuce satisfying neither the requirements of the class nor the minimum requirements is allowed. Produce affected by rotting or any other deterioration rendering it unfit for consumption is excluded.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only lambs lettuce of the same origin, variety or commercial type and quality.

In Class I, lambs lettuce must be uniform in shape and colour.

However, a mixture of lambs lettuce with distinctly different rosettes of red romain lettuce (*Lactuca sativa* L. var. *longifolia* Lam.) may be packed together in a sales unit¹, provided they are uniform in quality and, for each variety concerned, in origin.

The visible part of the contents of the package must be representative of the entire contents.

B. Packaging

Lambs lettuce must be packed in such a way as to protect the produce properly.

¹ The sales unit should be designed to be purchased in its entirety.

The materials used inside the package must be clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package² must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

A. Identification

Packer)	Name and physical address (e.g. street/city/region/postal code and,
and/or)	if different from the country of origin, the country) or
Dispatcher/shipper)	a code mark officially recognized by the national authority ³ .

B. Nature of produce

- "Lambs lettuce", if the contents are not visible from the outside.
- name of the variety (optional);
- "Mixture of lambs lettuce and red romain lettuce" or equivalent denomination, in the case of sales units containing a mixture of distinctly different commercial types of lambs lettuce and romain lettuce. If the produce is not visible from the outside, the commercial types of the sales unit must be indicated.

C. Origin of produce

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

² 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".

³ 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.

In the case of sales units containing a mixture of distinctly different commercial types of lambs lettuce and red romain lettuce of different origins, the indication of each country of origin shall appear next to the name of the commercial type concerned.

D. Commercial specifications

- Class
- "unwashed", where appropriate.

E. Official control mark (optional)