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Specialized Section on Standardization of Fresh Fruit and Vegetables

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NEW UNECE STANDARDS

Kohlrabi

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

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

KOHLRABI

I. DEFINITION OF PRODUCE

This standard applies to kohlrabi of varieties (cultivars) grown from *Brassica olearacea* var. *gongylodes* L. to be supplied fresh to the consumer, kohlrabi for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements for kohlrabi 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 kohlrabi must 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
- practically free from pests
- free from damage caused by pests affecting the flesh
- fresh in appearance
- not running to seed
- not woody
- free of abnormal external moisture
- free of any foreign smell and/or taste.

Kohlrabi may be presented with or without leaves. In case of presentation with leaves, the leaves must be sound, fresh and clean. In case of presentation without leaves, the leaves must be neatly cut at the tubercle. In any case, the root must be neatly cut near the base of the tubercle.

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

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

B. Classification

Kohlrabi are classified in two classes, as defined below:

(i) Class I

Kohlrabi in this class must be of good quality. They must be characteristic of the variety and/or 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:

- a slight defect in shape
- slight superficial stains or discolouration
- slight skin defects
- slight cracks restricted to the skin.

(ii) Class II

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

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

- defects in shape
- stains or discolouration
- skin defects
- healed cracks of a depth not exceeding 10 mm;
- damaged leaves.

III. PROVISIONS CONCERNING SIZING

The size is determined by the maximum diameter of the equatorial section.

The minimum diameter is fixed at 70 mm.

To ensure uniformity in size, the following maximum size range is mandatory for kohlrabi of Class I:

- 10 mm, if the largest kohlrabi in the package is smaller than 80mm
- 20 mm, if the largest kohlrabi in the package is 80mm and over.

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 number or weight, of kohlrabi 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 number or weight, of kohlrabi 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.

B. Size tolerances

For all classes: A total tolerance of 10 per cent, by number or weight, of kohlrabi not satisfying the requirements as regards sizing is allowed.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only kohlrabi of the same origin, variety or commercial type, quality and size (if sized).

However, a mixture of kohlrabi of distinctly different colours may be packed together in a sales unit², provided they are uniform in quality and, for each colour concerned, in origin.

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

B. Packaging

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

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.

Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue nor lead to skin defects.

Packages must be free of all foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package¹ 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 ² .

B. Nature of produce

- "Kohlrabi", "kohlrabi with leaves", "kohlrabi without leaves", if the contents are not visible from the outside.
- name of the variety (optional)
- "Mixture of kohlrabi" or equivalent denomination, in the case of sales units containing a mixture of distinctly different colours of kohlrabi. If the produce is not visible from the outside, the colours 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.

In the case of sales units containing a mixture of distinctly different colours of kohlrabi of different origins, the indication of each country of origin shall appear next to the name of the colour concerned.

¹ 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".

² 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.

D. Commercial specifications

- Class
- size (if sized) expressed as minimum and maximum diameter
- number of pieces.

E. Official control mark (optional)