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Specialized Section on Standardization of Fresh Fruit and Vegetables

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NEW UNECE STANDARDS

Tubercle Vegetables

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

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

TUBERCLE VEGETABLES

I. DEFINITION OF PRODUCE

This standard applies to tubercle vegetables of varieties (cultivars) grown from the following species to be supplied fresh to the consumer, tubercle vegetables for industrial processing being excluded:

- turnips (*Brassica rapa* L. (Rapa-Gruppe)),
- swede (*Brassica napus* L. (Napobrassica-Gruppe)),
- beet tubercle (*Beta vulgaris* L. ssp. *vulgaris* var. *vulgaris* und var. *lutea* DC.),
- celeriac (*Apium graveolens* L. var. *rapaceum* (Mill.) Gaudin),
- radishes (*Raphanus sativus* L. var. *sativus*),
- radishes (*Raphanus sativus* var. *niger* (Mill.) J. Kern.).

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements for tubercle vegetables 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 tubercle vegetables must be:

- intact; the rootlets 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
- practically free from pests
- free from damage caused by pests affecting the flesh
- fresh in appearance and firm
- not hollow

- not woody or spongy
- free of abnormal external moisture, i.e. sufficiently dried after washing
- free of any foreign smell and/or taste.

Tubercle vegetables may be presented with leaves. In this case, the leaves must sound, clean and fresh in appearance. In case of tubercle vegetables presented without leaves, the leaves must be neatly cut at the top of the tubercle.

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

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

B. Classification

Tubercle vegetables are classified in two classes, as defined below:

(i) Class I

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

In case of tubercle vegetables presented with leaves, the leaves must be green, but may be slightly damaged.

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 defects in colouring
- slight skin defects
- slight healed cracks.

(ii) Class II

This class includes tubercle vegetables 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 tubercle vegetables retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape
- defects in colouring
- skin defects
- healed cracks
- cracks due to washing and handling not reaching the core

In case of tubercle vegetables presented with leaves, the leaves may be slightly discoloured and slightly damaged.

III. PROVISIONS CONCERNING SIZING

There is no size uniformity requirement for tubercle vegetables.

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 tubercle vegetables 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 tubercle vegetables 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 tubercle vegetables of the same origin, variety or commercial type and quality.

Tubercle vegetables in Class I must be uniform in shape, colour and size.

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

B. Packaging

Tubercle vegetables 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

- "Turnips", "swedes", "beet tubercle", "celeriac", "radishes" or synonym denomination, if the contents are not visible from the outside.

C. Origin of produce

- Country of origin and, optionally, district where grown, or national, regional or local place name.
- "with leaves" or "without leaves", where appropriate and if not visible from the outside

D. Commercial specifications

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.

- Class
- number of bunches or sales packages, where appropriate and if the content is not visible from the outside.

E. Official control mark (optional)