



**Economic and Social
Council**

Distr.
GENERAL

TRADE/WP.7/GE.1/2001/19/Add.4
11 July 2001

ORIGINAL : ENGLISH

ECONOMIC COMMISSION FOR EUROPE

COMMITTEE FOR TRADE, INDUSTRY AND
ENTERPRISE DEVELOPMENT

Working Party on Standardization of
Perishable Produce and Quality Development

Specialized Section on Co-ordination of
Standardization of Fresh Fruit and Vegetables
Forty-seventh session, 15-18 May 2001, Geneva

REPORT OF THE FORTY-SEVENTH SESSION

Addendum 4

Note by the Secretariat: This documents contains the revised UNECE Standard for Lettuces (FFV-22). Additions are printed on a grey background and deletions are crossed out. The Specialized Section recommends these amendments to be adopted by the Working Party as a revised UNECE Standard.

UNECE STANDARD FFV-22
concerning the marketing and commercial
quality control of

**LETTUCES, CURLED-LEAVED ENDIVES AND
BROAD-LEAVED (BATAVIAN) ENDIVES**
moving in international trade between and to
UNECE member countries

I. DEFINITION OF PRODUCE

This standard applies to

- lettuces ~~*Lactuca sativa L. var. capitata L.*~~ of varieties (cultivars) grown from:
 - *Lactuca sativa L. var. capitata L.* **head (cabbage)** lettuces including crisphead and "Iceberg" type lettuces, ~~of~~
 - *Lactuca sativa L. var. longifolia Lam.* (cos or romaine lettuces),
 - *Lactuca sativa L. var. crispa L.* (leaf lettuces) and
 - ~~and from crosses of these two varieties to be supplied fresh to the consumer, excluding cutting lettuces. and~~
- ~~It also applies to~~ curled-leaved endives of varieties (cultivars) grown from *Cichorium endivia L. var. crispa Lam.* and to broad-leaved (Batavian) endives (**escaroles**) of varieties (cultivars) grown from *Cichorium endivia L. var. latifolium Lam.*

to be supplied fresh to the consumer.

This standard does not apply to produce for industrial processing, **produce presented as individual leaves or lettuces in pots.**

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements for ~~lettuces, curled-leaved endives and broad-leaved (Batavian) endives~~ **produce** at the export control stage, after preparation and packaging.

A. Minimum requirements

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

- intact
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- clean and trimmed, i.e. practically free from all earth or other growing medium and practically free of any visible foreign matter

- fresh in appearance
- practically free from pests
- practically free from damage caused by pests
- turgescient
- not running to seed
- free of abnormal external moisture
- free of any foreign smell and/or taste.

In the case of lettuce, a reddish discolouration, caused by low temperature during growth, is allowed, unless it seriously affects the appearance of the lettuce.

The roots must be cut close to the base of the outer leaves and the cut must be neat.

The produce must be of normal development. The development and condition of the produce must be such as to enable it:

- to withstand transport and handling, and
- to arrive in a satisfactory condition at the place of destination.

B. Classification

~~Lettuces, curled-leaved endives and broad-leaved (Batavian) endives are~~ The produce are classified in two classes defined below:

(i) ***Class I***

Produce in this class must be of good quality. It must be characteristic of the variety or **commercial** type, especially the colour.

The produce must also be:

- well formed
- firm (~~with the exception of lettuces grown under protection~~), **taking into account the cultivation methods and the type of produce**
- free from damage or deterioration impairing edibility
- free from frost damage.

Head lettuces must have a single well-formed heart. However, in the case of cabbage lettuces grown under protection ~~and cos lettuces~~, the heart may be ~~less well-formed~~: **small**.

Cos lettuces must have a heart, which may be small.

The centre of curled-leaved endives and broad-leaved (Batavian) endives must be yellow in colour.

(ii) ***Class II***

This class includes produce which do not qualify for inclusion in Class I, but satisfy the minimum requirements specified above.

The produce must be:

- reasonably well-formed
- free from damage and deterioration which may seriously impair edibility.

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

- slight discolouration
- slight damage caused by pests

Head lettuces ~~may~~ must have a ~~small~~ heart, which may be small. However, in the case of head ~~cabbage~~ lettuces grown under protection and ~~cos~~ lettuces, absence of heart is permissible.

Cos lettuces may show no heart.

III. PROVISIONS CONCERNING SIZING

Size is determined by the weight of one unit.

A. Minimum weight

The minimum weight for Classes I and II is:

	Open grown	Grown under protection
Head lettuces (excluding crisphead and "Iceberg" type lettuces) and Cos or romaine lettuces (excluding "Little gem" type lettuces)	150g	100g
Crisphead lettuces and "Iceberg" type lettuces	300g	200g
Leaf lettuces and "Little gem" type lettuces	100g	100g
Curled-leaved endives and broad-leaved (Batavian) endives	200g	150g

B. Uniformity

(a) Lettuces

In all classes, the difference between the lightest and heaviest units in each package must not exceed:

- 40 g ~~for lettuces weighing~~ when the lightest unit weighs less than 150 g per unit
- 100 g ~~for lettuces weighing~~ when the lightest unit weighs between 150 g and 300 g per unit
- 150 g ~~for lettuces weighing~~ when the lightest unit weighs between 300 g and 450 g per unit
- 300 g ~~for lettuces weighing~~ when the lightest unit weighs more than 450 g per unit.

(b) **Curled-leaved and broad-leaved (Batavian) endives**

In all classes, the difference between the lightest and heaviest units in each package must not exceed: **300g**

- ~~_____ - 150 g for open-grown curled-leaved and broad-leaved (Batavian) endives~~
- ~~_____ - 100 g for curled-leaved and broad-leaved (Batavian) endives grown under protection.~~

IV. PROVISIONS CONCERNING TOLERANCES

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

A. Quality tolerances

(i) ***Class I***

10 per cent by number of units not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

(ii) ***Class II***

10 per cent by number of units 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 per cent by number of units not satisfying ~~the standard size~~ the requirements as regards **sizing**, but weighing no more than 10 per cent over or under ~~that~~ **the size in question**.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only produce of the same origin, variety, quality and size.

However, a mixture of the various types of produce described in this standard may be packed together, provided they are uniform in quality and, for each type concerned, in size. In addition, the types should be clearly distinguishable from one another and the proportion of each type in the packages should be visible without damaging the package.

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

B. Packaging

The produce must be packed in such a way as to protect it properly. It must be reasonably packed having regard to the size and type of packaging, without empty spaces or crushing.

The materials used inside the package 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 is allowed provided the printing or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter, ~~such as loose leaves and parts of stalk.~~

C. Presentation

~~The produce must be packed in rows of no more than three layers.~~

Produce presented in more than one layer may be packed base-to-heart provided the layers or heads are suitably protected or separated.

When packed in two layers, lettuces and curled-leaved endives must be placed heart-to-heart unless suitably protected or separated. If arranged in three layers, the produce must be placed heart-to-heart in two of them.

Broad-leaved (Batavian) endives may be packed heart-to-heart or flat.

Cos lettuce may be packed flat.

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:

¹Package 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 or
and/or) officially issued or
Dispatcher) accepted code mark. ²

B. Nature of produce

- "Lettuces", "butterhead lettuces", "batavia", "crisphead lettuces (Iceberg)", "cos lettuces", "leaf lettuce" (or, for example and if appropriate, "Oak leaf", "Lollo bionda", "Lollo rossa"), "curled-leaved endives" or "broad-leaved (Batavian) endives", or ~~all~~ other synonyms if the contents are not visible from the outside
- "Little gem" where appropriate or other synonyms
- An indication "grown under protection", or other appropriate indication, where appropriate
- Name of the variety (optional)
- Where different types of produce are mixed together:
 - the indication "Mixed salads", or,
 - the indication of each type of produce, and, where the contents is not visible from the outside, the indication of the number of pieces of each type.

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 the minimum weight per unit, or number of units
- Net weight (optional).

E. Official control mark (optional)

Published 1961
Revised 1991, 2001
The UNECE Standard for Lettuces
has led to an explanatory brochure published by the OECD Scheme

²The 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.