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**ECONOMIC COMMISSION FOR EUROPE**

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Working Party on Agricultural Quality Standards

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Item 4(b) of the provisional agenda

**TEXTS FOR ADOPTION AS REVISED UNECE STANDARDS**

**Lettuces, Curled-Leaved Endives And  
Broad-Leaved (Batavian) Endives**

Note by the secretariat

This text is submitted to the Working Party for approval as a revised Standard for Lettuces.

It is based on the 2001 version of the Standard for Lettuces (FFV-22), revised at the May 2008 session of the Specialized Section on Standardization of Fresh Fruit and Vegetables.

**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 of varieties (cultivars) grown from:
  - *Lactuca sativa L. var. capitata L.* (head (cabbage) lettuces including crisphead and "Iceberg" type lettuces),
  - *Lactuca sativa L. var. longifolia Lam.* (cos or romaine lettuces),
  - *Lactuca sativa L. var. crispa L.* (leaf lettuces),
  - crosses of these varieties and
- curled-leaved endives of varieties (cultivars) grown from *Cichorium endivia L. var. crispa Lam.* and
- 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, lettuces with root ball or lettuces in pots.

**II. PROVISIONS CONCERNING QUALITY**

The purpose of the standard is to define the quality requirements for produce 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 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 transportation and handling
- to arrive in a satisfactory condition at the place of destination.

## **B. Classification**

The produce is classified in two classes, as 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, 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 head lettuces grown under protection, the heart may be 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 following defects may be allowed provided the produce retains its essential characteristics as regards the quality, the keeping quality and presentation:

- slight discolouration
- slight damage caused by pests

Head lettuces must have a heart, which may be small. However, in the case of head lettuces grown under protection, 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)	150 g	100 g
Crisphead and "Iceberg" type lettuces	300 g	200 g
Leaf lettuces and "Little gem" type lettuces	100 g	100 g
Curled-leaved endives and broad-leaved endives	200 g	150 g

**B. Uniformity****(a) Lettuces**

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

- 40 g when the lightest unit weighs less than 150 g per unit
- 100 g when the lightest unit weighs between 150 g and 300 g per unit
- 150 g when the lightest unit weighs between 300 g and 450 g per unit
- 300 g 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.

**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 of units, 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 of units, 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 of units, not satisfying the requirements as regards sizing, but weighing no more than 10 per cent over or under the size in question, is allowed.

## **V. PROVISIONS CONCERNING PRESENTATION**

### **A. Uniformity**

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

However, a mixture of produce of distinctly different colours, varieties and/or commercial types may be packed together in a sales unit<sup>1</sup>, provided they are uniform in quality and, for each colour, variety and/or commercial type concerned, in origin.

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 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.

## **VI. PROVISIONS CONCERNING MARKING**

Each package<sup>2</sup> 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 <sup>3</sup> .

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<sup>1</sup> The sales unit should be designed to be purchased in its entirety.

<sup>2</sup> Package units of produce repacked 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.

<sup>3</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.

**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 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)
- In the case of sales units containing a mixture of distinctly different colours, varieties and/or commercial types of produce, "Mixture of salads", or equivalent denomination. If the produce is not visible from the outside, the colours, varieties or 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.
- In the case of sales units containing a mixture of distinctly different colours, varieties and/or commercial types of produce of different origins, the indication of each country of origin shall appear next to the name of the colour, variety and/or commercial type concerned.

**D. Commercial specifications**

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

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

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The OECD Scheme for the Application of International Standards for Fruit and Vegetables has published an explanatory illustrated brochure on the application of this standard. The publication may be obtained from the OECD bookshop at: [www.oecdbookshop.org](http://www.oecdbookshop.org).