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Perishable Produce and Quality Development
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REPORT OF THE FIFTY-SIXTH SESSION

Addendum 11

Note by the secretariat

This document contains the revised UN/ECE Standard for Fennel (FFV-16), as adopted by the Working Party.

UN/ECE STANDARD FFV-16
concerning the marketing and commercial
quality control of

FENNEL
moving in international trade between and to
UN/ECE member countries

I. DEFINITION OF PRODUCE

This standard applies to sweet fennel of varieties (cultivars) grown from *Foeniculum vulgare Mill.* to be supplied fresh to the consumer, fennel for processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of fennel 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 fennel must be:

- intact, except for the roots and leaves, which must be trimmed
- 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
- fresh in appearance
- practically free from pests
- practically free from damage caused by pests
- at a sufficient stage of development
- firm
- not running to seed; with visible shoots removed
- not affected by frost
- free of abnormal external moisture, i.e. adequately dried if washed
- free of any foreign smell and/or taste.

The roots must be severed close to the base of the bulbous part.

The length of the leafy ribs of the heart must not exceed 7 cm.

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

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

B. Classification

Fennel is classified in two classes defined below:

(i) ***Class I***

Fennel in this class must be of good quality. They must be characteristic of the variety. They must be of regular shape specific to the variety or type and the outer ribs must be compact, fleshy, tender and white.

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 bruising
- slight healed cracks.

(ii) ***Class II***

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

The following defects, restricted to the outer ribs, may be allowed provided the fennel retain their essential characteristics as regards the quality, the keeping quality and presentation:

- healed injuries not exceeding 3 cm in length
- green patches on the outside of the bulb, covering not more than one-third of its surface.

III. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section.

The minimum diameter is fixed at 60 mm.

The difference in diameter between the smallest and largest fennel in the same package must not exceed 20 mm.

The size requirements shall not apply to miniature produce.¹

¹ *Miniature product means a variety or cultivar of vegetable, obtained by plant breeding and/or special cultivation techniques, excluding specimens of non-miniature varieties which have not fully developed or are of inadequate size. All other requirements of the standard must be met.*

FFV-16: Fennel

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 or weight of fennel 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 fennel 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 or weight of fennel conforming to the size immediately above and/or below that identified. In any case the tolerance may not be extended to include fennel with a diameter below 55 mm.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

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

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

Miniature fennel must be reasonably uniform in size. They may be mixed with other miniature products of a different type and origin.

B. Packaging

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

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 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 address or
and/or)	officially issued or
Dispatcher)	accepted code mark. ³

B. Nature of produce

- "Fennel", when 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.

D. Commercial specifications

- Class
- Size expressed by the minimum and maximum diameters
- Net weight or number of units.
- Mini fennel, baby fennel, or other appropriate term for miniature produce. Where several types of miniature produce are mixed in the same package, all products and their respective origins must be mentioned.

E. Official control mark (optional)

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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.*