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REPORT OF THE FIFTY-EIGHTH SESSION

Addendum 6

UNECE Standard for Leeks

Note by the Secretariat : This document contains the revised UNECE Standard for Leeks which was adopted by the Working Party.

FFV-21: Leeks

UNECE STANDARD FFV-21
concerning the marketing and commercial
quality control of

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

I. DEFINITION OF PRODUCE

This standard applies to leeks of varieties (cultivars) grown from *Allium porrum L.* to be supplied fresh to the consumer, leeks for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

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

- intact (this requirement does not apply, however, to roots and ends of leaves which may be cut)
- 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; however, the roots may have soil adhering to them
- fresh in appearance, with wilted or withered leaves removed
- practically free from pests
- practically free from damage caused by pests
- not running to seed
- free of abnormal external moisture, i.e. adequately 'dried' if they have been washed
- free of any foreign smell and/or taste.

When the leaves are cut, they must be neatly cut.

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

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

B. Classification

Leeks are classified in two classes defined below:

(i) Class I

Leeks in this class must be of good quality. They must be characteristic of the variety or commercial type.

The white to greenish white part of the leeks must represent at least one-third of the total length or half of the sheathed part. However, in early leeks¹ the white to greenish white part must represent at least one-quarter of the total length or one-third of the sheathed part.

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 superficial defects
- slight damage caused by thrips on the leaves, but not elsewhere,
- slight traces of soil within the shaft.

(ii) Class II

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

The white to greenish white part of the leeks must represent at least one-quarter of the total length or one-third of the sheathed part.

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

- a tender flowering stem, provided that it is enclosed within the sheathed part
- slight bruising, damage caused by thrips and slight traces of rust on the leaves, but not elsewhere
- slight defects in colouring
- traces of soil within the shaft.

III. PROVISIONS CONCERNING SIZING

Size is determined by the diameter measured at right angles to the longitudinal axis above the swelling of the neck.

The minimum diameter is fixed at 8 mm for early leeks and 10 mm for other leeks.

For Class I, the diameter of the largest leek in the same bundle or package must not be more than twice the diameter of the smallest leek.

¹ *Direct-drilled, non-transplanted leeks, harvested from late winter to early summer.*

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IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package, or each bunch for leeks presented without package, for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

(i) Class I

For early leeks, 10% by number or weight of leeks showing a tender flowering stem enclosed within the sheathed part and 10% by number or weight of leeks not satisfying the requirements of the class for other reasons but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

For other leeks, 10 per cent by number or weight of leeks 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 or by weight of leeks satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting, marked bruising, or any other deterioration rendering it unfit for consumption.

B. Size tolerances

For all classes: 10 per cent by number or weight of leeks not satisfying the minimum diameter requirement and, in the case of leeks in Class I, the uniformity requirement.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package, or each bundle in the same package must be uniform and contain only leeks of the same origin, variety or type, quality and size (where for this criterion uniformity is prescribed), and appreciably the same degree of development and colouring.

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

B. Packaging

The leeks 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 paper or stamps bearing trade specifications is allowed provided the printing or labelling has been done with non-toxic ink or glue.

The packages or bundles for produce presented without package must be free of all foreign matter.

C. Presentation

The leeks may be presented as follows:

- arranged evenly in the package
- in bundles, whether or not in a package.
The bundles in each package should be practically uniform.

VI. PROVISIONS CONCERNING MARKING

Each package² or each bundle presented in bulk, must bear the following particulars, in letters grouped on the same side, only for produce presented in a package, legibly and indelibly marked, and visible from the outside:

For leeks transported in bulk (direct loading into a transport vehicle) these particulars must appear on a document accompanying the goods, and be attached in a visible position inside the transport vehicle.

A. Identification

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

B. Nature of produce

- "Leeks" if the contents are not visible from the outside
- "Early Leeks" where appropriate.

C. Origin of produce

- Country of origin and, optionally, district where grown, or national, regional or local place name.

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.*

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D. Commercial specifications

- Class
- Number of bundles (for leeks packed in bundles and presented in a package).

E. Official control mark (optional)

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