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Revision of UNECE standards

Revision of UNECE Standards - Leeks

The following document contains proposed amendments (highlighted) submitted by the delegation of the United Kingdom aimed at reducing possible areas of food loss/waste caused by the application of the standard. Delegations are invited to send their comments to the Secretariat by 1 April 2016.

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

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.

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/seller 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 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 remnants of 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
- 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 transportation and handling
- to arrive in satisfactory condition at the place of destination.

B. Classification

Leeks are classified in two classes, as defined below:

(i) Class I

Leeks in this class must be of good quality. They must be characteristic of the variety and/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 that 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.~~ **(Comment: No need for this requirement in Class II. Any colour should be acceptable.)**

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
- ~~slight~~ defects in colouring
- ~~slight~~ traces of rust on the leaves, **and slight traces** but not elsewhere
- ~~slight~~ damage caused by thrips
- traces of soil within the shaft.

(Comment: Adjust interpretation to allow more defects as long as edibility not seriously affected.)

III. Provisions concerning sizing

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

¹ ~~Direct drilled, non-transplanted leeks, harvested from late winter to early summer.~~ **(Comment: Footnote can be deleted if minimum sizes deleted.)**

~~The minimum diameter shall be 8 mm for early leeks and 10 mm for other leeks.~~
(Comment: Minimum sizes not necessary.)

To ensure uniformity in size, the diameter of the largest leek in the same bundle or package must not be more than twice the diameter of the smallest leek.

Uniformity in size is compulsory for Class I.

IV. Provisions concerning tolerances

At all marketing stages, 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 leeks 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 satisfying neither the requirements of Class II quality nor the minimum requirements, or of produce affected by decay.

In addition and for early leeks only, 10 per cent, by number or weight, of leeks showing a tender flowering stem enclosed within the sheathed part is allowed.

(ii) Class II

A total tolerance of ~~10~~20 per cent, by number or weight, of leeks satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 2 per cent in total may consist of produce affected by decay. **(Comment: Possible increase tolerance to 20 per cent for Class II only.)**

B. Size tolerances

For all classes (if sized): a total tolerance of 10 per cent, by number or weight, of leeks not satisfying the requirements as regards sizing is allowed.

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 commercial type, quality and size (if sized), and appreciably the same degree of development and colouring.

The visible part of the contents of the package 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 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 package² or each bundle presented in bulk must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

A. Identification

Packer and/or dispatcher/shipper:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority³.

B. Nature of produce

- “Leeks” if the contents are not visible from the outside
- “Early leeks” where appropriate.

(Comment: Early leeks - not required if minimum sizes deleted, or could remain optional.)

C. Origin of produce

- Country of origin⁴ and, optionally, district where grown, or national, regional or local place name.

D. Commercial specifications

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

² These marking provisions do not apply to sales packages presented in packages.

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)” must be indicated in close connection with the code mark, and the code mark should be preceded with the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

⁴ The full or a commonly used name should be indicated.

E. Official control mark (optional)

Adopted 1970

Last revised 2012
