Economic Commission for Europe
Steering Committee on Trade Capacity and Standards
Working Party on Agricultural Quality Standards
Specialized Section on Standardization of Fresh Fruit and Vegetables
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Item 5 (b) of the provisional agenda
Review of existing standards:
New proposals

Proposal by the delegation of Germany to amend the standard for garlic

Submitted by the delegation of Germany

Summary
The following proposal for revisions to the standard for garlic (FFV-18) was submitted by the delegation of Germany for the consideration of the Specialized Section. The proposed changes are marked in strike-through for deleted text and underline for added text.
I. Proposal

The delegation of Germany proposes to include the following provisions in section II
Provisions concerning quality, part B Classification as follows:

Classification

Garlic is classified in three classes, as defined below:

(i) "Extra" Class
Garlic in this class must be of superior quality. It must be characteristic of the variety and/or
commercial type.

The bulbs must be:

• of regular shape
• properly cleaned

The cloves must be compact.

The roots must be cut close to the base of the bulb in the case of dry garlic.

Garlic must be free from defects, with the exception of very slight superficial defects,
provided these do not affect the general appearance of the produce, the quality, the keeping
quality and presentation in the package.

(ii) Class I
Garlic in this class must be of good quality. It must be characteristic of the variety and/or
commercial type.

The cloves must be reasonably compact.

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 tears in the outer skin of the bulb
• a slight defect in shape
• dry bruises and injuries on not more than two cloves

(iii) Class II
This class includes garlic that does not qualify for inclusion in the higher classes but satisfies
the minimum requirements specified above.

The following defects may be allowed, provided the garlic retains its essential characteristics
as regards the quality, the keeping quality and presentation:

• tears in the outer skin or missing parts of the outer skin of the bulb
• staining on the outer skins of the bulb provided it does not cover more than half the
bulb surface
• healed injuries
• slight dry bruises and injuries on not more than four cloves
• irregular shape
• no more than three cloves, or one fifth of the total number of cloves in a bulb
(whichever is lower) may be missing
II. Justification

The proposal takes into account more frequent extreme weather conditions due to climate change, which lead to more frequent bruises and injuries in garlic. To reduce food loss and waste, the delegation of Germany therefore proposes to allow bruises and injuries to a limited extent in Classes I and II.