

Preliminary draft

STANDARD FOR SHALLOTS

I. DEFINITION OF PRODUCE

This standard applies to shallots of varieties (cultivars) (1) grown from *Allium cepa* L., group *aggregatum*, and *Allium oschaninii* O.Fedtsch, to be supplied fresh to the consumer, green shallots with full leaves and shallots for industrial processing being excluded.

The shallot bulbs must have:

- numerous axillary shoots (2) ;
- a scar at the root plate;
- and asymmetry in relation to the axis of the root plate and to the transverse cut of the bulb.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of shallots at the export control stage, after preparation and packaging.

A. Minimum requirements

In all classes, subject of the special provisions for each class and the tolerances allowed, the bulbs must be:

- intact
- 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;
- free from caused by frost or sun;
- free from traces of mould
- free of externally visible sprouts
- practically free from pest
- practically free from damage caused by pest
- free of abnormal external moisture
- free of any foreign smell and/or taste

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

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

(1) products must belong to varieties registered on a national catalogue according to the UPOV standards.

(2) the number of axillary shoots (vegetative points) must be of at least 170 per kilo, the counting being carried out on a transverse cut in the middle of the bulb.

B. Classification

Shallots are classified in two classes defined below:

i) Class I.

Shallots in this class must be of good quality. They must be characteristics of the variety and/or the commercial type.

The bulbs must be:

- firm and compact
- without hollow or tough stem
- free from swelling caused by abnormal development
- practically free of root tufts. However, for grey shallots, root tufts are allowed.

The following 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:

- small cracks in the outer skin of the bulb
- early signs of shoot growth visible from the outside (not more than 4% by weight per unit of presentation)

ii) Class II.

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

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

- slight defects in shape
- slight defects in colouring
- healed damages of mechanical origin,
- slight bruising, healed, unlikely to impair keeping qualities
- slight marking caused by parasites or diseases
- early signs of shoot growth visible from the outside (not more than 10% by weight per unit of presentation)

III. PROVISIONS CONCERNING SIZING

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

The minimum diameter is 10 mm for grey shallots and 15 mm for the other types.

The difference between the diameters of the smallest and largest shallots in the same package must not exceed:

- 10 mm where the diameter of the smallest shallot is 10 mm and over but under 15 mm
- 15 mm where the diameter of the smallest shallot is 15 mm and over but under 20 mm
- 20 mm where the diameter of the smallest shallot is 20 mm and over

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package (or each lot, for product presented in bulk) for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

i) Class I.

10 % by weight of shallots 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 % by weight of shallots 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% by weight of shallots not satisfying the size identified, but with a diameter of no more than 20% below or above it.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package (or each lot, for products presented in bulk) must be uniform and contain only shallots of the same origin, variety, quality and size.

The visible part of the contents of the package (or each lot, for products presented in bulk) must be representative of the entire contents.

B. Packaging

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

The bulbs presented in strings can be presented in bulk (direct loading into a transport vehicle or a compartment thereof).

The materials used inside the package, transport vehicle or compartment thereof, 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.

Packages (or lots, for products presented in bulk) must be free from all foreign matter.

C. Presentation

Shallots may be presented:

- untied, leaves cut, arranged in layers in the package or in bulk, rest of leaves not exceeding 3cm,
- in bunches of sixteen bulbs at least. Leaves shall be cut above the last string. The maximum length of leaves is 15 cm,
- in strings containing at least sixteen bulbs.

Whatever the presentation used, the cut of the sheets must be neat, as well as that of the roots.

VI PROVISIONS CONCERNING MARKING

For shallots presented in packages, each package must bear the following particulars in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.

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

A. Identification:

- Packer or dispatcher (name and address or officially issued or accepted code mark).

B Nature of produce:

- "Shallot", for the varieties resulting from vegetative multiplication
- "Seed shallot", for the varieties resulting from seeds

C Origin of produce:

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

D Commercial specifications:

- Commercial type: "long", "of medium length", "round" or "grey"
- Class (I or II);
- Size expressed by minimum and maximum diameters of the bulbs;
- Net weight.