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Specialized Section on Standardization of Fresh Fruit and Vegetables

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Revision of UNECE standards

UNECE Standard FFV-38 concerning the marketing and commercial quality control of witloof chicory

Following the question of introducing the red chicory in the Standard for witloof chicory (FFV-38) in 2012, France has submitted the following proposal:

I. Definition of produce

This standard applies to witloof chicory **and red chicory**, i.e. the forced chicory sprouts obtained from the roots of varieties (cultivars) grown from *Cichorium intybus* Foliosum Group to be supplied fresh to the consumer, **witloof** chicory for industrial processing being excluded.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for **witloof** chicory 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
- for products graded in classes other than the “Extra” Class, 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 **witloof** chicory must be:

- intact
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- clean, in particular free from all soiled leaves and practically free of any visible foreign matter
- fresh in appearance
- practically free from pests
- practically free from damage caused by pests
- ~~free of reddish discoloration, frost damage, or traces of bruising~~
- ~~slight physiological or mechanical reddish discoloration, slight damage or burns due to frost and slight bruises can appear~~
- free of incipient floral spike more than three quarters of their length
- cut or broken off cleanly at the level of the neck
- free of abnormal external moisture
- free of any foreign smell and/or taste.

The chicory may have slight physiological or mechanical reddish discoloration, slight frost damage or burns, or traces of slight bruising.

The development and condition of the ~~witloof~~ chicory must be such as to enable them:

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

B. Classification

~~Witloof~~ chicory is classified in three classes, as defined below:

(i) “Extra” Class

~~witloof eC~~Chicory in this class must be of superior quality. It must be characteristic of the variety and/or commercial type.

It must be:

- well-formed
- firm
- with close heads, i.e. the heads must have a sharp, well closed tip.

In addition, ~~it~~ ~~witloof chicory~~ must:

- have outer leaves measuring at least three quarters of the length of the chicory sprout
- be neither greenish nor glassy looking in appearance.

~~Red chicory should be of must have a bright colouration. Outer leaves can be slightly loosea.~~

It 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

~~witloof eC~~Chicory in this class must be of good quality. It must be characteristic of the variety and/or commercial type.

It must:

- be reasonably firm
- be neither greenish nor glassy looking in appearance.

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:

- less well formed
- tips less tightly closed, provided the diameter of the opening does not exceed one fifth of the maximum diameter of the chicory sprout.

~~Withloof chicory must have outer leaves measuring at least half the length of the chicory sprout. Red chicory can be of a less bright coloured and outer leaves can be loosea.~~

(iii) Class II

This class includes witloof chicory that does not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

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

- slightly irregular shape
- slight greenish shade at the tip of the leaves
- slightly open tips; the diameter of the opening may not exceed one third of the maximum diameter of the chicory sprout.

Red witloof can have a slight brown discoloration at the top of the leaves or be of a pale colour.

In addition, this class may include witloof chicory of irregular shape, provided it is presented separately in homogeneous packages and fulfils all the other requirements laid down for the class.

III. Provisions concerning sizing

Size is determined by the diameter of the widest section at right angles to the longitudinal axis, and by length.

The minimum and maximum sizes for witloof chicory are fixed as follows:

	Extra Class	Class I	Class II
Minimum Diameter in cm			
Lenght inferior to 14cm	2,5	2,5	2,5
Equal or superior to 14cm	3	3	2,5
max diameter in cm	6	8	-
Min lenght in cm	9	9	9*
Max lenght in cm	17	20	24*

* However in Class II, witloof chicory may be between 6 and 12 cm in length.

The minimum and maximum sizes for red chicory are fixed as follows:

	Extra Class	Class I	Class II
Minimum diameter in cm	2,5	2,5	2,5
Max diameter in cm	9	9	9
Min length in cm	9	9	9
Max length in cm	20	20	24

To ensure uniformity in size, the difference between produce in the same package shall not exceed:

- (i) 2.5 cm in diameter for the "Extra" Class, 4 cm for Class I, and 5 cm for Class II
- (ii) 5 cm in length for the "Extra" Class, 8 cm for Class I, and 10 cm for Class II.

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) "Extra Class"

A total tolerance of 5 per cent, by number or weight, of ~~witloof~~ chicory not satisfying the requirements of the class but meeting those of Class I is allowed. Within this tolerance not more than 0.5 per cent in total may consist of produce satisfying the requirements of Class II quality.

(ii) Class I

A total tolerance of 10 per cent, by number or weight, of ~~witloof~~ chicory 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.

(iii) Class II

A total tolerance of 10 per cent, by number or weight, of ~~witloof~~ chicory 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.

B. Size tolerances

For all classes: a total tolerance of 10 per cent, by number or weight, of ~~witloof~~ chicory not satisfying the requirements as regards sizing is allowed. However, no tolerance is allowed for minimum diameter.

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only ~~witloof~~ chicory of the same origin, variety or commercial type, quality and size.

However, a mixture of ~~witloof~~ chicory of distinctly different colours may be packed together in a package, provided it is uniform in quality and, for each colour concerned, in origin.

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

B. Packaging

The ~~witloof~~ chicory 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.

Packages must be free of all foreign matter.

VI. Provisions concerning marking

Each package¹ 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 authority².

B. Nature of the produce

- If the contents are not visible from the outside and depending on the commercial type:

- “Witloof” or “Witloof chicory”, “Witloof endives”
- “Red chicory”

- “Mixture of witloof chicory”, or equivalent denomination, in the case of a mixture of distinctly different colours of witloof chicory. If the produce is not visible from the outside, the colours and the quantity of each in the package must be indicated.

C. Origin of the produce

- Country of origin³ and, optionally, district where grown, or national, regional or local place name.
- In the case of a mixture of distinctly different colours of witloof chicory of different origins, the indication of each country of origin shall appear next to the name of the colour concerned.

D. Commercial specifications

- Class
- “Irregular shape” or equivalent denomination, where applicable
- Size expressed as minimum and maximum lengths.

E. Official control mark (optional)

Adopted 1962

Last revised 2010

The OECD Scheme for the Application of International Standards for Fruit and Vegetables has published an explanatory illustrated brochure on the application of this standard. The publication may be obtained from the OECD bookshop at: www.oecdbookshop.org.

¹ These marking provisions do not apply to sales packages presented in packages.

² 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, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

³ The full or a commonly used name should be indicated.