

UNECE STANDARD FFV-12

concerning the marketing and
commercial quality control of

RIBBED CELERY

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NOTE

Working Party on Agricultural Quality Standards

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The present revised Standard for Ribbed Celery is based on document ECE/TRADE/C/WP.7/GE.1/2010/INF.49, reviewed and adopted by the Working Party at its sixty-sixth session.

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Please contact the following address with any comments or enquiries:

Agricultural Standards Unit
Trade and Timber Division
United Nations Economic Commission for Europe
Palais des Nations
CH-1211 Geneva 10, Switzerland
E-mail: agrstandards@unece.org

UNECE standard FFV-12 concerning the marketing and commercial quality control of ribbed celery

I. Definition of produce

This standard applies to ribbed celery of varieties (cultivars) grown from *Apium graveolens* var. *dulce* (Mill.) Pers. to be supplied fresh to the consumer, ribbed celery for industrial processing being excluded.

II. Provisions concerning quality

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

- intact, removal of the upper part being permitted
- 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
- fresh in appearance
- practically free from pests
- practically free from damage caused by pests
- free of damage caused by frost
- free of cavities, suckers and flower stems
- free of abnormal external moisture, i.e. adequately “dried”, if washed
- free of any foreign smell and/or taste.

The cut at the base must be clean.

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

- to withstand transportation and handling

- to arrive in satisfactory condition at the place of destination.

B. Classification

Ribbed celery is classified in two classes, as defined below:

(i) Class I

Ribbed celery in this class must be of good quality. It must be characteristic of the variety and/or commercial type.

It must be regular in shape and free of traces of diseases on either the leaves or the leaf stalks. The leaf stalks must not be broken, stringy, crushed or split.

In the case of blanched ribbed celery, the leaves must be white to yellowish-white or greenish-white in colour for at least half their length.

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:

- a slight defect in shape.

(ii) Class II

This class includes ribbed celery that does not qualify for inclusion in Class I but satisfies the minimum requirements specified above.

In the case of blanched ribbed celery, the leaves must be white to yellowish-white or greenish-white in colour for at least one-third of their length.

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

- slight traces of rust
- slight deformation
- slight bruises
- not more than two leaf stalks that are broken, crushed or split.

III. Provisions concerning sizing

Size is determined by the weight of the unit.

The minimum weight shall be 150 g.

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

- 200 g for ribbed celery over 800 g, labelled “large”
- 150 g for ribbed celery between 500 - 800 g, labelled “medium”
- 100 g for ribbed celery between 150 - 500 g, labelled “small”.

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 ribbed celery 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.

(ii) Class II

A total tolerance of 10 per cent by number or weight, of ribbed celery 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 (if sized): a total tolerance of 10 per cent, by number or weight, of ribbed celery not satisfying the requirements as regards sizing is allowed.

V. Provisions concerning presentation

A. Uniformity

The contents of each package must be uniform and contain only ribbed celery of the same origin, variety or commercial type, quality, colour and size (if sized).

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

B. Packaging

Ribbed celery 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 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 produce

- “Ribbed celery” followed by the indication “blanched celery”, or equivalent denomination, if the contents are not visible from the outside.

C. Origin of produce

- Country of origin³ and, optionally, district where grown, or national, regional or local place name.

D. Commercial specifications

- Class
- Size (if sized) expressed as “small”, “medium” or “large”
- Number of pieces, or, where appropriate, number of bundles.

E. Official control mark (optional)

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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 cases 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.

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