

# **UNECE STANDARD FFV-16**

concerning the marketing and  
commercial quality control of

## **FENNEL**

**2010 EDITION**



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## NOTE

### **Working Party on Agricultural Quality Standards**

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The present revised Standard for Fennel is based on document ECE/TRADE/C/WP.7/GE.1/2010/INF.45, reviewed and adopted by the Working Party at its sixty-sixth session.

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# UNECE Standard FFV-16 concerning the marketing and commercial quality control of fennel

## I. Definition of produce

This standard applies to fennel of varieties (cultivars) grown from *Foeniculum vulgare* var. *azoricum* (Mill.) Thell. to be supplied fresh to the consumer, fennel for industrial processing being excluded.

## II. Provisions concerning quality

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

- intact, except for the roots and leaves, which must be trimmed
- 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
- firm
- not running to seed
- free from damage caused by frost
- free of abnormal external moisture
- free of any foreign smell and/or taste.

The roots must be severed close to the base of the bulbous part.

The length of the leafy ribs of the heart must not exceed 7 cm.

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

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

## **B. Classification**

Fennel is classified in two classes, as defined below:

### **(i) Class I**

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

It must be of regular shape specific to the variety and/or commercial type and the outer ribs must be compact, fleshy, tender and white.

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
- slight bruising
- slight healed and not discoloured cracks.

### **(ii) Class II**

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

The following defects, restricted to the outer ribs, may be allowed, provided the fennel retains its essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape
- bruising
- healed cracks not exceeding 3 cm in length
- green patches on the outside of the bulb, covering not more than one-third of its surface.

## **III. Provisions concerning sizing**

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

To ensure uniformity in size, the range in size between produce in the same package shall not exceed 20 mm.

## **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 fennel 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 fennel 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 fennel 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 fennel of the same origin, variety or commercial type, quality, size and of appreciably the same shape.

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

### **B. Packaging**

Fennel 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 package<sup>1</sup> must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

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<sup>1</sup> The marking provisions do not apply to sales packages presented in packages.

## **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 authority<sup>2</sup>.

## **B. Nature of produce**

- “Fennel” if the contents are not visible from the outside.

## **C. Origin of produce**

- Country of origin<sup>3</sup> and, optionally, district where grown, or national, regional or local place name.

## **D. Commercial specifications**

- Class
- Size expressed as minimum and maximum diameters
- Number of units.

## **E. Official control mark (optional)**

Adopted 1969

Last revised 2010

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<sup>2</sup> 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 with the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

<sup>3</sup> The full or a commonly used name should be indicated.