

**NOTE BY THE SECRETARIAT:**

This text is based on document TRADE/WP.7/2003/6/Add.1. This document contains the revised UNECE Standard for Artichokes as adopted at the 59<sup>th</sup> session of the Working Party.

**UNECE STANDARD FFV-03**  
concerning the marketing and commercial  
quality control of

**ARTICHOKES**

**I. DEFINITION OF PRODUCE**

This standard applies to artichoke heads of varieties (cultivars) grown from *Cynara scolymus L.* to be supplied fresh to the consumer, artichokes for industrial processing being excluded.

The names 'Poivrade' and 'Bouquet' refer to young, cone-shaped artichokes of the violet type.

**II. PROVISIONS CONCERNING QUALITY**

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

**A. Minimum requirements**

In all classes, subject to the special provisions for each class and the tolerances allowed, the artichokes 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
- fresh in appearance, and in particular showing no sign of withering
- practically free from pests
- practically free from damage caused by pests
- free of abnormal external moisture
- free of any foreign smell and/or taste.

The stems must be cut off cleanly and must not be longer than 10 cm. This latter provision is not applicable to artichokes packed in bunches, that is made up of a certain number of heads fastened together around the stems or to artichokes of the variety 'Spinoso'.

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

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

**B. Classification**

Artichokes are classified in three classes defined below:

(i) ***“Extra” Class***

Artichokes in this class must be of superior quality. They must be characteristic of the variety and/or commercial type. The central bracts must be well closed, in accordance with the variety.

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

The ducts in the base must show no incipient woodiness.

(ii) ***Class I***

Artichokes in this class must be of good quality. They must be characteristic of the variety and/or commercial type. The central bracts must be well closed, in accordance with the variety.

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 defect in shape
- slight deterioration due to frost (cracks)
- very slight bruising.

The ducts in the base must show no incipient woodiness.

(iii) ***Class II***

This class includes artichokes which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above. They may be slightly open.

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

- defects in shape
- deterioration due to frost ("nipped" artichokes)
- slight bruising
- slight staining on the outer bracts
- incipient woodiness of the ducts in the base.

### **III. PROVISIONS CONCERNING SIZING**

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

The minimum diameter is fixed at 6 cm.

The scale given below is compulsory for the "Extra" Class and Class I and optional for Class II:

- diameter of 13 cm and over
- diameter from 11 cm up to but excluding 13 cm
- diameter from 9 cm up to but excluding 11 cm

- diameter from 7.5 cm up to but excluding 9 cm
- diameter from 6 cm up to but excluding 7.5 cm.

In addition, a diameter from 3.5 cm up to but excluding 6 cm is allowed for artichokes of the "Poivrade" type and the "Bouquet" type.

#### **IV. PROVISIONS CONCERNING TOLERANCES**

Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.

##### **A. Quality tolerances**

*(i) "Extra" Class*

5 per cent by number of artichokes not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

*(ii) Class I*

10 per cent by number of artichokes not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

*(iii) Class II*

10 per cent by number of artichokes 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 per cent by number of artichokes not satisfying the requirements as regards sizing and the size indicated, but conforming to the size immediately above and/or below that specified, with a minimum of 5 cm in diameter for artichokes classified in the smallest size (6 to 7.5 cm).

No size tolerance is allowed for artichokes of the "Poivrade" type or "Bouquet" type.

#### **V. PROVISIONS CONCERNING PRESENTATION**

##### **A. Uniformity**

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

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

## **B. Packaging**

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

The materials used inside the package 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 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 on the produce shall be such that, when removed, 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:

### **A. Identification**

Packer	)	Name and address or
and/or	)	officially issued or
Dispatcher	)	accepted code mark. <sup>2</sup>

### **B. Nature of produce**

- "Artichokes" if the contents are not visible from the outside
- Name of the variety for the "Extra" Class
- "Poivrade" or "Bouquet" where appropriate
- "Spinoso", where appropriate.

### **C. Origin of produce**

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

### **D. Commercial specifications**

- Class
- Number of heads
- Size (if sized) expressed in minimum and maximum diameters of the heads.

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<sup>1</sup> Package units of produce prepacked for direct sale to the consumer shall not be subject to these marking provisions but shall conform to the national requirements. However, the markings referred to shall in any event be shown on the transport packaging containing such package units.

<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.

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

Published 1962  
Revised 1996, 2003  
The UNECE standard for Artichokes  
has led to an explanatory brochure published by the OECD Scheme.