

UNECE STANDARD FFV-08
concerning the marketing and commercial
quality control of

BRUSSELS SPROUTS
moving in international trade between and to
UNECE member countries

I. DEFINITION OF PRODUCE

This standard applies to Brussels sprouts being the axillary buds growing along the vertical stem of varieties (cultivars) of *Brassica oleracea L. var. bullata L. subvar. gemmifera DC.* to be supplied fresh to the consumer, Brussels sprouts for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of Brussels sprouts, 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 Brussels sprouts 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
- practically free from pests
- practically free from damage caused by pests
- not frozen
- free of abnormal external moisture
- free of any foreign smell and/or taste.

The stem of trimmed Brussels sprouts must be cut just beneath the outer leaves. The stem of untrimmed Brussels sprouts must show a clean fracture at the base without other parts of the plant adhering.

The development and condition of the Brussels sprouts 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

Brussels sprouts are classified in two classes defined below:

(i) Class I

Brussels sprouts in this class must be of good quality. They must be:

- firm
- well closed
- free of damage by frost.

Trimmed Brussels sprouts must be well coloured. For untrimmed Brussels sprouts, slightly discoloured basal leaves are allowed. Slight damage to the outer leaves, caused by picking, grading or packing however may be allowed, provided this does not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

(ii) Class II

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

Compared with Class I they may be:

- less firm
- less closed, but not open.

Moreover, they may show slight damage due to frost.

III. PROVISIONS CONCERNING SIZING

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

The minimum diameter is:

- 10 mm for trimmed Brussels sprouts
- 15 mm for untrimmed Brussels sprouts.

For Brussels sprouts in Class I, the difference between the largest and smallest sprout in any one package must not exceed 20 mm.

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) Class I

10 per cent by weight of Brussels sprouts 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 per cent by weight of Brussels sprouts 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 weight of Brussels sprouts not satisfying the requirements as regards sizing.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only Brussels sprouts of the same origin, variety, quality, and size (if sized).

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

B. Packaging

The Brussels sprouts 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.

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)	Name and address or
and/or)	officially issued or
Dispatcher)	accepted code mark. ²

¹ 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.

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.

B. Nature of produce

- "Trimmed Brussels sprouts" or "Untrimmed Brussels sprouts", if the contents are not visible from the outside.

C. Origin of produce

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

D. Commercial specifications

- Class
- Size (if sized), expressed in minimum and maximum diameter.

E. Official control mark (optional)

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