

NOTE BY THE SECRETARIAT:

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UNECE STANDARD FFV-09
concerning the marketing and commercial
quality control of

HEADED CABBAGES
moving in international trade between and to
UNECE member countries

I. DEFINITION OF PRODUCE

This standard applies to headed cabbages of varieties (cultivars) grown from *Brassica oleracea* var. *capitata* L. (including red cabbages and pointed cabbages) and from *Brassica oleracea* L. var. *bullata* DC. and var. *sabauda* L. (savoy cabbages) to be supplied fresh to the consumer, headed cabbages for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of headed cabbages 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 headed cabbages 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 split or bolted
- free of bruises and injury
- free of damage due to frost
- free of abnormal external moisture
- free of any foreign smell and/or taste.

The stem should be cut slightly below the lowest point of leaf growth; the leaves should remain firmly attached, and the cut should be clean.

The development and condition of the headed cabbages 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

The headed cabbages are classified in two classes defined below:

(i) Class I

Headed Cabbages in this class should be of good quality. They must be characteristic of the variety. They should be compact, having regard to the species.

According to the variety, the headed cabbages must have firmly attached leaves. Store headed cabbages may have some of their outer leaves removed. Green Savoy cabbages and early cabbages taking into account their variety, must be properly trimmed, but in doing so a number of outer leaves may be left for protection.

Green headed cabbages may be superficially frosted.

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:

- small cracks in the outer leaves
- slight bruising and light trimming of the outer leaves.

(ii) Class II

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

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

- cracks in the outer leaves
- outer leaves may be removed
- larger bruises and the outer leaves may be more extensively trimmed
- less compact.

III. PROVISIONS CONCERNING SIZING

Size is determined by net weight. This must not be less than 350 g per unit for early cabbages and 500 g per unit for other headed cabbages.

Sizing is compulsory for headed cabbages presented in packages. In that case, the weight of the heaviest head in any one package must not be more than double the weight of the lightest head. When the weight of the heaviest head is equal to or less than 2 kg the difference between the heaviest and the lightest head may be up to 1 kg.

The size requirements shall not apply to miniature produce.¹

¹ Miniature product means a variety or cultivar of vegetable, obtained by plant breeding and/or special cultivation techniques, excluding specimens of non-miniature varieties which have not fully developed or are of inadequate size. All other requirements of the standard must be met.

IV. PROVISIONS CONCERNING TOLERANCES

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

A. Quality tolerances

(i) Class I

10 per cent by number or weight of headed cabbages 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 number or weight of headed cabbages 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 or weight of headed cabbages not satisfying the requirements as regards:

- uniformity
- minimum size.

However, no head may weigh less than 300 g in the case of early cabbages and 400 g in the case of other cabbages.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package or lot for produce presented in bulk, must be uniform and contain only headed cabbages of the same origin, variety, quality, and size (if sized).

Cabbages classed in Class I must be uniform in shape and colour.

The visible part of the contents of the package, or lot for produce presented in bulk, must be representative of the entire contents.

Miniature headed cabbages must be reasonably uniform in size. They may be mixed with other miniature products of a different type and origin.

B. Packaging

The headed cabbages 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, or lots for produce presented in bulk, must be free of all foreign matter.

C. Presentation

Headed cabbages may be presented

- packed or
- in bulk.

VI. PROVISIONS CONCERNING MARKING

Each package² must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

For headed cabbages transported in bulk (loaded directly into a vehicle), these particulars must appear on a document accompanying the goods and be attached in a visible position inside the transport vehicle.

A. Identification

Packer)	Name and address or
and/or)	officially issued or
Dispatcher)	accepted code mark. ³

B. Nature of produce

- "White headed cabbage", etc. ... 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.

² 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 marking referred to shall in any event be shown on the transport packaging containing such package units.

³ 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.

D. Commercial specifications

- Class
- Net weight or number of units.
- Mini headed cabbages, baby headed cabbages, or other appropriate term for miniature produce. Where several types of miniature produce are mixed in the same package, all products and their respective origins must be mentioned.

E. Official control mark (optional)

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The UNECE Standard for Headed Cabbages
has led to an explanatory brochure published by the OECD Scheme