

**UNECE STANDARD FFV-12**  
concerning the marketing and commercial  
quality control of

**RIBBED CELERY**  
moving in international trade between and to  
UNECE member countries

**I. DEFINITION OF PRODUCE**

This standard applies to ribbed celery of varieties (cultivars) grown from *Apium graveolens L. var. dulce Mill.* 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 of ribbed celery 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 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 excessive external moisture, i.e. adequately "dried", if washed
- free of any foreign smell and/or taste.

The main root must be well cleaned and must not exceed 5 cm in length.

The development and condition of the ribbed celery 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**

Ribbed celery are classified in two classes defined below:

**(i) Class I**

Ribbed celery in this class must be of good quality. They must be characteristic of the variety. They 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.

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.

**(ii) Class II**

This class includes ribbed celery which do not qualify for inclusion in Class I but satisfy 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 retain their 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 in relation to the net weight. The minimum weight of ribbed celery is set at 150 g.

Ribbed celery is graded into three groups:

- |       |         |              |
|-------|---------|--------------|
| (i)   | large:  | over 800 g.  |
| (ii)  | medium: | 500 - 800 g. |
| (iii) | small:  | 150 - 500 g. |

The difference in size in the same package may not exceed 200, 150 and 100 g respectively. Observance of this grading and uniformity is compulsory for Class I only.

### **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 number of ribbed celery 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 of ribbed celery 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 ribbed celery not satisfying the requirements as regards sizing.

**V. PROVISIONS CONCERNING PRESENTATION**

**A. Uniformity**

The contents of each package must be uniform and contain only ribbed celery of the same origin, 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 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.

**C. Presentation**

Ribbed celery may be presented:

- bundled in the package
- arranged in the package.

When presented in bundles, all bundles in the same package must contain the same number of pieces.

## 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

- "Ribbed celery" followed by the indication "blanched celery" or an indication of the colour type, 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 by "small", "medium" or "large"
- Number of pieces, or, where appropriate, number of bundles.

### E. Official control mark (optional)

Published 1964  
Last revised 1995

---

<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.