PROPOSAL FROM GERMANY

This proposal reflects the wish of delegates expressed during the 56th session of the Specialized Section:

- *to elaborate a standard for root vegetables other than carrots,*
- *to include the tubercle vegetables.*

The intention of this standard for root and tubercle vegetables is, to integrate the existing UNECE standards for scorzonera (FFV-33), horse-radish (FFV-20), and radishes (FFV-43). Thus, while approving this draft standard as new UNECE standard, these standards should be withdrawn.

UNECE STANDARD FFV-No

concerning the marketing and commercial quality control of

ROOT AND TUBERCLE VEGETABLES[1]

I. DEFINITION OF PRODUCE

This standard applies to root and tubercle vegetables of varieties (cultivars) grown from the following species to be supplied fresh to the consumer, root and tubercle vegetables for industrial processing being excluded:

- beet tubercle (*Beta vulgaris* L. ssp. *vulgaris* var. *vulgaris* und var. *lutea* DC.),
- celeriac (*Apium graveolens* L. var. *rapaceum* (Mill.) Gaudin),
- Hamburg parsley (*Petroselinum crispum* (Mill.) Nyman ex A. W. Hill var. *tuberosum* (Bernh.) Mart Crov.),
- horse-radish (*Armoracia rusticana* Gottfr. Gaertn., B. Mey. et Scherb.),
- kohlrabi, cabbage turnip (*Brassica olearacea* var. *gongylodes* L.)
- parsnips (*Pastinaca sativa* L.),
- radishes (*Raphanus sativus* L. var. *sativus*),
- radishes (*Raphanus sativus* var. *niger* (Mill.) J. Kern.).
- salsify (*Tragopogon porrifolius* L. ssp. *porrifolius*),
- scorzonera (*Scorzonera hispanica* L.),
- swede (*Brassica napus* L. (Napobrassica-group)),
- turnips (*Brassica rapa* L. (Rapa-group)),
- turnip-rooted chervil or bulbous chervil (*Chaerophyllum bulbosum* L.),
- root and tubercle vegetables of other species and any hybrids.

II. PROVISIONS CONCERNING QUALITY

[1] Note: For carrots (*Daucus carota* L.) the UNECE standard FFV-10 applies.

The purpose of the standard is to define the quality requirements for root and tubercle vegetables 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 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 root and tubercle vegetables must be:

- intact; the product-specific presentation without tip and/or lateral roots is not regarded as a defect provided the cut is clean; in any case fractured roots are excluded
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- clean, this means
    - practically free of any visible foreign matter, in case of washed roots
    - practically free of serious dirt and impurities, in case of un-washed roots
    - [free of adhering (clumpy) earth in case of scorzoneras]
- practically free from pests
- free from damage caused by pests affecting the flesh
- fresh in appearance and firm
- smooth
- free of discoloration of the flesh such as grey or black streaks,
- not forked
- free of secondary root growth
- not hollow
- not woody, fibrous or spongy
- not running to seed
- free of abnormal external moisture, i.e. sufficiently dried after washing
- free of any foreign smell and/or taste.

In case of produce presented with leaves, the leaves must be sound, fresh and clean.

In case of produce presented without leaves, the leaves must be neatly cut at the top of the root.

The development and condition of the root and tubercle vegetables must be such as to enable them:

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

B. Classification

Root and tubercle vegetables are classified in two classes, as defined below:

(i) ***Class I***

Root and tubercle vegetables in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

The roots must be well formed~~ and not forked~~.

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 defects in colouring of the rind [slight superficial stains or discoloration]
- slight bruising and damage removable by normal peeling
- slight skin defects including slight healed cracks

In case of produce presented with leaves, the leaves may be slightly damaged.

(ii) ***Class II***

This class includes root and tubercle vegetables that do not qualify for inclusion in Class I but satisfy the minimum requirements specified above.

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

- defects in shape
- defects in colouring of the rind [superficial stains or discoloration]
- shallow rust damage removable by normal peeling
- slight bruising and damage
- healed cracks not reaching the core or in case of kohlrabi not more than 1 cm deep

- one fork (single ramification).

In case of produce presented with leaves, the leaves may be damaged, but must be free of progressive defects affecting the produce.

III. PROVISIONS CONCERNING SIZING

There is no size uniformity requirement for root and tubercle vegetables.

IV. PROVISIONS CONCERNING TOLERANCES

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

Quality tolerances

(i) ***Class I***

A total tolerance of 10 per cent, by number or weight, of ~~root vegetables~~root and tubercle vegetables 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 neither satisfying 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 ~~root vegetables~~root and tubercle vegetables 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.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

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

Root and tubercle vegetables in Class I must be uniform in shape~~,~~ and colouring ~~and length of the roots~~.

In case of presentation in bundles, the number of roots per bundle must be uniform within the package.

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

B. Packaging

Root and tubercle vegetables 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.

Packages must be free of all foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package[2] must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

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[3].

B. Nature of produce

- "Beet tubercle", "Celeriac", "Hamburg parsley", "Horse-raddish", "Kohlrabi", "Parsnips", "Radishes", "Salsify", "Scorzonera", "Swedes", "Turnip-rooted chervil", "Turnips", or synonym denomination, if the contents are not visible from the outside;

- "with leaves", where appropriate and if the contents are not visible from the outside.

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[2] According to the Geneva Protocol, footnote 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 markings 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, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

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 bundles or sales packages, where appropriate~~ and if the contents are not visible from the outside~~.

E. Official control mark (optional)