



# Economic and Social Council

Distr. General  
26 March 2010

English  
Original: English and French

---

## Economic Commission for Europe

Committee on Trade

Working Party on Agricultural Quality Standards

Specialized Section on Standardization  
of Fresh Fruit and Vegetables

Fifty-seventh session

Geneva, 25-28 May 2010

Item 5 of the provisional agenda

Alignment of standards with the 2009 Standard Layout  
in view of updating the existing explanatory brochures

### UNECE Standard FFV-38 concerning the marketing and commercial quality control of Witloof Chicory

Submitted by the Secretariat\*

#### I. Definition of produce

This standard applies to witloof chicory, i.e. the forced chicory sprouts obtained from the roots of varieties (cultivars) grown from *Cichorium intybus* L. var. *foliosum* Hegi to be supplied fresh to the consumer, witloof chicory for industrial processing being excluded.

#### II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for witloof chicory 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:

---

\* The present document has been submitted after the official documentation deadline by the Trade and Timber Division due to resource constraints.

- a slight lack of freshness and turgidity
- for products graded in classes other than the “Extra” Class, 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 witloof chicory must be:

- intact
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- clean, in particular free from all soiled leaves and practically free of any visible foreign matter
- fresh in appearance
- practically free from pests
- free from damage caused by pests affecting the flesh
- free of reddish discoloration, frost damage, or traces of bruising
- free of incipient floral spike more than three quarters of their length
- pale, i.e., white to yellowish white in colour
- cut or broken off cleanly at the level of the neck
- free of abnormal external moisture
- free of any foreign smell and/or taste.

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

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

## **B. Classification**

Witloof chicory are classified in three classes, as defined below:

### **(i) "Extra" Class**

Witloof chicory in this class must be of superior quality. They must be characteristic of the variety and/or commercial type.

They must be:

- well-formed
- firm

- with close heads, i.e. the heads must have a sharp, well closed tip.

In addition, they must:

- have outer leaves measuring at least three quarters of the length of the chicory sprout
- be neither greenish nor glassy looking in appearance.

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

**(ii) Class I**

Witloof chicory in this class must be of good quality. It must be characteristic of the variety and/or commercial type.

They must:

- be reasonably firm
- have outer leaves measuring at least half the length of the chicory sprout
- be neither greenish nor glassy looking in appearance.

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:

- They may be less well formed and the tips may be less tightly closed, provided the diameter of the opening does not exceed one fifth of the maximum diameter of the chicory sprout.

**(iii) Class II**

This class includes witloof chicory that do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

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

- slightly irregular shape
- slight greenish shade at the tip of the leaves
- slightly open tips; the diameter of the opening may not exceed one third of the maximum diameter of the chicory sprout.

In addition, this class may include witloof chicory of irregular shape, provided they are presented separately in homogeneous packages and fulfil all the other requirements laid down for the class.

### **III. Provisions concerning sizing**

Size is determined by the diameter of the widest section at right angles to the longitudinal axis, and by length.

To ensure uniformity in size, sizes (in centimetres) are fixed as follows:

	<i>Extra</i>	<i>I</i>	<i>II</i>
Minimum diameter:			
- Chicory sprout under 14 cm in length	2.5	2.5	2.5
- Chicory sprout 14 cm or over in length	3	3	2.5
Maximum diameter	6	8	-
Minimum length	9	9	9 <sup>1</sup>
Maximum length	17	20	24

Within the same package:

- (i) the maximum permissible difference in diameter between the chicory is 2.5 cm for the "Extra" Class, 4 cm for Class I, and 5 cm for Class II.
- (ii) the maximum permissible difference in length between the chicory is 5 cm for the "Extra" Class, 8 cm for Class I, and 10 cm for Class II.

#### IV. Provisions concerning tolerances

At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the requirements of the class indicated.

##### A. Quality tolerances

###### (i) "Extra Class"

A total tolerance of 5 per cent, by number or weight, of witloof chicory not satisfying the requirements of the class but meeting those of Class I is allowed. Within this tolerance not more than 0.5 per cent in total may consist of produce satisfying the requirements of Class II quality.

###### (ii) Class I

A total tolerance of 10 per cent, by number or weight, of witloof chicory 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 satisfying neither the requirements of Class II quality nor the minimum requirements, or of produce affected by decay.

###### (iii) Class II

A total tolerance of 10 per cent, by number or weight, of witloof chicory 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.

<sup>1</sup> However, witloof chicory between 6 and 12 cm in length may be presented in Class II, subject to mention being made on the package of the maximum and minimum length of the chicory contained therein.

## **B. Size tolerances**

For all classes: 10 per cent, by number or weight, of witloof chicory 1 cm above or below as regards both length and diameter, the measurements of size/grades given in Section III. However, no tolerance is allowed for minimum diameter.

## **V. Provisions concerning presentation**

### **A. Uniformity**

The contents of each package must be uniform and contain only witloof chicory of the same origin, variety or commercial type, quality and size.

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

### **B. Packaging**

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

[If presented in wooden packages it must be separated from all sides by protective material.]

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<sup>2</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 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<sup>3</sup>.

---

<sup>2</sup> 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".

<sup>3</sup> The national legislation of a number of countries requires the explicit declaration of the name and

**B. Nature of the produce**

- "Witloof" or "Witloof chicory", "Witloof endives", if the contents are not visible from the outside.

**C. Origin of the produce**

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

**D. Commercial specifications**

- Class
- "Irregular shape", where applicable, and, optionally, an equivalent national description
- Size expressed as maximum and minimum lengths in Class II comprising witloof chicory between 6 and 12 cm only.

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

Published 1962

Last revised 2010

The OECD Scheme for the Application of International Standards for Fruit and Vegetables has published an explanatory illustrated brochure on the application of this standard. The publication may be obtained from the OECD bookshop at: [www.oecdbookshop.org](http://www.oecdbookshop.org).

---

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.