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New standards

UNECE Standard FFV-56 concerning the marketing and commercial quality control of shallots

Note by the secretariat

I. Definition of produce

1. This standard applies to shallots of varieties (cultivars) grown from *Allium cepa* L., group *aggregatum* (or *Allium ascalonicum*) and *Allium oschaninii*, to be supplied fresh to the consumer, green shallots with full leaves and shallots for industrial processing being excluded.
2. The standard covers the following commercial types:
 - (a) Round;
 - (b) Demi-long;
 - (c) Long;
 - (d) Grey.

II. Provisions concerning quality

3. The purpose of the standard is to define the quality requirements for shallots at the export-control stage, after preparation and packaging.

4. However, if applied at stages following export, products may show in relation to the requirements of the standard:

- (a) A slight lack of freshness and turgidity;
- (b) A slight deterioration due to their development and their tendency to perish.

5. 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

6. In all classes, subject to the special provisions for each class and the tolerances allowed, the shallots must be:

- (a) Intact;
- (b) Sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- (c) Clean, practically free of any visible foreign matter;
- (d) Practically free from pests;
- (e) Free from damage caused by pests affecting the flesh;
- (f) Free from damage caused by frost or sun;
- (g) Free from traces of mould;
- (h) Free of externally visible sprouts;
- (i) Free of abnormal external moisture;
- (j) Free of any foreign smell and/or taste.

7. The roots must be neatly trimmed. The stems must be neatly trimmed, except for shallots presented in strings that must be braided with their own stems and tied with string, raffia or any other appropriate material.

8. The development and condition of the shallots must be such as to enable them:

- (a) To withstand transportation and handling;
- (b) To arrive in satisfactory condition at the place of destination.

B. Classification

9. Shallots are classified in two classes, as defined below:

1. Class I

10. Shallots in this class must be of good quality. They must be characteristic of the variety and/or the commercial type.

11. The bulbs must be:

- (a) Firm and compact;
- (b) Without hollow or tough stem;

(c) Practically free of root tufts. However, for grey shallots, root tufts shall be allowed.

12. 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) A slight defect in shape;
- (b) Small cracks in the outer skin of the bulb, provided the flesh is protected.

2. Class II

13. This class includes shallots that do not qualify for inclusion in Class I, but satisfy the minimum requirements specified above.

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

- (a) Defects in shape;
- (b) Defects in colouring;
- (c) Healed mechanical damage;
- (d) Slight bruising;
- (e) Slight marking caused by pests or diseases;
- (f) Cracks in the outer skin and partial absence of the skin over 1/3 of the total surface, provided the flesh is protected;
- (g) Root tufts.

III. Provisions concerning sizing

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

16. The minimum diameter shall be:

- (a) 10 mm for grey shallots;
- (b) 15 mm for the other types.

17. The maximum diameter shall be 55 mm for all the types of shallots.

18. To ensure uniformity in size, the difference in size between the smallest and largest bulb in the same package shall not exceed:

- (a) 10 mm where the diameter of the smallest bulb is 10 mm and over but under 15 mm;
- (b) 15 mm where the diameter of the smallest bulb is 15 mm and over but under 20 mm;
- (c) 20 mm where the diameter of the smallest bulb is 20 mm or over.

IV. Provisions concerning tolerances

19. 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

1. Class I

20. A total tolerance of 10 per cent, by weight, of shallots 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.

21. In addition, 4 per cent, by weight, of bulbs may present externally visible sprouts.

2. Class II

22. A total tolerance of 10 per cent, by weight, of shallots 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.

23. In addition, 10 per cent, by weight, of bulbs may present externally visible sprouts.

B. Size tolerances

24. For all classes: a total tolerance of 10 per cent, by weight, of shallots not satisfying the requirements as regards sizing is allowed.

V. Provisions concerning presentation

A. Uniformity

25. The contents of each package (or lot for produce presented in bulk) must be uniform and contain only shallots of the same origin, commercial type, quality and size.

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

B. Packaging

27. Shallots must be packed in such a way as to protect the produce properly.

28. Bulbs presented in strings may be shipped by being loaded directly into a transport vehicle or compartment thereof.

29. 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 paper or stamps bearing trade specifications, is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

30. Packages (or lots for produce presented in bulk) must be free of all foreign matter.

VI. Provisions concerning marking

31. 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

32. 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 authority²

B. Nature of produce

- (a) “Shallots”, if the contents are not visible from the outside;
- (b) Commercial type: “long”, “demi-long”, “round” or “grey”;
- (c) Method of production (e.g. “Seed grown”, for shallots grown from seed or “Traditional”, for bulb-grown shallots) optional.

33. For shallots transported in bulk (direct loading into a transport vehicle) these particulars must appear on a document accompanying the goods, and attached in a visible position inside the transport vehicle.

C. Origin of produce

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

D. Commercial specifications

- (a) Class;
- (b) Size expressed by minimum and maximum diameters.

E. Official control mark (optional)

Adopted 2010

¹ 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.”

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, 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.