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Perishable Produce and Quality Development  
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REPORT OF THE FIFTY-FOURTH SESSION

Addendum 4

Note by the secretariat

This document contains the revised UN/ECE Standard for Garlic (FFV-18) as adopted at the fifty-fourth session of the Working Party.

**UN/ECE STANDARD FFV-18**  
concerning the marketing and commercial  
quality control of

**GARLIC**  
moving in international trade between and to  
UN/ECE member countries

**I. DEFINITION OF PRODUCE**

This standard applies to garlic of varieties (cultivars) grown from *Allium sativum* L. to be supplied fresh<sup>1</sup>, semi-dry<sup>2</sup> or dry<sup>3</sup> to the consumer, garlic for processing being excluded.

**II. PROVISIONS CONCERNING QUALITY**

The purpose of the standard is to define the quality requirements for garlic 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 bulbs must be:

- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- clean and practically free of any visible foreign matter
- practically free from pests
- practically free from damage caused by pests
- firm
- free of damage caused by frost or sun
- free of externally visible sprouts
- free of abnormal external moisture
- free of any foreign smell and/or taste.<sup>4</sup>

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<sup>1</sup> "Fresh garlic" means produce with a "green" stem and with the outer skin of the bulb still fresh.

<sup>2</sup> "Semi-dry garlic" means produce with the stem and outer skin of the bulb not completely dry.

<sup>3</sup> "Dry garlic" means produce in which the stem, outer skin of the bulb and the skin surround each clove are completely dry.

<sup>4</sup> This provision does not preclude a specific smell and/or specific taste caused by smoking.

The development and condition of the garlic 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**

Garlic is classified in three classes defined below:

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

Garlic in this class must be of superior quality and characteristic of the variety and/or commercial type.<sup>5</sup>

The bulbs must be:

- intact
- of regular shape
- properly cleaned.

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

The cloves must be compact.

The roots must be cut close to the base of the bulb in the case of dry garlic.

(ii) ***Class I***

Garlic in this class must be of good quality. They must be characteristic of the variety and/or commercial type.<sup>5</sup>

The bulbs must be:

- intact
- of fairly regular shape

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:

- slight tears in the outer skin of the bulb.

The cloves must be reasonably compact.

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<sup>5</sup> This provision does not preclude different colouring resulting from smoking.

(iii) ***Class II***

This class includes garlic which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

The following defects may be allowed provided the garlic retains its essential characteristics as regards the quality, the keeping quality and presentation:

- tears in the outer skin or missing parts of the outer skin of the bulb
- healed injuries
- slight bruises
- irregular shape
- up to three cloves missing.

### **III. PROVISIONS CONCERNING SIZING**

Size is determined by the maximum diameter of the equatorial section:

- (i) The minimum diameter is fixed at 45 mm for garlic in the "Extra" Class and at 30 mm for garlic in Classes I and II.
- (ii) In the case of garlic presented loose - with cut stems - or in bunches, the difference in diameter between the smallest and largest bulb in the same package may not exceed:
  - 15 mm when the smallest bulb has a diameter of less than 40 mm.
  - 20 mm when the smallest bulb has a diameter equal to or more than 40 mm.

### **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) ***"Extra" Class***  
5 per cent by weight of bulbs not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.
- (ii) ***Class I***  
10 per cent by weight of bulbs not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

Within this tolerance not more than 1 per cent by weight of bulbs may have cloves with externally visible sprouts.

(iii) ***Class II***

10 per cent by weight of bulbs satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting or damaged by frost or sun, or any other deterioration rendering it unfit for consumption.

In addition to this tolerance, not more than 5 per cent by weight of bulbs may have cloves with externally visible sprouts.

**B. Size tolerances**

For all classes: 10 per cent by weight of bulbs not satisfying the requirements as regards sizing and the size indicated, but conforming to the size immediately above and/or below that specified.

Within this tolerance, not more than 3 per cent of bulbs may have a diameter smaller than the specified minimum but not less greater than 25 mm.

**V. PROVISIONS CONCERNING PRESENTATION**

**A. Uniformity**

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

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**

With the exception of dry garlic presented in strings, which may be transported in bulk (loaded directly into a transport vehicle), garlic must be packed in such a way so 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 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**

Garlic must be presented as follows:

- (i) loose in the package, with cut stems, the length of the stem not to exceed:
  - 10 cm in the case of fresh and semi-dry garlic,
  - 3 cm in the case of dry garlic

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- (ii) in bunches by:
  - number of bulbs,
  - net weight

The stems must be evened off.

- (iii) in the case of dry and semi-dry garlic only, in strings by:
  - number of bulbs, there being at least six bulbs per string
  - net weight.

In the case of presentation in bunches or strings, each package must have uniform characteristics (number of bulbs or net weight).

Irrespective of the type of presentation, the stems must be cut cleanly, as must the roots in the case of dry garlic classified in the "Extra" class.

## **VI. PROVISIONS CONCERNING MARKING**

Each package<sup>6</sup> must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside.

For garlic in strings transported in bulk (loaded directly into a vehicle), these particulars must appear on a document accompanying the goods, and 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. <sup>7</sup>

### **B. Nature of produce**

- "Fresh garlic", "semi-dry garlic" or "dry garlic", when the contents are not visible from the outside
- Name of the variety or commercial type ("white garlic", "pink garlic", etc.)
- "Smoked", where appropriate.

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<sup>6</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>7</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.

**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 as minimum and maximum diameters of the bulbs.

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

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has led to an explanatory brochure published by the OECD Scheme