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

Addendum 10

Note by the secretariat

This document contains the revised UN/ECE Standard for Cauliflowers (FFV-11), as adopted by the Working Party.

UN/ECE STANDARD FFV-11
concerning the marketing and commercial
quality control of

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

I. DEFINITION OF PRODUCE

This standard applies to cauliflowers of varieties (cultivars) grown from *Brassica oleracea L. convar. botrytis (L.) Alef. var. botrytis* to be supplied fresh to the consumer, cauliflowers for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of cauliflowers 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 heads must be:

- intact
- 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 abnormal external moisture
- free of any foreign smell and/or taste.

The development and condition of the cauliflowers 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

The cauliflowers are classified in three classes defined below:

- (i) **"Extra" Class**
Cauliflowers in this class must be of superior quality. They must be characteristic of the shape, development and colouring of the variety.

The heads must be:

- well formed, firm, compact
- of very close texture
- uniformly white or slightly creamy in colour ¹

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

In addition, if the cauliflowers are put on sale "with leaves" or "trimmed" the leaves must have a fresh appearance.

(ii) ***Class I***

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

The heads must be:

- firm
- of close texture
- white to ivory or creamy in colour ¹
- free from defects, such as blemishes, protruding leaves in the head, traces of frost, bruising.

Heads may have the following slight defects, 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 or development
- a slight defect in colouring
- and a very slight woolliness.

In addition, if the cauliflowers are put on sale "with leaves" or "trimmed", the leaves must have a fresh appearance.

(iii) ***Class II***

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

The heads may be:

- slightly deformed
- slightly loose in texture
- yellowish in colour. ¹

¹ *However, the marketing of cauliflowers of varieties with a definite violet/purple or green colour is allowed provided they are characteristic of the class indicated.*

FFV-11: Cauliflowers

They may have:

- slight traces of sun scorching
- not more than five protruding pale green leaves
- a slight woolliness (but not wet or greasy to the touch).

They may also have two of the following defects provided the heads retain their essential characteristics as regards the quality, the keeping quality and presentation:

- slight traces of damage caused by pests or disease
- slight superficial damage due to frost
- slight bruising.

III. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section. The minimum diameter is fixed at 11 cm; the difference in size between the smallest and the largest head in each package may not exceed 4 cm.

The size requirements shall not apply to miniature produce.²

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) ***"Extra" Class***
5 per cent by number of cauliflowers 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 number of cauliflowers not satisfying the requirements of the class but meeting those of Class II or, exceptionally, coming within the tolerances of that class.
- (iii) ***Class II***
10 per cent by number of cauliflowers 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.

² *Miniature product means a variety or cultivar of vegetable, obtained by plant breeding and/or special cultivation techniques, excluding specimens of non-miniature varieties which have not fully developed or are of inadequate size. All other requirements of the standard must be met.*

B. Size tolerances

For all classes: 10 per cent by number of cauliflowers not satisfying the requirements as regards sizing and the size indicated but conforming to the size below and/or above immediately that stated on the package, the minimum diameter for heads in the smallest size grade being 10 cm.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only cauliflowers of the same origin, commercial type, quality and size. In addition, each package of "Extra" Class cauliflowers must also be uniformly made up as to colour.

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

Miniature cauliflowers must be reasonably uniform in size. They may be mixed with other miniature products of a different type and origin.

B. Packaging

Cauliflowers 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

Cauliflowers may be presented:

- (i) "With leaves": cauliflowers covered with healthy green leaves, sufficient in number and long enough to cover and protect the head entirely. The stem must be cut off slightly below the protecting leaves.
- (ii) "Without leaves": cauliflowers with all the leaves and the non-edible portion of the stem removed. At most, there may be five small and tender pale green leaves, untrimmed, close to the head.
- (iii) "Trimmed": cauliflowers with a sufficient number of leaves left on to protect the head. These leaves must be healthy and green and trimmed to not more than 3 cm from the top of the head. The stem must be cut off slightly below the protecting leaves.

VI. PROVISIONS CONCERNING MARKING

Each package³ 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. ⁴ |

B. Nature of produce

- "Cauliflowers", if the contents are not visible from the outside
- Name of the commercial type for violet/purple or green cauliflowers.

C. Origin of produce

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

D. Commercial specifications

- Class
- Size expressed in minimum and maximum diameters or number of units.
- Mini cauliflowers, baby cauliflowers, or other appropriate term for miniature produce. Where several types of miniature produce are mixed in the same package, all products and their respective origins must be mentioned.

E. Official control mark (optional)

Published 1961
Revised 1996, 2000

The UN/ECE Standard for Cauliflowers
has led to an explanatory brochure published by the OECD Scheme

³ *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.*

⁴ *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.*