


UNECE STANDARD FFV-22

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**LETTUCES, CURLED-
LEAVED ENDIVES AND
BROAD-LEAVED
(BATAVIAN) ENDIVES**

A stylized, dark teal silhouette of a mountain range is located in the bottom right corner of the slide, partially overlapping the text area.

DEFINITION OF PRODUCE

- ◆ lettuces of varieties (cultivars) grown from:
- ◆ - *Lactuca sativa* L. var. *capitata* L. (head (cabbage) lettuces including crisphead and "Iceberg" type lettuces),
- ◆ - *Lactuca sativa* L. var. *longifolia* Lam. (cos or romaine lettuces),
- ◆ - *Lactuca sativa* L. var. *crispa* L. (leaf lettuces),
- ◆ - crosses of these varieties and
- ◆ - curled-leaved endives of varieties (cultivars) grown from *Cichorium endivia* L. var. *crispa* Lam. and
- ◆ - broad-leaved (Batavian) endives (escaroles) of varieties (cultivars) grown from *Cichorium endivia* L. var. *latifolium* Lam.

Lollo Rosso



Lettuce - types

Lactuca

crispa –

includes all



Oakleaf



Little Gem



Lollo Biondo

Lettuce – Glasshouse types



◆ Round



◆ Curly
round



Lettuce - types



- ◆ *Cichorium endivia*
var. crispum – curly
leaved endives



- ◆ *Cichorium endivia*
var. latifolium –
broad- leaved
Batavian endives
- ◆ To be supplied fresh
to the consumer.

Lettuce

- ◆ Excludes lettuce for industrial processing, also produce presented as individual leaves or lettuces in pots.



- Excluded are Lambs lettuce, Radicchio and Radicchio Tardivo



Minimum requirements

- ◆ intact
- ◆ - sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- ◆ - clean and trimmed, i.e. practically free from all earth or other growing medium and practically free of any visible foreign matter
- ◆ - fresh in appearance
- ◆ - practically free from pests
- ◆ - practically free from damage caused by pests.
- ◆ - turgescient
- ◆ - not running to seed
- ◆ - free of abnormal external moisture
- ◆ - free of any foreign smell and/or taste.

Class I

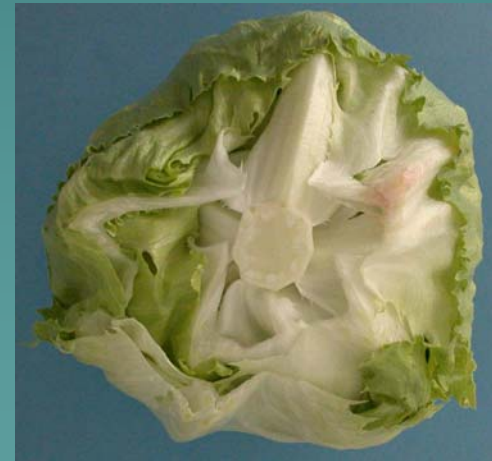
- ◆ Produce in this class must be of good quality.
- ◆ It must be characteristic of the variety or commercial type, especially the colour.
- ◆ The produce must also be:
 - ◆ - well formed
 - ◆ - firm , taking into account the cultivation methods and the type of produce
 - ◆ - free from damage or deterioration impairing edibility
 - ◆ - free from frost damage.
- ◆ Head lettuces must have a single well-formed heart. However, in the case of head lettuces grown under protection, the heart may be small.
- ◆ Cos lettuces must have a heart, which may be small.
- ◆ The centre of curled-leaved endives and broad-leaved (Batavian) endives must be yellow in colour.

Class II

- ◆ This class includes produce which do not qualify for inclusion in Class I, but satisfy the minimum requirements specified above.
- ◆ The produce must be:
 - ◆ - reasonably well-formed
 - ◆ - free from damage and deterioration which may seriously impair edibility.
- ◆ The following defects may be allowed provided the produce retain their essential characteristics as regards the quality, the keeping quality and presentation:
 - ◆ - slight discolouration
 - ◆ - slight damage caused by pests
- ◆ Head lettuces must have a heart, which may be small. However, in the case of head lettuces grown under protection, absence of heart is permissible.
- ◆ Cos lettuces may show no heart.

INTACT

- ◆ Trim up to 2 leaves separated from basal plate class 1
- ◆ Trim up to 5 leaves separated class 11
- ◆ More than 5 leaves
Not intact out of grade



Damage

◆ Class I Damage



◆ Class II Damage



Sound

- ◆ Any Breakdown / rots out of grade.



clean

- ◆ This is Minimum requirement but we do allow small amounts.
- ◆ Class I Slight soiling to the outer leaves permitted
- ◆ Class II Soiling of outer leaves and slight soiling to inner leaves are allowed.
- ◆ Any soiling to the heart is out of grade.



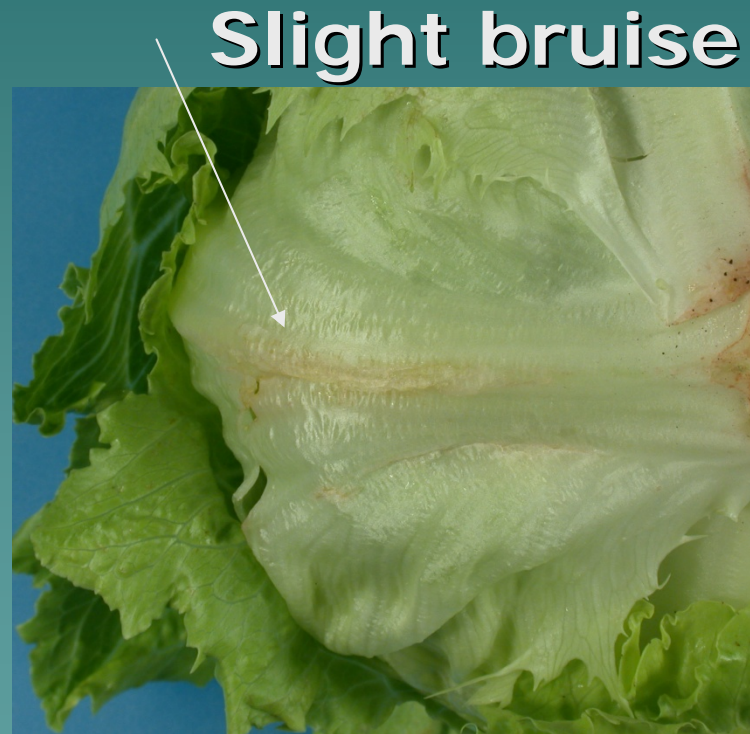
Fresh in Appearance

- ◆ Minimum Requirement
- ◆ Class I Fresh and turgid
- ◆ Class II Some lack of freshness allowed in outer leaves
- ◆ Not Fresh out of Grade



Class I

- ◆ Free from damage or deterioration impairing edibility
- ◆ Slight tip-burn



- Free from frost damage

Practically free from Pests & damage caused by pests

- ◆ Minimum requirement interpretation
- ◆ Class I 1 or 2 very slight on outer leaves (none on Iceberg)
- ◆ Class II More on outer leaves none on heart.

Not running to Seed

- ◆ Class I



- ◆ Limit of class II



Head formation

- ◆ Class I shape



- ◆ Class II Shape
- ◆ Usually an issue with crisp head & Iceberg types



Firmness - Iceberg

- Class I –

Grown in the
open
(unprotected)



Grown
under
protection



- Class II -

Grown in the
open
(unprotected)



Grown
under
protection



Quality Tolerances

- ◆ ***Class I*** 10 per cent by number of units not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.
- ◆ ***Class II*** 10 per cent by number of units 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.

Sizing

The min weight for Classes I & II	Open	protect
Head lettuces exc crisp, Iceberg, Cos, romaine lettuces Little gem	150	100
Crisphead ,Iceberg type lettuces	300	200
Leaf lettuces and "Little gem" type lettuces	100	100
Curled-leaved endives and broad-leaved endives	200	150

Uniformity Lettuce

- ◆ In all classes, the difference between the lightest and heaviest units in each package must not exceed:
 - ◆ - 40 g when the lightest unit weighs less than 150 g per unit
 - ◆ - 100 g when the lightest unit weighs between 150 g and 300 g per unit
 - ◆ - 150 g when the lightest unit weighs between 300 g and 450 g per unit
 - ◆ - 300 g when the lightest unit weighs more than 450 g per unit.

Uniformity Endives

- ◆ **Curled-leaved and broad-leaved (Batavian) endives**
- ◆ In all classes, the difference between the lightest and heaviest units in each package must not exceed: 300g

Size tolerances

- ◆ For all classes: 10 per cent by number of units not satisfying the requirements as regards sizing, but weighing no more than 10 per cent over or under the size in question.

Labelling Identification

- ◆ Packer) Name and address or
and/or) officially issued or
Dispatcher) accepted code mark. 2

Labelling

Nature of Produce

- ◆ - "Lettuces", "butterhead lettuces", "batavia", "crisphead lettuces (Iceberg)", "cos lettuces", "leaf lettuce" (or, for example and if appropriate, "Oak leaf", "Lollo bionda", "Lollo rossa"), "curled-leaved endives" or "broad-leaved (Batavian) endives", or other synonyms if the contents are not visible from the outside
- ◆ - "Little gem" where appropriate or other synonyms
- ◆ - An indication "grown under protection", or other appropriate indication, where appropriate
- ◆ - Name of the variety (optional)
- ◆ - Where different types of produce are mixed together:
- ◆ - the indication "Mixed salads", or,
- ◆ - the indication of each type of produce, and, where the contents are not visible from the outside, the indication of the number of pieces of each type.


Labelling

Origin of produce

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

Labelling

Commercial specifications

- ◆ - Class
 - ◆ - Size, expressed by the minimum weight per unit, or number of units
 - ◆ - Net weight (optional).
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- A stylized silhouette of a mountain range in a darker shade of teal, located in the bottom right corner of the slide.

Presentation

Uniformity

- ◆ The contents of each package must be uniform and contain only produce of the same origin, variety or commercial type, quality and size.
- ◆ However, a mixture of the various types of produce described in this standard may be packed together, provided they are uniform in quality and, for each type concerned, in size. In addition, the types should be clearly distinguishable from one another and the proportion of each type in the packages should be visible without damaging the package.
- ◆ The visible part of the contents of the package must be representative of the entire contents.

Presentation Packaging

- ◆ The produce must be packed in such a way as to protect it properly. It must be reasonably packed having regard to the size and type of packaging, without empty spaces or crushing.
- ◆ 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 must be free of all foreign matter.

Presentation

- ◆ Produce presented in more than one layer may be packed base-to-heart provided the layers or heads are suitably protected or separated.