
UNECE STANDARD FFV-60

concerning the marketing and
commercial quality control of

LAMBS LETTUCE

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NOTE

Working Party on Agricultural Quality Standards

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The present Standard for Lambs Lettuce is based on document ECE/CTCS/WP.7/2015/6, reviewed and adopted by the Working Party at its seventy-first session.

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UNECE standard FFV-60 concerning the marketing and commercial quality control of lambs lettuce

I. Definition of produce

This standard applies to rosettes of lambs lettuce of varieties (cultivars) grown from *Valerianella locusta* (L.) Laterr. to be supplied fresh to the consumer, lambs lettuce for industrial processing being excluded.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for lambs lettuce after preparation and packaging.

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

- a slight lack of freshness and turgidity
- 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/seller 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 lambs lettuce must be:

- intact; leaves and rosettes should be intact but cotyledons, outer leaves and roots may be removed
- 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; however, unwashed lambs lettuce may have traces of earth or other growing material
- practically free from pests
- practically free from damage caused by pests
- fresh in appearance and turgid
- not running to seed
- free of abnormal external moisture
- free of any foreign smell and/or taste

Yellow cotyledons are not regarded as a defect.

The development and condition of the lambs lettuce must be such as to enable it:

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

B. Classification

Lambs lettuce is classified in two classes, as defined below:

(i) Class I

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

Lambs lettuce must be free from root tufts but a few rootlets are allowed.

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 defects in colouring
- slightly damaged leaves such as cracks, holes, tears, or bruises, provided the edibility is not affected.

(ii) Class II

This class includes lambs lettuce that does not qualify for inclusion in the higher class but satisfy the minimum requirements specified above.

The following defects may be allowed, provided the lambs lettuce retain its essential characteristics as regards the quality, the keeping quality and presentation:

- defects in colouring
- damaged leaves such as cracks, holes, tears, or bruises, provided the edibility is not seriously affected
- root tufts.

III. Provisions concerning sizing

There is no sizing requirement for lambs lettuce.

IV. Provisions concerning tolerances

At all marketing stages, tolerances in respect of quality shall be allowed in each lot for produce not satisfying the requirements of the class indicated.¹

Quality tolerances

(i) Class I

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

In addition, 10 per cent, by weight, of single leaves are allowed.

(ii) Class II

A total tolerance of 10 per cent, by number of rosettes or weight, of lambs lettuce 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.

¹ A conformity check shall be made by assessing primary or composite samples. It is based on the principle of presumption that the quality of the randomly taken samples is representative of the quality of the lot. The OECD Operating Rules for Conformity Checks are recommended for application – also by operators – at the stages of dispatch as well as in wholesale and distribution centres and storerooms of food retail.

In addition, 15 per cent, by weight, of single leaves are allowed.

V. Provisions concerning presentation

A. Uniformity

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

In class I, the rosettes should be practically uniform in size and colour.

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

B. Packaging

Lambs lettuce must be packed in such a way as to protect the produce properly.

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 package² 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/exporter:

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 authority³ if the country applying such a system is listed in the UNECE Code Mark Registry⁴. In the case where there is no street address available, the physical address can be made up of the name of the farm or facility, the nearest village, town, region, and postal code; or GPS coordinates and a PO Box address together with nearest town, region and country shall be accepted as a physical address.⁵

B. Nature of produce

- "Lambs lettuce", if the contents are not visible from the outside.

² These marking provisions do not apply to sales packages presented in packages bearing these particulars. However, they do apply to sales packages (pre-packages) presented individually.

³ 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-2) country/area code of the recognizing country, if not the country of origin.

⁴ See <http://www.unece.org/trade/agr/codemarkregistry.html>.

⁵ Reservation by the United States of America on the use of a PO Box address, as it may not allow facility inspections or rapid intervention in case of recalls, and is not part of its national labelling requirement related to packer and/or dispatcher/exporter.

- Name of the variety (optional).

C. Origin of produce

- Country of origin⁶ and, optionally, district where grown, or national, regional or local place name.

D. Commercial specifications

- Class

E. Official control mark (optional)

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⁶ The full or a commonly used name should be indicated.