



MARKETING STANDARDS

CARROTS (*Daucus carota* L.)



PRODUCT: **CARROTS (*Daucus carota* L.)**

FILE NUMBER: 11
VERSION: 1
SOURCE: EU

VARIETIES: Several

0. REFERENCE Regulation 730/1999 of 7 April 1999. Amended by: Regulation 46/2003 of 10 January 2003

1. DEFINITION This standard applies to carrots for supply fresh to the consumer. Carrots for industrial use are excluded.

2. MINIMUM REQUIREMENTS

Intact, sound, clean ^(*), firm, practically free from pests and their damages, not woody, not running to seed, not forked (free from secondary roots), free of abnormal external moisture, free of any foreign smell and/or taste.

^(*) i.e. practically free of any visible foreign matter (when washed) and from excess of dirt and impurities (when not washed or washed and covered with pure peat).

3. DEVELOPMENT AND CONDITION

Development and condition must be such as to enable them to withstand transport and handling, and to arrive in satisfactory condition at destination.

4. CLASSIFICATION

'Extra' Class: Superior quality. Washed. Characteristic of the variety or the varietal type. Roots must be smooth, of fresh appearance, regular in shape, free from fissures, bruises and cracks and free from damage due to frost. Green or violet/purple tops are not allowed. Very slight defects admitted, provided these do not affect appearance, quality, postharvest life or presentation.

Tolerance: 5% by weight out of standards, but within Class I standards or, exceptionally, coming within the tolerances of that class.

5% by weight having a slight trace green or violet/green colouring at the top.

Class I: Good quality. Characteristic of the variety or the varietal type. Fresh appearance. Green or violet/purple tops up to 1 cm long for carrots ≤ 10 cm in length, and 2 cm long for other carrots.

Defects admitted, if they do not affect appearance, quality, postharvest life or presentation:

- slight defects in shape and/or colouring,
- slight healed cracks and/ or slight cracks or fissures due to handling or washing.

Tolerance: 10% by weight out of standards, but within Class II standards or, exceptionally, coming within the tolerances of that class. Broken carrots and/or roots that have lost their tips, not included in the previous tolerance, may represent an additional 10% by weight of carrots.

Class II: Green or violet/purple tops up to 2 cm long for carrots ≤ 10 cm in length, and 3 cm long for other carrots.

Defects admitted, provided they retain their essential characteristics of quality, keeping quality and presentation:

- defects in shape and in colouring,
- healed cracks not reaching the heart and/ or cracks or fissures due to handling or washing.

Tolerance: 10% by weight out of standards, with the exception of produce affected by deterioration affecting consumption. In addition, not more than 25% by weight of broken carrots are allowed

5. SIZING By diameter or weight without foliage	Variety	Class	Diameter	Difference between largest & smallest in any one package	Weight (without foliage)	Difference between largest & smallest in any one package
	Early carrots (not arrested growth) and small roots varieties		All	10 – 40 mm inclusive	-	8 – 150 g inclusive
Main-crop carrots and large-root varieties		'Extra' Class	20 – 45 mm inclusive	≤ 20 mm	50 – 200 g inclusive	≤ 150 g
		Class I	≥ 20 mm	≤ 30 mm	≥ 50 g	≤ 200 g
		Class II	≥ 20 mm	-	≥ 50 g	-

Size tolerance: 10% by weight of roots out of specifications.

Uniformity: in origin, quality and size and appreciably the same degree of development and colouring.

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

Packaging: The produce must be packed in such a way to assure its protection.

Materials must be new, clean and of a proper quality. Non-toxic ink or glue.

Packages, or lots for produce presented in bulk; must be free of any foreign matter.

Where washed carrots are covered with pure peat, the peat used shall not be considered as foreign matter.

Presentation:

(a) bunched carrots: roots presented with the foliage (fresh, green and sound). Roots in the same bunch should be practically uniform in size. Bunches in each package should be practically uniform in weight and arranged evenly in one or more layers.

(b) topped carrots: foliage evened off or cut off at the top of the carrot (without damaging the root). Roots may be put up in small packages, arranged in several layers or jumble packed or dispatched in bulk (Class II).

Mixed products: Carrots may be mixed, in sales packages of < 3 Kg net weight, with different types of fresh fruit and vegetables on the condition laid down by the Regulation 48/2003 of 10 January 2003.

7. MARKING

-visible from outside

For produce in a package:

-legibly and

indelibly

marked.

- grouped on the same side

Identification: Name and address or code mark (officially issued or accepted) of packer and/or dispatcher. The latter should be accompanied by the words " packer and/or dispatcher (or equivalent abbreviations)".

Nature of the produce:

- 'bunched carrots' or 'carrots', 'new carrots' or 'ware carrots' if not visible from the outside,
- 'carrots in peat', where appropriate,
- name of the variety or varietal type for 'Extra' Class.

Origin: Country (comp) and district or local name (opt)

Commercial specifications: Class; size expressed in min. and max. diameter or weight (opt); number of bunches (bunched carrots).

Official control mark: (opt)

For carrots dispatched in bulk, the above particulars appear on a document accompanying the goods or on a notice placed in a visible position inside the vehicle.



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8. CONTAMINANTS

Heavy metals	Maximum level	Commission Regulation	Sampling & Analysis methods
Lead (Pb)	0,1 mg/kg wet weight	466/2001	Directive 2001/22/EC
Cadmium (Cd)	0,1 mg/kg wet weight	466/2001	Directive 2001/22/EC