



MARKETING STANDARDS

RIBBED CELERY

(Apium graveolens L.)



PRODUCT: RIBBED CELERY (<i>Apium graveolens L.</i>)		FILE NUMBER: 13	
VARIETIES: Several		VERSION: 2	
0. REFERENCE		Regulation 1591/87 of 5 June 1987 Amended by: Regulation 658/92 of March 1992; Reg. 888/97 of 16 May 1997; Reg. 1168/1999 of 3 March 1999; Reg. 1135/2001 of 8 June 2001; Reg. 46/2003 of 10 January 2003, Reg. 907/2004 of 29 April 2004.	
1. DEFINITION		This standard applies to ribbed celery for supply fresh to the consumer. Ribbed celery for industrial use is excluded.	
2. MINIMUM REQUIREMENTS			
Whole (trimming of the upper part permitted), fresh in appearance, sound, free from damage caused by frost, free from cavities, suckers and flowers stems, clean, free from pests and their damages, free of abnormal external moisture, free of any foreign smell and/or taste. The main root must be well-cleaned and ≤ 5 cm length.			
3. DEVELOPMENT AND RIPENING			
Ribbed celery must be normally developed, having regard to the production period. The condition must be such as to enable it to withstand transport and handling, and to arrive in satisfactory condition at destination.			
4. CLASSIFICATION			
Class I:		Good quality, regular in shape and free of traces of disease on either the leaves or the leaf stalks. Leaf stalks must not be broken, stringy, crushed or split. Blanched ribbed celery: the leaf stalk must be white to yellowish-green (or greenish-white) for at least half of their length.	
Tolerance:		10% by number out of standards, but within Class II standards or, exceptionally, coming within the tolerances of that class.	
Class II:		Defects admitted: slight traces of rust, slight deformation, slight bruises, ≤ 2 leaf stalks broken, crushed or split. Blanched ribbed celery: the leaf stalk must be white to yellowish-green (or greenish-white) for at least one third of their length.	
Tolerance:		10% by number out of standards, with the exception of produce affected by deterioration affecting consumption (e.g. rotting)	
5. SIZING	By weight Compulsory for Class I	By weight: (Min. weight: 150 g)	
		Grading	Net weight
		Large	> 800 g
		Medium	500-800 g
		Small	150-500 g
		Difference in size in the same package	
			≤ 200 g
			≤ 150 g
			≤ 100 g
Size tolerance: 10% by number out of specifications.			
6. PRESENTATION	Uniformity: in origin, quality and colour, and size (where required). 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 must be free of all foreign matter. Stickers individually affixed to products shall be removable without leaving a visible trace of glue or damaging the fruit skin.		
	Presentation: (a) bundled in the package (same number of pieces in all bundles in same package), (b) stacked in the package.		
	Mixed products: Ribbed celery 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	-legibly and indelibly marked, -grouped on the same side, -visible from the outside.	Identification: The name and address of the packer and/or dispatcher, which can be replaced on: <i>packages but not pre-packages</i> by a code mark (officially issued or accepted) of the packer and/or dispatcher. The latter should be accompanied by the words “packer and/or dispatcher” (or equivalent abbreviations); or <i>pre-packages only</i> by the name and address of a seller in the EU in close connection with the words “Packed for:” and a code to represent the packer and/or distributor (coded information must be available on request). Packages containing sales packages visible from the outside, marked with the above markings, must be free of markings. Where palletised, the pallet should be labelled with the above information on two sides.	
		Nature of the produce: - ‘Ribbed celery’ followed by the indication ‘Blanched celery’ or and indication of the colour-type, if not visible from the outside.	
		Commercial specifications: Class; Size (when sized: ‘large’, ‘medium’ or ‘small’); Number of pieces or, where appropriate, number of bundles.	
		Origin: Country (comp) and district or local name (opt)	
		Official control mark: (opt)	
8. CONTAMINANTS			
	Heavy metals	Maximum level	Commission Regulation
	Lead (Pb)	0,1 mg/kg wet weight	466/2001
	Cadmium (Cd)	0,1 mg/kg wet weight	466/2001
			Sampling & Analysis methods
			Directive 2001/22/EC
			Directive 2001/22/EC