



MARKETING STANDARDS

LETTUCES (*Lactuca sativa L.*) & ENDIVES (*Cichorium endivia L.*)



<p>PRODUCT: LETTUCES (<i>Lactuca sativa L.</i> var. <i>capitata L.</i>, <i>longifolia Lam.</i>, <i>crispa L.</i> and crosses of these varieties); CURLED-LEAVED & BROAD LEAVED ENDIVES (<i>Cichorium endivia L.</i>: var. <i>crispum Lam.</i> & var. <i>latifolium Lam.</i>)</p> <p>VARIETIES: Head (cabbage) lettuces including crisphead and 'iceberg' type lettuce, Cos or Romaine lettuces, leaf lettuces and others.</p>	<p>FILE NUMBER: 23 VERSION: 2 SOURCE: EU</p>		
0. REFERENCE	Regulation 1543/ 2001 of 27 July 2001. Amended by: Regulation 46/2003 of 10 January 2003, Reg. 907/2004 of 29 April 2004..		
1. DEFINITION	This standard applies to lettuces and endives for supply fresh to the consumer. Produce for industrial use, produce presented as individual leaves or lettuces in pots are excluded.		
2. MINIMUM REQUIREMENTS			
Intact, sound, clean and trimmed, fresh in appearance, turgescient, practically free from pests and their damages, not running to seed, free of abnormal external moisture, free of any foreign smell and/or taste. Reddish discolouration of lettuce, caused by low temperatures during growth, is allowed provided it does not seriously affect its appearance. Neat cut of the roots, close to the base of the outer leaves.			
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			
Class I:	Good quality. Characteristic of the variety or commercial type, especially the colour. Well-formed, firm, free from damage or deterioration impairing edibility, free from frost damage. Head lettuces: single well-formed heart. Heart may be small for head lettuces grown under protection. Cos lettuces: heart may be small. Endives: the centre must be yellow.		
Tolerance:	10% by number or weight out of standards, but within Class II standards or, exceptionally, coming within the tolerances of that class.		
Class II:	Reasonably well formed, free from damage or deterioration which may seriously impair edibility. Defects admitted, provided they retain their essential characteristics of quality, keeping quality and presentation: slight defects in colouring and/or slight damage caused by pests. Head lettuces: with a heart that may be small. Head lettuce grown under protection, absence of heart is permissible. Cos lettuce may show no heart.		
Tolerance:	10% by number or weight out of standards, with the exception of produce affected by deterioration affecting consumption (e.g. rotting).		
5. SIZING By weight	By weight of one unit:		
	Variety	Minimum weight	
		Open-grown	Grown under protection
	Head lettuces (excluding crisphead and 'iceberg' type) and Cos or Romaine lettuces (excluding 'Little gem' type)	150 g	100 g
	Crisphead and 'iceberg' type lettuces	300 g	200 g
	'Little gem' type lettuces	100 g	100 g
	Curled-leaved endives and broad-leaved (Batavian) endives	200 g	150 g
Uniformity: Difference between the lightest and the heaviest units in each package			
	Produce	Lettuces	
	Lightest unit weight	< 150 g 150 g – 300 g 300 g – 450 g > 450 g	
	Difference between lightest & heaviest units	≤ 40 g ≤ 100 g ≤ 150 g ≤ 300 g	
Size tolerance: 10% by number of units out of specification, but weighing no more than 10% over or under the size in question.			
6. PRESENTATION	Uniformity: in origin, variety or commercial type, quality and size. A mixture of produce (different types of lettuce and endives) may be packed together provided they are uniform in quality and, for each type concerned, in size. The types should be clearly distinguishable from one another and the proportion of each should be visible without damaging the package. The visible part 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: Produce presented in more than one layer may be packed base-to-heart provided the layers or heads are suitably protected or separated.		
	Mixed products: Lettuces 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.		
	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.		
7. MARKING -legibly and indelibly marked, - grouped on the same side, -visible from the outside.			



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	<p>Nature of the produce:</p> <ul style="list-style-type: none"> - ‘Lettuces’, ‘Butterhead lettuces’, ‘Batavia’, ‘Crisphead lettuces (Iceberg)’, ‘Cos lettuces’, ‘Leaf lettuce’ (or, for example and if appropriate, ‘Oak leaf’, ‘Lollo bionda’, ‘Lollo rossa’, etc), ‘Curled-leaved endives’ or ‘Broad-leaved (Batavian) endives’ or other synonyms if not visible from outside, - ‘Little gem’ where appropriate or other synonyms, - ‘Grown under protection’, or other appropriate indication, where appropriate, - name of the variety (opt). <p>Where different types of produce are mixed together: ‘Mixed salads’, or, indication of each type of produce, and, where not visible from outside, number of pieces of each type.</p> <p>Commercial specifications: Class; Size expressed by min. weight per unit or the number of units; Net weight (opt).</p>	<p>Origin: Country (comp) and district or local name (opt)</p>
		<p>Official control mark: (opt)</p>

8. CONTAMINANTS		Maximum level		Commission Regulation	Sampling & Analysis methods
Heavy metals	Lead (Pb)	0,3 mg/kg wet weight		466/2001	Directive 2001/22/EC
	Cadmium (Cd)	0,2 mg/kg wet weight		466/2001	Directive 2001/22/EC
Nitrates	Fresh lettuce excluding “Iceberg” type)	Harvested 1 October to 31 March	4500 mgNO ₃ /kg (grown under cover) 4000 mgNO ₃ /kg (grown in the open air)	563/2002	(Only for sampling method) Directive 2002/63/EC The min. number of units per laboratory sample is 10.
		Harvested 1 April to 30 September	3500 mgNO ₃ /kg (grown under cover) 2500 mgNO ₃ /kg (grown in the open air)		
	“Iceberg” lettuce type	2500 mgNO ₃ /kg (grown under cover)			
		2000 mgNO ₃ /kg (grown in the open air)			
Member States may authorise for a transitional period until 1 January 2005 in which lettuces grown and intended for consumption in their territory, present nitrate levels higher than those set below as maximum levels, provided that codes of good agriculture practice are applied to achieve gradual progress towards the levels laid down (the Commission must be inform each year of the steps taken to its implementation).					
In the absence of appropriate labelling indicating the production method, the level established for open grown lettuce applies.					