
Fresh leeks - Specifications

Foreword

This Ethiopian Standard has been prepared under the direction of the Technical committee for fruit and Vegetable (TC-13) and published by Ethiopian Standard Agency (ESA).

The standard has been developed to address observed needs and to support the local industry in order to make progress through upraising competitiveness and maintain comparative market advantage both domestically and internationally.

In the preparation of this standard reference has been made to the following:

- UNECE STANDARD FFV-21 concerning the marketing and commercial quality control of FRESH LEEKS
2017 EDITION

Acknowledgment has been made for the use of information from the above publications.

Fresh leeks - Specifications

1. Scope

This Ethiopian Standard specifies requirements and methods of test and sampling to fresh leeks of varieties (cultivars) grown from *Allium ampeloprasum* L. Fresh leeks Group to be supplied fresh to the consumer, fresh leeks for industrial processing being excluded.

2. Normative References

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

3. Terms and definitions

4. Requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the fresh leeks shall be:

- a) intact (this requirement does not apply, however, to roots and ends of leaves which may be cut)
- b) sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- c) clean, practically free of any visible foreign matter; however, the roots may have remnants of soil adhering to them and traces of soiling within the sheathed part are allowed
- d) fresh in appearance, with wilted or withered leaves removed practically
- e) free from pests practically free from damage caused by pests
- f) not running to seed
- g) free of abnormal external moisture
- h) free of any foreign smell and/or taste.
- i) When the leaves are cut, they must be neatly cut.
- j) The development and condition of the fresh leeks must be such as to enable them: to withstand transportation and handling to arrive in satisfactory condition at the place of destination

5. Classification

Fresh leeks are classified in two classes, as defined below:

5.1 Class I

- I. Fresh leeks in this class must be of good quality. They must be characteristic of the variety and/or commercial type.
- II. The white to greenish white part of the fresh leeks must represent at least one-third of the total length of the sheathed part.

- III. 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 :
- a) slight superficial and dry damage on not more than two leaves
 - b) slight bruising on the leaves
 - c) slight damage caused by thrips on the leaves

5.2 Class II

- This class includes fresh leeks that do not qualify for inclusion in Class I but satisfy the minimum requirements specified above.
- The following defects may be allowed, provided the fresh leeks retain their essential characteristics as regards the quality, the keeping quality and presentation:
 - a. slight superficial and dry damage
 - b. slight bruising
 - c. damage caused by thrips
 - d. slight traces of rust on the leaves
 - e. slight brownish discoloration due to low temperatures
 - f. a tender flowering stem, provided that it is enclosed within the sheathed part

6. Provisions concerning sizing

- 6.1** Size is determined by the diameter measured at right angles to the longitudinal axis in the middle of the sheathed part.
- 6.2** To ensure uniformity in size, the diameter of the largest fresh leeks in the same bundle or package must not be more than twice the diameter of the smallest fresh leeks.
- 6.3** Uniformity in size is compulsory for Class I.

7. Provisions concerning tolerances

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

A. Quality tolerances

(i) Class I

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

(ii) Class II A total tolerance of 10 per cent, by number or weight, of fresh leeks 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.

B. Size tolerance

for all classes (if sized): a total of 10 percent , by number or weigh of fresh leeks not satisfying the requirements is allowed.

8. Contaminants

The products covered by this Standard shall comply with the maximum levels of the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

8.1 Pesticide residues

The products covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

9. Hygiene

fresh leeks shall be manufactured and handled in a hygienic manner in accordance with ES 577, ES 929 and ES ISO 22002-1.

10. Packaging and Labeling

10.1 Packaging

10.1.1 Fresh leeks shall be packed which shall be clean, sound, free from insects and fungi infection and the packing material shall be of food grade quality.

10.1.2 The containers, including packaging material, shall be made of substances which are safe and suitable for their intended use. They shall not impart any toxic substance or undesirable odor or flavor to the product.

11. Labelling

The labeling shall comply with the requirements of CES 73 and shall be legibly and indelibly marked with the following:

11.1 The name of the product:

The name of the product as declared on the label shall be (X) Dehydrated fruits or Dried (X) fruits or Dehydrated (X) fruits where X is the name of the dried fruit;

11.2 In the case of mixed dried fruits; List of the names of the various fruit species used in the mix, shall be listed in descending order of the proportions

12. Methods of sampling

Sampling of Fresh leeks shall be done in accordance with ES ISO 874.

Organization and Objectives

The Ethiopian Standards Agency (ESA) is the national standards body of Ethiopia established in 2010 based on regulation No. 193/2010. ESA is established due to the restructuring of Quality and Standards Authority of Ethiopia (QSAE) which was established in 1998.

ESA's objectives are:-

- ❖ Develop Ethiopian standards and establish a system that enable to check whether goods and services are in compliance with the required standards,
- ❖ Facilitate the country's technology transfer through the use of standards,
- ❖ Develop national standards for local products and services so as to make them competitive in the international market.

Ethiopian Standards

The Ethiopian Standards are developed by national technical committees which are composed of different stakeholders consisting of educational Institutions, research institutes, government organizations, certification, inspection, and testing organizations, regulatory bodies, consumer association etc. The requirements and/or recommendations contained in Ethiopian Standards are consensus based that reflects the interest of the TC representatives and also of comments received from the public and other sources. Ethiopian Standards are approved by the National Standardization Council and are kept under continuous review after publication and updated regularly to take account of latest scientific and technological changes. Orders for all Ethiopian Standards, International Standard and ASTM standards, including electronic versions, should be addressed to the Documentation and Publication Team at the Head office and Branch (Liaisons) offices. A catalogue of Ethiopian Standards is also available freely and can be accessed from our website.

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