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## II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements of carrots at the export control stage, after preparation and packaging.

### A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the carrots must be:

- **intact:** means not having any mutilation or injury spoiling the integrity of the produce. ⇒ photo 3
- **sound; produce affected by ritting or deterioration such as to make it unfit for consumption is excluded:** must be free from disease or serious deterioration which appreciably affects its appearance, edibility or market value. In particular, this excludes produce affected by rotting, even if the signs are very slight but liable to make the produce unfit for consumption upon arrival at its destination.  
⇒ photos 4 to 8
- **clean, that is to say:**
  - **practically free of any visible foreign matter, if they are washed.** Washed carrots must be practically free of visible soil, dust, chemical residue or other visible foreign matter.  
⇒ photo 9
  - **practically free of excess dirt and impurities if they are not washed.** Unwashed carrots must be practically free of excessive soil, dust, chemical residue or other visible foreign matter. However, 2% by weight of adhering soil may be regarded as normal.  
⇒ photo 10
- **practically free from pests:** the produce must be practically free of insects or other pests. The presence of pests can detract from the commercial presentation and acceptance of the produce.

*iii) Class II*

This class includes carrots which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above. The carrots in this class must be of marketable quality, suitable for human consumption and suitably presented.

The following defects may be allowed provided the carrots retain their essential characteristics as regards the quality, the keeping quality and presentation:

- **defects in shape and in colouring:** carrots can be distorted provided they retain the essential characteristics of the varietal type.  
⇒ photo 33

Defects in colouring are allowed provided the carrots retain the essential characteristics of the varietal type. ⇒ photo 34

- **healed cracks not reaching the heart:** healed cracks caused during growth are acceptable provided they do not expose the core of the carrot and are clean and dry.
- **cracks or fissures due to handling or washing** provided they are fresh and do not expose the core. ⇒ photos 35, 36

Cracks due to frost especially around the crown and shoulders are allowed provided the flesh remains reasonably firm and substantially intact.  
⇒ photo 37

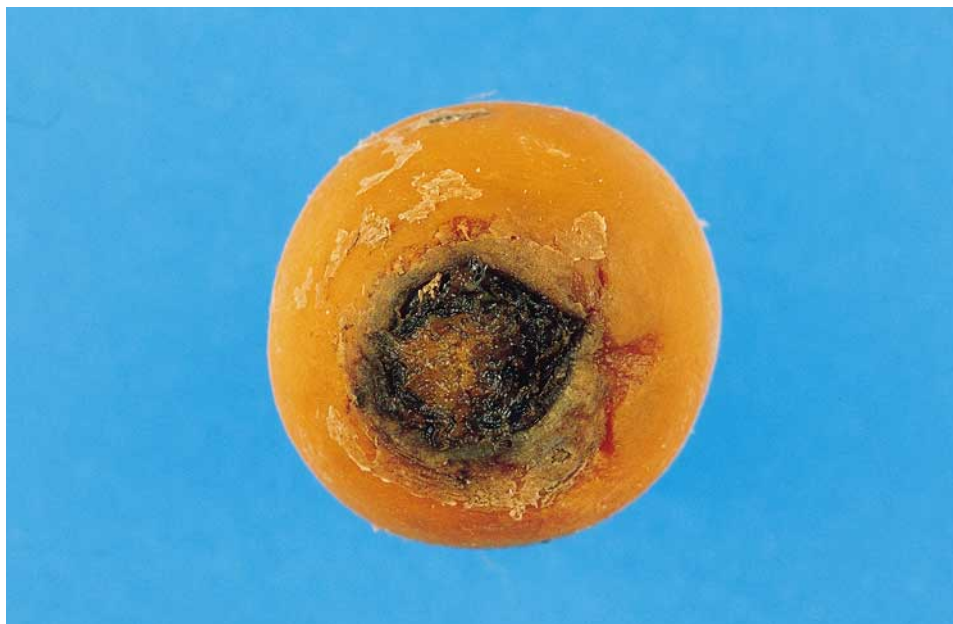
**Green or violet/purple tops up to 2 cm long for roots not exceeding 10 cm in length, and up to 3 cm for other roots, are allowed.** This discoloration refers to the carrot where the root has protruded from the ground during growth.  
⇒ photo 38

*photo 3* : Pointe endommagée - Exclu



*photo 3*: Damaged tip - Not allowed

*photo 4* : Pourriture du collet - Exclu



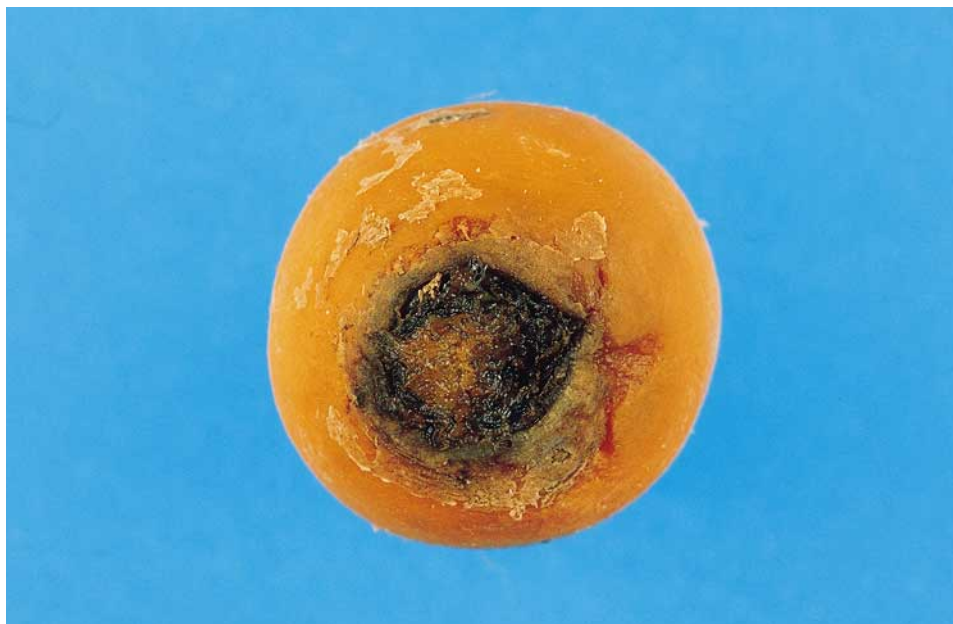
*photo 4*: Crown rot - Not allowed

*photo 5* : Pourriture du collet (section) - Exclu



*photo 5*: Crown rot (section) - Not allowed

*photo 4* : Pourriture du collet - Exclu



*photo 4*: Crown rot - Not allowed

*photo 5* : Pourriture du collet (section) - Exclu



*photo 5*: Crown rot (section) - Not allowed

*photo 33* : Défaut de forme - Limite admise pour la Catégorie II



*photo 33*: Defect in shape - Limit allowed for Class II

*photo 34* : Défaut de coloration - Limite admise pour la Catégorie II



*photo 34*: Defect in colouring - Limit allowed for Class II