

FEDERATION OF ASSOCIATIONS AND ENTERPRISES OF INDUSTRIAL
CULINARY PRODUCT PRODUCERS IN EUROPE

VEREINIGUNG DER VERBÄNDE UND HERSTELLER KULINARISCHER
LEBENSMITTEL IN EUROPA

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**CODE OF PRACTICE
FOR FRUIT AND VEGETABLES
IN VINEGAR**

as adopted by the members of CULINARIA EUROPE,
8 January 2018



PART 1
GENERAL PRESCRIPTIONS

o. PREFACE

Within Europe diverging national rules (including national Codes of Practice and unwritten trade customs) on fruit and vegetables in vinegar exist. This Code of Practice aims at further harmonisation and providing a guidance to food manufacturers where no other national provisions exist.* National written and unwritten rules regarding fruit and vegetables in vinegar remain unaffected; products manufactured according to these rules are subject to the principal of mutual recognition.

In this awareness, the members of CULINARIA EUROPE emphasize the principle of food information being accurate, clear and easy to understand for the consumer at any time.

1. DEFINITION AND SCOPE

1.1.

For the purpose of this Code of Practice, fruit and vegetables in vinegar are prepared fruit and vegetables, obtained from fresh or previously treated raw materials, whose preservation is ensured by the addition of a covering liquid based on vinegar with the addition of sodium chloride and possibly spices, seasonings (or their natural extracts), sugars, table oil or other natural edible substances to improve the organoleptic characteristics of the product, such as natural flavourings and sweeteners.

1.2.

This Code of Practice shall only apply to the fruit and vegetables in vinegar, the covering liquid of which is mainly clear and not thickened.

2. MANUFACTURING REGULATIONS

2.1.

The raw materials used shall consist exclusively of sound and clean products, without those parts generally unusable. The manufacturing process must retain as far as possible the quality and texture of the raw materials.

2.2.

It may be expedient or necessary to subject certain types of fruits or vegetables to prior treatment, either to ensure preservation during intermediate storage, or to give them the qualities which they should have in the finished product ready for consumption.

This treatment can be carried out for example by blanching, soaking, preliminary cooking, preliminary preservation without pasteurization, lactic fermentation, scalding with a covering liquid or any other appropriate method.

2.3.

The prepared products can be subjected to further additional treatment such as, for example, pasteurization or equivalent processes.

* National provisions exist e.g. in Italy and Germany.

3. NET DRAINED WEIGHT

3.1.

The net drained weights are determined in conformity with the Codex Alimentarius Sampling Plan and the method of analysis. The percentages laid down in the specific provisions, refer:

- in the case of cans to the internal volume of the closed container (ISO method),
- in the case of glass jars, to the “brimful” capacity (Council Directive 76/211/EEC 20 January 1976 on the approximation of the laws of the Member States relating to the making-up by weight or by volume of certain prepackaged products (Official Journal L 46 of 21/02/1976)).

3.2.

The average net drained weight must be at least equal to the net drained weight, indicated on the label.

3.3.

In relation to the net drained weight indicated on the label, the maximum tolerable negative error for the pre-package which is placed on the market for the first time follows Council Directive 76/211/EEG as laid down in the following table and local regulations on nominal weight for pre-packed products.

Nominal volume of the contents Q_n in grammes	Tolerable negative error	
	in % of Q_n	in grammes
from 5 to 50	9	-
from 50 to 100	-	4,5
from 100 to 200	4,5	-
from 200 to 300	-	9
from 300 to 500	3	-
from 500 to 1.000	-	15
from 1.000 to 10.000	1,5	-

4. ADDITIVES

The authorised additives are those mentioned in Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives.

5. LABELLING

The labelling is in accordance with the principles and provisions of:

- Regulation (EU) no 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers.
- Regulation (EC) no 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives.

PART 2

**GHERKINS AND ONIONS PRE-TREATED IN BRINE
OR IN VINEGAR AND SALT
WITH A VIEW TO
SUBSEQUENT PROCESSING**

1. DEFINITION

Gherkins and onions pre-treated in brine or in vinegar and salt with a view to utilization as semi-finished products consist of fruit and vegetables in the fresh state placed in brine or in a solution of vinegar and salt, of a suitable nature to ensure their preservation.

2. QUALITY OF THE RAW MATERIALS

Gherkins and onions pre-treated in brine or in vinegar and salt, as the case may be, must comply with the following rules:

2.1. General

Whilst retaining the characteristics of the fresh product, the gherkins and onions - with the exception of gherkins manufactured from fruit in accordance with 2.4. - must have virtually uniform and homogeneous colouring, must be free from blemishes and must be characteristic of the product.

2.2. Whole gherkins

Fresh, sound, clean fruit with no earth, trimmed of all waste. They are of uniform shape and colour, characteristic of the variety, firm, with no blemishes or pitting and no growth defect or shrinkage.

2.3. Curved gherkins

The provisions for curved gherkins are identical to those set out under 2.2., with the following exceptions:

- may be processed from fresh fruit not having the characteristics of the variety as regards shape and colour but being curved or deformed as a result of growth disturbances, with the exception of "boulots" (partly sterile fruit). In any case, the product must be of sound and fair merchantable quality, as provided for under 2.2.

2.4. Cut gherkins

2.4.1. Gherkins cut in slices

The provisions for gherkins cut in slices are identical to those set out under 2.2.

Cutting styles

- Slices of a thickness of 1 mm minimum and 3 mm maximum and a diameter of 15 mm minimum and 45 mm maximum (60 mm for cucumbers), with a tolerance of 10 % above the maximum. The slices used for filling the same container must be of a roughly identical thickness.
- Slices of a thickness of 3 mm minimum and 10 mm maximum and a diameter of 15 mm minimum and 45 mm maximum (60 mm for cucumbers), with a tolerance of 10 % above the maximum. The slices used for filling the same container must be of a roughly identical thickness.

2.4.2. Gherkins cut otherwise than in slices

The provisions for gherkins cut otherwise than in slices are identical to those set out under 2.2., with the following exceptions:

- may be processed from fresh fruit not having the characteristics of the variety as regards shape and colour but being curved or deformed as a result of growth disturbances. Boulots and broken fruit and marked colour defects are permitted. In any case, the product must be of sound and fair merchantable quality, as provided for under 2.2.

2.5. Onions

Whole fruit, well cleaned and trimmed of virtually all their roots and stems, exclusively from varieties of the species *Allium Cepa* (L), spherical, ovoid or flat in shape.

3. SIZE-GRADING**3.1. Gherkins**

Gherkins pre-treated in brine or in vinegar and salt are size-graded:

- according to the number of fruits per net kg of drained fruit,
- gherkins of a given size-grade must be of roughly uniform dimension.

3.2. Onions

Pre-treated onions in brine or in vinegar and salt are size-graded:

- according to the diameter of the vegetables,
- onions of a given size-grade must be of roughly uniform dimension.

4. MANUFACTURING RULES**4.1. Gherkins and onions in brine**

Manufacture may be carried out:

- either by immersing the fruit and vegetables in brine in which lactic fermentation develops, with the resultant acidity ensuring satisfactory preservation,
- or by using brine in which fermentation is inhibited, delayed or arrested by the addition of food acid.

The brine used must be a solution prepared in hygienic conditions using drinking water and raw materials of good quality. The brining process must be controlled in accordance with good manufacturing practices.

The colour, smell and flavour of the finished product in brine must be good and the texture must be crisp. The finished product must show virtually no sign of disease or traces of insect, yeast, mould or any other defect likely to impair its quality.

The salt content of the brine in its state of equilibrium must be between 100 and 180 g/litre at 20°, unless otherwise agreed between the purchaser and the seller.

Gherkins and Onions pre-treated in Brine or in Vinegar and Salt with a view to a subsequent processing

4.2. Gherkins and onions pre-treated in vinegar and salt

The vinegar and salt content of the filling solution used is such that all fermentation is inhibited. In the state of equilibrium, after osmosis its characteristics are approximately as follow:

- total acidity: 2.5° to 4° calculated in acetic degrees,
- salt: 3 % to 4.5 %.

No other filling solutions may be used unless specifically agreed between the purchaser and the seller.

5. ADDITIVES

See General Prescriptions – Part 1 – point 4.

6. PACKING

All materials coming into contact with the pre-treated gherkins and onions must comply with the Community regulations in force. In particular, the containers holding the pre-treated gherkins and onions must be in good condition, airtight and designed so that no abnormal smell, flavour or colour and no harmful or toxic substances can be transmitted to the fruit and vegetables.

The containers must be filled to their maximum capacity, although without the gherkins and onions being compressed.

7. MARKING AND LABELLING OF CONTAINERS

The marking and labelling of the containers used for marketing pre-treated gherkins and onions must comply with the Directive 76/211/EEC of 20/01/1976 - Official Journal L 46 of 21/02/1976.

Containers must carry the following indications in particular:

7.1.

- a mark identifying the name and address of the seller,
- The country of origin of the goods must be specified on the documents accompanying any consignment.

7.2

The generic designation :

- "Gherkins in brine",
- "Onions in brine",
- "Gherkins pre-treated in vinegar and salt",
- "Onions pre-treated in vinegar and salt".

Gherkins and Onions pre-treated in Brine or in Vinegar and Salt with a view to a subsequent processing

7.3.

An indication of the quality of the fresh fruit and vegetables used, in accordance with the complementary designations referred to in Part 2 - points 2.2., 2.3., 2.4. and 2.5.

7.4.

An indication of the size-grading according to Part 2 - point 3.

7.5.

- the total net weight,
- the drained net weight.

7.6.

The packing date or lot number.

PART 3

PASTEURIZED PREPARATIONS FROM GHERKINS

1. GENERAL PROVISIONS

These provisions apply only to products which satisfy the GENERAL PRESCRIPTIONS applicable to the whole fruit and vegetables in vinegar laid down in item 1 and the designation on the label of which corresponds to one of the categories described below.

1.1. Definition

Fruits of *Cucumis Sativus* L.

1.2. Raw materials

Sound, clean fruit with no earth, trimmed of all waste. They are of uniform shape and colour, characteristic of the variety, firm, with no blemishes or pitting and no growth defect of shrinkage.

1.3. Size grading

1.3.1. Containers with a maximum capacity of 5000 ml:

The mixing of sizes is authorized at the condition to use the denomination of the biggest size.

The sizes to be used - to the exclusion of all others - are the following:

"Mini"	300 and over fruits per kg
"Extra-small"	from 150 to 299 fruits per kg
"Very small"	from 120 to 149 fruits per kg
"Small"	from 80 to 119 fruits per kg
"Medium-small I"	from 60 to 79 fruits per kg"
Medium small"	from 40 to 59 fruits per kg
"Medium I"	from 30 to 39 fruits per kg
"Medium"	from 20 to 29 fruits per kg
"Large I"	from 10 to 19 fruits per kg
"Large"	from 6 to 9 fruits per kg

1.3.2. Containers with a capacity of 10 litres:

The sizes to be used - to the exclusion of all others - in containers with a capacity of 10 litres are as follows:

30 - 39 fruits per container of 10 l
40 - 49 fruits per container of 10 l
50 - 59 fruits per container of 10 l
60 - 69 fruits per container of 10 l
70 - 79 fruits per container of 10 l
80 - 89 fruits per container of 10 l
90 - 99 fruits per container of 10 l
100 - 119 fruits per container of 10 l
120 - 149 fruits per container of 10 l
150 - 180 fruits per container of 10 l

Beyond 180 fruits per 10 l container, the rules for sizes defined in Part 3 - point 1.3.1., from "Medium I" to "Extra-small" shall be applied.

The number of fruits indicated does not allow for any tolerance.

1.3.3. Containers with a capacity greater than 5 litres:

The sizes to be used - to the exclusion of all others - are those indicated in point 1.3.2., the number of fruits specified being reduced in proportion to the capacity of the container used.

1.4. Labelling

Supplementary to the General Rules, laid down in Part 1 - point 5, the following specific regulations are applicable.

1.4.1.

The label must bear the commercial denomination of the product corresponding to one of the categories laid down in the specific rules.

1.4.2.

The declaration of the size is obligatory, except for transparent containers up to and including 3000 ml.

1.4.3

The size is mentioned on the label:

- either by the indication of the designation, corresponding to the size used,
- either by the indication of the number of fruits, as laid down in Part 3 - point 1.3. If two adjacent sizes are mixed, as provided in Part 3 - point 1.3.1. the sizes must be labelled,
- either by the indication of the designation, laid down for the larger size,
- either by the indication of the limit numbers of fruits per kg in the mixed sizes.

1.4.5.

When these additional words appear on containers with a capacity greater than 5000 ml and other than 10 l, the gherkins must belong exclusively to one of the above-mentioned size ranges indicated for 10 litre containers, reduced in proportion to the capacity of the container used.

1.5. Additives

See General Prescriptions - Part 1 - Point 4.

2. SPECIFIC PROVISIONS**2.1. Sweet-sour pasteurized gherkins****2.1.1. Raw materials**

Provisions identical to the General Provisions - Part 3.

2.1.2. Acetic acid content

Minimum 0.5 % up to 2.5 %.

2.1.3. Content of added sugar

4 % or more with a maximum of 10 %.

2.1.4. Net drained weight

50 %, rounded off with 5 g downward, of the equivalent in grammes of the capacity of the container, expressed in millilitres.

2.1.5. Labelling

Appropriate designation: "Gherkins".

Optional designations: "Pasteurized", "Sweet-sour".

The use of the terms "from fresh" or "from fresh fruit" are permitted for pasteurized gherkins at the condition that these are fresh harvested fruits, conditioned immediately and in a definitive way. It may not apply to in brine or in vinegar and with salt pre-treated products.

In order to avoid any misleading of the consumer, the designation "Sweet-sour" is compulsory in France.

It is customary in Germany to use the French word "cornichons" to describe fruits of a size greater than 60 fruits per kg without the designation "Gewürzgurken" being added.

2.2. Pasteurized gherkins in vinegar**2.2.1. Raw materials**

Rules identical to the General Provisions - Part 3.

2.2.2. Acidity content

Minimum 0,5 % expressed in Acetic Acid.

2.2.3. Content of added sugar

Not more than 2.5 %.

2.2.4. Additives

See General Prescriptions - Part 1 - Point 4.

2.2.5. Net drained weight

50 %, rounded off with 5 grammes downward, of the equivalent in grammes of the capacity of the container, expressed in millilitres.

2.2.6. Labelling

Appropriate designation: "Gherkins in vinegar". Optional designation: "Pasteurized".

The use of the terms "from fresh" or "from fresh fruit" are permitted for pasteurized gherkins at the condition that these are fresh harvested fruits, conditioned immediately and in a definitive way. It may not apply to in brine or in vinegar and with salt pre-treated products.

2.3. Curved gherkins**2.3.1. Raw materials**

Rules identical to the General Provisions - Part 3.

Fresh fruit which do not have the characteristic shape and colour for the variety, but are curved or deformed by disturbances in growth can be processed, except for "boulots".

The provisions set out under Part 3 – point 2.1. (sweet-sour pasteurized gherkins) and point 2.2. (pasteurized gherkins in vinegar) apply to curved gherkins.

2.3.2. Acidity content, added sugar content and additives

The provisions of Part 3 - points 2.1. and 2.2. - depending on whether they belong to the categories "sweet-sour pasteurized gherkins" or "pasteurized gherkins in vinegar" - relating to the acetic acid content, the sugar content and the additives apply to curved gherkins.

2.3.3. Net drained weight

50 %, rounded off with 5 g downward, of the equivalent in grammes of the capacity of the container, expressed in millilitres.

2.3.4. Sizing

Corresponding to the commercial sizes (usual) of fresh gherkins.

2.3.5. Labelling

2.3.5.1.

Appropriate designation: "curved gherkins".

2.3.5.2.

Indication of the sizes in the immediate vicinity of the appropriate designation is permitted. The designation "pasteurized" is optional.

The use of the terms "from fresh" or "from fresh fruit" are permitted for pasteurized gherkins at the condition that these are fresh harvested fruits, conditioned immediately and in a definitive way. It may not apply to in brine or in vinegar and with salt pre-treated products.

2.3.5.3.

The indication: "in vinegar" or optionally (compulsory in France) "Sweet-sour" according to the acetic acid content and the content of sugars.

2.4. Pasteurized cut gherkins

2.4.1. In slices

2.4.1.1. Raw materials

Provisions identical to the General Provisions - Part 3 and the 3rd alinea of point 2.3.1.

2.4.1.2. Acidity content, added sugar content and additives

The provisions set out under Part 3 - point 2.1. (sweet-sour pasteurized gherkins) and point 2.2. (pasteurized gherkins in vinegar) apply to cut gherkins.

2.4.1.3. Net drained weight

50 %, rounded off with 5 g downward of the equivalent in grammes of the capacity of the container, expressed in millilitres.

2.4.1.4. Method of cutting

2.4.1.4.1.

The slices must be at least 1 mm with a maximum of 3 mm thick with a diameter of at least 15 mm with a maximum of 45 mm (for cucumbers of 60 mm), with a tolerance of 10 % in excess. The slices used to fill any one container must be substantially all of the same thickness.

2.4.1.4.2.

The slices must be at least 3 mm with a maximum of 10 mm thick with a diameter of at least 15 mm with a maximum of 45 mm (for cucumbers of 60 mm), with a tolerance of 10 % in excess. The slices used to fill any one container must be substantially all of the same thickness.

2.4.1.5. Labelling

2.4.1.5.1. Appropriate designation

If gherkins and peeled cucumbers have been used:

- in the case of 2.4.1.4.1. "salad from gherkins",
- in the case of 2.4.1.4.2. "gherkins in slices".

If unpeeled cucumbers have been used:

- in the case of 2.4.1.4.1. "salad from cucumbers",
- in the case of 2.4.1.4.2. "cucumbers in slices".

In combination with the indication "in Vinegar" or with the optional indication "Sweet-sour" (compulsory in France) according to the acetic acid content and the content of sugars.

Optional designation: "Pasteurized".

The use of the terms "from fresh" or "from fresh fruit" are permitted for pasteurized gherkins at the condition that these are fresh harvested fruits, conditioned immediately and in a definitive way. It may not apply to in brine or in vinegar and with salt pre-treated products.

2.4.2. Gherkins cut other than in slices

2.4.2.1. Raw materials

Provision identical to the General Provisions - Part 3 and 3rd alinea of point 2.3.1.

However, part-sterile and broken gherkins are allowed, also serious colour defects.

2.4.2.2. Acidity content, added sugar content and additives

The provisions set out under Part 3 – point 2.1. (sweet-sour pasteurized gherkins) and point 2.2. (pasteurized gherkins in vinegar) apply to gherkins cut other than in slices.

2.4.2.3. Net drained weight

50 %, rounded off with 5 g downward, of the equivalent in grammes of the capacity of the container, expressed in millilitres.

2.4.2.4. Method of cutting

The method of cutting may be done in different ways. The pieces used in any one container must be approximately similar in shape, size and appearance.

2.4.2.5. Labelling

The definitions laid down in Part 3 - points 2.1. and 2.2. - depending on whether the products belong to the categories "sweet-sour pasteurized gherkins" or "pasteurized gherkins in Vinegar" - in combination with a statement indicating the method of cutting, e.g. "gherkins pieces", "diced gherkins".

2.5. Pasteurized gherkins in mustard**2.5.1. Raw materials**

Ripe fruits, free from pips, peeled and cut into pieces, complying with the rules defined under Part 3 – 3rd alinea of point 2.3.1.

2.5.2. Seasoning

The use of mustard seeds is compulsory.

2.5.3. Acidity content and added sugar content

The provisions set out under Part 3 – point 2.1. relating to acetic acid content and the content of sugars apply to the gherkins in mustard.

2.5.4. Net drained weight

58 %, rounded of with 5 g downward, of the equivalent in grammes of the capacity of the container expressed in millilitres.

2.5.5. Labelling**2.5.5.1.**

Appropriate designation: "gherkins in mustard"

2.5.5.2.

Optional indication: "pasteurized"

The use of the terms "from fresh" or "from fresh fruit" are permitted for pasteurized gherkins at the condition that these are fresh harvested fruits, conditioned immediately and in a definitive way. It may not apply to in brine or in vinegar and with salt pre-treated products.

2.6. Pasteurized sweetened gherkins**2.6.1. Raw materials**

Provisions identical to the General Provisions – Part 3.

2.6.2. Acidity content

Minimum 0.5 % up to 2.5 % expressed in acetic acid.

2.6.3. Content of added sugars

At least 10 % but less than 22 % (refractometer value after stabilization).

2.6.4. Additives

See General Prescriptions - Part 1, item 4.

2.6.5. Net drained weight

52 %, rounded off with 5 g downwards, of the equivalent in grammes of the capacity of the container, expressed in millilitres.

2.6.6. Labelling

The designations defined in Part 3 - points 2.1.5., 2.3.5., 2.4.1.5., 2.4.2.5. and 2.5.5. with the additional mention "sweet".

The use of the terms "from fresh" or "from fresh fruit" are permitted for pasteurized gherkins at the condition that these are fresh harvested fruits, conditioned immediately and in a definitive way. It may not apply to in brine or in vinegar and with salt pre-treated products.

2.7. Pasteurized gherkins in syrup**2.7.1. Raw materials**

Ripe fruit, free from pips, peeled and cut into pieces, complying with the rules defined under Part 3 - point 2.5.1.

2.7.2. Acidity content

The provisions laid down in Part 3 - point 2.1.2. relating to acetic acid apply to gherkins in syrup.

2.7.3. Content of added sugars

At least 20 %, refractometer value after stabilization.

2.7.4. Additives

See General Prescriptions - Part 1 - point 4.

2.7.5. Net drained weight

58 %, rounded off with 5 g downward, of the equivalent in grammes of the capacity of the container, expressed in millilitres.

2.7.6. Labelling

Appropriate denomination: "gherkins in syrup".

Optional indication: "pasteurized".

The use of the terms "from fresh" or "from fresh fruit" are permitted for pasteurized gherkins at the condition that these are fresh harvested fruits, conditioned immediately and in a definitive way. It may not apply to in brine or in vinegar and with salt pre-treated products.

2.8. Malossol gherkins**2.8.1.**

Malossol gherkins are pasteurized gherkins which have been subjected to a special treatment.

2.8.2. Acidity content

Maximum 1,5 % (total content of acetic acid and lactic acid, calculated as acetic acid).

2.8.3. Salt content

Between 13 and 25 grammes/litre.

2.8.4. Seasoning

Particular flavour must be obtained by the use of the appropriate spices and aromatic herbs.

2.8.5. Additives

The use of additives is not permitted.

2.8.6. Size grading

Medium: from 39 to 20 fruits/kg, Large: less than 20 fruits/kg.

2.8.7. Net drained weight

50 %, rounded off with 5 g downward of the equivalent in grammes of the capacity of the container, expressed in millilitres.

2.8.8. Labelling

Appropriate designation: "Malossol gherkins".

The use of the terms "from fresh" or "from fresh fruit" are permitted for pasteurized gherkins at the condition that these are fresh harvested fruits, conditioned immediately and in a definitive way. It may not apply to in brine or in vinegar and with salt pre-treated products.

PART 4

**PASTEURIZED PREPARATIONS
FROM SILVER SKIN ONIONS**

1. GENERAL PROVISIONS

The provisions apply only to the products which are labelled as silver skin onions and satisfy the General Rules.

2. RAW MATERIALS

Whole vegetables, well cleaned and practically free from roots and stalks, exclusively of the white varieties of *Allium Cepa* (L). from spherical to ovoid or flat varieties except the Cultivar Borettana variety.

3. ACIDITY CONTENT

Not less than 0,5 % expressed in acetic acid.

4. ADDITIVES

See General Prescriptions Part 1 - Item 4.

5. CONTENT OF ADDED SUGARS

Depending on the additional statements, laid down in Part 4 - point 9.

6. NET DRAINED WEIGHT

52 %, rounded off with 5 g downward of the equivalent in grammes of the capacity of the container in millilitres.

7. PRESENTATION

7.1.

The product shall be approximately uniform as to shape and appearance.

7.2.

Spherical to ovoid and flat varieties shall not be mixed in the same container.

8. SIZE GRADING

8.1. The sizes to be used are the following:

- Cocktail	up	to 14 mm
- Extra-small	from 14 mm	to 16 mm
- Small	from 16 mm	to 18 mm
- Medium small	from 18 mm	to 21 mm
- Medium	from 21 mm	to 25 mm
- Large	over 25 mm	

8.2.

Differences within the customary tolerances of size are allowed.

8.3.

The mixture of two adjacent sizes is permitted, provided that in any one container each size must represent approximately 50 % of the net drained weight.

9. LABELLING**9.1.**

Appropriate designation: "silver skin onions", with the following additional statements:

9.1.1.

The indication "from fresh" is permitted for pasteurized onions at the condition that these are fresh harvested fruits, conditioned immediately and in a definitive way. It may not apply to in brine or in vinegar and with salt pre-treated products.

9.1.2.

Pasteurized designation.

9.1.3.

"Sweet-sour" provided:

- the acetic acid content is at least 0.5 % but less than 1.5 %,
- the content of sugars is more than 1 % with a maximum of 10 %.

9.1.4.

"In vinegar" provided:

the vinegar content, expressed as acetic acid, is 1.5 % or more.

9.1.5.

"Sweet" provided:

- the acetic acid content is at least 0,5 % but less than 1.5 %,
- the content of sugars is between 10 % and 25 % (refractometer value, after stabilization).

9.1.6. Other designations

Any other designation of the product shall be permitted provided that:

- it is sufficiently distinctive from other designations laid down in this Code of Practice,
- it meets all other requirements of this Code of Practice.

9.2.

The sizes must be indicated for products in nontransparent containers.

It can be expressed:

- either by the designation for the size in question,
- or by the diameter of the onions.

It is optional for transparent containers.

If two adjacent sizes are mixed, the sizes must be labelled:

- either by the indication of the designation, laid down for the larger size,
- or by the indication of the limit numbers of fruits per kg in the mixed sizes.

9.3.

The word "flat" is optional, if the flat variety is used.
