



Government
of Canada

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du Canada

Canada

**FOOD QUALITY SPECIFICATIONS -
FOOD PURCHASED BY FEDERAL GOVERNMENT
DEPARTMENTS**

Fresh Vegetables

April 1, 2018

The following specifications are used by federal government departments purchasing the items listed below for their departmental food requirements

FQS-11 – Fresh Vegetables

Any items listed in all Food Quality Specification that are **bolded and in brown** are part of the current National Standard Cycle Menu (NSCM) Standing Offer. Other items that are not on the NSCM but are on the Standing Offer may not be listed in **bold**.

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Applicable Regulations and Resources for Fresh Vegetables**Description**

1. Vegetable is a plant with edible parts, especially leafy or fleshy parts that are used mainly for soups or salads, or to accompany main courses.
2. Some foods that are botanically fruits, such as tomatoes and cucumbers, and seeds, such as peas and beans, are included with the vegetables; some plants, such as rhubarb, are classed as fruit, although they are not botanically fruits. The distinction in popular usage depends on whether they are eaten as savory (vegetables) or sweet (fruit) dishes.
3. All fresh vegetables supplied must be:
 - a. in full compliance with all produce requirements outlined in the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\), Division 11, Fruits, Vegetables, Their Products and Substitutes](#);
 - b. in full compliance with the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1, Part II: Grades and Standards for Fresh Vegetables](#);
 - c. in full compliance with all the requirements of the [Plant Protection Act \(S.C. 1990, c. 22\)](#) and the [Plant Protection Regulations \(SOR/95-212\)](#) made under that act;
 - d. supplied in Canada No. 1 grade (or the equivalent grade of the country of origin), when such grade has been established. Canada No. 1 grades have been established for asparagus, beets, Brussels sprouts, cabbage, carrots, cauliflower, celery, cucumbers, head lettuce, onions, parsnips, rutabaga, potatoes, and tomatoes;
 - e. supplied in compliance with U.S. No. 1 (or the equivalent grade of the country of origin) grade specifications (as outlined in the [USDA Specifications & US Grading Standards](#)) where no Canadian Grade has been established and a U.S. grade has been established;
 - f. clean;
 - g. fresh;
 - h. properly packed;
 - i. free from condition defects such as decay, breakdown, freezing damage, soft or shriveled specimens, overripe specimens or other damage adversely affecting their keeping quality;
 - j. a colour typical of the vegetable;
 - k. uniform in size;
 - l. of the size and variety specified;
 - m. not adulterated;¹
 - n. not contaminated;²
 - o. edible;³

¹ Within the meaning of sections B.01.046 and B.01.047 and Division 15 of Part B of the *Food and Drug Regulations (C.R.C., c. 870)*.

² Means containing a chemical, drug, food additive, heavy metal, industrial pollutant, ingredient, medicament, microbe, pesticide, poison, toxin, or any other substance not permitted by, or in an amount in excess of limits prescribed under the Canadian Environmental Protection Act, 1999 (S.C. 1999, c. 33), the Food and Drugs Act (R.S.C., 1985, c. F-27) or the *Pest Control Products Act (S.C. 2002, c. 28)*, or any substance that renders the vegetable inedible.

³ Means fit for use as food.

- p. free of slime or excessive moisture;
 - q. free of any live insect, scorpion, snake, spider or other living thing that maybe injurious to the health;
 - r. free from foreign matter, discolouration or damage caused by insects, worms, disease, decay, over maturity, hail, mechanical or other means; and
 - s. prepared in a sanitary manner whereby:
 - (1) stagnant or polluted water is not used in the washing or fluming of the vegetable;
 - (2) only potable water is used in the final rinsing of the produce to remove any surface contaminant before packaging;
 - (3) the final rinse water, if reused, is used only in the initial washing or fluming the vegetable; and
 - (4) the vegetable is handled with equipment that is cleaned regularly.
4. All vegetables procured from countries other than Canada must:
- a. meet the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\), Division 11, Fruits, Vegetables, Their Products and Substitutes](#) with respect to produce and, in addition, the [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#) and the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1, Part II: Grades and Standards for Fresh Vegetables](#); and/or
 - b. meet all the requirements as outlined in [USDA Specifications and US Grading Standards](#); and/or
 - c. meet all the requirements as outlined in the [Codex Alimentarius - General Principles of Food Hygiene](#);
 - d. be supplied in the equivalent grade of the country of origin to Canada No. 1 grade, when such grade has been established for the vegetable in Canada; or
 - e. be supplied in compliance of the equivalent grade of the country of origin to U.S. No. 1 grade specifications (as outlined in the [USDA Specifications and US Grading Standards](#)) where no Canadian Grade has been established for the vegetable and a U.S. grade has been established;
 - f. come from a facility that meets HACCP criteria as outlined in the Annex to the [Codex Alimentarius - General Principles of Food Hygiene](#);
 - g. meet all the requirements of applicable local food legislation whenever those requirements are stricter. All vegetables must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements; and
 - h. meet all the requirements as outlined in [Codex Alimentarius – Code of Hygienic Practice for Fresh Fruits and Vegetables](#).
5. All fresh vegetables supplied must meet the applicable food safety recommendations as outlined in the [Canadian Food Inspection Agency - Food Safety](#).

Packaging

- 6. Must be in compliance with the requirements of the [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#) and the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\)](#);
- 7. The containers of vegetables must not be stained, soiled, warped, broken or otherwise damaged so as to affect their use;
- 8. The containers of vegetables must be securely closed in a manner appropriate for the type of container;

9. Every label applied to a container of vegetables must show the common name of the vegetable and the variety;
10. Every container must be labelled with the grade name of the vegetable;
11. Where the container is a bag and contains sweet corn, be of the open mesh type, and be new, clean and free from stains;
12. Where the container contains potatoes or onions, be new, clean and free from stains;
13. The contents of each package must be uniform and contain only vegetables of the same origin, variety and quality,
14. Must be packed in such a way as to protect the vegetable properly;
15. The material used inside the package must be new⁴, clean and have a quality such as to avoid causing any external or internal damage to the vegetable;
16. The declaration of net quantity on a closed container of vegetables must be shown in terms of numerical count;
17. Where the vegetables are pre-packaged, the net quantity must be shown in terms of metric units; and
18. Every container of imported vegetables must be labeled to show on the principal display panel and in close proximity to the declaration of net quantity or the grade name, the words “Product of “, Produce of “, Grown in”, or “Country of Origin” followed by the name of the country of origin of the vegetable, or other words which clearly indicate the country in which the vegetable was grown.

FQS-11-01 – Alfalfa Sprouts

Description

19. Delicate white sprouts with tiny green tops. Alfalfa Sprouts have a nut-like flavour and a crisp texture.
20. Alfalfa sprouts supplied must:
 - a. be brightly coloured with a fresh appearance; and
 - b. have a crisp texture; and
 - c. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11
21. Alfalfa sprouts that are dried or slimy are unacceptable.
22. Refer to the [Canadian Food Inspection Agency \(CFIA\) - Code of Practice for the Hygienic Production of Sprouted Seeds](#) for additional information on the food safety risks associated with sprouts.

FQS-11-02 – Amaranth, (Microgreen)

Description

23. Also known as pigweed, amaranth greens have a slightly sweet flavour and have an inflorescence with foliage ranging from purple and red to gold. Amaranth is cultivated and consumed as a leaf vegetable in many parts of the world and can be used in both cooking and salads. The seeds are used as cereal or can be ground into flour. Amaranth greens are also called “Chinese Spinach”. The larger the leaves the more developed the flavour.
24. Amaranth supplied must:
 - a. be brightly coloured with a fresh appearance;

⁴ This includes recycled material of food-grade quality.

- b. have a crisp texture;
- c. have no blemishes or wrinkles; and
- d. must meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-03 – Anise

Description

25. Anise, or Sweet Anise, is a fairly large, squat white bulb base with a pearly sheen, white stalks and light green fern-like leaves. It is grey-green or greenish-brown when ripe. Anise is sweet and very aromatic with a licorice-like flavour.
26. Unacceptable anise is anise that shows signs of cracking, drying or browning.
27. Fresh anise supplied must:
- a. meet the specification for U.S. No. 1 fresh anise (or the equivalent grade of the country of origin) as outlined in the [USDA Grades and Standards for Sweet Anise](#); and
 - b. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.
28. All fresh anise procured from countries other than Canada must:
- a. meet the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\), Division 11, Fruits, Vegetables, Their Products and Substitutes](#) with respect to produce and, in addition, the [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#) and the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1, Part II: Grades and Standards for Fresh Vegetables](#); and/or
 - b. meet all the requirements of U.S. No. 1 fresh anise (or the equivalent grade of the country of origin) as outlined in the [United States Standards for Sweet Anise](#);
 - c. meet all the requirements of applicable local food legislation whenever those requirements are stricter. All Anise must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements; and
 - d. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-04 – Artichoke

Description

29. Artichoke is a bulb that develops from the flower of the Globe Artichoke thistle. The bulb is edible and is about 8–15 cm diameter with numerous triangular scales; the individual florets are purple. The edible portion of the buds consists primarily of the fleshy lower portions and the base, known as the “heart”.
30. Artichokes supplied must:
- a. be according to Grade U.S. No. 1 Globe Artichokes (or the equivalent grade of the country of origin) specifications as outlined in the [USDA Grades and Standards for Globe Artichokes](#);
 - b. be heavy and plump;
 - c. be compact with uniform vibrant colouring dark tips and bottom leaves that break off with a definite snap;
 - d. feel heavy for its size; and
 - e. must meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.
31. Artichokes with a copper or brownish tinge indicates exposure to a light frost which enhances flavour.

32. Unacceptable artichokes are ones that are starting to open indicating they are not fresh.
33. All artichoke procured from countries other than Canada must:
- meet the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\), Division 11, Fruits, Vegetables, Their Products and Substitutes](#) with respect to produce and, in addition, the [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#) and the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1, Part II: Grades and Standards for Fresh Vegetables](#); and/or
 - meet all the requirements of Grade U.S. No.1 (or the equivalent grade of the country of origin) artichoke specifications as outlined in the [USDA Grades and Standards for Globe Artichokes](#);
 - meet all the requirements of applicable local food legislation whenever those requirements are stricter. All Artichoke must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements; and
 - meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-05 – Asparagus

Description

34. Asparagus is a member of the Lily family. Asparagus grow from a crown that is plunged about a foot deep in sandy soil.

FQS-11-05-01 - Table 1: Types of Asparagus

| Type | Specification | Other Characteristics |
|------------------------|--|---|
| Green Asparagus | Must have fresh, crisp, bright green spears with not more than 15% of the stock white with a rounded tightly closed flower-like green tip with purple tinge. Spears should be straight and round, and snap easily when bent. | |
| Purple Asparagus | Must be fresh and firm with compact tips. Spears should be straight and round, and snap easily when bent. | Fresh asparagus is purple in colour but it turns green when it is cooked and so loses its novelty. |
| Sea Asparagus | Must be crisp and firm with emerald green stalks with no signs of wilting or browning. | Also known as seaphire. This plant grows in salt water, imparting it with a salty flavour and crisp, crunchy texture. |
| White Asparagus | Must be fresh and firm with compact tips. Spears should be straight and round, and snap easily when bent. | White asparagus is in limited supplies and therefore more expensive. White asparagus is more tender than green. |

35. Asparagus supplied must:
- meet the specification for Canada No. 1 (or the equivalent grade of the country of origin) or Canada No. 1 Slender, medium or large (if marketed as diameter graded) as outlined in the [CFIA – Vegetable Inspection Manual \[Asparagus\]](#); or
 - be fresh and firm with compact tips;
 - be straight and round, and snap easily when bent;
 - be trimmed so that the butts of the stalks are squarely, smoothly and evenly cut and are free from stringy or frayed ends;
 - have stalks of a minimum diameter of 8 mm (5/16 inch), except where diameter grading designations are used;
 - be free from stalks having tips that are broken or spreading, or that have a seedy appearance;
 - be properly packed;
 - where packed in a pyramid-type container that holds 9 kg (20 lb) of asparagus, have a maximum length of 230 mm (9 inches);
 - where packed in a container, have stalks that vary by not more than 38 mm (1 1/2 inches) in length; and
 - meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.
36. Diameter of spears is not an indicator of quality.
37. All asparagus procured from countries other than Canada must:
- meet the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\), Division 11, Fruits, Vegetables, Their Products and Substitutes](#) with respect to produce and, in addition, the [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#) and the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1, Part II: Grades and Standards for Fresh Vegetables](#); and/or;
 - meet the specification for Canada No 1. or equivalent as outlined in the [CFIA –Vegetable Inspection Manual \[Asparagus\]](#) and/or must meet all the requirements of U.S. No. 1 asparagus as outlined in the [USDA Grades and Standards for Fresh Asparagus](#);
 - meet all the requirements of applicable local food legislation whenever those requirements are stricter. All asparagus must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements; and
 - meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

Storage and Handling

38. Asparagus provided will have been stored between 3 to 4°C (36°-38° F) and humidity of 90 to 98%. Asparagus is to be stored away from ethylene-producing fruits and ripening rooms. Asparagus must be delivered in good condition.

FQS-11-06 – Avocado

Description

39. The avocado may be round, pear shaped, or oblong, and the skin may vary in texture and colour. The skin may be pliable to woody, smooth to rough, and green-yellow, reddish-purple, purple, or black in colour. The flesh of the avocado is greenish yellow to bright yellow when ripe and buttery in consistency, but inferior

varieties may be fibrous. The avocado has one large seed which makes up to 10-25% of the fruit weight. While there are several different varieties of avocados, Haas avocados are the most common, because they make up about 80 percent of the world's supply and are available year-round. Haas avocados have black skin when ripe and vary in weight from 150-360 gms (5-12 ounces). Haas avocados also have a deeper flavour and richer, smoother texture than the next most common avocado variety, Fuerte.

40. Avocados supplied must:

- a. be clean and well formed;
- b. have a skin appropriate to the variety i.e. pebbly, thick and dark green to black for Haas avocados;
- c. have a skin free of spots or scabs;
- d. be firm and yield very slightly to moderate pressure;
- e. be slightly underripe;
- f. be free of disease and/or insects; and/or
- g. be free of damage.

41. Unacceptable avocados are:

- a. overripe;
- b. spotty or have scabby skin;
- c. discoloured and/or misshapen;
- d. infested; and/or
- e. diseased.

42. All avocados procured from countries other than Canada must:

- a. meet the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\), Division 11, Fruits, Vegetables, Their Products and Substitutes](#) with respect to produce and, in addition, the [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#) and the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1, Part II: Grades and Standards for Fresh Vegetables](#); and/or;
- b. must meet all the requirements of U.S. No. 1 Avocados as outlined in [USDA Grades and Standards for Florida Avocados](#);
- c. meet all the requirements of applicable local food legislation, whenever those requirements are stricter. All avocados must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements; and
- d. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-07 – Beans, Snap (Green or Wax)

Description

43. Snap Beans are long straight to slightly curved pods. They are similar to a pencil in thickness and are available in green or yellow. Yellow varieties are sometimes called Wax beans. Unlike most other beans the pods and seeds are eaten. Pods should snap easily when bent.

44. Beans supplied must:

- a. be supplied according to Grade U.S. No.1 (or the equivalent grade of the country of origin) specifications as outlined in the [USDA Grades and Standards for Snap Beans](#);

- b. have long, straight pods;
 - c. be bright and crisp;
 - d. be young;
 - e. be of uniform size;
 - f. be free of blemish; and
 - g. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.
45. Unacceptable beans are mature beans with swollen pods.

FQS-11-08 – Beans Sprouts

Description

46. Bean sprouts are a thick, ivory-coloured sprout with rounded, golden-yellow ends and a crunchy texture.
47. Bean sprouts supplied must:
- a. be brightly coloured with a fresh appearance and crisp texture;
 - b. be refrigerated at 4°C or less or surrounded by ice at all times; and
 - c. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.
48. Unacceptable bean sprouts are:
- a. sprouts that are dark or musty smelling;
 - b. past their best before date; or
 - c. have lost their crispness.
49. Refer to the [Canadian Food Inspection Agency \(CFIA\) - Code of Practice for the Hygienic Production of Sprouted Seeds](#) for additional information on the food safety risks associated with sprouts.

FQS-11-09 – Beets

Description

50. Dark purple-red round roots with purple-red tops and large, dark greens. Early or new crop beets are usually sold with tops attached; late crop beets are usually sold topped.
51. Beets supplied must:
- a. meet all the requirements of U.S. No. 1 outlined in the [USDA Grades and Standards for Beets](#);
 - b. be firm, uniform and free of cracks or blemishes;
 - c. have deep green, fresh-looking, clean, tender leaves (if leaves are attached);
 - d. be small to medium;
 - e. have smooth skins and a purple-red colour; and
 - f. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-10 – Bok Choy

Description

52. A variety of Chinese cabbage that is a cruciferous vegetable that is similar to celery and Swiss chard or spinach. It has a bulb-like base with thick white celery-like stalks and large, dark green leaves. It has a mild flavour similar to Swiss chard or spinach and a tender, crisp texture. The leaves are spicy-hot when raw but

become mild with a hint of sweetness when cooked. There are many varieties of Bok Choy with varying length of stalks.

53. Bok Choy supplied must be:
 - a. clean and compact with firm and crisp stalks and fresh looking leaves; and
 - b. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.
54. Bok Choy that is wilted or significantly discoloured is unacceptable.

FQS-11-11 – Broccoli

Description

55. Broccoli, is a cruciferous vegetable that is a member of the cabbage family and is closely related to cauliflower. It has light green stalks with compact bud flower-like clusters that are dark green with some purple tinge. Because of its different components, broccoli provides a range of tastes and textures, from soft and flowery (the floret) to fibrous and crunchy (the stem and stalk).

56. Broccoli supplied must:
 - a. have fresh-looking, light green, firm stalks of consistent thickness. When pulled apart, some bud clusters may appear yellow around the edges. This does not affect product quality; it simply means that the clusters were not exposed to sunlight during growing;
 - b. have tight compact green or purplish-green bud cluster; and
 - c. meet all applicable criteria for supplying fresh vegetables indicated in FQS-11.
57. Unacceptable broccoli includes:
 - a. bunches with yellow or open buds;
 - b. woody stems;
 - c. flowers that are starting to develop; and/or
 - d. wilting stalks.

FQS-11-12 – Brussel Sprouts

Description

58. Brussel sprouts are a cruciferous vegetable that looks and tastes like tiny cabbages, with a minimum diameter of about 1 inch (2.5 cm). Brussel sprout selection is based primarily on size and appearance.

59. Brussel sprouts must:
 - a. meet the specification for Canada No. 1 (or the equivalent grade of the country of origin) as outlined in the [CFIA - Vegetable Inspection Manual \[Brussels Sprouts\]](#);
 - b. be small round heads that are compact; free from holes (which may indicate the presence of insects);
 - c. be bright green;
 - d. be fresh in appearance;
 - e. be firm with compact leaves and clean butt ends;
 - f. be uniform in size to ensure even cooking;
 - g. be removed from the stalk;
 - h. not be withered or burst;

- i. not plainly show the formation of a seed stem; and
 - j. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.
60. All Brussel Sprouts procured from countries other than Canada must:
- a. meet the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\), Division 11, Fruits, Vegetables, Their Products and Substitutes](#) with respect to produce and, in addition, the [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#) and the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1, Part II: Grades and Standards for Fresh Vegetables](#); and/or
 - b. meet the specification for Canada No. 1 or equivalent as outlined in the [CFIA - Vegetable Inspection Manual \[Brussels Sprouts\]](#); and/or
 - c. meet all the requirements of U.S. No. 1 Brussels sprouts as outlined in the [USDA Grades and Standards for Brussels Sprouts](#);
 - d. meet all the requirements of applicable local food legislation whenever those requirements are stricter. All Brussels sprouts must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements; and
 - e. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-13 – Cabbage, Green or Red

Description

61. Cabbage is a cruciferous vegetable that is a relative to mustard greens and also to the turnip family. There are two main varieties of cabbage: early and late. Early cabbage reaches maturity in just over 40 days and has a small, tight head, while the late variant takes longer to grow; almost 90 days and has a much larger head.
62. Cabbage supplied must:
- a. meet the specification for Canada No. 1 (or the equivalent grade of the country of origin) as outlined in the [CFIA - Vegetable Inspection Manual \[Cabbage\]](#);
 - b. be well-formed, fairly even good colouring specific to the type of cabbage;
 - c. be heavy for its size;
 - d. have compact, fairly smooth leaves; and
 - e. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.
63. All cabbage procured from countries other than Canada must:
- a. meet the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\), Division 11, Fruits, Vegetables, Their Products and Substitutes](#) with respect to produce and, in addition, the [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#) and the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1, Part II: Grades and Standards for Fresh Vegetables](#); and/or;
 - b. meet the specification for Canada No. 1. or equivalent as outlined in the [Canadian Food Inspection Agency - Vegetable Inspection Manuals, Cabbage](#); and/or
 - c. meet all the requirements of U.S. No. 1 as outlined in the [USDA Grades and Standards for Cabbage](#);
 - d. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11; and

- e. meet all the requirements of applicable local food legislation whenever those requirements are stricter. All cabbage must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements.

FQS-11-14 – Cabbage, Napa

Description

64. Napa or Nappa cabbage is a cruciferous vegetable that is light green and has a “hearted” or “barrel-shaped” head. It has a more delicate flavour than red or green cabbages. It can be used as a milder and more delicate alternative to green cabbage in slaws and other recipes. Its leaves are often used to make wraps or in soups.
65. Napa cabbage supplied must:
 - a. meet the specification for Canada No. 1 (or the equivalent grade of the country of origin) as outlined in the [CFIA - Vegetable Inspection Manual \[Cabbage\]](#);
 - b. be well-formed, fairly even pale green colouring specific to napa cabbage;
 - c. be heavy for its size;
 - d. have compact fairly smooth leaves; and
 - e. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.
66. All cabbage procured from countries other than Canada must:
 - a. meet the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\), Division 11, Fruits, Vegetables, Their Products and Substitutes](#) with respect to produce and, in addition, the [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#) and the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1, Part II: Grades and Standards for Fresh Vegetables](#); and/or;
 - b. meet the specification for Canada No. 1. or equivalent as outlined in the [CFIA - Vegetable Inspection Manual \[Cabbage\]](#); and/or
 - c. meet all the requirements of U.S. No. 1 as outlined in the [USDA Grades and Standards for Cabbage](#);
 - d. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11; and
 - e. meet all the requirements of applicable local food legislation whenever those requirements are stricter. All cabbage must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements.

FQS-11-15 – Carrots

Description

67. Carrots are root vegetables that are usually orange in colour however purple, red, white and yellow varieties do exist. The diameter of carrots can range from ½ to 2 inches. Carrots have a crunchy texture and a sweet and mildly aromatic taste.
68. Carrots supplied must:
 - a. meet the specification for Canada No. 1 (or the equivalent grade of the country of origin) as outlined in the [CFIA - Vegetable Inspection Manual \[Carrots\]](#);
 - b. be firm and clean with a smooth exterior;
 - c. be bright orange to orange-red in colour (unless otherwise specified);
 - d. have a crunchy texture;

- e. be well-shaped, relatively straight and not forked;
 - f. if the tops are attached, they should be bright green, fresh-looking, and closely trimmed (not wilted); and
 - g. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.
69. Unacceptable carrots are those that are:
- a. soft;
 - b. limp or rubbery;
 - c. shriveled;
 - d. woody in texture; or are
 - e. excessively cracked; and
 - f. have darkly coloured stem ends (a sign of age).
70. All carrots procured from countries other than Canada must:
- a. meet the specification for Canada No 1. or equivalent as outlined in the [CFIA - Vegetable Inspection Manual \[Carrots\]](#); and/or
 - b. meet all the requirements of U.S. No. 1 as outlined in the [USDA Grades and Standards for Carrots](#)
 - c. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11; and
 - d. meet all the requirements of applicable local food legislation whenever those requirements are stricter. All carrots must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements.

FQS-11-16 – Cauliflower

Description

71. Cauliflower is a cruciferous vegetable. It has a compact head called a curd with an average size of six inches in diameter. The curd is surrounded by ribbed, coarse green leaves. Most varieties of cauliflower have creamy white curds. Light green and purple varieties, however, exist. The size of head does not determine quality. Raw cauliflower is firm, yet spongy in texture. It has a slightly sulfurous odour and faintly bitter flavour.

72. Cauliflower supplied must:
- a. meet the specification for Canada No. 1 (or the equivalent grade of the country of origin) as outlined in the [CFIA - Vegetable Inspection Manual \[Cauliflower\]](#);
 - b. be heavy, firm, with compact florets;
 - c. be free from decay;
 - d. be of the colour specified and the colour of the curds must be uniform within the carton;
 - e. have wrapper or jacket leaves that are fresh and green; and
 - f. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.
73. Unacceptable cauliflowers are:
- a. those with abnormal colour of curd, including any noticeable unevenness of colour or any colour darker than creamy white. Discoloured brown colour, discoloured watery colour or dark cream colour detracting from a fresh appearance are not acceptable as well as any black, purple or pink

colour detracting from the appearance. If a slight purplish tint is noted, it should be noted on all heads in the container. A white, cream white or a rich even cream colour not detracting from a fresh appearance is acceptable as well as those with an even slight purplish tint particular to some strains of cauliflower;

- b. those with signs of freezing injury indicated by a watery or brownish discolouration either in small spots or affecting whole portions of the curd. Some freezing injury may resemble bruising; and
- c. insect injury is evident on the curd as per guidelines in the [CFIA - Vegetable Inspection Manual \[Cauliflower\]](#).

74. All cauliflower procured from countries other than Canada must:

- a. meet the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\), Division 11, Fruits, Vegetables, Their Products and Substitutes](#) with respect to produce and, in addition, the [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#) and the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1, Part II: Grades and Standards for Fresh Vegetables](#); and/or;
- b. meet the specification for Canada No. 1 or equivalent as outlined in the [CFIA - Vegetable Inspection Manual \[Cauliflower\]](#); and/or
- c. must meet all the requirements of U.S. No. 1 as outlined in the [USDA Grades and Standards for Cauliflower](#);
- d. meet all the requirements of applicable local food legislation whenever those requirements are stricter. All cauliflower must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements; and
- e. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-17 – Celeriac (Celery Root)

Description

75. Celery root, also called celeriac is a large, bulb-shaped root with rough brown skin and rootlets. Celery root texture is crisp and its flavour is nutty and celery-like. Smaller ones are tenderer and less woody.

76. Celeriac supplied must:

- a. have a fresh celery aroma; and
- b. be fairly clean and firm to the touch; and
- c. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-18 – Celery

Description

77. Celery is composed of long, straight stalks topped with leaves. The stocks are arranged in a conical shaped joined at a common base. Celery grows to a height of 12 to 16 inches tall. The stalks are a light green colour with a crunchy texture and a delicate, mildly salty taste. The stalks in the center are called the “heart” and are the most tender.

78. Celery supplied must:

- a. meet the specification for Canada No. 1 (or the equivalent grade of the country of origin) as outlined in the [CFIA - Vegetable Inspection Manual \[Celery\]](#);
- b. have straight stalks with rigid ribs;

- c. have ribs that snap crisply when bent;
 - d. have ribs with inside surfaces that are clean and smooth;
 - e. have leaves that are fresh, free from yellow or brown patches and show no signs of wilting; and
 - f. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.
79. Celery hearts must:
- a. meet the standards of Canada No. 1 grade with uniformity of size, minimum diameter and minimum stalk length as per the [CFIA - Vegetable Inspection Manual \[Celery\]](#); and
 - b. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.
80. Unacceptable celery has:
- a. stalks that are limp or rubbery; and
 - b. blight, freezing damage, pithiness, bruised areas, blackheart decay, or discolouration in excess of that indicated acceptable for Canada No. 1 in Section 7.0 of the [CFIA - Vegetable Inspection Manual \[Celery\]](#).
81. All celery procured from countries other than Canada must:
- a. meet the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\), Division 11, Fruits, Vegetables, Their Products and Substitutes](#) with respect to produce and, in addition, the [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#) and the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1, Part II: Grades and Standards for Fresh Vegetables](#); and/or;
 - b. meet the specification for Canada No 1 (or the equivalent grade of the country of origin) as outlined in the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1, Part II: Grades and Standards for Fresh Vegetables](#); and/or
 - c. meet all the requirements of U.S. No. 1 (or the equivalent grade of the country of origin) as indicated in the [USDA Grades and Standards for Celery](#);
 - d. meet all the requirements of applicable local food legislation whenever those requirements are stricter. All celery must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements; and
 - e. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-19 – Chayote

Description

82. Chayote are firm, pear shaped squash with smooth, slightly ridged or wrinkled skin and smooth white flesh. Skin colour varies from cream to apple green. Some varieties have white skin. Chayote flavour and texture is similar to cucumber and zucchini.

83. Chayote supplied must meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-20 – Corn, Sweet

Description

84. Sweet corn is a variety of maize. Corn is grown in ears each of which is covered in rows of kernels that are protected by silk-like threads and encased in a husk. Sweet corn is harvested when the kernels are immature. Corn is generally sold according to colour. Yellow corn is most predominant; white and

bi-colour (mostly yellow with some white colours) corn is also available. Primary varieties are characterized by plump yellow or white kernels and well-coloured green husks.

85. Corn supplied must:

- a. meet the specification for Canada No. 1 (or the equivalent grade of the country of origin) as outlined in the [CFIA - Vegetable Inspection Manual \[Sweet Corn\]](#);
- b. be fresh (2 days old maximum);
- c. be husked or not husked as specified;
- d. be 6-10 inches in length (husked cobs);
- e. have fresh-looking, green husks and moist stems;
- f. have silk ends that are free of decay or worms;
- g. have ears that are evenly covered with plump, consistent-sized kernels;
- h. be in packets of 6 dozen per pouch (72 units) unless otherwise specified;
- i. have kernels that are juicy when pierced; and
- j. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

86. Unacceptable corn has defects that exceed the guidelines indicated in Sections 6 and 7 of the [CFIA - Vegetable Inspection Manual \[Sweet Corn\]](#).

87. All corn procured from countries other than Canada must:

- a. meet the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\), Division 11, Fruits, Vegetables, Their Products and Substitutes](#) with respect to produce and, in addition, the [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#) and the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1, Part II: Grades and Standards for Fresh Vegetables](#); and/or;
- b. meet the specification for Canada No. 1 (or the equivalent grade of the country of origin) as outlined in the [CFIA - Vegetable Inspection Manual \[Sweet Corn\]](#); and/or
- c. must meet all the requirements of U.S. No. 1 (or the equivalent grade of the country of origin) as outlined in the [USDA Grades and Standards for Corn](#);
- d. meet all the requirements of applicable local food legislation whenever those requirements are stricter;
- e. all corn must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements; and
- f. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-21 – Cucumber

Description

88. Cucumbers belong to the same family as watermelon, zucchini, pumpkin and other squash. They are classified into three main varieties: slicing, pickling, and burpless. Slicing cucumbers are the variety commonly grown for eating. Cucumbers are cylindrical in shape and range in length from six to nine inches. They have a high water content which gives them a unique moist and cool taste. The skins range in colour from green to white and maybe smoother or ridged, depending upon the variety. The flesh is pale green and is dense yet aqueous and crunchy with many seeds. Cucumbers without seeds are the burpless variety. **English cucumbers** — also known as hothouse, greenhouse or seedless cucumbers — are typically longer than the regular, garden

variety and have a milder flavor. The skin is thinner and English cucumbers contain smaller, less noticeable seeds

89. Cucumbers supplied must:

- a. meet the specification for Canada No. 1 green house or field cucumber (or the equivalent grade of the country of origin) as outlined in the [CFIA - Vegetable Inspection Manual \[Cucumbers\]](#);
- b. be firm, well-shaped and have an even dark green colour and uniform size;
- c. be of the type and variety specified;
- d. be treated with an edible wax to prevent moisture loss and enhance appearance; and
- e. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

90. Unacceptable cucumbers:

- a. have yellow streaks;
- b. are soft, puffy or over mature;
- c. have sunken water-soaked areas or are wrinkled at their tips; and
- d. have defects that exceed the guidelines indicated in Sections 6 and 7 of the [CFIA - Vegetable Inspection Manual \[Cucumbers\]](#).

91. All cucumber procured from countries other than Canada must:

- a. meet the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\), Division 11, Fruits, Vegetables, Their Products and Substitutes](#) with respect to produce and, in addition, the [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#) and the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1, Part II: Grades and Standards for Fresh Vegetables](#); and/or
- b. meet the specification for Canada No 1 (or the equivalent grade of the country of origin) as outlined in the [CFIA - Vegetable Inspection Manual \[Cucumbers\]](#);
- c. meet all the requirements of U.S. No. 1 (or the equivalent grade of the country of origin) as outlined in the [USDA Grades and Standards for Cucumbers](#);
- d. meet all the requirements of applicable local food legislation whenever those requirements are stricter. All cucumbers must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements; and
- e. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-22 – Dandelion Greens

Description

92. Dandelion greens belong to one of the largest plant families, the sunflower. Now cultivated, they are very tart greens with jagged-edged leaves that look like arrows. Young, tender leaves, less than 6 inches long, are less tart and ideal in salads. They can be chopped from the tip down to where the stem meets the leaf.

93. If they are older greens it is best to remove as much of the stem that is tough by folding the leaf in half and cutting along the edge of the stem. Chop just the leafy part. Blanching them by immersing them in boiling water for 20 to 30 seconds helps reduce a sometimes-present acrid taste before adding them to salads or sandwiches. Dandelion greens can also be added to soups, stews and casseroles, as well as to herbal teas and coffee.

94. Dandelion greens supplied must:

- a. have crisp deep coloured leaves;
 - b. free of brown spots and yellow leaves;
 - c. be clean and fresh; and
 - d. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.
95. Unacceptable dandelion greens:
- a. come from plants that have already flowered;
 - b. have dried out and/or wilting leaves; and/or
 - c. have leaves that are slimy and/or have holes.
96. All dandelion greens procured from countries other than Canada must:
- a. meet the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\), Division 11, Fruits, Vegetables, Their Products and Substitutes](#) with respect to produce and, in addition, the [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#) and the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1, Part II: Grades and Standards for Fresh Vegetables](#); and/or
 - b. meet all the requirements of applicable local food legislation whenever those requirements are stricter. All dandelion greens must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements; and
 - c. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-23 – Eggplant

Description

97. The Eggplant, also known as Aubergine, belongs to the plant family known as “Nightshades”. They grow on vines that can be several feet high. Eggplants look like a pear-shaped egg (a characteristic from which its name is derived) although some varieties are round. The most common varieties of commercially-grown eggplants have a shiny, dark purple skin colour. The flesh is cream-coloured and spongy containing seeds arranged in a conical pattern. Eggplants have a pleasantly bitter taste. An eggplant is ripe when the skin springs back when gently pressed with the pad of your thumb. If an indentation remains in the skin the eggplant is not ripe.

98. Eggplants supplied must:
- a. meet the specification of U.S. Fancy or U.S. No. 1 eggplant (or the equivalent grade of the country of origin) as outlined in the [USDA Grades and Standards for Eggplant](#);
 - b. be firm, that is heavy for its size, with glossy, unbroken skin;
 - c. have skin that is smooth, shiny and even-coloured and free of blemishes;
 - d. have a bright green stem and cap; and
 - e. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.
99. All eggplant procured from countries other than Canada must:
- a. meet the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\), Division 11, Fruits, Vegetables, Their Products and Substitutes](#) with respect to produce and, in addition, the [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#) and the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1, Part II: Grades and Standards for Fresh Vegetables](#); and/or;

- b. must meet all the requirements of U.S. No. 1 (or the equivalent grade of the country of origin) as outlined in the [USDA Grades and Standards for Eggplant](#);
- c. meet all the requirements of applicable local food legislation whenever those requirements are stricter. All eggplant must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements; and
- d. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-24 – Fennel Bulb and Fronds

Description

100. Fennel is a flowering plant in the celery family. It has a fairly large, squat white bulb-like stem with a pearly sheen, white hollow stalks and light green, fern-like fronds (leaves). The Fennel bulb is pale cream or white with green lines. The stems are light green with deeper green fronds. Fennel is sweet and very aromatic with a mild licorice-like flavour. Fennel is sweeter and more aromatic than sweet anise.

101. Fresh Fennel Bulbs and Fronds (Fennel) supplied must:

- a. meet the specification for U.S. No. 1 (or the equivalent grade of the country of origin) as outlined in the [USDA Grades and Standards for Sweet Anise](#); and
- b. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

102. Unacceptable Fennel:

- a. shows signs of cracking, drying or browning;
- b. have limp stalks;
- c. wilted fronds; and/or
- d. the bulb is damaged and/or scarred.

103. All fresh Fennel procured from countries other than Canada must:

- a. meet the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\), Division 11, Fruits, Vegetables, Their Products and Substitutes](#) with respect to produce and, in addition, the [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#) and the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1, Part II: Grades and Standards for Fresh Vegetables](#); and/or
- b. meet all the requirements of U.S. No. 1 (or the equivalent grade of the country of origin) as outlined in the [USDA Grades and Standards for Sweet Anise](#);
- c. meet all the requirements of applicable local food legislation whenever those requirements are stricter. All Fennel must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements; and
- d. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-25 – Fiddleheads

Description

104. A Fiddlehead is a furling frond of a young Ostrich fern. Their spiral shape resembles the end of a fiddle, thus its name. Fiddleheads have a flavour similar to green beans mixed with asparagus and broccoli. The coiled end of the fiddlehead is called a crosier and should be tightly curled and snap off crisply. Fiddleheads may have a brown, papery chaff that surrounds the fiddlehead on the plant. Much of this will have been removed prior to purchase, but some may remain.

105. Fiddleheads supplied must:

- a. have a tight coil with only an inch or two of stem beyond the coil;
- b. have an intricate pattern of tiny leaves arranged along the sides of the outside of the spiral;
- c. have a distinctly crisp texture;
- d. have a coil that should be 1 to 1.5 inches in diameter. Larger size is acceptable as long as they are tightly coiled; and
- e. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

106. Unacceptable Fiddleheads:

- a. have yellow or floppyheads.

107. Refer to Food Safety Measures For Fiddleheads - Health Canada Information Update 2009-05-27 for additional information on food safety and the consumption of fiddleheads.

FQS-11-26 – Garlic

Description

108. Garlic, used for its pungent flavour as a seasoning or condiment, is a member of the allium (onion) family. The papery outer skin may be white, purplish or tinged with red, depending on the variety. Garlic bulbs (or heads, as they are sometimes called) are a scalloped form showing their division into numerous fleshy sections called cloves. Garlic cloves are used either raw or cooked. Garlic has a characteristic pungent, spicy flavour that mellows and sweetens considerably with cooking.

109. All garlic supplied must meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

110. Garlic supplied must:

- a. be clean and white;
- b. have firm plump heads with a tight papery outer skin; and
- c. be quite firm under pressure.

111. Garlic bulbs are unacceptable if they:

- a. are sprouting;
- b. have brown spots;
- c. are soft or spongy; and/or
- d. show signs of mould.

FQS-11-27 – Jicama

Description

112. A large, top-shaped root, with a round, slightly squat shape, that resembles a large turnip in appearance. Jicama has a light brown skin and ivory flesh. The flavour is subtle and sweet; the texture is crunchy and juicy.

113. Jicama supplied must:

- a. have a firm texture and smooth;
- b. unblemished skin; and
- c. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-28 – Kale

Description

114. Kale (or borecole) is also referred to as “curly cabbage”. Its leaves do not grow in the form of a head but rather in branches. It is characterized by its long, very curly, fibrous leaves that go from light green, to blue-green, to dark green.

115. Flowering kale is characterized by large, ruffle-edged leaves that range in colour from cream to violet with green veined leaves. Predominant green varieties include Scotch. Its distinctive, rosette-style leaves contrast nicely with cream-coloured interior and veining leaves with curly edges and slightly wrinkled centers.

116. Kale supplied must:

- a. meet the specification of U.S. Fancy or U.S. No.1 (or the equivalent grade of the country of origin) as outlined in the [USDA Grades and Standards for Kale](#);
- b. have crisp, fresh leaves that are well-coloured with a cabbage-like texture; and
- c. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-29 – Kohlrabi

Description

117. Kohlrabi is a light green or purple, globe-shaped root with green stems and flat leaves attached. The bulbs flavour is somewhat sweet and similar to crunchy broccoli stems, with a hint of radish and cucumber. It has a crunchy texture. The flavour of leaves is similar to collard greens or kale.

118. Kohlrabi supplied must:

- a. have smooth bulbs that are free of cracks or visible fibres;
- b. attached leaves that are fresh, firm, and green;
- c. small to medium bulbs are best; and
- d. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-30 – Leeks

Description

119. Leeks are a member of the green onion and mustard family. They are characterized by long, thick stems, white, elongated bulbs and large, drooping tops that range in colour from green to blue-green. Leeks have a mild, onion-like flavour. Large plants may be tough.

120. Leeks supplied must:

- a. have clean, blemish-free, white roots and stems with fresh, green tops; and
- b. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-31 – Lettuce

Description

121. Lettuce is a leaf vegetable and is generally a cool weather crop as the summer heat and long days can make lettuce bitter. The best lettuce is whole head or cutting lettuce that is harvested and sold “as is” with little processing. Lettuce should be clean with fresh-looking, cut ends.

122. All lettuce supplied must meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

123. Unacceptable lettuce:

- a. signs of rust; and
- b. dried out and/or wilting leaves.

FQS-11-31-01 - Table 1: Types of Lettuce

| Lettuce Type | Description | Specifications to meet | Unacceptable product |
|---|--|--|--|
| Boston Lettuce | <p>Boston or Butter type lettuce is distinguished by soft, pliable leaves and an oily feel to the touch</p> <p>of the inner leaves. The head is less firm and somewhat smaller than that of the Iceberg type. Since its head formation is somewhat looser than the Iceberg type, it is difficult to distinguish head leaves from wrapper leaves.</p> | <ul style="list-style-type: none"> - soft, pliable leaves free of brown spots and yellow leaves - clean and fresh - meet the specification of U.S. Fancy or U.S. No1 Grade for Iceberg or Boston Lettuce (or the equivalent grade of the country of origin) as outlined in the United States Standards for Grades of Lettuce or U.S. Fancy or U.S. No 1 Lettuce (or the equivalent grade of the country of origin) as outlined in the United States Standards for Grades of Iceberg or Boston Lettuce | <ul style="list-style-type: none"> - lettuce with brown spots or leaf edges that are slimy or dark |
| Leaf Lettuce, Loose-leaf Lettuce | <p>Loose bunch of long, curly leaves with dark green tips or red/bronze tips, mellow taste. There are many varieties of loose-leaf lettuce including green leaf, red leaf, and oak leaf</p> | <ul style="list-style-type: none"> - crisp, deep-coloured leaves free of brown spots and yellow leaves. - clean and fresh. - meet the specification of U.S. Fancy or U.S. No. 1 Green House Leaf Lettuce (or the equivalent grade of the country of origin) as outlined in the USDA Grades and Standards for Greenhouse Leaf Lettuce or U.S. Fancy or U.S. No. 1 Field Grown Leaf Lettuce (or the equivalent grade of the country of origin) as outlined in the USDA Grades and Standards for Field Grown Leaf Lettuce. | <ul style="list-style-type: none"> - lettuce with brown spots or leaf edges that are slimy or dark. |

| Lettuce Type | Description | Specifications to meet | Unacceptable product |
|---------------------------|---|---|---|
| Romaine Lettuce | <p>Head-type lettuce consisting of long, loaf-shaped, narrow leaves. Leaf colour ranges from dark green outer leaves to greenish-yellow inner leaves. Very crisp texture.</p> <p>Romaine fillets and hearts are available as are green and red romaine.</p> | <ul style="list-style-type: none"> - Crisp, dark green outer leaves, golden yellow inner leaves free of brown spots - meet the specification of U.S. No. 1 Romaine Lettuce (or the equivalent grade of the country of origin) as outlined in the USDA Grades and Standards for Romaine. | <ul style="list-style-type: none"> - Lettuce with brown spots or brown or slimy leaf edges. |
| Iceberg Lettuce | <p>Iceberg lettuce is characterized by compact round heads, light green colour, crisp texture, and delicate flavour.</p> | <ul style="list-style-type: none"> - meet the specification of Canada No.1 Lettuce (or the equivalent grade of the country of origin) as outlined in the CFIA - Vegetable Inspection Manual [Lettuce]. - crisp head with fresh outer leaves, free of brown spots and yellow leaves. - springy firm to gentle pressure. | <ul style="list-style-type: none"> - Lettuce with brown spots or yellow leaves. <p>Note: Some browning of the core end is natural and occurs from oxidation after lettuce has been harvested and trimmed.</p> |
| Butterleaf Lettuce | <p>Small, loose head of soft, flexible, cup-shaped leaves. Outer leaves are dark green. Red butter lettuce is Boston-type lettuce with bright red colour.</p> | <ul style="list-style-type: none"> - clean and fresh with well-coloured leaves. | <ul style="list-style-type: none"> - Lettuce with brown spots or brown or slimy leaf edges. |
| Endive (Chicory) | <p>Loose bunches of narrow, ragged-edged leaves with very curly edges. Leaf colour ranges from dark green on the outer edge to yellow-white in the centre. Flavour ranges from mild at the centre of bunch to slightly bitter at the outer leaves.</p> | | |
| Belgium Endive | <p>Leaves are creamy white in the middle and yellow-green on the edges. Smaller endives will have the more delicate</p> | <ul style="list-style-type: none"> - uniformly shaped, firm heads with compact leaves. | <ul style="list-style-type: none"> - heads with open or green leaves. - wilted outer leaves. |

| Lettuce Type | Description | Specifications to meet | Unacceptable product |
|----------------------------|---|---|--|
| | flavour. Available in Red or White. | | |
| Tatsoi | An open-hearted oriental mustard lettuce with prominent white petioles and thick, dark green, spoon-shaped leaves with white midribs. The crisp stalks are a pale green and the spoon-shaped leaves are much darker. Tatsoi flavour is similar to spicy cabbage. | <ul style="list-style-type: none"> - clean and fresh with well-coloured leaves. | <ul style="list-style-type: none"> - wilted leaves. |
| Radicchio | Compact head consisting of striking maroon-red leaves and contrasting white veins. Radicchio shape is similar to that of a Brussel Sprout. Leaves turn from bright green to deep maroon-red as the Radicchio plant matures and growing temperatures become colder. Radicchio flavour is distinct with a tart slightly bitter flavour. | <ul style="list-style-type: none"> - Closely-wrapped leaves. | <ul style="list-style-type: none"> - signs of browning or holes in the white core. - browning of leaves. |
| Arugula | Flat, oval, smooth green leaf. Arugula has a distinct, peppery bite. | <ul style="list-style-type: none"> - emerald-green leaves 2 to 4 inches in length. | <ul style="list-style-type: none"> - yellowing or limp leaves. |
| Mixed Green Lettuce | A variety of lettuce leaves from leaf, iceberg, romaine, butter, radicchio and or arugula. | <ul style="list-style-type: none"> - components meet the specification of Canada No.1 Lettuce (or the equivalent grade of the country of origin) as outlined in the CFIA - Vegetable Inspection Manual [Lettuce]. - crisp deep coloured leaves free of brown spots and yellow leaves. - clean and fresh from a variety of the lettuces. - 100% useable product. | <ul style="list-style-type: none"> - lettuce with brown spots or brown or slimy leaf edges. - yellowing, or limp leaves. |

| Lettuce Type | Description | Specifications to meet | Unacceptable product |
|---|---|---|--|
| Mesclun, Spring Mix, Mixed Baby Greens | A blend of up to 10 different types of lettuces and other greens that is eaten as a salad. A good mesclun has a variety of textures, colours, and flavours that create a balance between strong flavours like arugula and milder flavours like baby lettuces. | <ul style="list-style-type: none"> - components meet the specification of Canada No.1 Lettuce (or the equivalent grade of the country of origin) as outlined in the CFIA - Vegetable Inspection Manual [Lettuce]. - crisp deep coloured leaves free of brown spots and yellow leaves. - clean and fresh from a variety of lettuces and other greens. 100% useable product. | <ul style="list-style-type: none"> - Lettuce or greens with brown spots or brown or slimy leaf edges. yellowing, or limp leaves |

124. All lettuce procured from countries other than Canada must:

- a. meet the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\), Division 11, Fruits, Vegetables, Their Products and Substitutes](#) with respect to produce and, in addition, the [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#) and the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1, Part II: Grades and Standards for Fresh Vegetables](#); and/or;
- b. meet the specification for Canada No. 1 (or the equivalent grade of the country of origin) as outlined in the [CFIA - Vegetable Inspection Manual \[Lettuce\]](#); and/or
- c. meet all the requirements of U.S. Fancy or U.S. No. 1 Lettuce (or the equivalent grade of the country of origin) as outlined in the [USDA Grades and Standards for Romaine](#) and the [USDA Grades and Standards for Greenhouse Leaf Lettuce](#) or other United States standards as applicable dependent on the type of lettuce; and
- d. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11;
- e. meet all the requirements of applicable local food legislation whenever those requirements are stricter; and
- f. be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements.

FQS-11-32 – Mushrooms

Description

125. Mushrooms are the fleshy, spore-bearing body of a fungus. They are produced above ground on soil or on its food source (i.e. rotting wood).

126. Acceptable mushrooms:

- a. are firm to the touch;
- b. are uniform in colour; and
- c. have a slightly shiny surface.

127. Unacceptable mushrooms are:

- a. soggy and damp;
- b. have spots or discolouration; and
- c. are dull and woody.

128. All mushrooms supplied must meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-32-01 - Table 1: Types of Mushrooms

| Mushroom Type | Description | Specifications |
|-------------------|--|---|
| Café (cremini) | Also known as Italian Brown. Similar in appearance to white (Agaricus). Naturally dark caps range in colour from light tan to brown. Flavour is deeper, denser, and earthier than white mushrooms. | <ul style="list-style-type: none"> - Mushrooms must have a fresh, well-shaped appearance, firm texture, and be free of spots. Size and colour do not affect quality. - Must meet the specification of U.S. No.1 Mushrooms (or the equivalent grade of the country of origin) as outlined in the USDA Grades and Standards for Mushrooms. |
| Enoki | Fragile, flower-like mushrooms that grows in clusters. Characterized by long, slender stems and tiny creamy white caps. Flavour is mild and texture is slightly crunchy. | <ul style="list-style-type: none"> - Must have a fresh, well-shaped appearance, firm texture, and be free of spots. Size and colour do not affect quality. - The base of the mushroom should be white or creamy beige. - Must meet the specification of U.S. No.1 Mushrooms (or the equivalent grade of the country of origin) as outlined in the USDA Grades and Standards for Mushrooms. |
| Oyster | Short-stemmed with large fluted cap that ranges in colour from brown to gray. Flavour is mild, when cooked. Texture is delicate and velvety. | <ul style="list-style-type: none"> - Mushrooms must have a fresh, well-shaped appearance, firm texture, and be free of spots. Size and colour do not affect quality. - Must meet the specification of U.S. No.1 Mushrooms (or the equivalent grade of the country of origin) as outlined in the USDA Grades and Standards for Mushrooms. |
| Portobello | Larger, heartier version of the White (Agaricus) and Cremini with meat-like flavour and substantial texture. | <ul style="list-style-type: none"> - Must have a fresh, well-shaped appearance, firm texture, and be free of spots. Size and colour do not affect quality. - Must meet the specification of U.S. No.1 Mushrooms (or the equivalent grade of the country of origin) as outlined in the USDA Grades and Standards for Mushrooms. |
| Shiitake | These mushrooms are broad, umbrella-shaped caps with wide open veils and tan | <ul style="list-style-type: none"> - Must have a fresh well-shaped appearance, firm texture, and free of spots. Size and colour do not affect quality. - Must have domed and dappled caps with their edges |

| Mushroom Type | Description | Specifications |
|---------------------|--|---|
| | gills. Shiitakes exhibit a rich, woody flavour. | turned under. - Must have a dry surface, and firm and fairly meaty texture. - Must meet the specification of U.S. No.1 Mushrooms (or the equivalent grade of the country of origin) as outlined in the USDA Grades and Standards for Mushrooms . |
| White Button | Also called Agaricus. This is the most widely available variety. Range in size from small to jumbo and in colour from creamy white to light brown. Has a mild, woody flavour when raw; flavour intensifies when cooked. Mature whites (open veils and darker caps) exhibit a richer flavour. | - Mushrooms should have a fresh, well-shaped appearance, firm texture, and be free of spots. Size and colour do not affect quality. - Must meet the specification of U.S. No.1 Mushrooms (or the equivalent grade of the country of origin) as outlined in the USDA Grades and Standards for Mushrooms . |

129. All mushrooms procured from countries other than Canada must:

- a. meet the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\), Division 11, Fruits, Vegetables, Their Products and Substitutes](#) with respect to produce and, in addition, the [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#) and the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1, Part II: Grades and Standards for Fresh Vegetables](#); and/or;
- b. must meet all the requirements of U.S. No. 1 Mushrooms (or the equivalent grade of the country of origin) as outlined in the [USDA Grades and Standards for Mushrooms](#);
- c. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11; and
- d. meet all the requirements of applicable local food legislation whenever those requirements are stricter. All mushrooms must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements.

FQS-11-33 – Mustard Greens

Description

130. Mustard greens are the leaves of the mustard plant, Brassica juncea. Mustard greens come in a host of varieties that each has distinct characteristics. Most mustard greens are actually emerald green in colour, while some are not green at all but rather shades of dark red or deep purple. The leaves of mustard greens can have either a crumpled or flat texture and may have either toothed scalloped, frilled, or lacy edges. Mizuna is one type of mustard green that is often available.

131. The taste of mustard greens adds a pungent, peppery, “mustardy” flavour and these greens are generally cooked in combination with other greens. Young mustard greens make great additions to salads.

132. Mustard Greens supplied must:

- a. have crisp deep coloured leaves
 - b. free of brown spots and yellow leaves
 - c. be clean and fresh; and
 - d. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.
133. Unacceptable Mustard Greens:
- a. have dried out and/or wilting leaves; and/or
 - b. have leaves that are slimy and/or have holes.
134. All Mustard Greens procured from countries other than Canada must:
- a. meet the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\), Division 11, Fruits, Vegetables, Their Products and Substitutes](#) with respect to produce and, in addition, the [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#) and the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1, Part II: Grades and Standards for Fresh Vegetables](#); and/or
 - b. meet all the requirements of applicable local food legislation whenever those requirements are stricter. All Mustard Greens must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements; and
 - c. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-34 – Okra

Description

135. Okra are deep green, slightly curved, carrot-shaped pods with ridges. Okra may have a fresh, even dewy fuzz on its surface. Rods range in size from 2 to 7 inches. Okra flavour resembles that of eggplant.
136. All Okra supplied must meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.
137. Acceptable Okra must:
- a. have pods that are clean, fresh looking, smooth and well-shaped;
 - b. be tender but firm and free of blemishes;
 - c. not have signs of dryness and flabbiness;
 - d. meet the specification of U.S. No.1. Okra (or the equivalent grade of the country of origin) as outlined in the [USDA Grades and Standards for Okra](#); and
138. Unacceptable Okra has:
- a. blemishes;
 - b. signs of significant brown spots; and
 - c. dry-looking ends or any shriveled bits.

FQS-11-35 – Onion

Description

139. There are two main classifications of onions: green onions (also called scallions) and dry onions (which are mature versions of green onions and grow underground). Onions come in a wide range of colours, shapes and flavours. When cooked, onions will become translucent. Onions available from August to March have

multiple layers of thick, dark skin and have an intense flavour and higher percentage of solids. Spring/summer onions have thin, light-coloured skin and a sweet, mild flavour due to a higher water and sugar content.

140. All onions supplied must meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-35-01 - Table 1: Types of Onions

| Onion Type | Description | Specifications | Unacceptable product characteristics |
|---|--|---|---|
| <p>Yellow Onions (also known as the Globe onion or yellow storage onion)</p> | <p>Golden-yellow to brown, papery skin. From a couple of inches in diameter to about triple that size, size does not affect the taste. Yellow onions have a slightly sweet taste.</p> | <p>Must be firm, with a small neck and brittle outer leaves.</p> <p>Must have dry, papery skins that do not have any soft spots.</p> <p>Must meet the specification of Canada No. 1 Onions (or the equivalent grade of the country of origin) as outlined in the CFIA - Vegetable Inspection Manual [Onions].</p> | <p>Bruised onions.</p> <p>Note: Spring/Summer onions are especially susceptible to bruising due to their thin skins.</p> <p>Sprouted bulbs.</p> <p>Soft spots.</p> |
| <p>Red Onions</p> | <p>Maroon-red, papery skin. Has a sweet flavour. Red onions are a little tarter than yellow onions.</p> | <p>Must be firm with brittle outer leaves.</p> <p>Must be dry without soft spots or discolouring.</p> <p>Must meet the specification of Canada No.1 Onions (or the equivalent grade of the country of origin) as outlined in the CFIA - Vegetable Inspection Manual [Onions].</p> | <p>Bruised onions.</p> <p>Sprouted bulbs.</p> <p>Soft spots.</p> |
| <p>White Onions</p> | <p>White, papery skin. White onions are smaller than yellow onions. They have a cleaner, tangier flavour than yellow onions. Otherwise yellow onions are not much different than white onions.</p> | <p>Must meet the specification of Canada No. 1 Onions (or the equivalent grade of the country of origin) as outlined in the CFIA - Vegetable Inspection Manual [Onions].</p> | <p>Bruised onions.</p> <p>Sprouted bulbs.</p> <p>Soft spots.</p> |
| <p>Green onions or scallions</p> | <p>Green onions are harvested while bulbs are small and white and the tops are green.</p> | <p>Must be fairly well-formed, firm, young and tender.</p> <p>Must be crisp with fresh, tender,</p> | <p>Damage caused by broken or bruised leaves, or by clipping.</p> |

| Onion Type | Description | Specifications | Unacceptable product characteristics |
|---------------|---|---|--|
| | <p>Although green onions and scallions are different varieties, they look very similar and can be used interchangeably.</p> <p>True scallions have no sign of a bulb at the root end but both vegetables are straight and narrow with a white base and long, green leaves. Green onions and scallions have a mild flavour.</p> | <p>green tops and slightly balled, white ends.</p> <p>Must be fairly clean and free from decay, foreign material, and insects.</p> <p>The bulbs must be well trimmed.</p> | <p>Slimy or limp green tops.</p> |
| Leeks | <p>Leeks have long, flat green leaves that lead to a large, cylindrical white stalk and a somewhat bulbous root end. Smaller leeks are tender.</p> | <p>Must be firm and smooth with bright, crisp, green leaves.</p> <p>Must have unmarked, white portions.</p> | <p>Leeks that are dried out, wrinkled, bruised or have brown spots.</p> <p>Very large leeks as they are less tender.</p> |
| Mustots | <p>From the outside, these onions look like small onions, covered in reddish-brown, papery skin, but they are formed more like garlic, with several bulbs to a plant. Their flesh is tinged with purple and they have finer layers and less water content than most onions. Mustots resemble miniature white onions, and have a flavour that lies in between the yellow onion and the scallion.</p> | <p>Must be fairly well-formed, firm, young and tender.</p> <p>Must be free from decay and damage caused by foreign material, disease, and insects or by mechanical means.</p> <p>The tops must be fresh and of a good green colour.</p> <p>Unless otherwise specified the overall length (roots excepted) must not exceed 2 inches and the mustots must not be less than one-fourth of an inch or more than three fourths of an inch.</p> | <p>The tops of the mustots must be free from damage caused by broken or bruised leaves.</p> |
| Chives | <p>Onions have bright, green, hollow stems and are the smallest of the onion family</p> | <p>Must be fresh, firm and smooth with deep, green leaves with a light fragrance.</p> | <p>Chives with wilted, yellow or dry leaves.</p> |

| Onion Type | Description | Specifications | Unacceptable product characteristics |
|-----------------------|--|--|---|
| | which are considered an herb rather than a vegetable. They have a mild flavour. | | |
| Spanish Onions | Spanish onions are similar to yellow onions, only larger and a bit sweeter. | Must meet the specification of Canada No. 1 Onions (or the equivalent grade of the country of origin) as outlined in the CFIA - Vegetable Inspection Manual [Onions] . | Bruised onions. Sprouted bulbs. Soft spots. |
| Shallots | Shallots have a richer sweeter flavour than onions. They grow in clusters with several bulbs attached at their base. They have coppery skins and magenta tinged off-white flesh. | Must meet the specification of Canada No. 1 Onions (or the equivalent grade of the country of origin) as outlined in the CFIA - Vegetable Inspection Manual [Onions] | Bruised shallots. Sprouted bulbs. Soft spots. |

FQS-11-36 – Hearts of Palm

Description

141. The Heart of Palm is the edible inner portion of the cabbage palm or the swamp cabbage. Hearts of palm are slender and have many layers (similar to leeks). They are a pale, ivory-straw colour with a smooth firm texture and a mild nutty flavour. Stalks are about 4 inches long and range in diameter from pencil thin to 1½ inches.

142. Hearts of Palms supplied must:

- a. have a pale, ivory-straw colour;
- b. be tender;
- c. be a bit crisp and crunchy; and
- d. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-37 – Parsnips

Description

143. Parsnips are a large white to yellow, carrot-shaped root vegetable. They have a smooth skin that ranges in length from 18-30 centimeters and a diameter of 5-8 centimeters. Its texture is similar to a rutabaga and its flesh has a somewhat nutty taste. The flavour is sweeter if it is dug up after the first fall frost.

144. Parsnips supplied must;

- a. meet the specification of Canada No.1 Parsnips (or the equivalent grade of the country of origin) as outlined in the [CFIA - Vegetable Inspection Manual \[Parsnips\]](#);
- b. be firm, crisp, well-shaped, with a smooth surface;

- c. be heavy for its size without scars or blemishes; and
- d. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

145. Unacceptable parsnips are:

- a. cracked;
- b. have a bitter flavour (due to exposure to ethylene gas); and
- c. tough, woody or lacks flavour (overly large parsnips).

FQS-11-38 – Peas, Green

Description

146. Green Peas are large, bright green pods that bulge away from the round, mature peas inside. Only the peas are edible.

147. Peas supplied must:

- a. have large well filled pods with large round peas inside;
- b. have pods with good green colouring with a soft, velvety touch;
- c. meet all the requirements of U.S. No. 1 Peas (or the equivalent grade of the country of origin) as outlined in the [United States Standards for Grades of Fresh Peas](#); and
- d. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

148. Unacceptable peas are:

- a. pods that are hard, dull, pale or shriveled up.

FQS-11-39 – Peas, Sugar Snap

Description

149. Sugar Snap peas are similar in appearance to green peas, yet slightly smaller. Snap peas may be slightly darker in colour with a soft, velvety touch. The pods are moderately plump with peas inside. Pods are edible.

150. Peas supplied must meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-40 – Peas, Snow

Description

151. Snow Peas are flat green pods with small, immature peas inside. Pods are edible.

152. Snow peas supplied must:

- a. must meet all the requirements of U.S. No. 1 Pea Pods (or the equivalent grade of the country of origin) as outlined in the [USDA Grades and Standards for Fresh Peas](#); and
- b. be firm and crisp with flat, green pods.

153. Unacceptable snow peas are those that are yellowing or withered.

- a. Snow peas supplied must meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-41 – Peppers, Sweet

Description

154. Peppers are technically a fruit, but are generally considered to be a vegetable. Peppers are plump, bell-shaped vegetables featuring either three or four lobes. The colours range from green to red to orange and more rarely white, purple, blue or brown (depending on the variety and/or when they are harvested). The best known of the sweet peppers is the bell pepper, named for its shape. Red bell peppers are green bell peppers that have ripened longer. Red bell peppers are very sweet. Other varieties include the red, heart-shaped pimiento and the sweet banana pepper.

155. Peppers have a mild, sweet flavour that can vary with growing conditions and post-harvest storage. Peppers usually range in size from 2 to 5 inches in diameter, and 2 to 6 inches in length. Peppers have a crisp, juicy flesh with a crunchy texture. The pepper's inner cavity has edible, bitter seeds and a white, spongy core. The shape of the pepper does not generally affect the quality, although it may result in excessive waste.

156. Peppers supplied must:

- a. meet all the requirements of U.S. No. 1 Peppers (or the equivalent grade of the country of origin) as outlined in the [USDA Grades and Standards for Sweet Peppers](#) and/or United States Standards for Grades of Peppers (Other than Sweet Peppers);
- b. be crisp and well-shaped;
- c. have a taut, smooth skin;
- d. stems that are green and fresh-looking;
- e. be heavy for their size;
- f. be firm enough to yield to slight pressure;
- g. be of the colour specified; and
- h. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

157. Unacceptable Peppers have:

- a. spots, or water-soaked areas;
- b. blemishes and darkened areas; and
- c. sunken areas or slashes.

FQS-11-42 – Potatoes

Description

158. Potatoes are tubers. Potato varieties are often described in terms of their waxiness. Varieties are generally categorized into a few main groups: russets, reds, whites, yellows (also called Yukons) and purples, based on common characteristics. Potatoes with a high starch content, like russets, bake well and yield light and fluffy mashed potatoes. Those with low starch content, like red-skinned potatoes, hold their shape after cooking, and are great for making potato salads and scalloped potatoes. Medium starch potatoes are called all-purpose potatoes, and they will work in most potato dishes. Potatoes have white, brown, purple or red skin and white or golden flesh.

159. Potatoes supplied must:

- a. meet the specification of Canada No. 1 Potatoes (or the equivalent grade of the country of origin) as outlined in the [CFIA - Vegetable Inspection Manual \[Potatoes\]](#);
- b. be of the size and variety specified. For baking potatoes, 173 gms (6 ounce) potatoes are required;
- c. clean, firm, and smooth, without sprouts, green areas or blemishes;
- d. be uniformly-sized; and

- e. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-42-01 – Table 1: Potato Varieties

| Variety | Characteristic | Uses |
|--------------------|--|---|
| Yukon Gold | Large, with golden, buttery-tasting, waxy flesh. These are good, all-purpose potatoes that have yellow flesh and a rich flavour. | Best for boiled, baked, soups and chowders, steaming and mashed. |
| Russet | High in starch content and low in moisture. They don't hold their shape after cooking but are excellent for baking. Medium-sized potatoes 173 gms (6 ounces is required). | Best for baking, mashing. |
| Red skinned | Medium to large, round shape with a smooth, red skin, creamy white flesh and firm texture. Waxy potatoes that hold their shape after cooking. | Best for potato salads, gratins, soups and chowders, pan frying, and scalloped. |
| White round potato | Round to elongated shape, thin, off white skin with white flesh, medium starch content. | Best for potato salads, gratins, soups and chowders, pan frying and scalloped. Good all-purpose potato. |
| Purple Potato | | Best for potato salads, gratins, mashing, soups and chowders and scalloped. |
| New Potato | The term "new potatoes" is sometimes used to describe all small, waxy potatoes, but technically it refers to immature potatoes harvested in the spring and early summer. New potatoes have a high moisture content and creamy texture. They have flimsy, parchment-like skins. | Best for potato salads, gratins, pan frying, roasting, steaming and scalloped. |
| Bakers | Have a netted, brown skin and white flesh. High in starch. | |

FQS-11-43 – Potato, Sweet**Description**

160. Sweet Potato is a root vegetable with an oblong to elongated shape with pointed ends. The smooth skin may vary in colour from pale yellow to vivid orange, depending on the variety. Flesh colour ranges from light yellow to orange. Flesh consistency ranges from firm and somewhat dry (for light-coloured sweet potatoes) to soft and moist (for orange-coloured sweet potatoes). Orange sweet potatoes tend to have a sweeter flavour than lighter-coloured sweet potatoes. Yams are a variety of sweet potatoes that are moister than sweet potatoes and have darker skins.

161. Sweet Potato supplied must:

- a. meet all the requirements of U.S. Extra No. 1 or U.S. No. 1 Sweet potato (or the equivalent grade of the country of origin) as outlined in the [USDA Grades and Standards for Sweet Potatoes](#);
- b. be firm, well-shaped tubers with bright, uniform colouring and skins that are free of cracks; and
- c. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-44 – Radishes**Description**

162. Radish is the root of a plant related closely to the mustard. Radishes are red in colour and are usually round or ova. Radishes measure between two to three centimeters in diameter. The flesh is usually white but may be red. It has a crunchy texture and a tart, pleasant taste.

163. Radishes supplied must:

- a. meet all the requirements of U.S. No. 1 Radishes (or the equivalent grade of the country of origin) as outlined in the [USDA Grades and Standards for Radishes](#);
- b. be crisp, with firm smooth skins. If tops are attached, they should be bright green and not wilted; and
- c. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

164. Unacceptable radishes:

- a. have bruises or blemishes; and
- b. are tough and/or very tart (larger radishes).

FQS-11-45 – Rapini (Broccoli Raab/Broccoli Rabe)**Description**

165. A distant cousin of broccoli, rapini, broccoli raab or broccoli rabe (as it is sometimes marketed, is a green cruciferous vegetable. Rapini has many spiked leaves that surround clusters of green buds that resemble small heads of broccoli but do not form a large head. Small, edible yellow flowers may be blooming among the buds. The edible parts are the leaves, buds, and stems, which have 6-9 inch stalks.

166. The flavour of rapini has been described as nutty, bitter, and pungent. Full grown rapini is commonly cooked before eating while the younger greens, more delicate in texture and flavour, can be eaten raw in salads.

167. Rapini supplied must:

- a. have fresh-looking, green, firm stalks of consistent thickness;
- b. have tight compact green spouts or no sprouts; and
- c. meet all applicable criteria for supplying fresh vegetables indicated in FQS-11.

168. Unacceptable Rapini includes:

- a. bunches with yellow or open buds;
- b. woody stems;
- c. flowers/sprouts that are starting to develop; and/or
- d. wilting stalks.

FQS-11-46 – Rutabaga**Description**

169. Round to slightly elongated root vegetable. Rutabagas have a dull, red top, creamy-white bottom, and yellow to pinkish-yellow flesh.

170. Rutabaga supplied must:

- a. meet the specification of Canada No. 1 Rutabaga (or the equivalent grade of the country of origin) as outlined in the [CFIA - Vegetable Inspection Manual \[Rutabagas\]](#);

- b. be firm and heavy for its size;
- c. be blemish free;
- d. be clean, well-shaped and fairly smooth; and
- e. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

171. Unacceptable Rutabaga shows signs of:

- a. shriveling, flabbiness and/or growth cracks.

FQS-11-47 – Spinach and Baby Spinach

Description

172. **Spinach** is a dark green, leafy vegetable with roughly spade-shaped leaves which may be crinkly or smooth. Leaves are tender with a faintly bitter flavour. Raw spinach has a mild, slightly sweet taste that can be refreshing in salads, while its flavour becomes more acidic and robust when it is cooked.

173. **Baby spinach** comes from the smallest leaves of the flat-leaf variety and is a term typically used to describe spinach that has been harvested during a fairly early stage of plant growth, usually between 15-35 days after planting. Because of its small leaves, tender texture, and sweet taste (in comparison with mature, fully formed spinach leaves) baby spinach is often used in salads. while full grown spinach is used in cooked dishes.

174. Spinach supplied must:

- a. meet all the requirements of U.S. No. 1 Spinach (or the equivalent grade of the country of origin) as outlined in the [USDA Grades and Standards for Spinach Leaves](#);
- b. have clean, fresh, crisp leaves with solid, vibrant, green colouring; and
- c. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

175. Unacceptable Spinach are:

- a. wilting bruised;
- b. yellowing; and/or
- c. slimy and/or have spots.

FQS-11-48 – Squash

Description

176. Squash is a fleshy vegetable protected by a rind. Squash is typically categorized as either a summer or winter squash.

177. Summer squash is sometimes called Italian or vegetable marrow. Summer squash is harvested before the rind hardens and the fruit matures. The skin of summer squash is thin. The colour of summer squash ranges from yellow to green, depending on the variety. Winter squash are harvested and eaten when the fruit and seeds are mature and the skin has hardened into a tough rind. The rind is inedible. Shapes vary from round to elongated and maybe also be scalloped or pear-shaped. The flesh of winter squash ranges in colour from golden yellow to brilliant orange. Slight variations in skin colour do not affect flavour.

FQS-11-48-01 - Table 1: Winter Squash

| Varieties of Winter Squash | Description |
|----------------------------|-------------|
|----------------------------|-------------|

| Varieties of Winter Squash | Description |
|----------------------------|---|
| Acorn | One of the smaller winter squash. Acorn-shaped and has deep furrows. It is usually green with orange or yellow splashes of colour. Acorn squash has orange flesh with a somewhat dry consistency. The sweetness varies but is generally considered medium sweet. Golden, Green and Orange acorn squash are available. Acorn squash weigh one to three pounds. |
| Banana | Large, cylindrical-shaped squash with pointed ends resembling a banana in shape. Banana squash grow up to two feet in length and about six inches in diameter. They have a hard, creamy yellow-to pale orange rind. The flesh is bright orange, finely-textured and sweet. |
| Butternut | Large squash with an elongated, bell shape. Butternut squash has a hard, tan-coloured rind and bright yellow-orange flesh with a rich, slightly sweet nutty flavour similar to a sweet potato or pumpkin. Butternut squash are more watery than other squash. The darker orange the colour the riper, drier, and sweeter the squash. Butternut squash weigh between 2 to 5 pounds. |
| Hubbard | Large round squash with tapered ends. Bumpy “warty” hard rind colour may vary from orange to golden to green to blue-gray. The flesh is orange, dense, moist and sweet tasting. The extra-hard skins make them one of the best keeping winter squashes. Hubbard squash can grow to cumbersome sizes. Also referred to as a green pumpkin. |
| Pumpkin | Depending on the variety, pumpkins range in shape and size from tiny and squat to large and round. Weights range from less than 1 lb. to 25 lbs. each. Smooth, orange, ribbed rind. Generally the smaller the pumpkin, the better the flavour. |
| Spaghetti | Spaghetti squash is also called vegetable spaghetti, vegetable marrow or noodle squash. It is a large, oblong-shaped squash with smooth yellow to ivory, semi-hard rind. Stringy, yellow flesh separates into spaghetti-like strands after it is cooked. It has a mild, nutlike flavour that absorbs surrounding flavours. Choose spaghetti squash that is a creamy to deep yellow hue. The most yellow Spaghetti squash will be the ripest and best to eat. Those that are nearly white are not very ripe. Spaghetti squash weigh between 6 to 8 pounds. It should be close to 9 inches (23 cm) in length and about 5 inches (12.7 cm girth). Larger spaghetti squash are more flavourful than smaller ones. |

178. Winter Squash supplied must:

- a. meet all the requirements of U.S. No. 1 Fall and Winter Type Squash and Pumpkin (or the equivalent grade of the country of origin) as outlined in the [USDA Grades and Standards for Fall and Winter Type Squash and Pumpkin](#);
- b. be firm, well-shaped;
- c. be heavy for their size;
- d. have shape and rind colour consistent with type; and
- e. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

179. Unacceptable Winter Squash:

- a. have sunken or moldy spots;
- b. have cuts ,splits or punctures in the skin; and/or
- c. have a tender rind indicating immaturity.

FQS-11-48-02 - Table 2: Varieties of Summer Squash

| Varieties of Summer Squash | Description |
|----------------------------|---|
| Yellow Crookneck | Crookneck squash is a type of summer squash with a classically crooked shape and a rich yellow rind. It has a bulbous shape with intensely warty yellow skin. It has a white to pale yellow sweet flesh and may be used raw or cooked. The smaller the squash, the tastier it is. The crookneck squash tastes more like a winter squash than other summer varieties. It has a sweet, nutty flavour. Medium-sized squash (about 6 inches long) has the best flavour. |
| Zucchini | Zucchini squash is cylindrical in shape with dark green, shiny rind which may be mottled with white spots and slightly ridged skin. It has a white flesh, and seeds and is edible either raw or cooked. Yellow zucchini are also available. The best zucchini are the small, tender ones (5 inches and under). Zucchini has a mild flavour and a crisp texture. |

180. Summer Squash supplied must:

- a. meet all the requirements of U.S. No. 1 Summer Squash (or the equivalent grade of the country of origin) as outlined in the [USDA Grades and Standards for Summer Squash](#);
- b. feel heavy for its size;
- c. be young squash with shiny, tender rind;
- d. have shape and rind colour consistent with type; and
- e. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

181. Unacceptable Summer Squash:

- a. have blemishes;
- b. are spongy;
- c. are too large as it may be woody and tasteless; and/or
- d. are very small as it will be bland.

182. All squash procured from countries other than Canada must:

- a. meet the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\), Division 11, Fruits, Vegetables, Their Products and Substitutes](#) with respect to produce and, in addition, the [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#) and the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1, Part II: Grades and Standards for Fresh Vegetables](#); and/or;
- b. meet all the requirements U.S. No. 1 Squash (or the equivalent grade of the country of origin) as outlined in the [United States Standards for Grades of Fall and Winter Type Squash and Pumpkin](#) and/or [United States Standards for Grades of Summer Squash](#);

- c. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11;
- d. meet all the requirements of applicable local food legislation whenever those requirements are stricter; and
- e. must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements.

FQS-11-49 – Swiss Chard

Description

183. Swiss chard has brilliant light or dark green, slightly ruffled, fan-like leaves. The stalks are bright white or coloured stalks, dependent on the variety. The more colourful stalks are sweeter. Only the stalk and the leaves of the plant are edible. Chard has a slightly bitter salty flavour. Swiss chard leaves can reach 15 centimeters in width. The long, fleshy stalks are soft and crunchy.

184. Swiss chard supplied must have firm stalks and crunchy, spot-free leaves and must meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-50 – Tomatoes

Description

185. Tomatoes are technically a fruit. They are available in several varieties which often determine their use. The size and colour of each variety has its own features. Colours can range from yellow to green, in addition to the classic red. Tomatoes are richly-flavoured and mildly acidic.

186. Tomatoes supplied must:

- a. meet the specification of Canada No. 1 Field or Greenhouse Tomatoes (or the equivalent grade of the country of origin) as outlined in the [CFIA - Vegetable Inspection Manual \[Tomatoes\]](#);
- b. be firm, well-formed;
- c. be smooth-skinned;
- d. be heavy for their size;
- e. be bright uniform colour;
- f. be of the size, variety and colour specified; and
- g. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

FQS-11-50-01-Table – Varieties of Tomatoes

| Variety | Description |
|---|---|
| Cherry Tomato | Less than an inch in diameter. Available in red and yellow varieties. Packed with flavour. Yellow varieties are sweeter. |
| Globe Tomatoes | Includes beefsteak and oxheart tomatoes. Tend to be red and roughly round. Yellow varieties are available and tend to be less acidic. Have a firm, flavourful flesh. |
| Roma Tomatoes, including Plum tomatoes | Are oblong in shape and more suitable for cooking. Includes Plum tomatoes, which are roughly egg-shaped and highly flavourful with a high solid content, fewer seeds and lower moisture content. These tomatoes are bred solely for cooking and packing purposes. |

| | |
|----------------------|---|
| Vine Tomatoes | Picked after they begin to break or turn red which allows them to develop a fuller flavour. |
|----------------------|---|

187. All tomatoes procured from countries other than Canada must:

- a. meet the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\), Division 11, Fruits, Vegetables, Their Products and Substitutes](#) with respect to produce and, in addition, the [Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#) and the [Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1, Part II: Grades and Standards for Fresh Vegetables](#); and/or;
- b. meet all the requirements of Canada No. 1 Field or Greenhouse Tomatoes (or the equivalent grade of the country of origin) as outlined in the [Canadian Food Inspection Agency - Vegetable Inspection Manuals-Greenhouse Tomatoes](#); and/or
- c. meet all the requirements of U.S. No. 1 Tomatoes (or the equivalent grade of the country of origin) as outlined in the [USDA Grades and Standards for Tomatoes](#), [USDA Grades and Standards for Greenhouse Tomatoes](#) and/or [USDA Grades and Standards for Tomatoes on the Vine](#);
- d. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11;
- e. meet all the requirements of applicable local food legislation whenever those requirements are stricter;
- f. all tomatoes must be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements.

FQS-11-51 – Turnips

Description

188. Turnip belongs to the large family of cabbage, mustard and radish. It is a round, top-shaped, tuberous root vegetable. It has a thin, creamy white to pinkish red skin with a purple top. The flesh is white. Its firm flesh has a subtle yet fragrant taste. Turnip is similar to a rutabaga.

189. Turnip supplied must:

- a. meet the specification of U.S. No. 1 Turnip Rutabaga (or the equivalent grade of the country of origin) as outlined in the [USDA Grades and Standards for Turnip or Rutabagas](#);
- b. be small (larger turnip tend to be tough and bitter);
- c. be firm and heavy for its size;
- d. be blemish free;
- e. be clean, well-shaped and fairly smooth; and
- f. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

190. Unacceptable turnip shows signs of:

- a. shriveling;
- b. flabbiness; and/or
- c. growth cracks.

FQS-11-52 – Watercress

Description

191. Watercress are bunches of medium to dark green, heart-shaped leaves clustered on long, thin stalks (4 to 5 inches in length). Watercress has a spicy flavour and a soft to slightly crunchy texture.

192. Watercress supplied must:

- a. be fresh-looking;
- b. be well-coloured;
- c. have dark green leaves; and
- d. meet all applicable criteria for supplying fresh vegetables as indicated in FQS-11.

Applicable Regulations and Resources for Fresh Vegetables

[Food and Drug Regulations \(C.R.C., c. 870\)](#)

[Food and Drug Regulations \(C.R.C., c. 870\), Division 11, Fruits, Vegetables, Their Products and Substitutes](#)

[Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#)

[Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\)](#)

[Fresh Fruit and Vegetable Regulations \(C.R.C., c. 285\), Schedule 1, Part II: Grades and Standards for Fresh Vegetables](#)

[Plant Protection Act \(S.C. 1990, c. 22\)](#)

[Plant Protection Regulations \(SOR/95-212\)](#)

[Canadian Environmental Protection Act, 1999 \(S.C. 1999, c. 33\)](#)

[Pest Control Products Act \(S.C. 2002, c. 28\)](#)

[Codex Alimentarius - General Principles of Food Hygiene](#)

[Codex Alimentarius – Code of Hygienic Practice for Fresh Fruits and Vegetables](#)

[Canada Agricultural Products Act \(R.S.C., 1985, c. 20 \(4th Supp.\)\)](#)

[Canadian Produce Marketing Association – Vegetables](#)

[Canadian Food Inspection Agency \(CFIA\) - Code of Practice for the Hygienic Production of Sprouted Seeds](#)

[USDA Fresh Market Vegetable Grade Standards](#)

[Tasty Vegetable List \(List of Culinary Vegetables\)](#)

[Fresh Fiddleheads](#)

[Canadian Food Inspection Agency - Food Safety](#)

[CFIA –Vegetable Inspection Manual \[Asparagus\]](#)

[CFIA - Vegetable Inspection Manual \[Brussels Sprouts\]](#)

[CFIA - Vegetable Inspection Manual \[Cabbage\]](#)

[CFIA - Vegetable Inspection Manual \[Carrots\]](#)

[CFIA - Vegetable Inspection Manual \[Cauliflower\]](#)

[CFIA - Vegetable Inspection Manual \[Celery\]](#)

[CFIA - Vegetable Inspection Manual \[Sweet Corn\]](#)

[CFIA - Vegetable Inspection Manual \[Cucumbers\]](#)

[CFIA - Vegetable Inspection Manual \[Lettuce\]](#)

[CFIA - Vegetable Inspection Manual \[Onions\]](#)

[CFIA - Vegetable Inspection Manual \[Potatoes\]](#)

[CFIA - Vegetable Inspection Manual \[Tomatoes\]](#)

[CFIA - Vegetable Inspection Manual \[Parsnips\]](#)

[CFIA - Vegetable Inspection Manual \[Rutabagas\]](#)

[USDA Grades and Standards for Vegetables](#)

[USDA Specifications & US Grading Standards](#)

[USDA Grades and Standards for Sweet Anise-](#)

[USDA Grades and Standards for Globe Artichokes](#)

[USDA Grades and Standards for Fresh Asparagus](#)

[USDA Grades and Standards for Florida Avocadoes](#)

[USDA Grades and Standards for Snap Beans](#)

[USDA Grades and Standards for Beets](#)

[USDA Grades and Standards for Brussels Sprouts](#)

[USDA Grades and Standards for Cabbage](#)

[USDA Grades and Standards for Carrots](#)

[USDA Grades and Standards for Cauliflower](#)

[USDA Grades and Standards for Celery](#)

[USDA Grades and Standards for Corn](#)

[USDA Grades and Standards for Cucumbers](#)

[USDA Grades and Standards for Eggplant](#)

[USDA Grades and Standards for Kale](#)

[USDA Grades and Standards for Greenhouse Leaf Lettuce](#)

[USDA Grades and Standards for Field Grown Leaf Lettuce](#)

[USDA Grades and Standards for Romaine](#)

[USDA Grades and Standards for Mushrooms](#)

[USDA Grades and Standards for Okra](#)

[USDA Grades and Standards for Fresh Peas](#)

[USDA Grades and Standards for Sweet Peppers](#)

[USDA Grades and Standards for Sweet Potatoes](#)

[USDA Grades and Standards for Radishes](#)

[USDA Grades and Standards for Turnip or Rutabagas](#)

[USDA Grades and Standards for Spinach Leaves](#)

[USDA Grades and Standards for Fall and Winter Type Squash and Pumpkin](#)

[USDA Grades and Standards for Summer Squash](#)

[USDA Grades and Standards for Tomatoes](#)

[USDA Grades and Standards for Greenhouse Tomatoes](#)

[USDA Grades and Standards for Tomatoes on the Vine](#)