



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

Forty-fifth Session

WORK FROM THE CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES (CCFFV) FOR ADOPTION OR APPROVAL BY THE COMMISSION

1. The Commission is invited to adopt the draft standards and related texts submitted for final adoption (Step 5/8) in accordance with the Procedures for the Elaboration of Codex Standards and Related Texts. The relevant texts from CCFFV are listed in **Part 1** of this document.

2. Comments received regarding proposed draft standards and related texts from CCFFV and submitted in accordance with the Procedures for the Elaboration of Codex Standards and Related Texts are contained in CX/CAC 22/45/6 Add.1.

The Commission is furthermore invited to approve proposals to undertake new work, taking into account the critical review conducted by the Executive Committee. The relevant proposals from CCFFV are listed in **Part 2** of this document, including the reference of the project document in the relevant report. The project documents are also compiled in this document for ease of reference and to ensure availability in all six languages. The Commission is invited to consider these proposals in the light of its *Strategic Plan 2020-2025* and the *Criteria for the Establishment of Work Priorities* and *Criteria for the Establishment of Subsidiary Bodies of the Codex Alimentarius Commission*.

Part 1 – Standards and related texts submitted for final adoption

Codex body	Standards and Related Texts	Reference	Job No.	Step
CCFFV	Proposed draft standard for onions and shallots	REP22/FFV Paragraph 35, Appendix II	N02-2018	5/8
	Proposed draft standard for berry fruits	REP22/FFV Paragraph 56, Appendix III	N03-2018	5/8
	Proposed draft standard for fresh dates	REP22/FFV Paragraph 78, Appendix IV	N01-2016	5/8
	Proposed amendment to the <i>Standard for Bananas</i> (CXS 205-1997)	REP22/FFV Paragraph 88, Appendix V	-	Adoption

Part 2 – Proposals to elaborate new standards and related texts

Codex Body	Text	Reference and project document
CCFFV	Proposal for new work on development of standard for Castilla lulo	<ul style="list-style-type: none"> • REP22/FFV, paragraph 84(i) • Annex I of this document
	Proposal for new work on development of Standard for fresh curry leaves	<ul style="list-style-type: none"> • REP22/FFV, paragraph 97(i), Appendix VI • Annex II of this document

Proposal for the elaboration of a standard for the Codex Committee for Fresh Fruits and Vegetables

Codex Standard for CASTILLA LULO

Prepared by Colombia

BACKGROUND

The Castilla lulo¹ (*Solanum quitoense* Lam.), is a fruit belonging to the Solanaceae family, is a globose berry, with a yellow-orange peel when ripe, covered with trichomes (lint). Internally, it is divided into four compartments in which is the juicy bittersweet pulp of greenish-yellowish color, and with numerous small seeds.



Source:

Corporación Colombiana de Investigación Agropecuaria - AGROSAVIA

Source:

<https://agronegocios.uniandes.edu.co/2011/10/10/investigacion-del-lulo-en-narino/>

The Castilla lulo is native to the Andean region in South America, where Colombia is located, and its cultivation has spread to Central America and Mexico. This fruit has characteristics that make it very particular, besides being an exotic fruit with a very pleasant aroma and flavor, it has a number of nutritional characteristics that make it very desirable (see table below):

Compound	Content
Water	87,0%

¹ Also known as naranjilla in some countries.

Protein	0,74%
Fat	0,17%
Ashes	0,95%
Carbohydrates	8,0%
Fiber	2,6%
Calcium	34,2 mg
Iron	1,19 mg
Phosphorus	13,5 mg
Vitamin C	29,4 mg
Nutritional content of the Castilla lulo per 100 g of edible product.	
Source: Corporación Colombiana de Investigación Agropecuaria – AGROSAVIA, 2002	

Castilla lulo, also known in other countries as naranjilla, is usually consumed as juice, but can be incorporated in desserts and other foods where it provides its particular flavor and aroma.

JUSTIFICATION FOR THE ELABORATION OF THE CODEX STANDARD FOR CASTILLA LULO

1. Scope

The purpose of the standard is to establish in an international coverage document the quality and safety requirements that characterize Castilla lulo, taking into account the particular characteristics of this fruit and the guidelines established by Codex for human consumption products. The scope of the standard applies to fruits of Castilla lulo (*Solanum quitoense* Lam), belonging to the Solanaceae family, which are marketed fresh after being conditioned and packaged for further human consumption.

2. Relevance and topicality

Given the international trend of consuming natural products with the least degree of transformation or processing, fruits are a very important source of this type of products, as evidenced by the diversity of new fruits that are integrated into trade between countries. This increased demand for products marketed in fresh state brings health benefits for consumers and benefits for the countries that produce them because the recognition of a fruit through an international standard, positions it in the world, which increases its demand and thus improves the living conditions of those who cultivate it because for the income they receive as a result of its marketing.

The standard will make it possible to unify criteria for the quality and safety requirements for Castilla lulo, which is in line with the principles of the Codex Alimentarius; In addition, it will promote fair trade of the fruit between countries because the standard will be the reference document for producers and customers, which will facilitate trade in lulo.

3. Main issues to be addressed

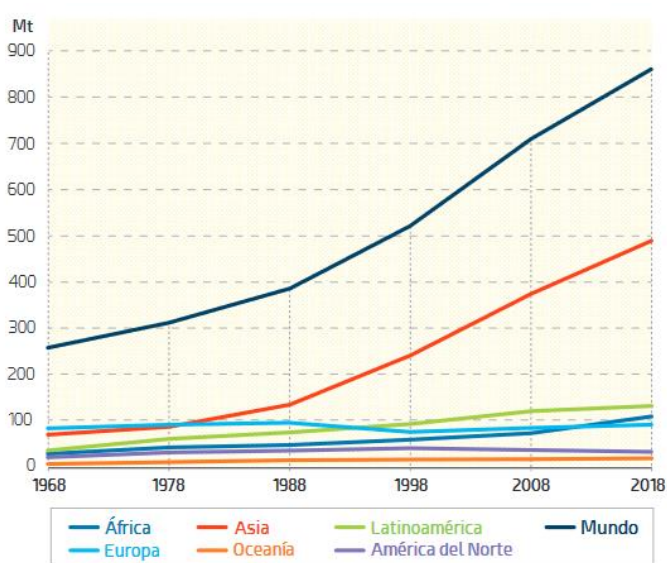
The aspects to be considered in the elaboration of the standard for Castilla lulo are essentially the following:

- Define the minimum quality requirements that Castilla lulo shall meet, in order to establish its suitability for consumption.
- Classify the Castilla lulo in categories, according to the type and magnitude of the defects in the fruit.
- Define the size and weight ranges in which the Castilla lulo is found as selection criteria for marketing purposes.
- Establish the tolerances in terms of quality and size that can be admitted for fruits contained in a package.
- Include the provisions that shall be taken into account in relation to the homogeneity of the packaged product and the characteristics of the packaging used.
- Specify the information shall be included in the marking and labeling of the package, in accordance with the guidelines established by the Codex Alimentarius, for the benefit of the fruit consumer.
- Include the guidelines established by the Codex Alimentarius regarding contaminants affecting fruit, microbiological requirements and other hygiene provisions associated with the food handling.

4. Assessment of the criteria for setting work priorities

4.1 Volume of trade between countries

International fruit production has shown an increase, which can be visualized as follows:



Fruit production between 1968 and 2018, world total and by region in million of tons (Mt) (Source: FAOSTAT (2020)).

Worldwide fruit supply has steadily increased between 1968 and 2017. As in Asia, production increased by approximately 750% in volume terms over that period, driven especially by increased production in China, while in Africa, production quadrupled from 45 to 180 million tons per year. Fruit production in Central and South America increased by 317% over the last 50 years. While production increased by 117% in Europe and 174% in North America.

By country, world production showed the following indicators in 2018, with China being the largest fruit producer and Colombia in fourteenth place.

Fruit production by country (2018)	Millions of tons
China	244
India	99
Brazil	40
Mexico	33

United States of America	26
Turkey	24
Indonesia	20
Spain	19
Iran (Islamic Republic of)	19
Italy	18
Philippines	17
Egypt	15
Nigeria	12
Colombia	12

Source: FAOSTAT (2020)

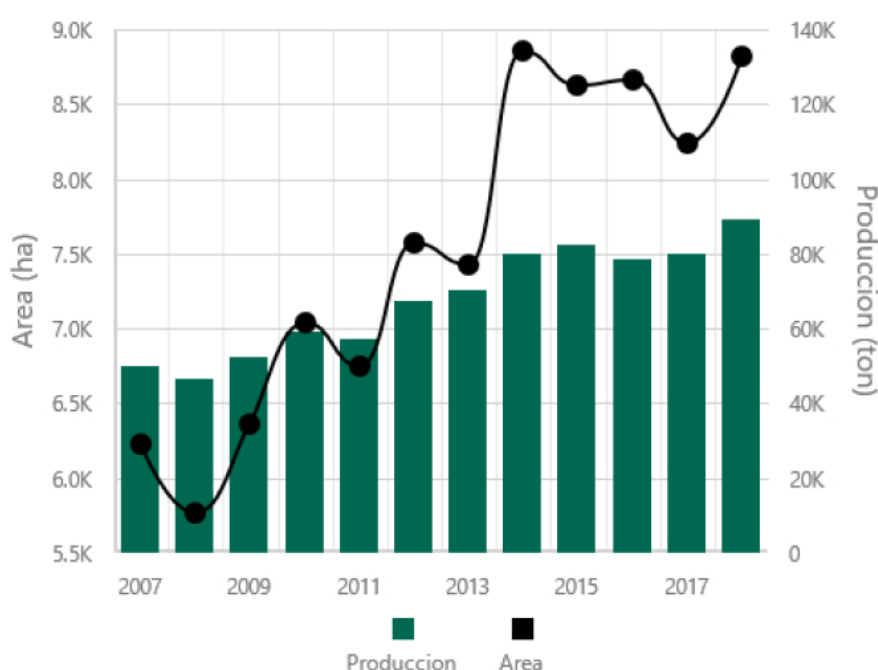
In the case of Colombia, these figures are the result of government policies aimed at promoting the production, consumption and export of fruits, including the following: Sanitary diplomacy (Diplomacia sanitaria), Harvest and sell at a fixed price (Coseche y venda a la fija), Colombia Exports Agriculture (Colombia Exporta Agro), Strategy 360 (Estrategia 360) and Pacts for Economic Growth (Pactos por el Crecimiento Económico) entre otros.

In the particular case of Castilla lulo, in recent years there has been a significant increase in the volume and area of production in Colombia because the product has been known in other countries and technical support has been provided to cultivators to improve production standards.

In addition, due to the rise of fruits grown in Colombia, many of which have a Codex standard associated with them, Castilla lulo has also been gradually gaining market share and recognition, which would have a greater impulse with the international standard.

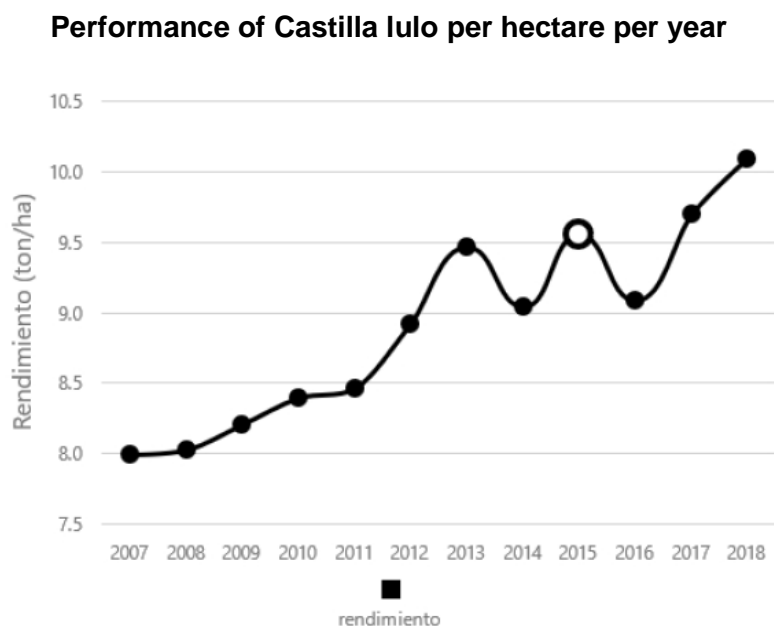
The following graphs show the historical performance of Castilla lulo through the variation in production and cultivated area. Subsequently, the yield achieved over time is shown, which is the result of the improvements introduced in the crops and the support given to the producers of Castilla lulo as indicated above.

Production volume of Castilla lulo and production area per year



Source: Red de información y comunicación del sector Agropecuario Colombiano - Agronet.

Since 2016, there has been a steady increase in the production of Castilla lulo, exceeding the value achieved in 2015, when the highest peak of production had been reached in recent history. On the other hand, the production area as of 2017 increases, equaling the area cultivated in 2014 and exceeding the area cultivated in 2015 which, as indicated, the greatest production had been achieved in that year.

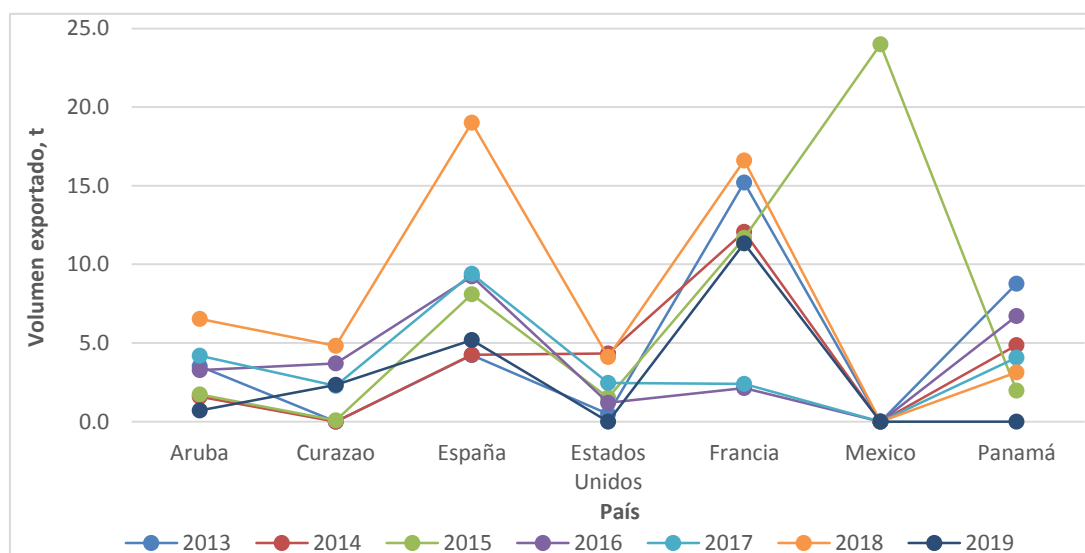


Source: Red de información y comunicación del sector Agropecuario Colombiano - Agronet.

Regarding the performance in the production of Castilla lulo, since 2016 there has been a steady growth resulting from the use of better quality seeds, optimization of crop densities, implementation of good agricultural practices, which include the proper management of agricultural inputs, as well as the timely monitoring and control of pests and diseases, among other aspects.

Main importing countries of lulo (Tons)

Due to the recent participation of lulo in international trade, the graph shows variations in the demand of the product by countries, which is to be expected due to the short time that the product has been on the market compared to other fruits, although in some of these countries a trend of increasing imports can be observed over the years.



Source: Procolombia.

In addition to the above destinations, Castilla lulo has also been exported in smaller quantities to Germany, Netherlands Antilles, Saudi Arabia, Bahrain, Belgium, Brazil, Canada, Qatar, Costa Rica, China, Hong Kong, Italy, Kuwait, Netherlands, United Arab Emirates, Portugal, United Kingdom, Russia, Switzerland.

As a complement to the above, the following table shows the destination countries of Castilla lulo and its variation in exports between 2020 and 2021, but in economic figures.

This table shows how despite the pandemic, when trade conditions were affected, in most countries there is an increase in imports of lulo, in some demand is preserved and in a few there is a decrease in exports, recording a net balance of 77% increase from one year to another.

TARIFF DESCRIPTION

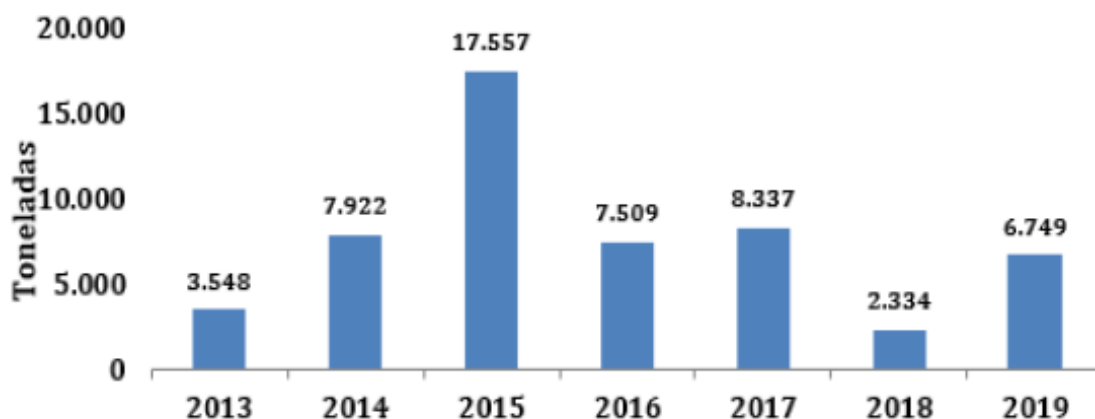
DESCRIPCION_ARANCELARIA	Lulo (naranja) (Solanum quitoense) frescos.				
	Valores				
Cadena - Sector - Empresa	US\$ FOB 2020	US\$ FOB 2021	Diferencia 2021/2020	Variación 2021/2020	
Agroalimentos	140.275,25	247.884,12	107.608,87	↑	77%
España	77.517,81	97.005,63	19.487,82	↑	25%
Emiratos Árabes Unidos	5.813,84	41.579,22	35.765,38	↑	615%
Curazao	10.188,27	20.470,03	10.281,76	↑	101%
Canadá	8.723,85	13.793,31	5.069,46	↑	58%
Aruba	16.028,04	12.480,62	(3.547,42)	↓	-22%
Países Bajos	2.432,03	12.135,64	9.703,61	↑	399%
Rusia	2.479,58	11.972,49	9.492,91	↑	383%
Suiza	1.821,94	9.404,05	7.582,11	↑	416%
Qatar	858,26	7.167,41	6.309,15	↑	735%
Alemania	2.480,30	4.502,23	2.021,93	↑	82%
Francia	8.374,86	3.555,08	(4.819,78)	↓	-58%
Arabia Saudita	-	2.110,98	2.110,98	→	0%
Brasil	1.157,25	1.926,80	769,55	↑	66%
Kuwait	313,76	1.925,70	1.611,94	↑	514%
Reino Unido	219,40	1.497,79	1.278,39	↑	583%
Bahréin	-	1.478,80	1.478,80	→	0%
Bélgica	322,80	1.128,80	806,00	↑	250%
República Checa	11,00	1.011,70	1.000,70	↑	9097%
Singapur	-	896,20	896,20	→	0%
Ucrania	705,27	854,46	149,19	↑	21%
Hong Kong	-	389,76	389,76	→	0%
Noruega	54,80	372,00	317,20	↑	579%
Islas Vírgenes (Estados Unido)	-	139,50	139,50	→	0%
Islas Vírgenes (Reino Unido)	-	85,92	85,92	→	0%
Estados Unidos	164,87	-	(164,87)	↓	-100%
Belarús	56,94	-	(56,94)	↓	-100%
Malaysia	550,38	-	(550,38)	↓	-100%
Total general	140.275,25	247.884,12	107.608,87	↑	77%

Source: Ministry of Commerce, Industry and Tourism of Colombia

From the point of view of a technical standard, the number of destinations may be an additional justification for developing for a standard describing the quality and safety characteristics of Castilla lulo, which by being taken as a reference by countries interested in this fruit, would facilitate international trade.

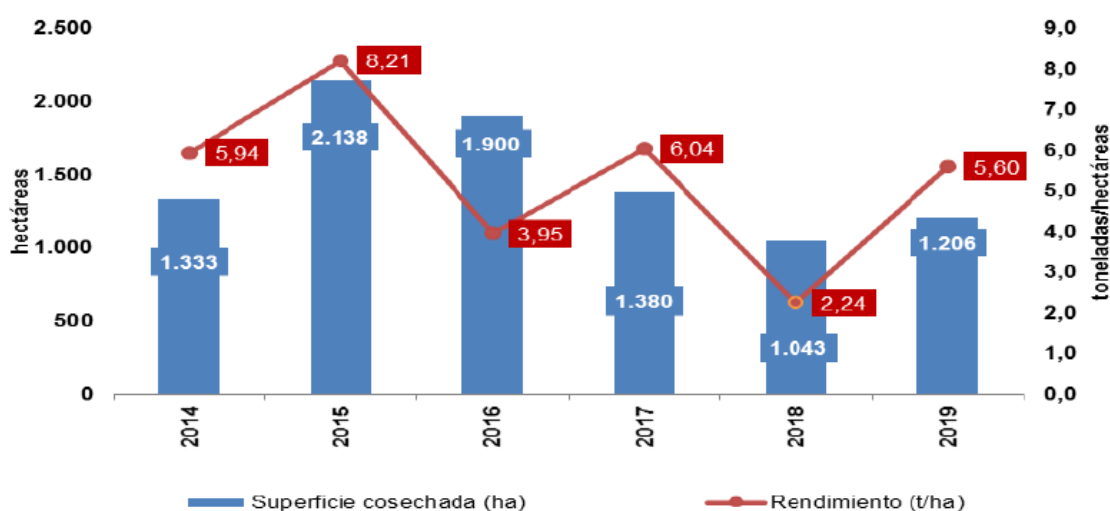
But the lulo market is not restricted only to Colombia as a producer, there are other countries such as Ecuador that for some years has given relevance to the lulo or naranjilla as they call it, and have positioned it in the market of several countries occupying an important place in Ecuador's fresh export products. These trends have been seen in periodic publications of the Ministry of Agriculture and Livestock of Ecuador, which in addition to reporting on the volume of production, cultivated area, and yield per hectare, also publishes social aspects related to its cultivation, such as the number of jobs it generates, and the income obtained as a result of its commercialization.

The following graphs show the figures related to lulo or naranjilla in Ecuador.



National production of Naranjilla, 2013 - 2019

Source: INEC-ESPAC.



National naranjilla area and yield, 2014 - 2019.

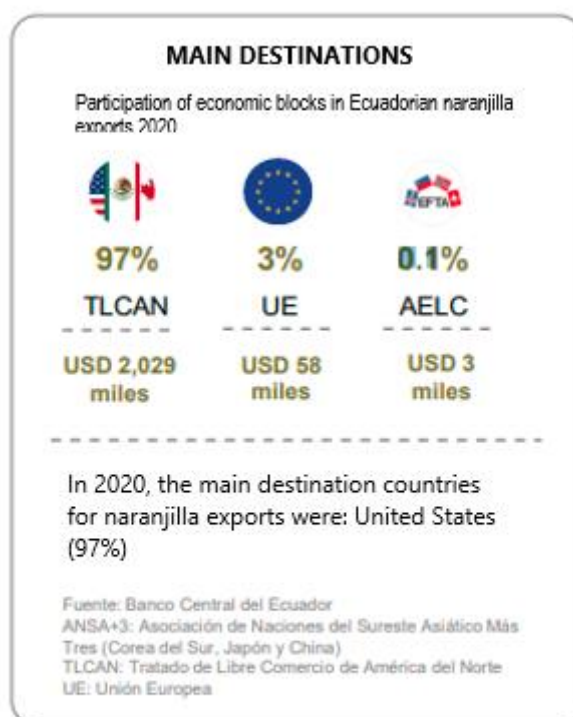
Source: INEC – ESPAC

MAIN PRODUCING PROVINCES

PRINCIPALES PROVINCIAS PRODUCTORAS 2020

Provincia	UPA	Superficie (ha)	Producción (t)	Rendimiento (t/ha)
Nacional	3,047	1,824	12,003	6.58
Carchi	859	392	4,576	11.67
Tungurahua	364	201	2,436	12.12
Sucumbios	211	133	2,176	16.36
Bolívar	566	535	1,321	2.47
Guayas	1	160	465	2.91
Morona Santiago	211	161	423	2.63
Otras	835	242	604	2.50

Fuente: MAG – CGINA (2020); ESPAC – INEC (2020)



As seen from the graphs for Colombia and Ecuador, the volume produced can grow even more, since Castilla lulo is already known in other markets, and the international standard would boost demand and therefore production, thus improving the quality of life of the farmers who grow this fruit.

This impulse would be reflected not only in Colombia and Ecuador but also in other countries where studies on lulo have been conducted, but unfortunately have not published production or export figures. It is known that Brazil and several Central American countries such as Panama, Costa Rica,

Guatemala and Mexico grown the fruit, and even in scientific articles and other publications India, Thailand and Malaysia are mentioned as places where the fruit is grown.

4.2 Potential international market

Colombia has a great diversity of topographic and climatic conditions, which allow harvests of a wide variety of fruits throughout the year. This is one of the reasons why it is the main exporter of exotic fruits in the Americas; on the other hand, Colombian exports of these products have had an annual compound growth of 7% in the last 5 years. Colombian fruits have an excellent quality in organoleptic terms with one of the best colors, flavors, aromas and soluble solids content, when compared to products from other countries in the subtropical region.

Overview of fruit exports

Compared to previous years, there has been a significant increase in fruit exports, which can be seen in the following graph, which shows how the market behavior of these products has been in 2019 compared to 2018:



Source: Procolombia.

Due to this trend, which has been maintained in 2020, it is expected that the Colombian fruit market is promising, which will allow to increase trade in products that are in greater demand and enter the market for other fruits that, due to their novelty, shall gradually be made known in a greater number of countries, as has been the case of Castilla lulo, which has already made significant inroads into several markets when a few years ago it was little known.

According to figures from Colombia's National Department of Statistics (DANE), between January and April 2021 exports of exotic fruits amounted US\$37.8 million, 27.5% more than in the same period of the previous year.

Among the destinations that bought the most exotic fruits were the Netherlands, the United Kingdom, the United States, Canada, France, Brazil and Hong Kong. In addition, Europe increased its purchases by 29.7% to US\$32.1 million, representing 84.9% of total exports of these fruits.

This trend in recent years shows a promising horizon for increasing the export volume of Colombian fruits, including Castilla lulo.

As indicated at the end of section 4.1, the lulo market is very attractive for many countries that have been growing the fruit for some years now and have recognized the goodness of the product and its nutritional value, and it is also of interest to many destinations, mainly in the United States, Europe and Asian countries. However, these producers need an additional motivator, such as the Codex standard, to rely on it and enter the international market.

4.3 Consumer protection

The Castilla lulo standard will establish important aspects for consumer protection from a commercial and safety point of view. The document includes information on the minimum quality that the fruit

shall meet in order to be consumed, describes the defects that may be allowed, the information that shall be included on the marking of the packages as guidance for those who buy the product, and mention provisions established by Codex regarding contaminants and hygiene practices that shall be applied in the packaging and marketing of Castilla lulo.

4.4 Work already initiated by other international organizations in this field

No standardization work on this fruit is being carried out by other international organizations.

5. Relevance to Codex strategic objectives

The proposed work is within the Codex 2020-2025 strategic framework, supporting Codex's vision of developing quality and safety standards to protect people.

The development of the international standard about Castilla lulo is directly related to the following Codex goals:

Goal 2. The proposed standard about Castilla lulo presented here was developed based on a research work supported by science through which the characterization of lulo was carried out through a statistically representative sampling of the areas of greatest production, also taking into account information on the fruit grown in other countries so that the proposal covers the fruit grown not only in Colombia.

Goal 3. An international standard about Castilla lulo will provide a reference document for commercial transactions with other countries based on it, which will generate more equitable practices in the market for the product.

Goal 4. There is a National Codex Alimentarius Committee that promotes the participation of the different stakeholders in the study of draft standards and ensures that deadlines are met for responding to Codex requests and ensuring ongoing participation in issues of interest to Colombia.

6. Information about the relationship between the proposal and existing Codex documents

The proposed standard about Castilla lulo is within the mandate of the Codex Committee for Fresh Fruits and Vegetables (CCFFV), therefore in line with the provisions of other standards developed by this committee. The proposal refers to documents developed by other committees for labeling, contaminants and hygiene practices applicable to fresh fruits. This does not duplicate the work done by Codex committees, but rather, by cross-referencing the work done, identifies standards and other documents that complement the proposed standard and allow it to be applied.

7. Identifying the availability of scientific advisory experts

The draft Codex standard about Castilla lulo has been prepared with the participation of a group of experts working at the national level in Colombia on the characterization of tropical fruits. As a result, the need for additional expert advisers to those indicated above is not foreseen.

8. Identification of the need for technical contributions to the standard from external organizations.

The need for technical contributions from other organizations is not foreseen.

9. Proposed timetable for conducting the study as a Codex standard.

Procedure	Date
Presentation of the proposal and agreement to start the new work	April 2022 CCFFV
Consideration of the draft standard and adoption in process 5	October 2023 CCFFV
Consideration of the draft standard and adoption in process 7	April 2025 CCFFV
Adoption as a standard by the Codex Alimentarius Commission	July 2025 CAC

DRAFT CODEX STANDARD FOR CASTILLA LULO

1. SCOPE

The purpose of the Standard is to define the quality requirements for Castilla lulo² after preparation and packaging. However, if the Standard is applied at stages following packaging, products may show in relation to the requirements of the Standard:

- a slight lack of freshness and turgidity;
- slight deterioration due to their development and their tendency to perish.

The holder/seller of products may not display such products or offer them for sale or deliver or market them in any manner other than in conformity with this Standard. The holder/seller will be responsible for compliance with this Standard.

2. DEFINITION OF PRODUCE

This standard defines the requirements for Castilla lulo (*Solanum quitoense* Lam.), belonging to the Solanaceae family, to be supplied fresh to the consumer, after preparation and packaging. Lulos destined for industrial processing are excluded.

3. PROVISIONS CONCERNING QUALITY

3.1 Minimum requirements

All classes of Castilla lulo shall meet the requirements and tolerances allowed. In addition, the lulo shall be:

- whole;
- have the characteristic spherical shape of the lulo;
- have a fresh appearance and firm consistency;
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- practically free of pests³ and damage caused by them;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free from mechanical damage;
- free of foreign smell and taste;

² Also known as naranjilla, Naranjilla de Quito, Gele Terong (Netherlands), Morelle de Quito (France), Orangen von Quito (Germany)

³ The provisions concerning pests and damage caused by them apply without prejudice to plant protection regulations applied by governments in accordance with the International Plant Protection Convention (IPPC).

- clean and free of visible foreign matter;
- free of trichomes (lint).

3.1.1 Minimum maturity requirements

The maturity of the Castilla lulo is visually assessed by the change in external color and can be confirmed by determining the total soluble solids.

Lulos de Castilla shall have reached an appropriate degree of maturity in accordance with the specific criteria to the variety that allows the adequate development of its organoleptic characteristics.

3.2 Classification

Castilla lulo is classified into three categories defined below:

3.2.1 "Extra" class.

Lulos de Castilla in this class should be of superior quality and characteristics of the variety. They should be free of defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

3.2.2 Class I

Lulos de Castilla in this class should be of good quality and characteristic of the variety. The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- Healed scratches caused by mites.
- Sunstroke.
- Burns (magnifying glass effect).
- Shading, caused by contact between fruits on the plant.

These defects together shall not exceed 10% of the total area of the fruit. In addition, slight deformations of the fruit such as flattening are allowed.

In no case should defects affect the fruit pulp.

3.2.3 Class II

This class includes Castilla lulo de which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in 3.1. The following defects, however, may be allowed provided the lulo retain their essential characteristics as regards the quality, the keeping quality and presentation:

Fruits with superficial cracks of the epidermis in the area near the calyx and not exceeding 5 % of the total area are allowed.

Admitted:

- Healed scratches caused by mites.
- Sunstroke.
- Burns (magnifying glass effect).
- Shading, caused by contact between fruits on the plant.

These defects should not cover the surface of the fruit by more than 15%. Deformities of the fruit such as flattening are also allowed.

In no case should the defects affect the fruit pulp.

4. PROVISIONS CONCERNING SIZING

Castilla lulo de may be classified by count, by diameter or by weight or in accordance with other existing trading practices. Where this is the case, the package should be suitably labeled.

(A) When classified by count, size is determined by the number of fruit in each package.

(B) For fruit sized (classified) by diameter

Size Code	Diameter range (mm)
A	> 77
B	70 - 77
C	60 - 70
D	< 60
*The minimum diameter for Castilla lulo is 50 mm	

(C) For fruit sized (classified) by weight

Size Code	Weight range (g)
A	> 190
B	145 - 190
C	100 - 145
D	< 100
*The minimum weight for Castilla lulo is 83 g	

5. PROVISIONS CONCERNING TOLERANCES

5.1 Quality tolerances

Quality and size tolerances will be allowed on each lot for product not meeting the requirements of the class indicated. Product not meeting the conformity assessment may be re-classified (sized) and brought into conformity in accordance with the relevant provisions in the Guidelines for Food Import Control Systems (CXG 47-2003).

5.1.1 "Extra" Class

Five percent, by number or weight of fruits of Castilla lulo not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

5.1.2 Class I

Ten percent, by number or weight of fruits of Castilla lulo not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

5.1.3 Class II

Ten percent, by number or weight of fruits of Castilla lulo satisfying neither the requirements of the class, nor the minimum requirements, with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

5.2 Size tolerances

For all classes or presentations, 10% by number or weight of fruits of Castilla lulo corresponding to the size immediately below or above the size indicated on the package.

6. PROVISIONS CONCERNING PRESENTATION

6.1 Uniformity

The contents of each package shall be uniform and contain only Castilla lulo de of the same origin, quality and size.

The visible part of the contents of the package shall be representative of the entire contents.

6.2 Packaging

Castilla lulo shall be packed in such a way as to protect the produce properly. The materials used inside the package shall be of food grade quality, clean, and of quality such as to avoid any external or internal damage to the produce. The use of materials, particularly paper or stamps, with commercial indications is permitted, provided they are printed or labelled with non-toxic ink or glue.

Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue nor lead to skin defects.

Castilla lulo shall be packed in each container in compliance with the Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CXC 44-1995).

6.2.1 Description of containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preservation of the fruits of Castilla lulo.

Packages shall be free of any foreign matter and smell.

7. PROVISIONS CONCERNING MARKING OR LABELLING

7.1 Consumer packages

In addition to the requirements of the General Standard for the Labelling of Prepackaged Foods (CXS 1- 1985), the following specific provisions apply:

7.1.1 Name of produce

Each package shall be labelled with the name of the produce.

7.1.2 Origin of produce

Country of origin⁴ and, optionally, the name of the place, district or region of production.

7.2 Non-retail containers

Each package shall bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside.

7.2.1 Identification

Name and address of the exporter, packer and/or dispatcher. Identification code (optional)⁵.

7.2.2 Name of produce

7.2.3 Origin of produce

Country of origin and, optionally, name of the place, district or region of production.

⁴ The full or commonly used name should be indicated.

⁵ The national legislation of some countries requires an explicit declaration of the name and address. However, in the case where a code mark is used, the reference to the "packer and/or dispatcher" (or the equivalent abbreviations) has to be indicated in close connection with the code mark.

7.2.4 Commercial specifications

- Class;
- Size (in case the product is classified by size), expressed by
 - by the minimum and maximum weight of the fruit; or
 - by minimum and maximum diameter; or
 - by the number of fruits and net fruits weight; or
 - by size (code) and method used.

7.2.5 Official Inspection Mark (optional)

8. CONTAMINANTS

8.1 The product covered by this Standard shall comply with those maximum residue limits for pesticides established by the Codex Alimentarius Commission for this commodity.

8.2 The product covered by this Standard shall comply with the General Standard for Contaminants and Toxins in Food and Feed (CXS 193-1995).

9. HYGIENE

9.1 It is recommended that the produce covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the General Principles of Food Hygiene (CXC 1-1969), Code of Hygienic Practice for Fresh Fruits and Vegetables (CXC 53-2003) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

9.2 The product should comply with any microbiological criteria established in accordance with the Principles and Guidelines for the Establishment and Application of Microbiological Criteria for Foods (CXG 21-1997).

PROJECT DOCUMENT**PROPOSAL FOR NEW WORK ON DEVELOPMENT OF A STANDARD FOR FRESH CURRY LEAVES****(For approval)****1. Purpose and scope**

The Purpose of the standard is to consider essential quality characteristics of fresh curry leaves to facilitate international trade. The scope of the work is to establish a worldwide standard for fresh curry leaves obtained from varieties (cultivars) of *Murraya koenigii* (L.) Sprengel of *Rutaceae* family, which must be supplied fresh to the consumer after proper cleaning and packaging. It does not apply to other forms of curry leaves such as dehydrated, powdered, and dried products.

2. Relevance and timelines

Fresh curry leaves is used in vegetable cooking for its aromatic values. Curry leaves can be easily produced under arid and semi-arid. It is a perennial crop. Fresh curry leaves (dark green colour) is harvested for consumption and trade.

Due to non availability of standard for fresh curry leaves and impediments in international trade, it is necessary to establish a standard covering the safety, quality and labelling requirements in order to have a reference that has been internationally agreed by consensus between the main producing and trading countries. The Codex Standard for fresh curry leaves will help to protect consumers' health and to promote fair trade practices in accordance with the different international agreements.

3. Main aspects to be covered

The standard will include characteristics relating to the freshness, leaf size, quality, contaminants and residues of agro chemicals, labelling and packaging. The most relevant items, which may be considered, are related to:

- a) Establish the minimum requirements of fresh curry leaves, which shall be complied with, independently from the quality class.
- b) Define the quality to classify fresh curry leaves in accordance with its characteristics.
- c) Establish the tolerance as regards quality and size that may be permitted in fresh curry leaves contained in a package.
- d) Include the provisions relating to uniformity of the packaged product and the package used.
- e) Include provisions for the labelling and marking in accordance with the General Standard for the Labelling of Pre-packaged Foods.
- f) Include provisions for contaminants with reference to the General Standard for Contaminants and Toxins in Food and Feed.
- g) Include provisions for hygiene and handling with reference to the General Principles of Food Hygiene and other relevant codes of hygiene practice.

4. Assessment against the Criteria for the Establishment of Work Priorities**General criterion:**

Fresh curry leaves is grown and traded round the year and used in vegetable curry for enhancing aroma. Trading of fresh curry leaves is done according to its quality such as freshness, colour, texture, size and shape of the leaves. Developing an international standard for fresh curry leaves will protect consumers from fraudulent practices while facilitating international trade. India is in process of notification of fresh curry leaf standard for the benefit of domestic and international consumers and the major producing/exporting countries.

Criteria applicable to commodity:**(a) Volume of production and consumption in individual countries and volume and pattern of trade between countries**

The volume of production, consumption and trade of each country for fresh curry leaves is not available. The produce, however, is used in cooking vegetable curries. The main producer and exporting countries are India, Sri Lanka, Bangladesh, etc. There has been considerable export of fresh curry leaves from India to Middle Eastern countries and European Community. Curry leaves are exported in fresh form, generally air lifted as assorted vegetable consignment packed in CFB boxes.

The FAOSTAT and any other international organization do not compile production and trade data for fresh curry leaves as it is traded as assorted vegetables. Trade data is not compiled separately for fresh curry leaves by the exporting and importing countries. It is estimated to be 5 million USD trade during the year 2014-15 and 2015-16. Due to restrictions put by the major importing countries the exports of fresh curry leaves has stopped. India has started compiling production and trade data for fresh curry leaves.

(b) Diversification of national legislation and apparent resultant or potential impediments to international trade

India has developed grading and marking standards for fresh curry leaves and these standards are being notified. The fresh curry leave standard has been developed specifically considering the food safety compliance requirements of importing countries such as Middle East and EU countries.

(c) International or regional market potential

There is a great potential of international trade of fresh curry leaves. However, due to food safety concerns and unavailability of harmonized standards the trade of fresh curry leaves has come to a standstill.

(d) Amenability of the commodity to standardization

Taking into account that technical information is available and certain degree of harmonization at regional/international levels has already been initiated on certain aspects relevant to consumer's protection and trade facilitation complementary work to come up with an inclusive standard on this worldwide traded produce should be amenable.

(e) Coverage of the main consumer protection and trade issues by existing or proposed general standards

There is no commodity standard covering fresh curry leaves. Therefore, the new work will enhance consumer protection and facilitate trade by establishing an internationally agreed quality standard covering minimum requirements, freshness, colour, shape, uniformity, packaging and other relevant quality requirements.

(f) Number of commodities, which would need separate standards

A single standard for fresh curry leaves will cover all varieties traded worldwide.

(g) Work already undertaken by other international organizations in this field and/or suggested by the relevant international intergovernmental body

None, this new work will consider in formulating the Codex Standard.

5. Relevance to the Codex strategic objectives

The elaboration of a Codex Standard for fresh curry leaves is in line with the strategic objective to promote the maximum application of Codex Standards by countries in their national legislation and to facilitate international trade by protecting the health of the consumers. This proposal is relevant to Codex Strategic Plan 2020-2025, Goal 1 (Objective 1.1 & 1.2).

The new work will contribute to state the minimum quality requirements for fresh curry leaves for human consumption, different categories based on quality parameters and size with the purpose of protecting the consumer's health and achieving fair practices in the food trade.

6. Information on the relation between the proposal and other existing Codex documents

This is proposed as a new global standard and has no relation to any other existing Codex text on this item, except that the standard will make references to relevant safety standards and related texts developed by general subject committees.

7. Identification of any requirement for and availability of expert scientific advice

There is no need foreseen for expert scientific advice.

8. Identification of any need for technical input to the standard from external bodies

There is no need of technical input from external bodies.

9. Proposed timeline for completion of the new work

Development of the standard would be expected to take three sessions of CCFFV or less, depending upon relevant inputs and agreement from Members.