

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

JOINT OFFICE: Via delle Terme di Caracalla 00100 ROME Tel.: 52251 Telex: 625825-625853 FAO I Cables: Foodagri Rome Facsimile: (6)5225.4593

ALINORM 97/35

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX ALIMENTARIUS COMMISSION
Twenty-second Session
Geneva, 23-28 June 1997**

**REPORT OF THE SIXTH SESSION OF THE CODEX COMMITTEE
ON FRESH FRUITS AND VEGETABLES
Mexico City, Mexico, 29 January-2 February 1996**

NOTE: This report includes Codex Circular Letter CL 1996/7-FFV

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CX 5/95.2

CL 1996/7-FFV
April 1996

TO:

- Codex Contact Points
- Interested International Organizations
- Participants at the Sixth Session of the Codex Committee on Fresh Fruits and Vegetables

FROM: Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy

SUBJECT: Distribution of the Report of the Sixth Session of the Codex Committee on Fresh Fruits and Vegetables (ALINORM 97/35)

The report of the sixth Session of the Codex Committee on Fresh Fruits and Vegetables (CCFFV) is attached. It will be considered by the Twenty-second Session of the Codex Alimentarius Commission in Geneva from 23-28 June 1997.

MATTERS FOR ADOPTION BY THE CODEX ALIMENTARIUS COMMISSION OR EXECUTIVE COMMITTEE

1. **Draft Codex Standard for Bananas at Step 8; ALINORM 97/35, paras. 12-18 and Appendix III.**
2. **Draft Codex Standard for Mangosteens at Step 8; ALINORM 97/35, paras. 19-21 and Appendix II.**

Governments wishing to propose amendments or to comment on the above Standards should do so in writing in conformity with the Guide to the Consideration of Standards at Step 8 of the Procedure for the Elaboration of Codex Standards Including Consideration of Any Statements Relating to Economic Impact (*Codex Alimentarius Procedural Manual*, Ninth Edition, pages 33-35) to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy not later than 1 April 1997.

3. **Proposed Draft Codex Standard for Limes at Step 5; ALINORM 97/35, paras. 35-45 and Appendix IV.**
4. **Proposed Draft Codex Standard for Pummelos at Step 5; ALINORM 97/35, paras. 46-50 and Appendix VII.**
5. **Proposed Draft Codex Standard for Guavas at Step 5; ALINORM 97/35, paras. 51-54 and Appendix IX.**
6. **Proposed Draft Codex Standard for Chayotes at Step 5; ALINORM 97/35, paras. 55-62 and Appendix VIII.**

7. Proposed Draft Code of Practice for Quality Inspection and Certification of Fresh Fruits and Vegetables at Step 5; ALINORM 97/35, paras. 72-80 and Appendix XI.

Governments wishing to submit comments regarding the implications which the proposed draft Standards/Code of Practice or any provisions thereof may have for their economic interest should do so in writing in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts (at Step 5) (*Codex Alimentarius Procedural Manual*, Ninth Edition, pages 27-29) to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy, not later than 1 May 1996.

REQUEST FOR COMMENTS AND INFORMATION

1. Guide for Use in Scoring Freezing Injury; ALINORM 95/37, para. 24 and Appendix VI.

In discussing the proposed draft Codex Standard for Oranges (paras. 22-30), the Committee agreed to include the above Guide as an appendix to its Report for comment.

2. Proposed Draft Codex Standard for Oranges; ALINORM 97/35, paras. 22-30 and Appendix V.

The Committee agreed to return the proposed draft Standard to Step 3 for additional comments.

3. Proposed Draft Revised Codex Standard for Pineapples; ALINORM 97/35, paras. 64-71 and Appendix X.

The Committee agreed to return the proposed draft revised Standard to Step 3 for additional comments.

4. The Use of Objective Indices of Maturity in Commercial Transactions of Fresh Fruits and Vegetables; ALINORM 97/35, paras. 83-84.

The Committee agreed to request information and proposals on the use of maturity indices for consideration at its next Session.

5. Proposals for Amendments to the Priority List for Standardization of Fresh Fruits and Vegetables; ALINORM 97/35, paras. 85-88 and Appendix XII.

Governments and interested international organizations wishing to submit comments on the above subject matter are invited to do so no later than 1 May 1997 to the Chairperson of the Committee at the following address:

Lic. María Eugenia Bracho González
Directora General de Normas
Secretaría de Comercio y Fomento Industrial
Av. Puente de Tecamachalco No. 6
Sección Fuentes, Naucalpan de Juárez
C.P. 53950 México, Estado de México

In addition, please forward a copy of the comments to the Chief, Joint FAO/WHO Food Standards Programme, FAO, Via delle Terme di Caracalla, 00100 Rome, Italy.

SUMMARY AND CONCLUSIONS

The Sixth Session of the Codex Committee on Fresh Fruits and Vegetables reached the following conclusions:

MATTERS FOR CONSIDERATION BY EXECUTIVE COMMITTEE AND/OR THE CODEX ALIMENTARIUS COMMISSION:

- Agreed to advance draft Codex Standards for **Bananas and Mangosteens** to the Commission for adoption at Step 8 (paras. 18 and 21, respectively);
- Agreed to advance proposed draft Codex Standards for **Limes, Pummelos, Guavas and Chayotes** to the Executive Committee for adoption at Step 5 (paras. 45, 50, 54 and 62, respectively);
- Agreed to advance the proposed draft **Code of Practice for Quality Inspection and Certification of Fresh Fruits and Vegetables** to the Executive Committee for adoption at Step 5 (para. 78);
- Agreed to discontinue the elaboration of a proposed draft Codex Standard for **Fresh Coconut** (para. 63), and;
- Agreed to forward proposals to elaborate Codex Standards for **Mexican Limes, Grapefruit, Longan and Ginger** to the Executive Committee for approval as new work (para. 86).

OTHER MATTERS OF INTEREST TO THE COMMISSION:

- Agreed to add a footnote to all similar **Codex and UNECE Standards** to prevent confusion in the trade by highlighting the possible differences between the Standards (para. 10);
- Agreed to return the proposed draft Codex Standards for **Oranges and Pineapples** to Step 3 for additional comment and consideration at its next Session (paras. 30 and 71, respectively);
- Agreed that the Codex and UNECE Secretariats would elaborate a harmonized proposed draft Codex Standard for **Asparagus** based on the quality provisions of the UNECE standard for circulation and comment at Step 3 prior to the Committee's next Session (para. 34), and;
- Agreed to continue the consideration of the **Application of Quality Tolerances at Import and the Use of Objective Indices of Maturity in Commercial Transactions of Fresh Fruits and Vegetables** at its next Session (paras. 82 and 84, respectively).

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INTRODUCTION

1. The Sixth Session of the Codex Committee on Fresh Fruits and Vegetables was held in Mexico City, Mexico, from 29 January - 2 February 1996 at the kind invitation of the Government of Mexico. The Session was chaired by Lic. Maria Eugenia Bracho Gonzalez, Director General of Standards, Secretary of Commerce and Industrial Promotion. It was attended by 67 delegates and advisers from 22 Member countries and 6 observers from 4 international organizations. The list of participants is attached to this report as Appendix I.

OPENING OF THE SESSION (Agenda Item 1)

2. Opening remarks on behalf of the Mexican government were presented by Dr. Raul Ramos Tercero, Sub-Secretary of Normative Activities and Services for Foreign Industry and Commerce (SECOFI) and Ing. Alejandro Trueba Carranza, Director General of Agriculture Policy (SAGAR). Mr. David H. Byron, Food Standards Officer of the Joint FAO/WHO Food Standards Programme, presented remarks on behalf of the Director-General of the Food and Agriculture Organization of the United Nations.

ADOPTION OF THE AGENDA¹ (Agenda Item 2)

3. The Committee adopted the Provisional Agenda as proposed.

COOPERATION WITH THE UNITED NATIONS ECONOMIC COMMISSION FOR EUROPE² (Agenda Item 3)

4. The 21st Session of the Codex Alimentarius Commission³ adopted a revision to the terms of reference of the Codex Committee on Tropical Fresh Fruits and Vegetables to cover the standardization of all fresh fruits and vegetables by deleting the term "tropical" throughout. The Commission stressed that that the newly named Codex Committee on Fresh Fruits and Vegetables should continue to cooperate and coordinate with the United Nations Economic Commission for Europe (UNECE) towards the elaboration of harmonized standards without duplication of effort, and noted that the present decision should allow the Codex Alimentarius Commission to use UNECE standards and recommend them for worldwide application.

5. In response to the Commission decision, the Codex and UNECE Secretariats prepared a list of UNECE Standards for fresh fruits and vegetables (CX/FFV 96/2) to solicit proposals for additions to the priority list of fresh fruits and vegetables requiring standardization by Codex for worldwide application. The Representative of the UNECE also noted that the list should include UNECE Standards for Broccoli (FFV-47) and Custard Apple (FFV-48) for completeness.

¹ CX/FFV 96/1

² CX/FFV 96/2 and comments from Spain, Sweden, Poland and the European Community (CRD 2)

³ ALINORM 95/37, paras. 31-32

6. The Representative of the UNECE noted that the 51st Session of the UNECE Working Party⁴ had expressed its serious concerns that any duplication of standards must be completely avoided by both bodies and therefore, the Working Party had proposed a working procedure for closer cooperation between UNECE and the Codex Alimentarius Commission as follows:

1. When the Codex Alimentarius Commission decides to elaborate a new standard covered by an ECE Standard, it is recommended that the ECE Standard be adopted in the interest of facilitating trade and to avoid duplication.
2. Each body will make every effort to coordinate its priority list of future work to avoid duplication of efforts.
3. Both the UNECE Working Party and the CCFFV will circulate their draft standards and amendments for consideration and comment of the other.
4. Each UNECE Standard adopted by the Codex Alimentarius Commission should be recognized as such when published. This notification could be in the form of a footnote declaring that it is a UNECE Standard adopted by the Codex Alimentarius Commission.
5. The practice of both secretariats actively participating in sessions of the other is essential and should continue.

7. Several delegations, including the Delegations of France and Spain, supported the UNECE proposal and noted that clear working procedures were necessary in order to arrive at harmonized standards and to avoid duplication of effort between the two bodies. Other delegations recognized that while the UNECE Standards could form the basis of similar standards elaborated by Codex, the opportunity to review and possibly modify the UNECE standards was necessary because of the format and elaboration procedure of Codex standards. The Observer of the European Community noted that their written comments supported the UNECE proposal, and that the EC standards are practically identical to UNECE standards. The Observer also stated that Codex should respect the UNECE Geneva Protocol in its entirety by deleting Codex provisions relating to sanitary measures.

8. The Representative of the UNECE highlighted the previous successful cooperation between the two bodies in arriving at harmonized quality provisions for avocado and mango standards, and stressed that such cooperation would continue in the future. The Codex Secretariat noted that the Commission's decision to modify the Committee's terms of reference did not remove the long standing procedures for cooperation between the two bodies (Codex Alimentarius Procedural Manual, Ninth Edition, pages 150-151).

9. The Codex Secretariat informed the Committee that sections of the UNECE proposal related to the coordination of priority lists (point 2), the opportunity of each body to comment on their respective standards (point 3) and the participation of Secretariats at each others sessions (point 5) were already covered in the Committee's terms of reference and/or were long established practices between the bodies. The Codex adoption of quality provisions of UNECE standards without discussion or changes (UNECE point 1) was stated to be impossible under current Uniform Procedures for the Elaboration of Codex Standards and Related Texts.

10. In relation to point 4 of the UNECE proposal, the Committee agreed to the following proposal of the Codex/UNECE Secretariats for a footnote in all similar Codex and UNECE Standards to prevent confusion in the trade by highlighting the possible differences between the Standards:

⁴ Extract from the Report of the 51st Session of the UNECE Working Party on Standardization of Perishable Produce and Quality Development (CRD 1)

"The commercial quality provisions in this standard are equivalent to the corresponding provisions of the (UNECE or Codex) Standard, with the following exceptions:"

11. In taking this decision, the Committee stressed the previous decision of the Commission that whenever possible, the quality provisions of Codex standards should be harmonized with similar standards already elaborated by the UNECE, although it was stressed that changes to the UNECE provisions might be necessary by virtue of the different needs of Codex member governments. Several delegations expressed the view that when a Codex standard was elaborated for produce covered by a UNECE standard, the latter should be made available by the Codex Secretariat to member countries for information. However, it was noted that the UNECE could provide their standards in the form of comments to the Codex Secretariat as per established Codex procedures.

CONSIDERATION OF DRAFT CODEX STANDARDS AT STEP 7

DRAFT CODEX STANDARD FOR BANANAS⁵ (Agenda Item 4a)

12. The Committee recalled that at its last session (ALINORM 95/35, para. 41) it had agreed to return the draft Standard to Step 6 to take into account the extensive comments received and in view of the work of the European Community on a standard for bananas. The Committee noted that the EC regulation establishing quality requirements for bananas entered into force on 1 January 1995 and that it applied to green bananas while the draft Codex standard applied to bananas at all stages of marketing.

13. The Committee agreed with the view expressed by several delegations that the standard should apply only to green bananas in order to reflect current practices and to facilitate international trade. Section 1, Definition, was amended accordingly, while making it clear that only bananas intended for fresh consumption were covered by the standard. The Committee also reasserted its earlier decision that the definition should not include specific groups or varieties, as all varieties of *Musa* spp. intended for fresh consumption were covered by the scope. However, it was agreed that a list of varieties would be appended to the Standard.

14. In Section 2.1, Minimum Requirements, provisions relating to the characteristics of the variety were deleted and reference was made to the absence of pests to make the text consistent with other standards. The Committee agreed to the proposal of the Delegation of France to include a number of defects which would adversely affect keeping quality and fitness for consumption (bending, desiccation, fungal contamination). In Section 2.1.1, it was further agreed to refer to physiological maturity to distinguish it from commercial maturity, and to take into account the ripening process.

15. In Section 3, Provisions Concerning Sizing, the Committee agreed to the proposals made by Costa Rica, Spain and France to clarify the determination of size, grade and the reference fruit for sizing for Cavendish and Gros Michel varieties. After an extensive discussion on size ranges, the Committee decided to include requirements for a minimal length of 14 cm and a minimum grade of 2.7 cm instead of size ranges to allow for more flexibility in trade. The Sections on Uniformity (5.1) and Labelling (6.2) were amended accordingly to delete the reference to size code.

16. In Section 5, the Committee agreed to include a new Section 5.3 on Presentation in order to clarify types of presentation (e.g., institutional pack) and to provide additional guidance concerning packing to prevent damages of the fruit.

⁵ CX/FFV 96/3 and comments from Australia, Egypt, Czech Republic, Mexico, Malaysia, South Africa, Spain, Vietnam (CX/FFV 96/3-Add.1) and Costa Rica (CRD 3)

17. In Section 6.2, Non Retail Containers, the second sentence was deleted as bananas were not transported in bulk. The Delegation of Brazil expressed the view that reference to the region of origin should be mandatory as some areas were declared pest-free. The Secretariat recalled that plant protection requirements were outside the competence of Codex and the Committee noted that the current wording allowed member countries to establish additional requirements at the national level.

Status of the Draft Codex Standard for Bananas

18. The Committee agreed to advance the draft Standard for Bananas (as included in Appendix III) to Step 8 for adoption by the 22nd Session of the Commission.

DRAFT CODEX STANDARD FOR MANGOSTEENS⁶ (Agenda Item 4b)

19. In Section 2.1, Minimum Requirements, the Committee agreed to make amendments to clarify requirements concerning the calyx and peduncle, the presence of latex, and the texture of the peel. Reference was also made to the colour of the skin in relation to maturity.

20. In Section 3, Sizing, the Committee agreed to a proposal to extend the size range and to include sizing by the maximum diameter of the equatorial section. The Labelling requirements were amended accordingly (Section 6.2.4).

Status of the Draft Codex Standard for Mangosteens

21. The Committee agreed to advance the draft Standard (see Appendix II) to Step 8 for adoption by the 22nd Session of the Codex Alimentarius Commission.

CONSIDERATION OF PROPOSED DRAFT CODEX STANDARDS AT STEP 4

PROPOSED DRAFT CODEX STANDARD FOR ORANGES⁷ (Agenda Item 5a)

22. The Secretariat recalled that its last session (ALINORM 95/35, paras. 54-55) had agreed to have the draft revised on the basis of the discussions held during the meeting and the comments received. The presentation and language were also aligned with other Codex standards and with the UNECE Standard for Citrus Fruit (FFV-14).

23. The Delegation of Spain expressed its objection to the consideration of the standard in its present form as it was of the view that the UNECE standard should be adopted without modification, and the Committee had an extensive discussion on the opportunity to proceed with consideration of the standard. Some delegations pointed out that in view of the cooperation between UNECE and Codex, the UNECE standard for citrus should be made available for comparison as a prerequisite for any work on the current draft. Some delegations also suggested that as the comments included significant changes to the text, and little time had been allowed to governments to review them, consideration of the standard should be deferred until the next session. Several delegations however pointed out that consideration of the standard had already been postponed in view of the extensive comments, that the present draft already took into

⁶ CX/FFV 96/4 and comments from Australia, Czech Republic, Malaysia and South Africa (CX/FFV 96/4-Add.1)

⁷ CX/FFV 96/5 and comments from Australia, Czech Republic, Egypt, Mexico, South Africa, Spain (CX/FFV 96/5-Add.1), the United States (CRD 4) and Cuba (CRD 5)

account the UNECE provisions and advantage should be taken of the opportunity to discuss the text thoroughly. The Committee agreed to go through the provisions of the standard and identify the areas where further work would be required.

24. In Section 2.1 Minimum Requirements, the Delegation of the United States made the following proposals: 1) to delete "practically". After consideration of the issues involved for inspection purposes, the Committee agreed to retain this term, with the understanding that the Delegation would present a definition to the next session; 2) to include as an Appendix to the standard a Guide for Use in Scoring Freezing Injury. This document is appended to the report as Appendix VI to allow governments to comment on it; 3) it was further agreed to include "damage by pulled stems" in the list of defects.

25. In Section 2.1.4, the Committee discussed the proposal from the Delegation of Cuba to include oranges which retained a green colour at the stage of maturity, in view of climatic conditions in the tropics. It was also noted that no confusion should be made with unripe fruit grown in other areas, and the Committee agreed to insert a footnote to the effect that "oranges grown in the tropics can be of a green colour, provided the fruit meets the maturity requirements of the standard". The Delegation of Spain objected to this decision. The Delegation of the United States proposed adding a new Section 2.1.5 (Discolouration) due to climatic growing conditions in some regions.

26. The Delegation of Japan proposed to delete Section 2.1.3 (Minimum Juice Content) and did not agree that specific figures should be requested. The Committee noted the proposal from the Delegation of Mexico for higher minimum juice contents, but retained the current values as reflecting an average between different areas of production.

27. In Section 3, Sizing, the Delegation of the United States proposed to delete all reference to size ranges and several delegations pointed out that the current sizes corresponded to usual trade practices and were the result of a consensus between all interested countries. The Committee agreed that further consideration should be given to this matter at the next session.

28. In Section 5.1 Uniformity, the Committee agreed to add a reference to the degree of ripeness and development. Notwithstanding a proposal from the Delegation of the United States to delete the reference to degreening, the Committee agreed to retain this provision as the percentage of fruit without calyx would be higher after degreening. The Delegation of Cuba did not agree with the provisions concerning the calyx, as the absence of the calyx did not effect the internal quality or appearance of the fruit.

29. The Committee noted the proposals of the Delegation of the United States to refer back to the relevant committees Sections 7 and 8, and to include a Section 9, Definitions.

Status of the Proposed Draft Codex Standard for Oranges

30. The Committee agreed to return the proposed draft Standard to Step 3 (as presented in Appendix V) for additional comments.

PROPOSED DRAFT CODEX STANDARD FOR ASPARAGUS⁸ (Agenda Item 5b)

31. The Fifth Session of the Codex Committee on Tropical Fresh Fruits and Vegetables (ALINORM 95/35, paras. 75-76) requested the UNECE to consider the provisions set out in the proposed draft Codex Standard for Asparagus, especially those relating to diameter and length of the stem, with a view towards amending the UNECE Standard.

32. This request was discussed at the 41st Session of the UNECE Meeting of Experts on Coordination of Standardization of Fresh Fruits in Vegetables (Geneva, 10-12 May 1995), where it was decided to revise the UNECE Standard for Asparagus, especially in regard to provisions concerning sizing.

33. The Committee noted that as the UNECE Standard was revised to take account of slender varieties of green asparagus grown in tropical regions, it was suggested that the continued elaboration of a Codex standard restricted to green asparagus only was unnecessary. However, in view of the Commission's request to harmonize quality provisions of Codex standards with quality provisions of similar UNECE texts, several delegations suggested the elaboration of a new proposed draft Codex standard on the basis of the UNECE standard. It was noted that this would result in a fully harmonized international Codex Standard applicable to all types of asparagus.

Status of the Proposed Draft Codex Standard for Asparagus

34. The Committee agreed that the Codex and UNECE Secretariats would elaborate a harmonized proposed draft Standard Codex Standard for Asparagus based on the quality provisions of the UNECE standard, for circulation and government comments at step 3 prior to the Committee's seventh session.

PROPOSED DRAFT CODEX STANDARD FOR LIMES⁹ (Agenda Item 5c)

35. The Committee recalled that at its last Session it had agreed (ALINORM 95/35, para. 61) that the revised version of the Standard would be returned for additional comments at step 3.

36. Notwithstanding the suggestion of the Delegation of Thailand that the Standard should be expanded to cover *Citrus aurantifolia* as an additional species of lime (Section 1), the Committee decided to leave this section as drafted.

37. The Committee agreed to add Minimum Requirements (Section 2.1) stating that limes must be "practically free from pests" and "pipless".

38. Although the Delegation of Cuba and other delegations requested variations on the 42% minimum juice and colouring provisions (Section 2.1.2), the Committee agreed to leave this requirement as drafted.

39. The Committee agreed to specify colour defects by percentages (25% for Class I and 50% for Class II) as opposed to ratios in Sections 2.2.2 and 2.2.3 for clarity. Percentages were also added to the centimeter provisions (5% for Class I and 8% for Class II) for skin defects to allow for flexible requirements.

⁸ CX/FFV 96/6 and comments from Australia, Czech Republic, Mexico, South Africa, Spain (CX/FFV 96/6-Add. 1) and Costa Rica (CRD 3)

⁹ ALINORM 95/35, Appendix IV and comments from the Czech Republic, Mexico, South Africa, Thailand (CX/FFV 96/7) and Cuba (CRD 5)

40. The Committee had extensive discussions on Section 3, Provisions Concerning Sizing. Although the delegation of Thailand suggested the use of letter size as opposed to number size codes for consistency with other Codex standards, the Committee retained the number code provisions because of their extensive use in trade.

41. The Committee discussed the proposal of Israel to add a size code "5" with a diameter range of 42-49 mm to reflect current trading practices. It was noted that a similar UNECE provision had the same diameter range. However, the Committee agreed to add a size code 5 with a diameter range of 42-46 mm.

42. The delegations of Brazil, Japan and Thailand questioned the logic of including overlapping diameter provisions in this section, as it was possible to have limes meeting multiple diameter (i.e., size code) ranges. Other delegations explained that this was a long standing practice in the industry which reflected the inherent non-uniformity of the fruit. It was also noted that the requirement applied to consignments and not to individual fruits.

43. The Committee accepted the proposal that section 4.2 should be clarified by indicating that the size tolerance applied to limes corresponding to the size immediately below or above that indicated on the package. An absolute minimum of 40mm was added.

44. The Committee agreed to add a statement that the colour of limes in extra class must be uniform in Section 5.1 (Uniformity). The Committee also agreed that the term "produce" would replace "product" throughout the text and that Sections 7.2 (Pesticide Residues) and 8 (Hygiene) would be aligned with other Codex Standards.

Status of the Proposed Draft Codex Standard for Limes

45. The Committee agreed to advance the proposed draft Standard (see Appendix IV) to the 43rd Session of the Executive Committee for adoption at Step 5.

PROPOSED DRAFT CODEX STANDARD FOR PUMMELOS¹⁰ (Agenda Item 5d)

46. The Committee agreed at its last Session (ALINORM 95/35, para. 80) to return the proposed draft Standard for additional comments at Step 3.

47. In order to prevent the misinterpretation of the various Spanish common names used to describe the species, it was agreed that the Spanish title of the standard should read as *Citrus grandis* L., qualified by the English term Pumello, with a note indicating the various Spanish common names in countries where the terms are used.

48. The Committee agreed to align Section 2.1, Minimum Characteristics, with similar provisions in the lime standard for consistency. An additional Section 2.1.2, Minimum Maturity Requirements, with a minimum total soluble solids content of 8%, was added. Defects in colouring and skin along with their corresponding percentages were also added to Classes I (Section 2.2.2) and II (Section 2.2.3).

49. The Committee accepted the proposal of Israel to revise Section 3 (Provisions Concerning Sizing) to allow for diameter as well as weight ranges. Reference Letters were also changed to Reference Numbers to reflect current practices in the trade. Section 6.2.4 (Commercial Description) was adjusted accordingly.

¹⁰ ALINORM 95/35, Appendix VI and comments from the Czech Republic, Mexico, South Africa, Spain, Thailand (CX/FFV 96/8), the United States (CRD 4) and Cuba (CRD 5)

Status of the Proposed Draft Codex Standard for Pummelos

50. The Committee agreed to advance the proposed draft Standard (see Appendix VII) to the 43rd Session of the Executive Committee for adoption at Step 5.

PROPOSED DRAFT CODEX STANDARD FOR GUAVAS¹¹ (Agenda Item 5e)

51. The proposed draft Standard was prepared by Mexico, as requested by the Committee at its last Session (ALINORM 95/35, para. 112).

52. In Section 2.1, Minimum Requirements, the Committee agreed to amend the last paragraph of the section on maturity to make it consistent with current standards. Redundant indents in the section were therefore removed.

53. In Section 2.2, Classification, the Committee had an exchange of views on the limit allowed for skin defects and the Delegation of Japan expressed the view that specific figures (such as 0.25 cm²) should not be included. Several delegations felt that such figures were necessary for inspection purposes and the Committee therefore retained the provisions for Class I and II. The provisions were changed to millimeter measurements for clarity. The Committee noted the proposal of the Delegation of Thailand to expand the size range to cover guavas of a larger size and refer to weight in addition to diameter.

Status of the Proposed Draft Codex Standard for Guavas

54. The Committee agreed to advance the Proposed Draft Standard (as included in Appendix IX) for adoption at Step 5 by the 43rd Session of the Executive Committee.

PROPOSED DRAFT CODEX STANDARD FOR CHAYOTES¹² (Agenda Item 5f)

55. The proposed draft Standard was prepared and introduced by the Delegation of Costa Rica, as requested by the Committee at its last Session (ALINORM 95/35, para. 112).

56. The Committee agreed to add "Cucurbitaceae family" and the name of the author to Section 1 (Definition of Produce) and to refer to the fruit of chayote for completeness.

57. In Section 2.1, Minimum Requirements, several additional provisions were added concerning freedom from damage caused by low temperatures and the sun, freedom from hard spines, visible signs of germination and texture of the flesh.

58. Specific provisions in Class Extra and Class II (Sections 2.2.1 and 2.2.2) concerning the shape and colour of the fruit were removed, as these characteristics were covered by general provisions of the Standard.

59. In Section 3 (Provisions Concerning Sizing), an additional size class "D" was added, with the stipulation that individual fruits within the category could not differ by more than 150 grammes. A minimum weight of 200 grammes was stipulated and other size classes were adjusted accordingly.

60. The Quality Tolerance (Sections 4.1.1 and 4.1.2) percentages and Uniformity provisions (Section 5.1) were adjusted to conform to other Codex Standards.

¹¹ CX/FFV 96/9 and comments from Australia, Czech Republic, Egypt, Malaysia, Mexico and South Africa (CX/FFV 96/9-Add.1)

¹² CX/FFV 96/10 and comments from Mexico and South Africa (CX/FFV 96/10 - Add. 1)

61. The Committee agreed that the footnote in Section 5.2 (Packaging) stating "For the purpose of this standard, this includes recycled material of food-grade quality" would be removed from all Codex Standards for fresh produce, as these provisions are considered by other international bodies.

Status of the Proposed Draft Codex Standard for Chayotes

62. The Committee agreed to advance the proposed draft Standard (see Appendix VIII) to the 43rd Session of the Executive Committee for adoption at Step 5. The Delegation of Costa Rica suggested that the Codex Committee on Pesticide Residues consider the establishment of maximum residue limits for this commodity.

PROPOSED DRAFT CODEX STANDARD FOR FRESH COCONUT (Agenda Item 5g)

63. The Committee noted that no draft had been prepared for this produce and decided not to proceed with the elaboration of a standard at this stage. It was removed from the priority list. The Committee also noted that the Codex Coordinating Committee for Asia was considering a number of standards and codes relating to processed coconut products (ALINORM 97/15, para. 35).

PROPOSED DRAFT REVISED CODEX STANDARD FOR PINEAPPLES

64. The Observer from COLEACP recalled that their organization represented the producers and importers of the Africa, Caribbean and Pacific regions, and had established quality requirements for pineapple. In view of the existence of a Codex Standard for Pineapple, they submitted to the Committee a proposal for revision of the standard, distributed by the Codex Secretariat for government comments at Step 3.

65. The Delegations of Spain, Uruguay and France expressed the view that a note should be included to refer to the Smooth Cayenne type in view of its importance in trade and the Committee had an extensive exchange of views on this issue. It was however agreed that no mention should be made of a specific type as all commercial varieties were covered by the Definition and this was also applied throughout the standard.

66. In Section 2.1, Minimum Requirements, the Committee agreed that the requirement for "whole" should also refer to fruit without the crown as this corresponded to common practice in some regions. Consequential amendments were made to Sections 2.2.1 and 2.2.2 (Classification). The presence or absence of the peduncle was also left optional.

67. The Delegations of Japan and China proposed to delete provisions concerning minimum sugar content. However, the Committee agreed to require a minimum soluble solids contents of 12 Brix Degrees and the wording of the maturity requirements was harmonized with the standard for banana. A number of defects appearing on the transversal section were also included (white flesh for yellow varieties, fibrous flesh etc.).

68. In sections 2.2.1 and 2.2.4, the Committee considered the proposal to include colour scale and requirements, as some delegations and the Observer from COLEACP were of the view that such references were extensively used in trade. Other delegations noted that different scales existed according to the regions and the inclusion of a specific scale would create confusion. As no consensus could be reached at this stage, the Committee agreed to defer consideration of this matter until such time as a general colour classification could be established. The Labelling section was amended accordingly.

69. In Section 3, Sizing, the Committee could not accept the new scale proposed and decided that the provisions on sizing should be further considered by the next session. In Section 5.2.1, Description of Containers, it was further agreed to delete reference to the dimensions of packages. The Committee agreed to delete all references to bulk and bulk transport from the Standard.

70. In Section 6.2.4, Commercial Identification, reference to the tare weight was deleted, as well as the storage temperature for consistency with other Codex Standards. The wording of Sections 7 and 8 was aligned with the other standards.

Status of the Proposed Draft Revised Codex Standard for Pineapples

71. The Committee agreed to return the Proposed Draft Revised Standard to Step 3 (see Appendix X) for additional comments and consideration by the next session.

PROPOSED DRAFT CODE OF PRACTICE FOR THE QUALITY INSPECTION AND CERTIFICATION OF FRESH FRUITS AND VEGETABLES¹³ (Agenda Item 6)

72. The Committee agreed at its last Session to circulate the proposed draft Code at Step 3 (ALINORM 95/35, para. 105).

73. The Committee agreed to insert a introductory statement to clearly specify that the Code only applied to inspection and certification as related to Codex fresh fruit and vegetable standards.

74. The Committee agreed to remove all references to "tropical" from the titles and body of the text. Terminology within the text was also harmonized with identical Codex terms used for inspection and certification, i.e., officially recognized, as developed by the Codex Committee on Food Import and Export Inspection and Certification Systems. It was noted that the Code allowed for the total delegation of this authority to officially recognized bodies.

75. Section 1.5, Inspection, was modified to indicate that the request to perform the inspection should be made in a timely manner. Section 2.1 was strengthened by indicating that inspection personnel should have the adequate means to perform their work and Section 2.3 was clarified to indicate that re-inspection for breakage of a seal was only required when a seal had been used. Section 2.2 was completed by adding a footnote that certain countries had mandatory requirements for export inspection.

76. Notwithstanding the opinion of the Delegation of Thailand that Section 2.5.3 (Sampling) of Annex 1 should include maximum limits for the number of primary samples to be taken, the Committee agreed to leave this section unchanged.

77. The Committee agreed that Annex III (Certificate of Quality for Fresh Fruits and Vegetables) should be harmonized with the UNECE Control Certificate, and that the UNECE Explanatory Notes on the Use of the Control Certificate should be added.

¹³ ALINORM 95/35, Appendix VIII and comments from Mexico, Spain, Thailand (CX/FFV 96/13), Costa Rica (CRD 3) and Cuba (CRD 5)

80. The Committee also accepted the offer of Canada to prepare Annex II (Inspection Site Requisites) of the Code for consideration at its next session.

APPLICATION OF QUALITY TOLERANCES AT IMPORT¹⁴ (Agenda Item 7)

81. The Delegation of Canada introduced the working paper, recalling that the last session (ALINORM 95/35, para. 28) had agreed to discuss the establishment of specific tolerances at import to take into account changes occurring in fresh fruit and vegetables during transport and storage. The following options were considered: retain identical quality tolerances at the import and export stages; an increase in tolerances at the import stage; contractual agreement between buyers and sellers.

82. The Committee expressed its appreciation to the Delegation of Canada for this clear presentation of the issues involved. Some delegations were of the view that current tolerances should be retained, especially as the evolution of the produce was taken into account in the general requirements. Other delegations felt that the document required further consideration and the Committee agreed to discuss the matter in more detail at its next session.

PROGRESS REPORT ON THE USE OF OBJECTIVE INDICES OF MATURITY IN COMMERCIAL TRANSACTIONS OF FRESH FRUITS AND VEGETABLES (Agenda Item 8)

83. The Committee recalled that, following discussion of maturity in the standard for litchis at its last session (ALINORM 95/35, para. 21), it had been agreed to consider the general issue of maturity indices.

84. The Committee agreed that, although no document had been prepared for the present session, this matter should be kept on the agenda as the evaluation of maturity was an important aspect of quality control. The Secretariat proposed to send a Circular Letter to governments asking for information and proposals on the use of maturity indices and the Committee agreed that the comments received would be considered by the next session.

PROPOSALS FOR AMENDMENTS TO THE PRIORITY LIST FOR STANDARDIZATION OF FRESH FRUITS AND VEGETABLES (Agenda Item 9)

85. At the request of Uruguay, the Committee agreed to add Apples and Pears to the Priority List. The Delegation of France did not agree with this decision. The UNECE Secretariat offered to provide the responsible parties with a copy of the UNECE Standard on Apples and Pears (FFV-01) in order to establish a harmonized standard.

86. The Committee accepted the offer of Mexico, assisted by Thailand, to prepare a proposed draft standard for Mexican Limes (*Citrus aurantifolia* Swingle); Cuba, assisted by Argentina, to prepare a proposed draft standard for Grapefruit (*Citrus paradisi* MacFarlane); Thailand to prepare a proposed draft standard for Longan (*Dimocarpus longan* Lour.), and; South Africa to prepare a proposed draft Standard for Ginger (*Zingiber officinale* Roscoe). The Committee noted that these proposals for new work would be forwarded to the Executive Committee for approval.

87. The UNECE Secretariat offered to provide Cuba with a copy of the UNECE Standard for Citrus Fruit (FFV-14) in order to avoid duplication of effort and to establish a harmonized standard.

88. The revised Priority List is attached to this report as Appendix XII.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 10)

89. The Committee had no other business to discuss. The Committee agreed on its Current Status of Work (see Annex I).

DATE AND PLACE OF NEXT SESSION (Agenda Item 11)

90. The Committee was informed that the seventh Session of the Codex Committee on Fresh Fruits and Vegetables would be held in Mexico City in approximately eighteen months time, with the understanding that the final dates would be determined by the Codex and Mexican Secretariats.

CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

CURRENT STATUS OF WORK

SUBJECT	STEP	FOR ACTION BY	REFERENCE
Bananas	8	22nd CAC	Appendix III
Mangosteens	8	22nd CAC	Appendix II
Limes	5	43rd EXEC	Appendix IV
Pummelos	5	43rd EXEC	Appendix VII
Guavas	5	43rd EXEC	Appendix IX
Chayotes	5	43rd EXEC	Appendix VIII
Code of Practice for Quality Inspection and Certification	5	43rd EXEC	Appendix XI
Oranges	3	Governments 7th CCFFV	Paras. 22-30 and Appendix V
Pineapples	3	Governments 7th CCFFV	Paras. 64-71 and Appendix X
Asparagus	2/3	Codex/UNECE Governments 7th CCFFV	Paras. 31-34
Mexican Limes	1	43rd EXEC Mexico/Thailand 7th CCFFV	Para. 86
Grapefruit	1	43rd EXEC Cuba/Argentina 7th CCFFV	Para. 86
Longan	1	43rd EXEC Thailand 7th CCFFV	Para. 86
Ginger	1	43rd EXEC South Africa 7th CCFFV	Para. 86
Guide for Use in Scoring Freezing Injury	---	Governments 7th CCFFV	Para. 24 and Appendix VI
The Use of Objective Indices of Maturity in Commercial Transactions of Fresh Fruits and Vegetables	---	Governments 7th CCFFV	Paras. 83-84
Application of Quality Tolerances at Import	---	7th CCFFV	Paras. 81-82
Priority List	---	Governments 7th CCFFV	Paras. 85-88 and Appendix XII

**LIST OF PARTICIPANTS
LISTE DE PARTICIPANTS
LISTA DE PARTICIPANTES**

Chairman: Lic. María Eugenia Bracho González
Président: Director General de Normas
Presidente: Secretaria de Comercio y Fomento Industrial
Av. Puente de Tecamachalco No. 6 Sección Fuentes
Naucalpan de Juárez, Estado de México
C.P. 53950 México, México
Tel. 7-29-94-78
Fax. 7-29-94-84

Associate Chairman: Ing. Eduardo R. Méndez Rubello
Président adjoint: Asesor, Dirección General de Normas
Presidente adjunto: Secretaria de Comercio y Fomento Industrial
Av. Puente de Tecamachalco No. 6 Sección Fuentes
Naucalpan de Juárez, Estado de México
C.P. 53950 México, México
Tel. 7-29-94-78
Fax. 7-29-94-84

MEMBER COUNTRIES

PAYS MEMBRES

PAISES MIEMBROS

ARGENTINA

ARGENTINE

Ing. Agr. Silvia Elda Santos
A/C Area Productos Vegetales no Granarios
Prol. Avda. Belgrano, Dique II, Lado Este
C.P. 1107 Buenos Aires
Tel.: (01) 312-40-15 /40-50
Fax: 311-56-45

Sr. Gonzálo Sabaté
Agregado Comercial de la Embajada
Blvd. Avila Camacho No. 1
Lomas de Chapultepec
11000 México, D.F.

BRAZIL

BRESIL

BRASIL

Eng. Ilto Antonio Morandini
Coordinador de GT/CODEX
Ministério da Agricultura
Bloco D Anexo a Sala 329
70.043-900- Brasília

Sra. Annamaría Angela Mosella Portella
Consejera de la Embajada
Lope de Armendáriz 130
Lomas Virreyes
11000, México, D.F.
Tel.: 202-75-00
Fax: 520-49-29

Lic. Carlos Bueno
Agregado Comercial Adjunto
Embajada de Brasil
Lope de Armendáriz 130
Lomas Virreyes
11000, México, D.F.
Tel.: 202-8448
Fax: S20 4929

CANADA

Dr. René Cardinal
Chief Fresh Product Inspection
Dairy, Fruit and Vegetable Division
Food Inspection Directorate
Agriculture and Agri-Food Canada
59 Camelot Drive
Nepean, Ontario K1A OY9
Tel.: (613) 952-80-00
Fax: (613)993-85-11

CHILE CHILI

Ing. Fernando Peña Royo
Jefe del Subdepartamento de Exportaciones
Hortofrutícolas
Departamento de Protección Agrícola
Servicio Agrícola y Ganadero
Av. Bulnes No. 140
Santiago
Tel: 98 562 697 32 95
Fax: 98 562 696 64 80

CHINA CHINE

Eng. Xiao Zhen Jie
Shenzhen Imp. & Exp.
Commodity Inspection Bureau
Huang Gang Road, Shezhen City
P.O. Box 518002
Fax: (0755) 3395 997

Eng. Wei Wenrong
Guangxi Imp. and Exp.
Commodity Inspection Bureau
I I Gucheng Road, Nanning, Guangxi
P.O. Box 530022
Tel.: 86-771-585-38-43
Fax: 86-771-585-26-95

Eng. Zhang Yibing
Vice Section Chief
Shandong Imp. and Exp. Commodity Inspection
Bureau
No. 70 Qutangxia Road, Qingdao
P.O. Box 266002
Tel.: (0532) 287-42-94
Fax: (0532) 287-00-25

COSTA RICA

Sr. Roger Irfás Campos
Coordinador de Protección al Consumidor
Oficina Nacional de Normas y Unidades de Medida
Ministerio de Economía y Comercio
Apartado 10216-1000, San José
Tel.: (506) 283-65-80
Fax: (506) 283-51-33

Sr. Carlos Padilla Bonilla
Gerente - Servicios de Sanidad Vegetal - MAG
Apartado 10090, San José
Tel.: (506) 260-82-95
Fax: (506) 260-83-01

Sr. Juan Rafael Lang Quiros
Sub-Gerente
Corporación Bananera Nacional (CORBANA)
Apartado 6504-1000, San José
Tel: (506) 224-41-11
Fax: (506) 253-91-17

CUBA

Ing. Clara Torres Marquetti
Dirección de Aseguramiento de la Calidad
Ministerio de la Agricultura
Av. Independencia y Conill
Plaza de la Revolución
Ciudad de la Habana C.P. 10006
Tel.: (537) 33-6794
Fax: (537) 33-5086

MEXICO MEXIQUE

Ing. Alejandro Trueba Carranza
Director General de Política Agrícola, SAGDR
Lope de Vega No. 125 PH
Col. Chapultepec Polanco
11600, México, D.F.

Ing. Manuel Gómez Siordia
Encargado de la Dirección de Servicios a la Agricultura
Dirección General de Política Agrícola
S. A. G. D. R.
Lope de Vega No. 125, Piso 6
Col. Chapultepec Polanco
11600, México, D.F.
Tel.: 250-66-49

Q.F.B. Amada Vélez Méndez
Directora de Servicios Fitosanitarios
Dirección General de Sanidad Vegetal
S.A.G.D.R.
Guillermo Pérez Valenzuela No. 127
04100 Coyoacán, D.F.

Ing. Jorge Granados Araiza
Dirección General de Política Agrícola
S. A. G. D. R.
Lope de Vega No. 125 PH
Col. Chapultepec Polanco
11600, México, D.F.

Ing. Leodegario López Quirarte
Dirección General de Política Agrícola
S. A. G. D. R.
Lope de Vega No. 125 PH
Col. Chapultepec Polanco
11600, México, D.F.

Mvz. Ernesto Adolfo Benitez Celorio
Jefe del Depto. de Normas Internacionales
Dirección General de Normas
Secretaría de Comercio y Fomento Industrial
Av. Puente de Tecamachalco No. 6 Sección Fuentes
Naucalpan de Juárez, Estado de México
C.P. 53950 México
Tel. 7-29-94-90
Fax 7-29-94-84

Q.F.B. Alicia Ruiz Corona
Dirección General de Control Sanitario
de Bienes y Servicios
Secretaría de Salud
Donceles No. 39, Piso 1
Col. Centro
06010, México, D.F.
Tel: 5183696, 5100196
Fax. 5129628

Ing. Virginia Chable Jasso
Dirección General de Sanidad Vegetal
S. A. G. D. R.
Guillermo Pérez Valenzuela No. 127
04100 Coyoacán. D.F.

Lic. Concepción Ortega Sánchez
Dirección General de Relaciones Económicas
Multilaterales
Secretaría de Relaciones Exteriores
Ricardo Flores Magon No. 1, Piso 3
Col. Tlatelolco
06900, México. D.F.

Ing. Rosa María Galicia Cabrera
Departamento de Biotecnología
Profesor - Investigador
Universidad Autónoma Metropolitana Iztapalapa
Av. Michoacán y la Purísima
Col. Vicentina Iztapalapa, D.F.. 09340
Tel./Fax.: 7244712

Lic. Carlos González Palomino
Asesor
Unión Regional de Productores de Plátano
Pacífico Centro
Edif. World Trade Center, Piso 16 Ofna. 33
Col. Nápoles
03810, México, D.F.

Prof. Baudelio Chávez Torres
Presidente de Guayaba - Sol, S.P.R. de R.I.
Calvillo, Aguascalientes C.P. 20800
Tel. 6-14-16

Sr. Rito López Martínez
Secretario de Guayaba - Sol, S.P.R de R.I.
Calvillo, Aguascalientes C.P. 20800

Ing. Cristóbal Sayago Pozos
Jefe del Depto. de Inspección y Control
Secretaría de Desarrollo Agropecuario y Pesquero
Gobierno del Estado de Veracruz
J.J. Herrera No. 6
91500, Jalapa, Veracruz
Tel.: 18-950-6

Sr. Oscar F. Osorio S.
Administrador General
Méndez No. 1401, Desp. 1
Fracc. Lidia Esther
Villahermosa, Tabasco C.P. 86040
Tel.: 12-57-66
Fax: 14-31-80

Ing. E.F.T. Miguel Angel González Bueno
CITRICORP
Villahermosa, Tabasco
Tel.: 12-92-11
Fax: 54-37-50

PERU
PEROU

Dra. Victoria Rios Rios
Directora de Vigilancia Vegetal - SENASA
Pasaje Zela s/n, Jesús María
Lima
Tel.: 423-46-82

PHILIPPINES
FILIPINAS

Mrs. Lydia M. Zara
Chief, Food Processing Section
Supervising Agriculturist
Bureau of Plant Industry
692 San Andres, Malate, Manila
Tel.: 50-07-79
Fax: 521-76-50

Mr. Danilo B. Ringor
Project Manager
Philippine - German Fruit Tree Project
Bureau of Plant Industry (BPI)
Department of Agriculture (DA)
Bagui City 2600
P.O. Box 1045 or 11
Tel.: 074-442-5604
Fax: 074-443-3541

SPAIN
ESPAGNE
ESPAÑA

Sr. Miguel Vilchez Barros
Director del Centro de Inspección y Comercio
Exterior de Granada
Coordinador Nacional de Normalización
Comercial Hortofruticola
SOIVRE
Calle Recogidas, 12 - 2º Dcha
18071 Granada
Tel.: (9) 58-26-14-52
Fax: (9) 58-25-71-09

SOUTH AFRICA
AFRIQUE DU SUD
SUDAFRICA

Mr. Ralph George Peckover
Assistant Director
Subtropical Crops and Flowers
Directorate: Plant and Quality Control
National Department of Agriculture
Private Bag X258
Pretoria 0001
Republic of South Africa
Tel.: 27 (012) 319 6018
Fax: 27 (012) 319 6055
Int Code **27 12

FRANCE
FRANCIA

M. Bernard Proton
Inspecteur
Ministère de l'Economie et des Finances
Direction Générale de la Concurrence, de la
Consommation et de la Répression des Fraudes
59 Boulevard Vincent Auriol - Teledoc 251
75703 Paris CEDEX 13
Tel: 33 1 44973143
Fax: 33 1 44970527

Mme. Myriam Ferran
Mission de Coordination Sanitaire Internationale
Direction Générale de L'Alimentation
Ministère de L'Agriculture, de la Pêche et de
L'Alimentation
175 Rue du Chevaleret
15013 Paris
Tel: 1 49 55 58 33
Fax 1 49 55 51 06

GERMANY
ALLEMAGNE
ALEMANIA

Mr. Johannes Graf
Federal Ministry of Agriculture, Alimentation
and Forestry
Rochusstraße, P.O. 140270
53123, Bonn
Tel.: (02 28) 529-35-31
Fax: (02 28) 529-44-07

**INDONESIA
INDONESIE**

Mr. Ghafur A Dharmaputra
Head Economic Division
Indonesian Embassy
México, D.F. -
Tel.: (52 5) 280-63-63
Fax: (52 5) 280-70-62

Eng. Patuan Natigor Siagian
Agriculture Attaché
Indonesian Embassy
Washington, D.C.
Tel.: 202-775-53-40
Fax: 202-775-53-65

ISRAEL

Mr. Igal Schulman
Head of Inspection Service
Ministry of Agriculture
P.O. Box 78
Bet-Dagan 20250
Tel.: 972-3-9681520
Fax: 972-3-9681507

**JAPAN
JAPON**

Mr. Hiroaki Tanka
Embajada de Japón
México, D.F.
Tel.: 211-00-28

Mr. Akira Nagata
Deputy Director
Food and Marketing Bureau
Vegetable Policy and Marketing Division
Ministry of Agriculture, Forestry and Fisheries
1-2-1, Kasumigaseki, Chiyodaku
100, Tokyo
Tel.: 03-3501-4096
Fax 03-3502-4133

Mr. Kiichi Narita
Deputy Director
Fruit and Flower Division
Agriculture Production Bureau
Ministry of Agriculture, Forestry and Fisheries
1-2-1, Kasumigaseki, Chiyodaku
158, Tokyo
Tel.: 03-3501-3081
Fax: 03-3502-5889

**SWITZERLAND
SUISSE
SUIZA**

Mrs. Eva Zbinden
Head of Delegation Codex Alimentarius
Swiss Federal Office of Public Health
Haslerstrasse 16
CH-3000 Berne 14
Tel.: 41 31 322 95 72
Fax: 41 31 322 95 74

Mr. Ansermet
Vice Directeur
Régie Fédérale des Alcools
CH 3000 Berne
Tel.: 41 31 309 12 11
Fax: 41 31 309 15 07

**THAILAND
THAILANDE
TAILANDIA**

Mr. Suraphong Kosiyachinda
The Royal Project Foundation
Kasetsart University
Bangkok 10900
Tel.: 579-35-74
Fax: 561-42-86

Mr. Nanthachai Sonthat
Department of Agriculture
Chatuchak
Bangkok, 10900
Tel.: 579-55-82
Fax 561 46-67

Mr. Montri Wongrakpanich
Department of Agricultural Extension
Paholyotin Rd. Chatuchak
Bangkok, 10900
Tel./Fax: 579-01-63

Mrs. Arnpar Tantisira
Sub-Ject Matter Specialist
Department of Agricultural Extension
Paholyotin Rd. Chatuchak
Bangkok, 10900
Tel.: 561-48-78
Fax: 579-38-63

Ms. Kanigar Somsakul
Commodity Standards Technical Officer
Department of Foreign Trade
Rajadamnern Ave
Bangkok 10200
Tel.: 28221113
Fax 2813032

Mr. Srihirun Nikorn
Trade Technical Officer
Department of Foreign Trade
Rajadamnern Ave.
Bangkok 10200
Tel.: 2810674-5
Fax: 2817182

Mr. Thanawat Sirikul
Second Secretary
Royal Thai Embassy
Sierra Vertientes
Lomas de Chapultepec
México, D.F., México

Mrs. Voranuch Kitsukchit
Standards Officer
Thai Industrial Standards Institute
Rama VI Street Rajthevee
Bangkok, 10400
Tel.: 202-34-40
Fax: 248-79-87

**UNITED STATES OF AMERICA
ETATS-UNIS D'AMERIQUE
ESTADOS UNIDOS DE AMERICA**

Mr. David Priester
International Standards Coordinator
Room 2071- South, USDA-AMS-FVD
P.O. Box 96456
Washington, D.C.

Mr. Gerald Davidson
Government Affairs - Sunkist Growers
14130 Riverside Drive
Sherman Oaks
California 91423

Mr. Charles R. Orman
Director Science and Technology
760 E. Sunkist St.
Ontario California 91761
Tel.: (909) 933-22-57
Fax: (909) 986-10-45

Mr. Paul Engler
1575 S. Valley Vista Suite 130
Diamond Bar
California 91765-3914

Mr. Anthony Hepton
V.P. Quality Assurance
5795 Lindero Canyon Rd, Westlake Village
CA 91362 California
Tel.: (818) 874-46-85
Fax: (818) 874-48-04

Mr. John W. Farquhar
Vice-President Scientific & Technical Services
Food Marketing Institute
800 Connecticut Avv. N.W
Washington, D.C. 20006-2701
Tel.: (202) 452-84-44
Fax: (202) 429-45-19

URUGUAY

Ing. Agr. Ana María Berti
Directora de la Unidad de Calidad
Ministerio de Ganadería, Agricultura y Pesca
Av. Millán No. 4703, Montevideo
Tel./Fax: 598 (2) 39-30-69

Ing. Agr. Oliva Delgado
Coordinadora División Fiscalización
Av. Millán No. 4703, Montevideo
Tel.: 598 (2) 35-15-33
Fax: 598 (2) 35-65-08

Dra. Ana Aber
Asesor Técnico
Ministerio de Vivienda, Ordenamiento
Territorial y Medio Ambiente
25 de Mayo No. 402
C.P. 11000, Montevideo
Tel.: 96-51-33
Fax: (5982) 96-51-32

Sr. Daniel Gaimari Gentile
Programa PENTA
Gral. Urquiza No. 2676
Montevideo
Tel.: 80-32-38

Ing. Agr. Agustín Rodrigo
Asesor Técnico
Paysandu No. 1134 - Rivera
C.P. 40000
Tel.: (598) 622-37-54

Sr. Nicolas Bevilacqua
ANPROPA
D. A. Larrañaga No. 3621 Montevideo
Tel.: 56-21-13
Fax.: 57-27-43

VIET NAM

Mr. Be Tran Quoc
Consejero de la Embajada
Sierra Ventana No. 255
Lomas de Chapultepec
11000, México, D.F.
Tel.: 540-16-32

NON GOVERNMENT ORGANIZATIONS ORGANISMES NON GOUVERNEMENTAUX ORGANISMOS NO GUBERNAMENTALES

INTERNATIONAL BANANA ASSOCIATION

Mr. Robert M. Moore
President
International Banana Association
1929 39th Street, N. W.
Washington, D.C. 20007, U.S.A.

COLEACP

Mr. Pierre Gerbaud
Chargé d'études
5, Rue de la Corderie
94586 Rungis Cedex
France
Tel.: (33) 141-80-02-10
Fax: (33) 141-80-02-19

Mr. Lucien Delzechi
O CAB 16 BP 1908
Abidjan
Côte d'Ivoire

EUROPEAN COMMUNITY COMMUNAUTE EUROPEENNE COMUNIDAD EUROPEA

Sr. Paul Culley
Council of the European Union
Principal Administrator
175 Rue de la Loi
B- 1048 Brussels,
Belgium

Mr. E. Schulte
Administrator
Directorate General Agriculture DGVIEI
Fruit and Vegetables / European Commission
130, rue de la Loi
B- 1049 Brussels
Belgium
Tel.: 32-2-2960224
Fax: 32-2-2953709

ECONOMIC COMMISSION FOR EUROPE COMMISSION ECONOMIQUE POUR L'EUROPE COMISION ECONOMICA PARA EUROPA

Mr. Michael Canon
Food Standards Officer
Trade Division, Agricultural Standards Unit
Palais des Nations
1211 Geneva 10 CH
Switzerland
Tel.: 41-22-917-2887
Fax: 41 -22-917-0041

**FAO/WHO SECRETARIAT
SECRETARIAT FAO/OMS
SECRETARIA FAO/OMS**

Mr. David H. Byron
Food Standards Officer
Joint FAO/WHO Food Standards Programme
FAO
Via delle Terme di Caracalla
00100 Rome, Italy
Tel.: 39-6-5225-4419
Fax: 39-6-5225-4593

Eng. Selma Doyran
Food Standards Officer
Joint FAD/WHO Food Standards Programme
FAO
Via delle Terme di Caracalla
00100 Rome, Italy
Tel.: 39-6-5225-5826
Fax: 39-6 5225 4593

**TECHNICAL SECRETARIAT
SECRETARIAT TECHNIQUE
SECRETARIA TECNICA**

Dr. Luis Fernando Hernández Lezama
Director de Asuntos Internacionales
Dirección General de Normas
Secretaría de Comercio y Fomento Industrial
Av. Puente de Tecamachalco No. 6 Sección Fuentes
Naucalpan de Juárez, Estado de México
C.P. 53950 México
Tel.: 7-29-94-90
Fax: 7-29-94-84

Lic. Karla S. Wheelock Aguayo
Subdirectora de Asuntos Internacionales
Dirección General de Normas
Secretaría de Comercio y Fomento Industrial
Av. Puente de Tecamachalco No. 6 Sección Fuentes
Naucalpan de Juárez Estado de México
C.P. 53950 México
Tel.: 7-29-94-90
Fax: 7-29-94-84

Lic. Jesús Elizarraras Naveja
Subdirector de Promoción
Dirección General de Normas
Secretaría de Comercio y Fomento Industrial
Av. Puente de Tecamachalco No. 6 Sección Fuentes
Naucalpan de Juárez Estado de México
C.P. 53950 México
Tel.: 7-29-94-90
Fax: 7-29-94-84

Mvz. Irma Rossana Sánchez Delgado
Jefa de la Oficina del Codex Alimentarius
Dirección General de Normas
Secretaría de Comercio y Fomento Industrial
Av. Puente de Tecamachalco No. 6 Sección Fuentes
Naucalpan de Juárez, Estado de México
C.P. 53950 México
Tel.: 7-29-94-90
Fax: 7 94 94 X4

Tec. Victor M. Balcazar Sol
Asesoría y Apoyo Informático
Dirección General de Normas
Secretaría de Comercio y Fomento Industrial
Av. Puente de Tecamachalco No. 6 Sección Fuentes
Naucalpan de Juárez, Estado de México
C.P. 53950 México
Tel.: 7-29-94-90
Fax: 7-29-94-84

Tec. Osvaldo Peralta López
Asesoría y Apoyo Informático
Dirección General de Normas
Secretaría de Comercio y Fomento Industrial
Av. Puente de Tecamachalco No. 6 Sección Fuentes
Naucalpan de Juárez, Estado de México
C.P. 53950 México
Tel.: 7-29-94-90
Fax: 7-29-94-84

Tec. Jorge A. López Zarate
Asesoría y Apoyo Informático
Dirección General de Normas
Secretaría de Comercio y Fomento Industrial
Av. Puente de Tecamachalco No. 6 Sección Fuentes
Naucalpan de Juárez, Estado de México
C.P. 53950 México
Tel.: 7-29-94-80
Fax: 7-29-94-84

DRAFT CODEX STANDARD FOR MANGOSTEENS
(At Step 8)

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of mangosteen grown from *Garcinia mangostana* L. of the *Guttiferae* family to be supplied fresh to the consumer, after preparation and packaging. Mangosteen for industrial processing is excluded.¹

2. PROVISIONS CONCERNING QUALITY

2.1 Minimum Requirements

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

- whole
- with the calyx and pedicel intact;
- fresh in appearance, have a shape, colour and taste characteristic of the species;
- healthy and free from decay or deterioration such as to make it unfit for consumption;
- clean and practically free from visible foreign matter;
- free of latex;
- practically free from pests;
- practically free from damage caused by pests;
- free from abnormal external moisture, excluding condensation following withdrawal from cold storage;
- free from any foreign smell and/or taste;
- free from pronounced blemishes;
- allow the fruit to be cut open normally.

The development and condition of the mangosteen must be such as to enable them to ensure a continuation of the ripening process until they reach the appropriate degree of ripeness (the skin should be at least of a pink colour); to withstand transport and handling; and, to arrive in a satisfactory condition at the place of destination.

2.2 Classification

Mangosteen is classified in the two classes defined below:

2.2.1 "Extra Class"

Mangosteen in this class must be of superior quality. They must be characteristic of the variety and/or commercial type.

¹ Governments, when indicating the acceptance of the Codex Standard for Mangosteen, should notify the Commission which provisions of the Standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.

They must be free from defects, with the exception of very slight superficial defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

2.2.2 Class I

Mangosteen in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

Mangosteen in this class can have the following slight defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight defects in shape;
- slight defects on the peel and calyx such as bruising, scratches or other mechanical damage. The total area affected shall not exceed ten percent.

The defects must not, in any case, affect the pulp of the fruit.

3. PROVISIONS CONCERNING SIZING

Size is determined by weight or the diameter of the equatorial section in accordance with the following table:

Reference Letter	Weight in Grammes	Diameter (mm)
A	30 - 50	38-45
B	51 - 75	46-52
C	76 - 100	53-58
D	101 - 125	59-62
E	> 125	> 62

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package (or in each lot for produce presented in bulk) for produce not satisfying the requirements of the class indicated.

4.1 Quality Tolerances

4.1.1 "Extra" Class

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

4.1.2 Class I

Ten percent by number or weight of mangosteen 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.

4.2 Size Tolerances

For all classes, ten percent by number or weight of mangosteen not satisfying the requirements as regards sizing, but falling within the size immediately below or above those indicated in Section 3.

5. PROVISIONS CONCERNING PRESENTATION

5.1 Uniformity

The contents of each package (or lot for produce presented in bulk) must be uniform and contain only mangosteen of the same origin, quality and size. The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents.

5.2 Packaging

Mangosteen must be packed in such a way as to protect the produce properly.

The material used inside the packages must be new, clean, and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed providing the printing or labelling has been done with non-toxic ink or glue.

Mangosteen shall be packed in each container in compliance with the Code of Practice for Packaging and Transport of Tropical Fresh Fruit and Vegetables.

5.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the mangosteen. Packages (or lot if the produce is presented in bulk) must be free of all foreign matter and smell.

6. MARKING OR LABELLING

6.1 Containers destined for the Final Consumer

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985; Codex Alimentarius Volume 1 - General Requirements), the following specific provisions apply:

6.1.1 Nature of the Produce

If the produce is not visible to the consumer, each package shall be labelled as to the name of the fruit and may be labelled as to the name of the variety.

6.2 Non-Retail Containers

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked and visible from the outside, or in the documents accompanying the shipment.²

² Governments, when indicating their acceptance of this Codex standard, should notify the Commission as to which provisions of this section apply.

For products transported in bulk, these particulars must appear on a document accompanying the goods.

6.2.1 Identification

Exporter, packer and/or dispatcher.

6.2.2 Nature of produce

Name of produce if the contents are not visible from the outside. Name of variety or commercial type (if applicable).

6.2.3 Origin of produce

Country of origin and optionally, district where grown or national, regional or local place name.

6.2.4 Commercial Description

- Class;
- Size (Reference letter or size range in grams or millimeters);
- Net weight (optional)

6.2.5 Official Inspection Mark (optional)

7. **CONTAMINANTS**

7.1 **Heavy Metals**

Mangosteen shall be free from heavy metals in amounts which may represent a hazard to human health.

7.2 **Pesticide Residues**

Mangosteen shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

8. **HYGIENE**

8.1 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 Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 2-1985), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this produce.

8.2 To the extent possible in good packaging and handling practice, the produce shall be free from objectionable matter.

8.3 When tested by appropriate methods of sampling and examination, the produce:

- shall be free from microorganisms in amount which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health;
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

DRAFT CODEX STANDARD FOR BANANAS
(At Step 8)

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of banana grown from *Musa* spp. (AAA) of the *Musaceae* family in the green state, intended for fresh consumption, after preparation and packaging. Bananas intended for cooking only (plantains) or industrial processing are excluded.¹ Varieties covered by this Standard are included in the Annex.

2. PROVISIONS CONCERNING QUALITY

2.1 Minimum Requirements

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

- Whole (taking the finger as the reference);
- Firm;
- Sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- Clean, practically free from any visible foreign matter;
- Practically free from bruises;
- Practically free from pests and damage caused by pests;
- with the stalk intact, without bending, fungal damage or dessication
- with pistils removed
- free from malformation or abnormal curvature of the fingers
- Free from damage caused by low temperatures;
- Free from abnormal external moisture, except for condensation following removal from cold storage, and bananas packed under modified atmosphere conditions;
- Free from any strange smell;
- In addition, hands and clusters must include:
- a sufficient portion of the crown of normal colouring, sound and free from fungal contamination
- a cleanly cut crown, not beveled or torn, with no stalk fragments

2.1.1 The development and condition of the bananas must be such as to enable them to reach the appropriate stage of physiological maturity corresponding to the particular characteristics of the variety; to withstand transport and handling and to arrive in a satisfactory condition at the place of destination in order to ripen satisfactorily.

¹ Governments, when indicating the acceptance of the Codex Standard for Banana, should notify the Commission which provisions of the Standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.

2.2 Classification

Bananas are classified into three classes defined below:

2.2.1 "Extra" Class

Bananas of this class must be of superior quality and must be representative of the variety and/or commercial type.

The fingers must be free from defects with the exception of very slight superficial defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality, and presentation in the package.

2.2.2 Class I

Bananas in this class must be of good quality and have the characteristics of the variety.

The following slight defects of the fingers however may be allowed provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- Slight defects of shape or colour;
- Slight defects on the skin due to rubbing and other superficial defects not exceeding 2 cm² of the total surface area;
- In no case may the defects affect the flesh of the fruit.

2.2.3 Class II

This class includes bananas which do not qualify for inclusion in the higher class, but satisfy the minimum requirements specified in Section 2.1 above.

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

- Defects of shape or colour, provided that the product retains the normal characteristics of bananas;
- Defects of the skin due to scraping, scabs, rubbing, blemishes or other causes not exceeding 4 cm² of the total surface area;
- In no case may the defects affect the flesh of the fruit.

3. PROVISIONS CONCERNING SIZING

For the purposes of sizing bananas of the Gros Michel and Cavendish sub-groups, the length of the fingers is determined along the outside curve from the blossom end to the base of the pedicel where the edible pulp ends and the diameter is defined as the thickness of a transverse section between the lateral faces. The reference fruit for measurement of the length and grade is:

- for hands, the median finger on the outer row of the hand,
- for clusters, the finger next to the cut section of the hand, on the outer row of the cluster

The minimum length should not be less than 14.0 cm and the minimum grade not less than 2.7 cm.

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall allowed for products not satisfying the requirements of the class indicated.

4.1 Quality Tolerances

4.1.1 Extra Class

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

4.1.2 Class I

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

4.1.3 Class II

Ten percent by number or weight of bananas satisfying neither the requirements of the class nor the minimum requirements, with the exception of fruit affected by rotting, major imperfections, or any other deterioration rendering them unfit for consumption.

4.2 Size Tolerances

Ten percent in all classes by number or by weight of bananas not satisfying the requirements as regards sizing, but falling within the size immediately below or above those indicated in Section 3.

5. PROVISIONS CONCERNING PRESENTATION

5.1 Uniformity

The contents of each package must be uniform and contain only bananas of the same origin, variety and quality. The visible part of the contents of the package must be representative of the entire contents.

5.2 Packaging

Bananas must be packed in such as way as to protect the produce properly.

The material used inside the packages must be new, clean, and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed provided the printing or labelling has been done with a non-toxic ink or glue.

Bananas shall be packed in each container in compliance with the Code of Practice for the Packaging and Transport of Tropical Fresh Fruits and Vegetables.

5.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the banana. Packages must be free of all foreign material and smell.

5.3 **Presentation**

Bananas may also be presented as single fingers.

The bananas must be presented in hands and clusters (parts of hands) of at least four fingers. ←

Clusters with no more than two missing fingers are allowed, provided the stalk is not torn but cleanly cut, without damage to the neighbouring fingers.

Not more than one cluster of three fingers with the same characteristics as the other fruit in the package may be present per row.

6. **MARKING OR LABELLING**

6.1 **Containers destined for the final consumer**

In addition to the requirements of the Codex General Standard for the Labelling of Pre-packaged Foods (CODEX STAN 1-1985), the following specific provisions apply.

6.1.1 Nature of the produce

If the produce is not visible, each package shall be labelled as to the name of the produce and, optionally, that of the variety.

6.2 **Non-Retail Containers**

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked and visible from the outside or on accompanying documents².

6.2.1 Identification

Exporter, packer and/or dispatcher.

6.2.2 Nature of the Produce

Name of produce if the contents are not visible from the outside; name of variety or commercial type (if applicable).

6.2.3 Origin of Produce

Country of origin and optionally, district where grown or national, regional or local place name.

² When accepting this Codex Standard, governments should notify the Commission which of these provisions applies.

6.2.4 Commercial Identification

- Bananas in fingers (when appropriate);
- Class;
- Net weight (optional);

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 Heavy Metals

Bananas shall be free from heavy metals in amounts which may represent a hazard to human health.

7.2 Pesticide Residues

Bananas shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this Commodity.

8. HYGIENE

8.1 It is recommended that the produce covered by the provisions of this standard be packed and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 2-1985), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this produce.

8.2 To the extent possible in good packaging and handling practice, the produce shall be free from objectionable matter.

8.3 When tested by appropriate methods of sampling and examination, the produce:

- shall be free from microorganisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health; and
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

LIST OF THE MAIN GROUPS, SUBGROUPS AND CULTIVARS OF BANANAS FOR DESSERT

Groups	Subgroups	Main cultivar
AA	Sweet-fig	Sweet-fig, Pisang Mas, Amas Date, Bocadillo
AB	Ney Poovan	Ney Poovan, Safet Velchi
AAA	Cavendish	Dwarf Cavendish
		Giant Cavendish
		Lacatan
		Poyo (Robusta)
		Williams
		Americani
		Valery
		Arvis
	Gros Michel	Gros Michel
		Highgate
	Pink Fig	Pink Fig
		Green pink Fig
	Ibota	
AAB	Apple Fig	Apple Fig, Silk
	Pome (prata)	Pacovan
		Prata Ana
	Mysore	Mysore, Pisang Ceylan, Gorolo

PROPOSED DRAFT CODEX STANDARD FOR LIMES
(At Step 5)

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of limes grown from *Citrus latifolia* Tan.¹, of the Rutaceae family, to be supplied fresh to the consumer, after preparation and packaging. Limes for industrial processing are excluded².

2. QUALITY PROVISIONS

2.1 Minimum requirements

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

- intact;
- firm;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free of any visible foreign matter;
- practically free of bruising;
- practically free of pests and damage caused by pests;
- free of damage caused by low temperature;
- free of abnormal external moisture, excluding condensation following withdrawal from cold storage;
- free of any foreign smell and/or taste;
- pipless

2.1.1 The limes must have been carefully picked, allowing for the specific criteria of the variety and area in which they are grown, the development and state of ripeness must be such as to enable them:

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

¹ It is an acid lime having large fruits called also, depending upon the country, Bearss, Persian, Tahiti.

² Governments, when indicating the acceptance of the Codex Standard for Limes, should notify the Commission which provisions of the Standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.

2.1.2 Minimum juice content and coloring

The minimum content is calculated in relation to the total weight of the fruit; the extraction being done by a manual press.

Minimum juice content : 42%

Coloring : must be normal (at least $\frac{2}{3}$ of the surface) for the varietal type and production area.

2.2 **Classification**

Limes are classified in the three classes as defined below:

2.2.1 "Extra" Class

Limes in this class must be of a superior quality. They must be characteristic of the variety.

They must be free from defects, with the exception of very slight superficial defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

2.2.2 Class I

Limes in this class must be of good quality. They must be characteristic of the variety.

Limes in this class can have the following slight defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight defects in shape;
- slight defects in color should not exceed a total of 25% of the fruit surface;
- slight skin defects not to exceed more than 1 cm², nevertheless, not more than 5% of the surface.

The defects must not affect the pulp of the fruit.

2.2.3 Class II

This class includes limes which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements in Section 2.1 above.

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

- defects in shape;
- defects in color should not exceed a total of 50% of the fruit surface.
- skin defects not to exceed more than 2 cm², nevertheless, not more than 8% of the surface.

The defects must not affect the pulp of the fruit.

3. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section.

Size <u>Code</u>	Diameter (mm)
1	58 - 67
2	53 - 62
3	48 - 57
4	46 - 52
5	42 - 46

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package (or in each lot for produce presented in bulk) for produce not satisfying the requirements of the class indicated.

4.1 Quality Tolerances

4.1.1 Extra Class

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

4.1.2 Class I

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

4.1.3 Class II

Ten percent by number or weight of limes 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.

4.2 Size tolerances

For all classes, ten percent by number or weight of limes corresponding to the size immediately below or above those indicated on the package. In no case can the diameter be less than 40 mm.

5. PROVISIONS CONCERNING PRESENTATION

5.1 Uniformity

The contents of each package (or lot for produce presented in bulk) must be uniform and contain only limes of the same origin, variety, quality and size. For Extra Class, colour must be uniform. The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents.

5.2 Packaging

Limes must be packed in such a way as to protect the produce properly.

The material used inside the packages must be new, clean, and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed providing the printing or labelling has been done with non-toxic ink or glue.

Limes shall be packed in each container in compliance with the Code of Practice for Packaging and Transport of Tropical Fresh Fruit and Vegetables.

5.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the limes. Packages (or lot if the produce is presented in bulk) must be free of all foreign matter and smell.

6. MARKING AND LABELLING

6.1 Containers Destined for the Final Consumer

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Codex Alimentarius Volume 1 - General Requirements), the following specific provisions should apply.

6.1.1 Nature of the Produce

If the produce is not visible, each package shall be labelled as to the name of the fruit and may be labelled as to the name of the variety.

6.2 Non-Retail Containers

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked and visible from the outside, or in the documents accompanying the shipment.³

For produce transported in bulk, these particulars must appear on a document accompanying the goods.

6.2.1 Identification

Exporter, packer and/or dispatcher.

6.2.2 Nature of the produce

Name of the produce if the contents are not visible from the outside. Name of variety.

³ Governments, when indicating their acceptance of this Codex standard, should notify the Commission as to which provisions of this section apply.

6.2.3 Origin of the Produce

Country of origin and optionally, district where grown or national, regional or local place name.

6.2.4 Commercial identification

- class;
- size (size code or diameter range);
- net weight (optional).

6.2.5 Official Inspection Mark (optional).

7. CONTAMINANTS

7.1 Heavy Metals

Limes must be free of heavy metals in amounts which may represent a hazard to human health.

7.2 Pesticide Residues

Limes shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

8. HYGIENE

8.1 It is recommended that the produce covered by the provisions of this standard be packed and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 2-1985), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this produce.

8.2 To the extent possible in good packaging and handling practice, the produce shall be free from objectionable matter.

8.3 When tested by appropriate methods of sampling and examination, the produce:

- shall be free from microorganisms in amount which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health;
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

PROPOSED DRAFT CODEX STANDARD FOR ORANGES
(At Step 3)

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of oranges grown from *Citrus sinensis* Osbeck, of the Rutaceae family to be supplied fresh to the consumer, after preparation and packaging. Oranges for industrial processing are excluded.¹

2. PROVISIONS CONCERNING QUALITY

2.1 Minimum Requirements

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

- whole;
- firm;
- sound, produce affected by spoilage or deterioration that prevent their consumption are excluded;
- clean, practically free of visible foreign matter;
- practically free of bruising;
- practically free of pests and damage caused by pests;
- free of damage caused by low temperatures;
- free of abnormal external moisture, excluding condensation following withdrawal from cold storage;
- free from foreign smell and/or taste;
- of a shape, flavour and odour characteristic of the variety;
- sufficiently developed and display a satisfactory ripeness characteristic of the variety and production zone;
- free of notable imperfections;
- free from damage caused by pulled stems.

2.1.1 Allowing for the specific criteria of the variety and area in which they are grown, the development and condition of the oranges must be such as to enable them to withstand transportation and handling and to arrive in satisfactory condition at the place of destination.

2.1.2 The degree of colouring shall be such that, following normal development, the oranges reach their normal variety colour (special conditions applicable to each class) at their destination point, account being taken of the time of picking, the growing area and the duration of transport.

¹ Governments, when indicating the acceptance of the Codex Standard for Oranges, should notify the Commission which provisions of the Standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.

Oranges meeting this ripeness requirement may be "degreened". This treatment is permitted only if the other natural organoleptic characteristics are not modified.

2.1.3 Minimum Juice Content (In relation to total weight of the fruit; extraction by means of a hand press)

- Thomson Navels and Tarocco: 30%
- Washington Navel: 33%
- Other Varieties: 35%

2.1.4 Colouring

The colouring must be typical of the variety. However, a light green colour is allowed, provided it does not exceed one-fifth of the total surface of the fruit, account being taken of the variety and harvest period².

2.2 **Classification**

Oranges are classified in the three classes defined below:

2.2.1 "Extra" Class

Oranges in this class must be of a superior quality. In shape, external appearance, development and colouring, they must be characteristic of the variety and/or commercial type.

They must be free from defects, with the exception of very slight superficial defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

2.2.2 Class I

Oranges in this class must be of good quality. They must be characteristic of the variety and/or commercial type, taking into account the harvesting period and the production zone.

The following slight defects, however, may be allowed provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

- slight defects in shape and colour;
- slight skin defects inherent in the formation of the fruit, such as silver scurfs, russets, etc., and;
- slight healed defects due to a mechanical cause such as hail damage, rubbing, damage from handling, etc.

The defects must not, in any case, affect the pulp of the fruit.

² Oranges grown in the tropics can be of a green colour, provided the fruit meets the maturity requirements of the Standard.

2.2.3 Class II

This class includes oranges which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above.

The following defects may be allowed, provided that the oranges retain their essential characteristics as regards the quality, the keeping quality and presentation.

- defects in shape and colour, as long as the product has the characteristics common to oranges;
- rough skin;
- superficial healed skin alternations, and;
- slight and partial detachment of the pericarp.

The defects must not, in any case, affect the pulp of the fruit.

3. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the central or median (equatorial) part, in accordance with the following table:

Reference Number	Median Diameter Range (mm)
1	87 - 100
2	84 - 96
3	81 - 92
4	77 - 88
5	73 - 84
6	70 - 80
7	67 - 76
8	64 - 73
9	62 - 70
10	60 - 68
11	58 - 66
12	56 - 63
13	53 - 60

Oranges with a minimum dimension of less than 53 mm are excluded.

For fruit arranged in regular layers, the difference between the smallest and the largest fruit in the same package must not exceed the following maxima:

Sizes 1 and 2	11 mm
Sizes 3 to 6	9 mm
Sizes 7 to 13	7 mm

For oranges not arranged in layers, the difference between the smallest and the largest fruit in the same package must not exceed the limits of the appropriate size in the size scale.

For fruit in bulk in a transport vehicle, either all fruit must comply with the minimum size requirements, or the maximum size difference must not exceed the range obtained by grouping three consecutive sizes in the size scale.

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package (or in each lot for produce presented in bulk) for produce not satisfying the requirements of the class indicated.

4.1 Quality Tolerances

4.1.1 Extra Class

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

Furthermore, a maximum of 5% in number or weight of fruit may be without the calyx.

4.1.2 Class I

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

Furthermore, a maximum of 20% in number or weight of fruit may be without the calyx.

4.1.3 Class II

Ten percent by number or weight of oranges satisfying neither the requirements of the class nor the minimum requirements, with a maximum of 5% corresponding to fruit that has slight superficial, noncicatrized, dry wounds (with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption), or soft and shrivelled fruit. Furthermore, a maximum of 35% in number or weight of fruit may be without the calyx.

4.2 Size tolerances

For all classes, ten percent by number or weight of oranges not satisfying the requirements as regards sizing, but falling within the class immediately below or above those indicated in Section 3.

In the case of lots transported in bulk, the 10% tolerance only applies to fruit whose diameter is not less than 50mm.

5. PROVISIONS CONCERNING PRESENTATION

5.1 Uniformity

The contents of each package (or lot for produce presented in bulk) must be uniform and contain only oranges of the same origin, variety, quality and size and appreciably of the same degree of ripeness and development. The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents.

In addition, uniformity of colouring is required for Extra Class.

5.2 Packaging

Oranges must be packed in such a way as to protect the produce properly.

The material used inside the packages must be new, clean, and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed providing the printing or labelling has been done with non-toxic ink or glue.

Oranges shall be packed in each container in compliance with the Code of Practice for Packaging and Transport of Tropical Fresh Fruit and Vegetables.

The oranges shall be presented:

- a) Arranged in regular layers, in accordance with the size ranges, in closed or open containers. This form of presentation is mandatory for Extra class and optional for Classes I and II;
- b) Non-aligned layers, in closed or open containers, in accordance with the size ranges; bulk, by one means of transport or in one transport compartment, with a maximum difference between fruit amounting to the sum of three consecutive sizes in the size scales. These types of presentation are only allowed for Class I and II.
- c) Bulk, by one means of transport or in one transport compartment without further requirement than that of the minimum size; this form of presentation is only allowed for Class II.
- d) In individual packages for direct consumer sale with a maximum weight of 5 kg.
 - i) When these containers are made up of a number of fruit, the size scales are mandatory for all classes.
 - ii) When these containers are made up by the weight of the fruit, the size scales are not compulsory with a maximum difference between fruit not exceeding the range obtained by grouping three consecutive sizes in the size scales.

5.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the oranges. Packages (or lot if the produce is presented in bulk) must be free of all foreign matter and smell.

6. MARKING OR LABELLING

6.1 Containers Destined for the Final Consumer

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Codex Alimentarius Volume 1 - General Requirements), the following specific provisions should apply.

6.1.1 Nature of the Produce

If the produce is not visible, each package shall be labelled as to the name of the fruit and may be labelled as to the name of the variety.

6.2 **Non-Retail Containers**

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked and visible from the outside, or in the documents accompanying the shipment.³

For produce transported in bulk, these particulars must appear on a document accompanying the goods.

6.2.1 Identification

Exporter, packer and/or dispatcher.

6.2.2 Nature of the produce

Name of the produce if the contents are not visible from the outside. Name of variety or commercial type (if applicable).

6.2.3 Origin of Produce

Country of origin and optionally, district where grown or national, regional or local place name.

6.2.4 Commercial Identification

- Class;
- Size (reference number), regardless of the form of presentation, in accordance with the size ranges and reference numbers and the number of fruit in the case of presentation in arranged layers;
- If appropriate, a statement indicating the use of preservatives;
- Degreening: In the case where it appears that, because of the use of a degreening process, the percentages admitted for fruit without a calyx will likely be exceeded, the documents enclosed with the merchandise shall contain the information "degreening" or "degreened fruit", and;
- net weight (optional).

6.2.5 Official Inspection Mark (optional).

³ Governments, when indicating their acceptance of this Codex standard, should notify the Commission as to which provisions of this section apply.

7. CONTAMINANTS

7.1 Heavy Metals

Oranges shall be free of heavy metals in amounts which may represent a hazard to human health.

7.2 Pesticide Residues

Oranges shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

8. HYGIENE

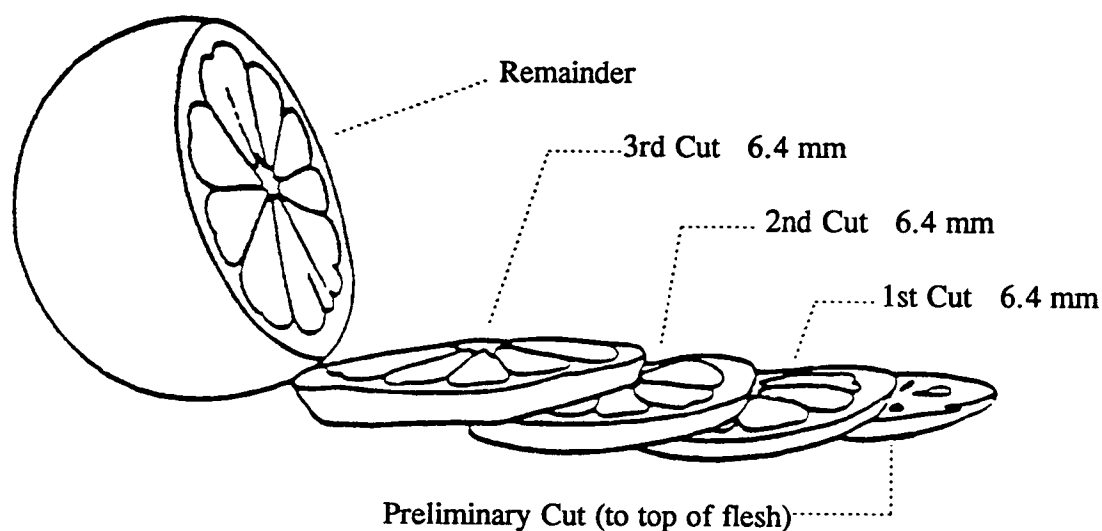
8.1 It is recommended that the produce covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 2-1985), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this produce.

8.2 To the extent possible in good packaging and handling practice, the produce shall be free from objectionable matter.

8.3 When tested by appropriate methods of sampling and examination, the produce:

- shall be free from microorganisms in amount which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health;
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

GUIDE FOR USE IN SCORING FREEZING INJURY
(Proposed by the United States)



Preliminary Cut:

Removal of the rind under the button end down to the flesh

1st Cut: 6.4 mm (1/4 inch cut)

Any amount of dryness or mushy condition permitted in this area, or equivalent by volume in other parts of the fruit. **ALL GRADES.**

2nd Cut: 6.4 mm (1/4 inch cut)

If first cut (or equivalent) totally affected, any amount of dryness or mushy condition in second cut considered **DAMAGE**. Score against Extra Class and Class I. Permit any amount in first cut and second cut in Class II.

3rd Cut: 6.4 (1/4 inch cut)

If first and second cuts (or equivalent) totally affected, any amount in this area is considered scorable against Class II.

PROPOSED DRAFT CODEX STANDARD FOR PUMMELOS
(At Step 5)

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of pummelo grown from *Citrus grandis* (L.) Osbeck (syn. *C. maxima* Merr.) of the *Rutaceae* family to be supplied fresh to consumers, after preparation and packaging. Pummelos for industrial processing are excluded.¹

2. PROVISIONS CONCERNING QUALITY

2.1 Minimum Requirements

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

- intact;
- firm;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free of any visible foreign matter;
- practically free of bruising;
- practically free of pests and damage caused by pests;
- free of damage caused by low temperature;
- free of abnormal external moisture, excluding condensation following withdrawal from cold storage;
- free of any foreign smell and/or taste;

2.1.1 The development and condition of the pummelo must be such as to enable them to withstand transport and handling and to arrive in satisfactory condition at the place of destination.

2.1.2 Minimum total soluble solids content should not be less than 8% as determined by refractometer.

2.2 Classification

Pummelos are classified into three classes as defined below:

¹ Governments, when indicating the acceptance of the Codex Standard for pummelos should notify the Commission which provisions of the Standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.

2.2.1 "Extra Class"

Pummelos in this class must be of superior quality. They must be characteristic of the variety and/or commercial type. They must be free from defects with the exception of very slight superficial defects, provided that these do not affect the general appearance of the product, the quality, the keeping quality and presentation in the package.

2.2.2 Class I

Pummelos in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

The following slight defects, however, may be allowed, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

- slight defects in shape;
- slight defects in colouring;
- slight skin defects inherent in the formation of the fruit; and,
- slight healed defects due to mechanical causes provided the total affected surface area does not exceed 5%

The total area affected shall not exceed ten percent. The defects must not, in any case, affect the pulp of the fruit.

2.2.3 Class II

This class includes pummelos which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified in Section 2.1 above.

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

- defects in shape;
- defects in colouring;
- superficial healed skin defects provided the total affected area does not exceed 8%.

3. PROVISIONS CONCERNING SIZING

Size is determined by the weight or maximum diameter of the equatorial section of the fruit. Pummelos are sized in accordance with the following tables:

<u>Reference Letter</u>	<u>Weight (g)</u>	<u>Diameter (mm)</u>
1	> 1700	156-170
2	1501-1700	148-162
3	1301-1500	140-154
4	1101-1300	132-146
5	901-1100	123-138
6	700-900	116-129
7	< 700	< 112

Pummelos of a diameter below 112mm are excluded.

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package for produce not satisfying the requirements of the class indicated.

4.1. Quality Tolerances

4.1.1 Extra Class

Five percent by number or weight of pummelos not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerance of that class.

4.1.2 Class I

Ten percent by number or weight of pummelos not satisfying the requirements of the class, but conforming to those of Class II, or exceptionally, coming within the tolerances of that class.

4.1.3 Class II

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

4.2 Size Tolerances

For all classes, ten percent by number or weight of pummelos corresponding to the size immediately above or below the size mentioned on the package.

5. PROVISIONS CONCERNING PRESENTATION

5.1 Uniformity

The contents of each package must be uniform and contain only pummelo of the same variety, origin, quality, colour and size. The visible part of the contents of the package must be representative of the entire contents.

5.2 Packaging

Pummelos shall be packed in each container in compliance with the Code of Practice for the Packaging and Transport of Fresh Fruits and Vegetables.

6. MARKING OR LABELLING

6.1 Containers Destined for the Final Consumer

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Codex Alimentarius Volume 1 - General Requirements), the following specific provisions should apply:

6.1.1 Nature of the Produce

If the produce is not visible to the consumer, the contents of each package (or lot presented in bulk) should be labelled as to the name of the produce and optionally that of the variety.

6.2 **Non-Retail Containers**

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked and visible from the outside or on accompanying documents.²

For produce transported in bulk, these particulars must appear on a document accompanying the goods.

6.2.1 Identification

Exporter, packer and/or dispatcher.

6.2.2 Nature of Produce

Name of produce if the contents are not visible from the outside; name of variety or commercial type (if applicable).

6.2.3 Origin of Produce

Country of origin and optionally district where grown, or national, regional or local place name.

6.2.4 Commercial Description

- class;
- size (size code or range in grammes or millimeters);
- net weight (optional).

6.2.5 Official Inspection Mark (optional).

7. **CONTAMINANTS**

7.1 **Heavy Metals**

Pumellos shall be free of heavy metals in amounts which may represent a hazard to human health.

7.2 **Pesticide Residues**

Pummelos shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

² Governments, when indicating their acceptance of this Codex standard, should notify the Commission as to which provisions of this Section apply.

8. HYGIENE

8.1 It is recommended that the produce covered by the provisions of this standard be packed and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 2-1985), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this produce.

8.2 To the extent possible in good packaging and handling practice, the produce shall be free from objectionable matter.

8.3 When tested by appropriate methods of sampling and examination, the produce:

- shall be free from microorganisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health; and
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

PROPOSED DRAFT CODEX STANDARD FOR CHAYOTES
(At Step 5)

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of chayote grown from *Sechium edule* Jacques et Schwartz of the Cucurbitaceae family, to be supplied fresh to the consumer, after preparation and packaging. Chayote for industrial processing is excluded¹.

2. PROVISIONS CONCERNING QUALITY

2.1 Minimum Requirements

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

- whole ;
- firm;
- fresh in appearance;
- healthy and free from rotting or deterioration such as to make it unfit for human consumption;
- free from broken skin and bruising;
- clean and practically free from any visible foreign matter;
- practically free of pests and damage caused by pests;
- free of visible signs of germination - the flesh should not be fibrous;
- free from damage caused by low temperatures;
- free from damage caused by the sun;
- free from abnormal external moisture, except for condensation following removal from cold storage;
- free of foreign smell and/or taste;
- sufficiently developed;
- free from hard spines.

The development and condition of the chayote must be such as to enable it to withstand transport and handling and to arrive in satisfactory condition at the place of destination.

2.2 Classification

Chayotes are classified into two classes defined below:

¹ Governments, when indicating the acceptance of the Codex Standard for Chayote, should notify the Commission which provisions of the standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.

2.2.1 Extra Class

Chayotes in this class must be of superior quality and must be representative of the variety and/or commercial type.

Chayotes must be free of defects, with the exception of very slight superficial defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

2.2.2 Class I

Chayotes in this class must be of good quality and have the characteristics of the variety and/or commercial type.

The following slight defects however may be allowed, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- shape: lightly marked longitudinal grooves and slight depressions;
- colour: slight colour defects, on condition that this does not exceed 25% of the total surface area;
- light scarring, not exceeding a total of 3 cm².

In no case may the defects affect the flesh of the fruit.

3. PROVISIONS CONCERNING SIZING

Size is determined by weight, with a minimum weight of 200 grammes, in accordance with the following table:

REFERENCE LETTER	WEIGHT (in grammes)
A	200 - 300
B	301 - 400
C	401 - 500
D	> 500

Differences between individual fruits under reference letter D cannot exceed 150 grammes.

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect to quality and size shall be allowed for produce not satisfying the requirements of the class indicated.

4.1 Quality Tolerances

4.1.1 Extra Class

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

4.1.2 Class I

Ten percent by number or weight of chayotes not satisfying the requirements of this class but meeting the minimum requirements.

4.2 **Size tolerances**

For all classes, ten percent by number or weight of chayotes not satisfying the requirements as regards sizing, but falling within the size immediately below or above the size indicated on the package. However, the deviation should not exceed 10% of the specified size range.

5. **PROVISIONS CONCERNING PRESENTATION**

5.1 **Uniformity**

The contents of each package must be uniform and contain only chayotes of the same origin, variety or commercial type, quality, size and practically at the same stage of development. The visible part of the contents of the package must be representative of the entire contents.

5.2 **Packaging**

Chayotes must be packed in such a way as to protect the produce properly.

The materials used inside the packages must be new, clean and of a quality such as to avoid causing external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed, provided that the printing or labelling has been done with a non-toxic ink or glue.

Chayotes shall be packed in each container in compliance with the Code of Practice for the Packaging and Transport of Tropical Fresh and Vegetables.

5.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the Chayote. Packages must be free of all foreign matter or smell.

6. **MARKING OR LABELLING**

6.1 **Containers Destined for the Final Consumer**

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), the following specific provisions apply.

6.1.1 Nature of the Produce

If the produce is not visible, each package shall be labelled as to the name of the product and, optionally, that of the variety.

6.2 Non-retail Containers

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked and visible from the outside or in the accompanying documents.²

For products transported in bulk, these particulars must appear on a document accompanying the goods.

6.2.1 Identification

Exporter, packer and/or dispatcher.

6.2.2 Nature of the Produce

Name of the produce if the contents are not visible from the outside; name of variety or commercial type (if applicable).

6.2.3 Origin of Produce

Country of origin and optionally, district where grown or national, regional or local place name.

6.2.4 Commercial Description

- Class
- Size (reference code or weight in grammes)
- Net Weight (optional)
- Size (reference letter)

6.2.5 Official Inspection Mark (Optional)

7. CONTAMINANTS

7.1 Heavy Metals

Chayotes shall be free from heavy metals in amounts which may represent a hazard to human health.

7.2 Pesticide Residues

Chayotes shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

² When accepting this Codex standard, governments should notify the Commission which of these provisions applies.

8. HYGIENE

8.1 It is recommended that the produce covered by the provisions of this standard be packed and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Revision 2 - 1985) and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this produce.

8.2 To the extent possible in good packaging and handling practice, the produce shall be free from objectionable matter.

8.3 When tested by appropriate methods of sampling and examination, the produce:

- shall be free from microorganisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health, and;
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

PROPOSED DRAFT CODEX STANDARD FOR GUAVAS
(At Step 5)

1. DEFINITION OF PRODUCE

This standard applies to all commercial varieties of guava grown from *Psidium guajava* L. of the *Myrtaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Guavas for industrial processing are excluded.¹

2. PROVISIONS CONCERNING QUALITY

2.1 Minimum Requirements

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

- whole;
- firm;
- healthy and free from rotting or deterioration such as to make it unfit for consumption;
- clean and practically free from any visible foreign matter;
- practically free from any bruises;
- practically free from pests and damage caused by pests;
- free from abnormal external moisture, except for condensation following removal from cold storage;
- free of foreign smell and/or taste;
- practically free from spots;

The development and condition of the guava must be such as to enable them to ensure a continuation of the ripening process until they reach the appropriate degree of ripeness; to withstand transport and handling, and to arrive in satisfactory condition at the place of destination.

2.2 Classification

Guavas are classified into three classes defined below:

2.2.1 Extra Class

Guavas of this class must be of superior quality and must be representative of the variety and/or commercial type.

¹ Governments, when indicating the acceptance of the Codex Standard for Guava, should notify the Commission which provisions of the standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.

Guavas must be free from defects, with the exception of very slight superficial defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

2.2.2 Class I

Guavas in this class must be of good quality and have the characteristics of the variety and/or commercial type.

The following slight defects however may be allowed, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight defects of colour or shape;
- slight defects on the skin due to rubbing and other superficial defects such as sunburns, blemishes and scabs not exceeding 0.25 cm² of the total surface area
- in no case may the defects affect the flesh of the fruit.

2.2.3 Class II

This class includes guavas which do not qualify for inclusion in the higher class, but satisfy the minimum requirements specified in section 2.1 above.

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

- defects of shape and colour, provided that the produce retains the normal characteristics of the variety.
- defects of the skin due to scraping, scabs, rubbing, blemishes or other defects not exceeding 1.0cm² of the total surface area.
- in no case may defects affect the flesh of the fruit.

3. PROVISIONS CONCERNING SIZING

Size is determined by the diameter of the fruit's middle part, in accordance with the following table:

<u>Reference letter</u>	<u>Diameter in mm</u>
A	> 54
B	43 - 53
C	30 - 42
D	< 29

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect to quality and size shall be allowed for products not satisfying the requirements of the class indicated.

4.1 **Quality Tolerances**

4.1.1 Extra Class

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

4.1.2 Class I

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

4.1.3 Class II

Ten percent by number or weight of guavas satisfying neither the requirements of the class nor the minimum requirements, with the exception of fruit affected by rotting, major imperfections, or any other deterioration rendering them unfit for consumption.

4.2 **Size Tolerances**

For all classes, ten percent by number or weight of guavas not satisfying the requirements as regards sizing, but falling within the size immediately below or above those indicated in Section 3.

5. **PROVISIONS CONCERNING PRESENTATION**

5.1 **Uniformity**

The contents of the package must be uniform and contain only guavas of the same origin, variety, quality and size. The visible part of the contents of the package must be representative of the entire contents.

5.2 **Packaging**

Guavas must be packed in such a way as to protect the produce properly.

The material used inside the packages must be new, clean, and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed, provided the printing or labelling has been done with a non-toxic ink or glue.

Guavas shall be packed in each container in compliance with the Code of Practice for the Packaging and Transport of Tropical Fresh Fruits and Vegetables.

5.2.1 Description of containers

The containers shall meet the quality, hygiene, ventilation, and resistance characteristics to ensure suitable handling, shipping and preserving of the guava. Packages must be free of all foreign matter and smell.

6. MARKING OR LABELLING

6.1 Containers Destined for the Final Consumer

In addition to the requirements of the Codex General Standard for the Labelling of Pre-Packaged Foods, (CODEX STAN 1-1985), the following specific provisions apply.

6.1.1 Nature of the Produce

If the produce is not visible, each package shall be labelled as to the name of the product and, optionally, that of the variety.

6.2 Non-retail Containers

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked and visible from the outside or in the accompanying documents.²

For products transported in bulk, these particulars must appear on a document accompanying the goods.

6.2.1 Identification

Exporter Packer and/or Dispatcher

6.2.2 Nature of the Produce

Name of the produce if the contents are not visible from the outside; name of variety or commercial type (if applicable).

6.2.3 Origin of Produce

Country of origin and optionally, district where grown or national, regional or local place name.

6.2.4 Commercial Description

- Class
- Net Weight (optional)
- Size (reference letter or diameter in mm)

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 Heavy Metals

Guavas shall be free from heavy metals in amounts which may represent a hazard to human health.

² When accepting this Codex Standard, governments should notify the Commission which of these provisions applies.

7.2 Pesticide Residues

Guavas shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this Commodity.

8. HYGIENE

8.1 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 Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Revision 2 - 1985) and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this produce.

8.2 To the extent possible in good packaging and handling practice, the produce shall be free from objectionable matter.

8.3 When tested by appropriate methods of sampling and examination, the produce:

- shall be free from microorganisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health; and
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

PROPOSED DRAFT REVISED CODEX STANDARD FOR PINEAPPLES
CODEX STAN 182-1993
(At Step 3)

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of pineapple grown from *Ananas comosus* Merr. of the *Bromeliaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Pineapples for industrial processing are excluded.¹

2. PROVISIONS CONCERNING QUALITY

2.1 Minimum Requirements

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

- whole, with or without the crown;
- fresh, including the crown, when present, which should be free of dead or dried leaves;
- sound; products affected by spoilage or deterioration that prevent their consumption are excluded;
- clean, practically free of visible foreign matter;
- free from brown internal stains;
- practically free of pests and damage caused by pests;
- free of pronounced blemishes;
- free of damage caused by low temperatures;
- free of abnormal external moisture, excluding condensation following withdrawal from cold storage;
- free of foreign smell and/or taste;
- when a peduncle is present, it shall be no longer than two centimetres, and the cut must be clean;

The transverse section of the fruit should not show white flesh (for yellow varieties), opaque, fibrous, flavourless flesh with hollow eyes (regardless of the external colour).

2.1.1 The soluble solids content in the flesh should be at least twelve (12) Brix degree.

The development and condition of the pineapples must be such as to enable them to reach the appropriate stage of physiological maturity corresponding to the particular characteristics of the variety; to withstand transport and handling and to arrive in a satisfactory condition at the place of destination.

¹ Governments, when indicating the acceptance of the Codex Standard for Pineapple, should notify the Commission which provisions of the standard would be accepted for application at the point of import, and which provisions would be accepted for application at the point of export.

2.2 Classification

Pineapples are classified in the three classes defined below:

2.2.1 "Extra" Class

Pineapples in this class must be of superior quality. They must be characteristic of the variety and/or commercial type.

They must be free from defects, with the exception of very slight superficial defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

The crown, if present, shall be simple and straight with no sprouts, and shall be between 75 and 150 percent of the length of the fruit for pineapple with untrimmed tops.

2.2.2 Class I

Pineapples in this class must be of good quality. They must be characteristic of the variety and/or commercial type.

Pineapples in this class can have the following slight defects, provided that these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight defects in shape and colour;
- slight defects in the peel (i.e., scratches, scarring, scrapes, blemishes and sun spots). The total area affected shall not exceed four percent;

The crown, if present, shall be simple and straight or slightly curved with no sprouts and shall be between 75 and 100 percent or up to 150 percent of the length of the fruit for pineapples with trimmed or untrimmed tops, respectively.

2.2.3 Class II

This class includes pineapple which do not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above.

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

- defects in shape and colour, as long as the produce has the characteristics common to pineapple;
- defects in the peel (i.e., scratches, scars, scrapes, bruises, blemishes and sun spots);

The defects must not, in any case, affect the pulp of the fruit. The crown, if present, shall be simple or double and straight or slightly curved, with no sprouts.

2.2.4 Classification by external colouring

(To be developed)

3. PROVISIONS CONCERNING SIZING

(To be developed)

4. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size shall be allowed in each package (or in each lot for produce presented in bulk) for produce not satisfying the requirements of the class indicated.

4.1 Quality Tolerances

4.1.1 "Extra" Class

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

4.1.2 Class I

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

4.1.3 Class II

Ten percent by number or weight of pineapple 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.

4.2 Size Tolerances

For extra class, five percent; and for Class I or Class II, ten percent; by number or weight of pineapples not satisfying the requirements as regards sizing, but falling within the class immediately below or above those indicated on the package.

5. PROVISIONS CONCERNING PRESENTATION

5.1 Uniformity

The contents of each package must be uniform and contain only pineapple of the same origin, variety, quality and size. For "Extra" class, colour and ripeness should be uniform. The visible part of the contents of the package must be representative of the entire contents.

5.2 Packaging

Pineapples must be packed in such a way as to protect the produce properly.

The material used inside the packages must be new, clean, and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed providing the printing or labelling has been done with non-toxic ink or glue.

Pineapples shall be packed in each container in compliance with the Code of Practice for Packaging and Transport of Tropical Fresh Fruit and Vegetables.

5.2.1 Description of Containers

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the pineapple. Packages must be free of all foreign matter and smell.

6. MARKING OR LABELLING

6.1 Containers destined for the final consumer

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991; Codex Alimentarius Volume 1 - General Requirements) the following specific provisions apply.

6.1.1 Nature of the Produce

If the product is not visible, each package shall be labelled as to the name of the food and may be labelled as to the name of the variety.

6.2 Non retail containers

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked and visible from the outside, or in the documents accompanying the shipment².

6.2.1 Identification

Exporter, Packer and/or Dispatcher. Name and address or identification code delivered or officially recognised.

6.2.2 Nature of Produce

Name of produce if the contents are not visible from the outside.
Name of variety or commercial type (if applicable).

6.2.3 Origin of Produce

Country of origin and optionally, district where grown or national, regional or local place name.

6.2.4 Commercial Identification

- Class
- Size (Reference letter or weight range)
- Number of units (optional)
- Net weight (optional).

² Governments, when indicating their acceptance of this Codex Standard, should notify the Commission as to which provisions of this section apply.

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 Heavy Metals

Pineapple shall be free from heavy metals in amounts which may represent a hazard to human health.

7.2 Pesticide Residues

Pineapple shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

8. HYGIENE

8.1 It is recommended that the produce covered by the provisions of this standard be packed and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 2-1985), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this produce.

8.2 To the extent possible in good packaging and handling practice, the produce shall be free from objectionable matter.

8.3 When tested by appropriate methods of sampling and examination, the produce:

- shall be free from microorganisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health; and
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

**PROPOSED DRAFT CODE OF PRACTICE FOR THE QUALITY INSPECTION
AND CERTIFICATION OF FRESH FRUITS AND VEGETABLES**
(At Step 5)

This Code only applies to inspection and certification with reference to Codex standards for fresh fruit and vegetables.

1. GENERAL RULES

1.1. Designation

The national official or officially recognized services for the quality inspection and certification of export/import produce are responsible for ensuring any quality certificates issued by them are reliable and accurately reflect the requirements of the Codex standard for that produce, whose quality standard has been accepted by the Government in question, in line with the acceptance procedure of the Codex Procedural Manual. The Government may delegate this authority.

1.2. Produce Affected

Without prejudice to subsequent extensions or restrictions, the inspection will apply to CCFFV standardized produce exported from, or imported into, the country in question whose quality standard has been accepted by its Government.

1.3 Quality Standard for International Trade

The standards applicable for export and import inspection and certification shall be those presently or subsequently drawn up by the CCFFV and accepted by the Government in question, together with those determined and approved by other international standardization bodies which have been expressly accepted and adopted by the Codex Commission.

The inspection and certification of export and import quality in reference to any Codex Standard shall not take place until the produce has a Codex standard which has been accepted and, where appropriate, officially promulgated by the country in question.

1.4 Control and Implementation of Inspection

For exports or imports, the inspection and certification of the quality of the produce may be conducted:

1.4.1 At the point of origin of the product: This may be the packing house or other location as long as a suitable facility is available to conduct the inspection; or,

1.4.2 At the destination or receiving point: The inspections may be conducted at terminals, airports, railway stations, ports, border facilities or other locations where adequate facilities are available to conduct the inspection. If such facilities are not available, the product must be taken to the nearest possible place where the inspection can be made without interference.

1.5 Inspection Request

The exporter and/or importer shall be obliged, directly or through representatives and in a timely manner, to request the Service to inspect the produce by completing a copy of the appropriate official document. This should include as much data as is needed to facilitate identification of the produce. In addition, the exporter and/or importer should contact the Inspection Service of the importing country prior to the arrival of the product so that adequate arrangements can be made for import inspection.

1.6 Certification and Acknowledgment of Notification

The Service shall issue an official quality certificate declaring that the produce is fit for export only when the produce has been physically inspected according to the provisions laid down in the following paragraphs of this Code.

Otherwise, and whatever the reasons for which the Service fails to issue certification, it will issue an Acknowledgment of Notification or a Certificate of Non-Conformity.

The format of both documents will be that officially authorized by Codex for international use.

Customs clearance at import shall not be effected without the prior submission of one or other document duly processed by the national service responsible for import quality control.

In the case of imports, the Certificate of Control or the Acknowledgment of Notification issued by the Service in the exporting country should be presented so that its operational status may be recognized by the Service of the importing country.

1.7 Sampling

The inspection will be based on random samples representing the whole consignment, in the form and within the limits established to this effect by the Guide for the Quality Control of Fresh Fruit and Vegetables adopted by Codex (see Annex I).

1.8 Laboratory Analysis

In cases where the quality control of the produce involves a laboratory analysis requiring a certain period of time, the produce should be submitted for inspection sufficiently in advance to avoid possible delays in clearance.

1.9 Appeal Inspection

If the produce is rejected by either import or export inspection services, the interested party or his representative may request an appeal inspection in writing which will be effected, whenever possible, within the following 24 hours and before the departure of the means of transport.

In the case of companies using quality assurance systems, the company must be able to demonstrate to the national service or officially recognized body how the product has been re-sorted, repacked or otherwise reconditioned to allow the national service or officially recognized body to issue a certificate of quality inspection.

1.10 Refusal of Produce

Produce declared unfit for consumption shall be removed from the inspection site as soon as possible.

Produce rejected from import or export shall be held for twenty-four hours in the place of inspection, unless there is some form of guarantee that it will not be improperly cleared from customs.

Produce rejected from import or export shall be subject, as appropriate, to declassification, relabelling or reclassification in the preparation and packaging plant to eliminate the grounds for rejection, where possible.

Results of appeal inspections shall be considered the final determination unless the produce is re-sorted, repacked or otherwise re-conditioned. In such a case, the applicant may ask for another inspection, which will not be considered an appeal inspection.

In the case of companies using quality assurance systems the company must be able to demonstrate to the national service the system used by the company to isolate or reject failed product and detail how the company will assure the national service or officially recognized body that this product will not be exported unless relabelled or reclassified in accordance with paragraph 3 of this clause.

1.11 Clearance of the Produce

The inspection shall not be considered complete until final clearance. In the case that reconditioning is allowed, the applicant should be allowed sufficient time to recondition the product for final clearance, bearing in mind the perishability of the produce.

2. INSPECTION PROCEDURE

2.1 Inspection in Production, Preservation and Distribution Centers

The technical staff of the inspection service or officially recognized body may conduct [pre-inspections], inspections or audits in the production, preservation and distribution centers as appropriate, to facilitate the inspection and certification process. The inspection service should have adequate means to perform their tasks.

2.2 Inspection in Stations of origin and Transit

The inspection and/or control of the produce shall take place in the stations of origin and transit within the national territory, both for the complete consignments and during the loading and unloading operations¹.

Wagons, containers, trucks or other means of transport shall be sealed following authorization to export, or other means of identification of the inspected lot shall be applied.

A further inspection may be conducted when the Service considers that the lapse of time between inspection and departure of the means of transport is such that the quality or condition of the produce may have deteriorated.

¹ Some countries apply mandatory control at export.

2.3 Inspection at Ports, Airports and Borders

Produce arriving without having been controlled or without a quality control certificate will be subject to the treatment described in the previous paragraph.

Produce accompanied by a control certificate for quality shall normally only be subject to further inspection in one of the following circumstances:

- Breakage of the seal (if seal has been used).
- Transshipment: the consignment shall be identified and sealed in the relaying means of transport.
- Exceptional circumstances or evidence suggesting modifications to the initial characteristics of the produce or the lot.

CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

GUIDE FOR THE QUALITY CONTROL OF FRESH FRUITS AND VEGETABLES

1. DEFINITIONS

1.1 Quality control of fresh fruits and vegetables

Inspection carried out by national or officially recognized quality control services to check the conformity of fresh fruit and vegetables with the quality standards.

1.2 Quality inspector:

Authorized person of an official or officially authorized quality control service who has appropriate and regular training enabling him/her to undertake quality inspection.

1.3 Consignment:

Quantity of produce from one dispatcher found at the time of inspection and defined by a document. The consignment may consist of one or several types of produce; it may contain one or several lots of fresh fruits and vegetables.

1.4 Lot:

Quantity of produce which, at the time of inspection at one place, has similar characteristics with regard to:

- packer and/or dispatcher
- country of origin
- nature of produce
- class of produce
- size (if the produce is graded according to size)
- variety or commercial type (according to the relevant provisions of the standard)
- type of packaging and presentation.

However, if during the inspection of consignments (see 1.3) it is not possible to distinguish between the different lots and/or the presentation of individual lots is not possible, all lots of a specific consignment may be treated as one lot if they are similar in regard to type of produce, dispatcher, country of origin, quality class and, variety or commercial type, if this is provided for in the standard.

1.5 Sampling:

Collective sample taken temporarily from a lot during quality control.

1.6 Primary sample:

Package taken from the lot or, in the case of bulk produce, a quantity taken from a point in the lot.

1.7 Bulk sample:

Several representative individual samples taken from the lot whose quantity is sufficient to allow the assessment of the lot with regard to all criteria.

1.8 Reduced sample:

Representative quantity of produce taken from bulk sample whose size is sufficient to allow the assessment of certain individual criteria. Several reduced samples may be taken from a bulk sample.

2. IMPLEMENTATION OF QUALITY CONTROL

2.1 General remarks:

Quality control shall take place by assessing bulk samples taken at random from the lots to be inspected. It is based on the principle of presumption that the quality of the produce conforms to the quality of the bulk sample.

2.2 Place of control:

Quality control may be carried out at the point of dispatch, during transport, or at the import point.

2.3 Presentation of produce:

The exporter or the representative shall inform the Quality Control Service whenever a consignment is to be exported.

The quality inspector decides which lots are to be inspected. The presentation shall be made by the person authorized to do so or his representative. The procedure shall include a presentation of the bulk sample (see 2.5.3) as well as the supply of all information necessary for the identification of the consignment or lots.

If reduced samples are required to perform more detailed inspections, these are identified and selected by the quality inspector himself from the bulk sample.

2.4 Identification of lots and/or getting a general impression of the consignment

The identification of lots shall be carried out on the basis of their marking or other criteria. In the case of consignments which are made up of several lots, it is necessary for the quality inspector to get a general impression of the consignment with the aid of accompanying documents or declarations concerning the consignments. He then determines how far the lots presented comply with the information in these documents.

If the produce is to be or has been loaded onto a means of transport, the registration number of the latter shall be used for identification of the consignment.

2.5 Verification of the lot

2.5.1 Assessment of packaging and presentation on the basis of primary samples:

The packaging, including the material used within the package shall be tested for suitability and cleanliness according to the provisions of the quality standards. If only certain types of packaging are permitted, the quality inspector checks whether these are being used. If the individual standard includes provisions concerning presentation, their conformity is also checked.

2.5.2 Verification of marking on the basis of primary samples:

First, it is ascertained whether the produce is marked according to the quality standards. During inspection a check is made on the accuracy of the marking and/or the extent of amendment required.

2.5.3 Sampling:²

The quality inspector shall determine the size of the bulk sample in such a way as to be able to assess the lots. He shall at random select the packages to be inspected or, in the case of bulk produce, the points of the lot from which individual samples shall be taken.

The bulk sample shall comprise of the following minimum quantities whenever a consignment is to be decided unsatisfactory:³

Packaged produce Number of packages in the lot	Number of packages to be taken (primary samples)
Up to 100	5
101 - 300	7
301 - 500	9
501 - 1,000	10
over - 1,000	15 (minimum)

<u>Produce in bulk</u> Quantity of lot in kg or number or bundles in the lot	Quantity of primary samples to be taken in kg or number of bundles ⁴
Up to 200	10
201 - 500	20
501 - 1,000	30
1,001 - 5,000	60
over - 5,000	100 (minimum)

² Damaged packages will not be used as part of the bulk samples. They should be set-aside, and examined and reported separately if necessary.

³ However, participating country may experiment with another sampling method than that provided for in paragraph 2.5.3 if it has previously notified its intention to the Inspectorate concerned.

⁴ In the case of bulky fresh fruits and vegetables (over 2 kg per unit) the primary samples should be made up of at least five units.

If the quality inspector discovers after an inspection that a decision cannot be reached, he may carry out another inspection and express the overall results as an average of the two checks.

Certain criteria, such as the presence or absence of internal defects, may be checked on the basis of reduced samples; this applies in particular to control which destroys the trade value of the produce. The size of the reduced samples shall be restricted to the minimum quantity absolutely necessary for the assessment of the lot; if, however, defects are ascertained or suspected the size of the reduced sample shall not exceed 10 percent of the size of the bulk sample initially taken for the inspection.

2.6 Control of produce:

The produce has to be removed entirely from its packaging for the control; the quality inspector may only dispense with this if the type of packaging and the form of presentation allow an inspection of the contents without unpacking the produce. The inspection of uniformity, minimum requirements, quality classes and size shall be carried out on the basis of the bulk sample. In the case when defects are detected, the quality inspector shall ascertain the respective percentage of the produce not in conformity with the standard by number or weight. The results of each single sample examined shall be recorded on an official note sheet that will be attached to a copy of the inspection certificate and kept on file at an office of the officially authorized quality control body.

2.7 Report of control results:

According to the respective legal provisions of the individual countries and depending on the results of control, a report on the findings may be made in the form of a statement, a control certificate, a complaint, etc... For the report on the results of control, in cases of nonconformity, several lots may be taken together if these are uniform in regard to type of produce, sender, country of origin, quality class and variety or commercial type, if this is provided for in the standard.

If defects are found, the authorized person or his representative must be informed about the reasons of complaint. This information shall be made according to the legal provisions of the individual countries. If the compliance of produce with the standard is possible by a change in marking, the person authorized to sell it or his representative must be informed about it.

If defects are found in a product, the percentage found not to be in conformity with the standard may be indicated. This is not necessary if it is possible to achieve compliance with the standard by a change in the marking of the product.

The control services should develop and maintain a system of recording their inspection results as an official certificate should be completed for each inspection performed.

2.8 Non-conforming produce:

The authorized person, or his representative should ensure that there is no shipment of the non-conforming produce.

2.9 Decline in value by quality control:

After the control, the bulk sample is put at the disposal of the authorized person or his representative.

Unless legal provisions so specify, the Control Service is not bound to hand back the elements of the bulk sample destroyed during the control.

When quality control has been limited to the minimum required, no compensation (unless legal provisions so specify) can be claimed from the Control Service concerned if the commercial value of the produce has suffered a loss.

ANNEX II

INSPECTION SITE REQUISITES
(To be prepared)

ANNEX III

DRAFT CERTIFICATE OF QUALITY FOR FRESH FRUITS AND VEGETABLES

1 Exporter	CONTROL CERTIFICATE		
	No. _____		
	This certificate is for the exclusive use of control services		

2 Packer as indicated on packing (if other than exporter)	3 Control Service		
	_____	_____	
	4 Country of origin*	5 Country of destination	

6 Identification of means of transport	7 Space reserved for national regulations		
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8 Packages Number (and kind**)	9 Nature of produce (variety when specified by the standard)	10 Quality class	11 Total gross/net weight in kg***
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12 The above mentioned Control Service certified that on the basis of examination by sampling the consignment referred the above conforms, at the time of inspection, with the quality standards in force.

_____	_____
Customs office of departure **	Place and date of issue
Duration of validity **** _____ days	

Inspection (in block capitals)	
Signature _____	Seal of Control Service

13 Observations

* When the produce is re-exported, indicate its origin after the nature of produce
** Optional
*** Delete as necessary
**** Duration of validity to point of exit of the exporting country (including days of inspection)

Protocol

EXPLANATORY NOTES ON THE USE OF THE CONTROL CERTIFICATE

The following notes are intended to help inspectors to use the control certificate.

Box N° 1 - Name and address of the exporter or exporting firm. An identification code issued or approved by the official service may also be used.

Box N° 2 - Name and address or identification symbol marked on the package if different from that entered in section 1; if it is identical, there is no need to complete this section. When there are several packing agents, the entry "various" may be used.

Box N° 3 - Title or acronym of the official national control service.

Box N° 4 - Name of the producing country if the inspection takes place in that country. In the case of re-exported goods or goods of various (domestic and foreign) origins, the country of origin should be indicated in section 9, immediately after the nature of the produce; section 4 should be left blank or a line should be drawn through it.

Box N° 5 - Name of country to which the produce is being sent. However, if the country of final destination is not yet known at the time of inspection - particularly in the case of transport by sea or air - this entry may be replaced by the indication "unknown".

Box N° 6 - Number of wagon, registration number of lorry, number of container, name of vessel (possibly indicating "by sea") or "by air".

Box N° 7 - Specify any national regulations relating to the export of the produce in question.

Protocol

Box N° 8 - Number and type of packages (boxes, trays, cartons, etc.). Specification of the type of package is optional.

Box N° 9 - Type of produce (apples, peaches, etc.) followed by the name of the country of origin where produce is re-exported or is of various origins (national and foreign). Name of the variety (Golden Delicious, Dixired, etc.) when specified by the standard.

Box N° 10 - Specify the quality class: EXTRA, I or II.

Box N° 11 - Specify the total net or gross weight of the consignment as indicated on the weighing slip or consignment note.

Box N° 12 - Customs office of departure: specify the place where the consignment must be cleared. This entry is optional.

- Duration of validity: specify the number of days for which the certificate is valid, i.e. up to the point of departure from the exporting country (including the day of inspection). The number of days is fixed by the competent national authorities on the basis of criteria specific to each country (nature of produce, season, place of production, etc.).

- Inspector: name of the person who inspects the consignment.

- Signature: signature of the person who inspects the consignment.

- Place and date of issue: place where the goods are inspected and date on which the certificate is issued.

Box N° 13 - Reserved for any additional observations. The inspector should delete this box when no observations are entered.

ANNEX IV

**DRAFT CERTIFICATE OF ACKNOWLEDGMENT OF NOTIFICATION FOR
FRESH FRUITS AND VEGETABLES**

CERTIFICATE OF ACKNOWLEDGMENT OF NOTIFICATION

Country _____

Inspection Service/Office _____

Certificate No _____

The above inspection office certifies that (name and address of company)

has notified it of the following consignment, prior to dispatch:

Nature of produce and, where appropriate, variety	Quality class	No. of packages	Total gross/net ⁵ weight in kg.
_____	_____	_____	_____

Destination _____

Means of transport _____

Expected date of dispatch. _____

Date _____

Inspector
(name and surname in print)

Signature _____

Stamp of inspection service

⁵ Delete as appropriate.

PRIORITY LIST FOR STANDARDIZATION OF
FRESH FRUITS AND VEGETABLES

Passion Fruit

Chili Peppers

Apples

Yams

Pears

Cassava

Mexican Limes¹ (*Citrus aurantifolia* Swingle)

Ginger² (*Zingiber officinale* Roscoe)

Grapefruit³ (*Citrus paradisi* MacFarlane)

Longan⁴ (*Dimocarpus longan* Lour)

¹ Draft assigned to Mexico in cooperation with Thailand.

² Draft assigned to South Africa.

³ Draft assigned to Cuba in cooperation with Argentina.

⁴ Draft assigned to Thailand.