

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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ALINORM 01/35

JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX ALIMENTARIUS COMMISSION

Twenty-fourth Session
Geneva, 2-7 July 2001

REPORT OF THE NINTH SESSION OF THE CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

Mexico City, Mexico, 9-13 October 2000

NOTE: This Report includes Codex Circular Letter CL 2000/38-FFV

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CX 5/95.2

**CL 2000/38-FFV
November 2000**

TO: - Codex Contact Points
- Interested International Organizations

FROM: Secretary, Codex Alimentarius Commission
FAO, Viale delle Terme di Caracalla, 00100, Rome, Italy

SUBJECT: **DISTRIBUTION OF THE REPORT OF THE NINTH SESSION OF THE CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES (ALINORM 01/35)**

PART A: MATTERS FOR ADOPTION BY THE 24th SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Draft Standards at Step 8 of the Procedure

1. **Draft Codex Standard for Tannia** (para. 23 and Appendix II)
2. **Draft Revised Codex Standard for Papaya** (para. 33 and Appendix III)
3. **Draft Codex Standard for Asparagus** (para. 45 and Appendix IV)
4. **Draft Codex Standard for Cape Gooseberry** (para. 74 and Appendix V)
5. **Draft Minimum Juice Content Provision in the Codex Standard for Limes** (para. 61 and Appendix VI)

Governments and international organizations wishing to propose amendments or to comment on the above draft 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, 11th Edition, pages 26-27) to the Secretary, Codex Alimentarius Commission, **BEFORE 15 MARCH 2001**

Proposed Draft Standards at Step 5 of the Procedure

6. **Proposed Draft Codex Standard for Cassava** (para. 92 and Appendix VII). Specific comments on the inclusion of bitter varieties of cassava in the Standard and figures on international trade of these varieties are requested (paras. 82-85).

Governments and international organizations wishing to submit comments regarding the implications which the proposed draft standards 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, 11th Edition, pages 21-23) to the Secretary, Codex Alimentarius Commission, **BEFORE 15 MARCH 2001**

PART B: REQUEST FOR COMMENTS AND INFORMATION

7. **Proposals for Amendments to the Priority List for the Standardization of Fresh Fruits and Vegetables** (para. 112 and Appendix VIII)

Governments and international organizations wishing to submit comments on the above matter are invited to do so in writing in conformity with the *Criteria for the Establishment of Work Priorities* (Codex Alimentarius Procedural Manual, 11th Edition, pages. 66-67) to the Secretary, Codex Alimentarius Commission, **BEFORE 31 OCTOBER 2001**.

SUMMARY AND CONCLUSIONS

The 9th Session of the Codex Committee on Fresh Fruits and Vegetables reached the following conclusions:

MATTERS FOR CONSIDERATION BY THE 24TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

The Committee:

- Agreed to advance the *Draft Codex Standards for Tannia, Papaya (revised), Asparagus and Cape Gooseberry* to the 24th Session of the Codex Alimentarius Commission for adoption at Step 8 (paras. 23, 33, 45 and 74);
- Agreed to advance the provision on *Minimum Juice Content* of the *Codex Standard for Limes* to the 24th Session of the Codex Alimentarius Commission for adoption at Step 8 (para. 61);
- Agreed to advance the *Proposed Draft Codex Standard for Cassava* to the 24th Session of the Codex Alimentarius Commission for adoption at Step 5 (para. 92). In addition, specific comments on the inclusion of bitter varieties of cassava in the Standard and figures on international trade of these varieties were requested in order to ensure that the consumption of these varieties did not present a threat to consumers (paras. 82-85).
- Agreed to retain the current value of **12°Brix** as an indicator of maturity in the *Revised Codex Standard for Pineapples* since the Committee felt that this value was the minimum necessary to ensure the maturity of the fruit (para. 11);

OTHER MATTERS OF INTEREST TO THE COMMISSION

The Committee:

- Took note of the OECD Council Decision C(99)/10/FINAL related to the *Establishment of one Single International Grade Standard Setting Body* promoted by the *Plenary Meeting of the OECD Scheme for the Application of International Standards for Fruit and Vegetables* and acknowledged the mandate of the Secretariat of the Scheme to initiate informal contacts with the Codex Alimentarius regarding a course of action to minimize duplication of work in this area (para. 15);
- Agreed to return the *Draft Codex Standard for Yellow Pitahaya* to Step 6 for redrafting to include other varieties of pitahayas traded internationally, circulation, comments and further consideration by the 10th Session of the Committee (para. 25);
- Agreed to return the *Draft Codex Standard for Oranges, including Guide for Use in Scoring Freezing Injury* to Step 6 for circulation, comments and further consideration by the 10th Session of the Committee. In addition, it decided to establish two drafting groups that will work by correspondence namely (para 57):
 - **Drafting Group on Maturity Requirements**, led by Cuba with the assistance of Brazil, India, Indonesia, Mexico and the European Community, with a view to revising the minimum juice content and other maturity requirements related to oranges and their green varieties that would be subsequently incorporated in the Draft Standard prior to its circulation for comments at Step 6;
 - **Drafting Group on Sizing**, lead by the United States with assistance of the European Community, with a view to revising the sizing provisions for oranges that would be subsequently incorporated in the Draft Standard prior to its circulation for comments at Step 6. This Drafting Group would also take care of the revision of the sizing provisions in the *Codex Standards for Limes, Pummelos and Grapefruits* (see paragraph below).
- Agreed to return *Section 3 - Provisions concerning Sizing* of the *Codex Standards for Limes, Pummelos and Grapefruits* to Step 6 for circulation, comments and further consideration by the 10th Session of the Committee (paras. 59, 62 and 64);
- Agreed to discontinue the consideration of the main body of the *Draft Code of Practice for the Quality Inspection and Certification of Fresh Fruits and Vegetables* since it was already covered by other texts elaborated by the Codex Committee on Food Import and Export Inspection and Certification Systems and inform the Executive Committee and the Commission accordingly. The Annexes of the Code were returned to Step 2 for redrafting as a *Proposed Draft Guide for the Quality Control of Fresh Fruits and Vegetables* since they were specific to the inspection and certification of fresh produce. The Proposed Draft Guide will be circulated for comments at Step 3 and consideration by the 10th session of the Committee (paras. 77-78);
- Agreed to return the *Proposed Draft Codex Standards for Apples, Table Grapes and Tomatoes* to Step 2 for redrafting, circulation, comments at Step 3 and further consideration by the 10th session of the Committee (paras. 98, 101 and 104);
- Agreed to discontinue the discussion on *Size Tolerances* in view of the establishment of a Drafting Group on Sizing (para. 107);
- Agreed to circulate *Definitions for Terms used in Codex Standards* for comments and further consideration by the 10th session of the Committee (para. 109);
- Agreed to continue to request comments on proposals for amendments to the *Priority List for the Standardization of Fresh Fruits and Vegetables* (para. 112).

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REPORT OF THE 9TH SESSION OF THE CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

INTRODUCTION

1. The 9th Session of the Codex Committee on Fresh Fruits and Vegetables was held in Mexico City from 9 – 13 October at the kind invitation of the Government of Mexico. The Session was chaired by Lic. Marcial Murfin, Director of International Affairs, Secretary of Commerce and Industrial Promotion. It was attended by 76 participants from 33 Member countries and 8 international organizations. The List of Participants is attached to this report at Appendix I.

OPENING OF THE SESSION

2. Opening remarks on behalf of the Government of Mexico were presented by Lic. Carmen Quintanilla Madero, Director General of Standards, Secretary of Commerce and Industrial Promotion. Lic Quintanilla acknowledged the importance of the production of fruits and vegetables to Mexico and in this regard, she praised the work of the Committee in the establishment of international standards aimed at the development of worldwide agricultural trade. Lic. Quintanilla stressed the importance of the issues addressed by the Committee and highlighted its role as a world reference body for the elaboration of standards with a view towards avoiding the negative consequences of technical barriers to international trade. Lic. Quintanilla wished the participants the greatest success in their deliberations as well as a pleasant and enjoyable stay in Mexico.

3. Mr. Augusto Simoes Lopes Neto, the FAO Representative in Mexico, addressed the Committee on behalf of the Food and Agriculture Organization of the United Nations (FAO). He emphasized the international approach of Codex standards in the area of food standardization in that the World Trade Organization Agreements on Sanitary and Phytosanitary Measures (SPS) and on Technical Barriers to Trade called for the use of international standards, and specifically Codex standards, under the SPS.

ADOPTION OF THE AGENDA (Agenda Item 1)¹

4. The Committee adopted the Provisional Agenda as proposed. The Committee agreed to discuss the request of the Codex Alimentarius Commission to consider the Brix level in the recently adopted Revised Codex Standard for Pineapples under Agenda Item 2(a). The Committee also agreed to discuss the need to develop labelling provisions specific to fresh fruits and vegetables under Agenda Item 7, Other Business and Future Work.

MATTERS OF INTEREST TO THE COMMITTEE ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 2a)²

5. The Committee noted that the document was primarily presented for information only, and that specific issues contained therein would be further discussed under the relevant agenda items.

6. The Committee was informed that the 23rd Session of the Codex Alimentarius Commission adopted draft Codex Standards for Guavas, Chayotes, Longans, Pineapples (revised), Limes, Pummelos and Grapefruits at Step 8. In addition, proposed draft Codex Standards for Mexican Limes and Ginger were adopted at Step 8 with the omission of Steps 6 and 7.

7. The Committee noted that the proposed draft Codex Standards for Tiquisque (White and Lilac), Yellow Pitahayas and Papaya were forwarded to the 23rd Session of the Codex Alimentarius Commission for adoption at Step 5/8, with the omission of Steps 6 and 7. However, the Commission decided not to omit Steps 6 and 7 and only adopted these Standards at Step 5 as the products were relatively new to some countries in temperate regions, time was needed to further consider all aspects of the standards, and there was no particular urgency in their finalization.

8. The Committee was informed that the 23rd Session of the Codex Alimentarius Commission adopted proposed draft Codex Standards for Asparagus, Cape Gooseberry and Oranges (including the Guide for Use in Scoring Freezing Injuries) at Step 5 for circulation and comments at Step 6.

¹ CX/FFV 00/1 and comments submitted by India (CRD 2).

² CX/FFV 00/2 and comments submitted by EC (CRD 1); Philippines (CRD 7); and, Costa Rica (CRD 8).

9. The Committee noted that the Commission approved the elaboration of proposed draft Codex Standards for Apples, Table Grapes and Tomatoes as new work, and encouraged the CCFFV to perform this task in close collaboration with the UN/ECE as it had already elaborated standards for these products.

REVISED CODEX STANDARD FOR PINEAPPLE

10. In regard to pineapple, the Committee noted the decision of the Commission to adopt the Revised Draft Standard at Step 8 with the understanding that the soluble solids content would be further discussed at the present session of the CCFFV. The Commission made this decision so that the CCFFV could consider proposals made by some delegations, including the delegations of India and Malaysia, at the Commission to reduce the Brix level from 12 to 10 degrees.

11. In consideration of the extensive discussions and the consensus reached on this issue at previous sessions of the CCFFV, and in view of the fact that no delegations supported changing the Brix level at the current meeting, the Committee decided to retain the current value of 12° Brix in the Revised Standard as this value was the minimum necessary to ensure the maturity of the fruit.

MATTERS OF INTEREST RELATED TO THE STANDARDIZATION OF FRESH FRUITS AND VEGETABLES ARISING FROM OTHER INTERNATIONAL ORGANIZATIONS (Agenda Item 2b)³

UNITED NATIONS ECONOMIC COMMISSION FOR EUROPE (UN/ECE)

12. The Representative of the UN/ECE informed the Committee of discussions held at the 45th and 46th Sessions of the Specialized Section on Coordination of Standardization of Fresh Fruits and Vegetables and the 55th Session of the Working Party on Standardization of Perishable Produce and Quality Development.

13. The representative of the UN/ECE stressed that the Specialized Section did not disagree with the CCFFV's decision to start work on the standardization of apples, table grapes and tomatoes but that some members informed the Specialized Section that they regretted this decision in view of the unfinished work on these products in the UN/ECE. In addition, the 46th Session of the Specialized Section regretted that the Proposed Draft Codex Standards for these products were not harmonized with the existing UN/ECE Standards although those had been provided to the Codex Secretariat.

14. With regard to the development of an UN/ECE Standard for Pineapples, the UN/ECE Representative pointed out that differences with UN/ECE Standards should be justified taking into account that they already represented a consensus reached among a significant number of countries of the UN/ECE Region and beyond, since all United Nations Member States could participate at UN/ECE meetings with the same rights. It was further clarified that the Specialized Section did not specify which text would be taken as a starting point for the new UN/ECE Standard for Pineapples but that the Working Group would have to justify changes to the existing Codex Standard for Pineapples.

ORGANIZATION FOR THE ECONOMIC COOPERATION AND DEVELOPMENT (OECD)

15. The Committee took note of the information provided by the Representative of the OECD regarding discussions that had taken place at the 57th, 58th and 59th Sessions of the Plenary Meeting of the OECD Scheme for the Application of International Standards for Fruit and Vegetables and regarding OECD Council Decision C(99)10/FINAL. The OECD Representative stated that document CX/FFV 00/3 was not completely accurate as regards the OECD activities and made clarifications, with particular regard to the *Promotion of the Establishment of one Single International Grade Standard Setting Body*. The OECD Representative stressed that the objective of the Scheme, as stated in Council Decision C(99)10/FINAL, was 'to promote' and not 'to establish' such a body nor to be the sole international standard setting body. The OECD Representative stressed that the word used in OECD Council Decision C(99)10/FINAL was neither "international organization" nor "international organism" but "international setting body" which had a more general meaning. Lastly, the Plenary Meeting of the OECD Scheme gave the Chairperson and the Secretariat of the Scheme a mandate to initiate informal contacts with the UN/ECE and the Codex Alimentarius in order to obtain from those Organizations their recognition and commitment to the following:

³ CX/FFV 00/3 and comments submitted by the EC (CRD 10).

- Recognition of the duplication of the work inputs that exists between the three Organizations currently involved in grade standards development and,
- Identifying and agreeing on a course of future action to minimize duplication of work inputs.

UN/ECE STANDARDS FOR FRESH FRUITS AND VEGETABLES (Agenda Item 2c)⁴

16. The Committee noted that the UN/ECE standards contained in the document were made available as references for the elaboration of similar Codex standards as directed by the Executive Committee. The Committee agreed that the UN/ECE standards would be taken into account under the relevant agenda items.

DRAFT CODEX STANDARD FOR TIQUISQUE (White and Lilac) (Agenda Item 3a)⁵

17. In discussing the draft Standard at Step 7, the Committee agreed with the text as proposed, except for the following changes:

Title of the Standard

18. The Committee agreed to delete the reference to “(White and Lilac)” in the title of the standard, as provisions related to the color of tiquisques were adequately covered in Section 1 – Definition of Produce.

19. The Committee agreed that the correct common names for the produce were “Tannia”, “Chou Caraïbes” and “Tiquisque” (i.e., in English, French and Spanish, respectively) and the titles were amended accordingly. The Committee also agreed to add all common English, French and Spanish names for the produce in a footnote to the product name for completeness.

Section 2.1 – Minimum Requirements

20. The Committee deleted the phrase “without cuts exposing the flesh” in the first indent to this Section, as the use of the term “whole” in and of itself was adequate and consistent with other Codex standards elaborated for fresh fruits and vegetables.

Section 3 – Provisions Concerning Sizing

21. The Committee transferred the text concerning provisions for length and diameter for all three size classes into two additional new columns in the Table of this Section. It was also clarified that the diameter provision related to the widest cross section of the produce (i.e., as opposed to the narrowest cross section); and length should be measured at the convex side of root.

Section 7.1 – Heavy Metals

22. The Committee was informed that the elaboration of maximum levels for heavy metals was the responsibility of the Codex Committee on Food Additives and Contaminants (CCFAC), and that specific concerns related to draft maximum levels for lead in vegetables elaborated by the CCFAC should be forwarded to the Codex Alimentarius Commission as a written comment when considering the adoption of the levels at Step 8.

STATUS OF THE DRAFT CODEX STANDARD FOR TANNIA

23. The Committee forwarded the draft Codex Standard for Tannia to the 24th Session of the Codex Alimentarius Commission for adoption at Step 8 (see Appendix II).

⁴ CX/FFV 00/4 and CX/FFV 00/4-Add.1.

⁵ ALINORM 99/35A-App.V and comments submitted by Cuba, Jamaica, Germany (CX/FFV 00/5); Thailand (CRD 3); and, Costa Rica (CRD 8).

DRAFT CODEX STANDARD FOR YELLOW PITAHAYAS (Agenda Item 3b)⁶**STATUS OF THE DRAFT CODEX STANDARD FOR YELLOW PITAHAYAS**

24. The Committee noted that notwithstanding the fact that red and white varieties of pitahayas were commercially produced and traded internationally, the scope of the standard as currently drafted applied to yellow pitahayas only.

25. Therefore, in the interest of elaborating a single Codex standard applicable to all varieties of pitahayas traded internationally, the Committee agreed that Colombia, with assistance provided by France and Mexico, would redraft the Standard for circulation and comment at Step 6 and further consideration at the 10th Session of the CCFFV. In taking this decision, the Committee further agreed that written comments submitted at the current meeting would also be taken into account in the redrafting of the Standard.

DRAFT REVISED CODEX STANDARD FOR PAPAYAS (Agenda Item 3c)⁷

26. In discussing the draft revised Standard at Step 7, the Committee agreed with the text as proposed, except for the following changes:

Section 2.1 – Minimum Requirements

27. The Committee deleted the sixth indent concerning “practically free of harvesting and handling diseases” as this provision was already adequately covered elsewhere.

28. As it was noted that the treatment of papayas with high temperatures was required in some countries for the control of pests, the Committee decided to revise the ninth indent to indicate that papayas must be “*practically* free of damage caused by low and/or high temperature”.

29. The eleventh indent was revised to read that papayas must be “free of *any* foreign smell and/or taste”.

Section 2.2.2 – Class I

30. As it was noted that the 10% tolerance in this Section only applied to skin defects and not to defects in shape, the general text stating that the “total area affected shall not exceed 10%” was moved to the indent concerning slight skin defects only. In view of this decision, the Committee agreed to make a similar consequential amendment to Section 2.2.3 – Class II.

Section 2.2.3 – Class II

31. The Committee deleted the reference to the produce having the characteristics common to papayas in the first indent of this Section as the provision was adequately covered elsewhere. The Committee added a new fourth indent to the Section stating that “defects in coloring” were acceptable under Class II.

Section 4.2 – Size Tolerances

32. In view of the need for an absolute size minimum for consistency with other Codex standards for fresh fruits and vegetables, the Committee agreed to add the phrase “with a minimum weight of 190 grams for those papayas packed in the smallest size range” to the end of the current text.

STATUS OF THE DRAFT CODEX STANDARD FOR PAPAYAS

33. The Committee forwarded the draft Codex Standard for Papayas to the 24th Session of the Codex Alimentarius Commission for adoption at Step 8 (see Appendix III).

DRAFT CODEX STANDARD FOR ASPARAGUS (Agenda Item 3d)⁸

34. In discussing the draft Standard at Step 7 the Committee agreed with the text as proposed, except for the following changes:

⁶ ALINORM 99/35A-App.VI and comments submitted by Cuba, France, Germany and Spain (CX/FFV 00/6).

⁷ ALINORM 99/35A-App.VII and comments submitted by Jamaica, Germany, Mexico (CX/FFV 00/7); India (CRD 2); Philippines (CRD 7); and, South Africa (CRD 9).

⁸ ALINORM 99/35-App.IX and comments submitted by Cuba, Germany, Mexico, Spain and the European Community (CX/FFV 00/8); EC (CRD 1); Philippines (CRD 7); South Africa (CRD 9); and, Peru (CRD 11).

Section 1 – Definition of Produce

35. The Committee agreed to indicate that the Standard applied to “*commercial*” varieties of produce for consistency with other standards elaborated for fresh fruits and vegetables. The Committee also agreed to add “of the *Liliaceae* family” for completeness.

Section 2.1 – Minimum Requirements

36. Notwithstanding the opinion of some delegations, including the delegation of France on behalf of the Member States of the European Union present at the Session, that excessive soaking of asparagus might result in economic adulteration and quality changes through the absorption of excess water, the Committee agreed to remove the phrase “(the shoots may have been washed but not soaked)” from the fourth indent. This decision was felt to be justified since the prevention of such practices were already covered under minimum requirements related to the exclusion of rotting or deteriorated produce (third indent) and freedom from foreign smell or taste (tenth indent).

37. The Committee decided to amend the fourth indent to indicate that the product should be free of abnormal external moisture, “*excluding condensation following removal from cold storage*”, for consistency with other standards elaborated for fresh fruits and vegetables.

Section 2.2.1 – “Extra” Class

38. In view of the difficulties in identifying green asparagus types grown under conditions which encouraged rapid growth, the Committee agreed to remove the last sentence in the first paragraph of the Section stating that “For green asparagus grown under conditions which encourage rapid growth the tip shall be compact”. As a result of this decision, consequential deletions were made to similar provisions in Sections 2.2.2 – Class I and 2.2.3 – Class II.

39. As the Committee noted that Section 1 – Definition of Produce, allowed for the marketing of “green asparagus having tips and most of the shoot green”, the Committee agreed to amend the fourth paragraph of Section 2.2.1 – Extra Class to state that “Green asparagus must be *green for at least 95% of the length*”.

Section 3.2 – Sizing by Diameter

40. In view of the fact that green asparagus was often conical in shape, the Committee agreed that the measure for green asparagus may be measured at *2.5 cm from* the cut end, as opposed to the cut end itself.

41. The Committee agreed to completely reformat and revise the sizing table in the Section for purposes of simplification and clarity.

Section 4.2 – Size Tolerances

42. The Committee agreed to amend the section into two paragraphs related to size tolerances for diameter and size tolerances for length so that the diameter provision would state that “For all classes, ten percent by number or weight of shoots not corresponding to the size indicated and deviating from the specified limits with a maximum deviation of 2 mm in diameter. In no case shall the diameter be less than 3 mm”. This decision was taken in order to prevent the marketing of asparagus with a diameter of less than 3 mm.

Section 5.1 - Uniformity

43. The Committee agreed to add the phrase “each unit package” to the first and last paragraph of this Section in order to reflect current marketing practices.

Section 5.3 – Presentation

44. The Committee agreed to amend part (iii) of this Section to read as “in prepackaged units placed in another package” in order to reflect current marketing practices.

STATUS OF THE DRAFT CODEX STANDARD FOR ASPARAGUS

45. The Committee forwarded the draft Codex Standard for Asparagus to the 24th Session of the Codex Alimentarius Commission for adoption at Step 8 (see Appendix IV).

DRAFT CODEX STANDARD FOR ORANGES, INCLUDING THE GUIDE FOR USE IN SCORING FREEZING INJURY (Agenda Item 3e)⁹**Section 2.1 - Minimum Requirements**

46. For purposes of clarity and precision, the Committee agreed to separate the provision regarding freedom from damage caused by low and/or high temperatures and frost into two separate indents; i.e., “practically free of damage caused by low and/or high temperatures” and “free of damage caused by frost”.

47. The Committee had extensive discussions on the minimum requirement concerning bruising, internal shrivelling and extensive healed over cuts. As a first step, the Committee decided to make a separate indent to read that the oranges must be “practically free of bruising and/or extensive healed over cuts”.

48. In regard to internal shrivelling, several delegations were of the opinion that oranges should be totally free of this major defect as it had serious consequences for the quality of the fruit. It was noted that significant internal shrivelling was apparent from an external examination of the orange because the skin at the stem end of the produce would show evidence of shrinkage or drying.

49. Other delegations, however, were of the opinion that internal shrivelling was not always readily apparent from an external examination of the fruit and therefore, the enforcement of a provision requiring freedom from internal shrivelling would necessitate extensive scoring of the fruit.

50. As a compromise solution, and in consideration of the fact that scoring of the fruit might be required to determine internal shrivelling where external signs of damage were not readily apparent, the Committee agreed to create two separate indents to address these defects, i.e., “free of external signs of internal shrivelling” and “practically free of internal shrivelling”.

51. In Section 2.1.1, the Committee agreed that controls related to produce reaching an appropriate degree of development and ripeness should take into account “the characteristics of”, as opposed to the “criteria proper to”, the variety. It was noted that this clarification would apply as a subsequent amendment to all standards for fresh fruits and vegetables under consideration by the Committee.

52. The Committee made a general decision that all provisions in the Standard related to the degree of coloring of oranges should be consolidated into Section 2.1.2. As a result of this decision, Section 2.1.4 – Coloring was deleted in its entirety, as this provision was already adequately covered in Section 2.1.2. In addition, a new second paragraph was added to Section 2.1.2 to indicate that “*Coloration must be typical of the variety. Fruits with a light green color are allowed provided it does not exceed one-fifth of the total surface area of the fruit*”. In this regard, a new fourth paragraph was added to Section 2.1.2 to stipulate provisions for “degreened” oranges as follows: “*Oranges satisfying the ripeness requirements in Section 2.1.1 may be “degreened”. This treatment is permitted only if the other natural organoleptic characteristics are not modified. It shall be carried out in the manner prescribed by the administrative authorities in each country and under their supervision, if required.*”.

53. Furthermore, the Committee agreed to move and revise the original footnote to Section 2.1.4 concerning green oranges as a new third paragraph to Section 2.1.2 to read that “Oranges can be of a green color, provided they meet the maturity requirements established for this type of fruit in Section 2.1.3.”.

54. In Section 2.1.3, the Committee added the varieties Nagpur, Coorg, Khasi and Garut to the category related to 33% minimum juice content. The Committee also added provisional requirements regarding minimum juice content (38%), sugar-acid ratio (8:1), and other criteria (subject to further discussion) for green oranges into Section 2.1.3, and placed these requirements into square brackets.

Section 2.2.2 – Class I

55. As the defects listed in the fourth indent to this Section were not exclusively of mechanical origin, the Committee agreed to revise the indent to state that “slight healed defects of physical or mechanical origin such as hail damage, rubbing, damage from handling, etc.” were allowed.

⁹ ALINORM 99/35A-App.X and comments submitted by Cuba, Germany, Mexico, Spain, Uruguay and the European Community (CX/FFV 00/9); EC (CRD 1); Philippines (CRD 7); South Africa (CRD 9); Indonesia (CRD 13); and, C.L.A.M (CRD 14).

Section 3 – Sizing Provisions

56. Notwithstanding extensive discussions on proposals considered for revisions to the Section, the Committee decided to maintain the original text in square brackets.

STATUS OF THE DRAFT CODEX STANDARD FOR ORANGES, INCLUDING THE GUIDE FOR USE IN SCORING FREEZING INJURY

57. The Committee reached the following conclusions in regard to the future consideration of the Standard:

- A drafting group lead by Cuba, with assistance provided by Brazil, India, Indonesia, Mexico and the European Community, would undertake the consideration and revision of Section 2.1.3 in its entirety especially as related to distinguishing green ripe oranges from green unripened oranges (minimum juice content and other maturity requirements related to orange and green varieties) by 1 July 2001.
- A drafting group lead by the United States, with assistance provided by the European Community, would undertake the consideration and revision of Section 3 – Provisions Concerning Sizing, by 1 July 2001.
- The results of the drafting group discussions, as well as those general decisions reached by the Committee above, would be incorporated as revisions to the current text by the Codex Secretariat. The revised draft would be circulated by the Codex Secretariat for comment at Step 6 and further consideration at the 10th Session of the CCFFV.

OUTSTANDING PROVISIONS IN CODEX STANDARDS FOR FRESH FRUITS AND VEGETABLES (Agenda Item 3f)**(i) Section 3 – Provisions Concerning Sizing (Codex Standard for Grapefruits)¹⁰**

58. The 23rd Session of the Commission adopted the draft Codex Standard for Grapefruits at Step 8, with the understanding that Section 3 – Provisions Concerning Sizing, would be further discussed at the current Session of the CCFFV.

59. The Committee decided that the drafting group considering the sizing provisions for oranges would also elaborate sizing provisions for Grapefruit under the same conditions stipulated in paragraph 57 above for circulation, comment at Step 6 and further consideration by the 10th Session of the CCFFV.

(ii) Section 2.1.2 – Minimum Juice Content and Section 3 –Provisions Concerning Sizing (Codex Standard for Limes)¹¹

60. The 23rd Session of the Commission adopted the draft Codex Standard for Limes at Step 8, with the understanding that Section 2.1.2 – Minimum Juice Content and Section 3 – Provisions Concerning Sizing, would be returned to Step 6 for comment and further consideration at the current Session of the CCFFV.

61. In order to harmonize the Codex minimum juice content provisions for limes with a similar provision for limes in the UN/ECE Standard for Citrus Fruits (FFV-14), the Committee agreed on a minimum juice content provision of 42%. The provision was forwarded to the 24th Session of the Codex Alimentarius Commission for adoption as a revision to the Codex Standard for Limes (see Appendix VI).

62. The Committee also decided that the drafting group considering the sizing provisions for oranges would also elaborate sizing provisions for Limes under the same conditions stipulated in paragraph 57 above for circulation, comment at Step 6 and further consideration by the 10th Session of the CCFFV.

¹⁰ ALINORM 99/35A-App.VIII and comments submitted by Cuba, Germany and Spain (CX/FFV 00/10); EC (CRD 1); and, South Africa (CRD 9).

¹¹ ALINORM 99/35-App.II and comments submitted by Cuba, Germany and Spain (CX/FFV 00/10); EC (CRD 1); and, South Africa (CRD 9).

(iii) Section 3 – Provisions Concerning Sizing (Codex Standard for Pummelos)¹²

63. The 23rd Session of the Commission adopted the draft Codex Standard for Pummelos at Step 8, with the understanding that Section 3 – Provisions Concerning Sizing, would be returned to Step 6 for comment and further consideration at the current Session of the CCFFV.

64. The Committee decided that the drafting group considering the sizing provisions for oranges would also elaborate sizing provisions for Pummelos under the same conditions stipulated in paragraph 57 above for circulation, comment at Step 6 and further consideration by the 10th Session of the CCFFV.

DRAFT CODEX STANDARD FOR CAPE GOOSEBERRY (Agenda Item 3g)¹³

65. In discussing the draft Standard at Step 7, the Committee agreed with the text as proposed, except for the following changes:

Section 2.1 – Minimum Requirements

66. For consistency with other Codex standards for fresh fruits and vegetables, the Committee deleted the phrase “on the product or in the packaging” from the eighth indent, so that the revised text read that the cape gooseberries must be “clean, practically free of any visible foreign matter;”.

67. The Committee decided to create a separate sentence out of the last indent and placed it at the end of the Section. The sentence was reworded to read that “If the calyx is present, the peduncle must not exceed 25mm in length”.

Section 2.1.2 – Maturity Requirements

68. The Committee revised the third paragraph to read that “The soluble solids content should be at least 14.0° Brix”.

Section 2.2.2 – Class I

69. For consistency with other Codex standards elaborated for fresh fruits and vegetables, the Committee added three indents to the second paragraph of the Section, i.e., “slight defects in shape”, “slight defects in coloring” and “slight skin defects”.

Section 2.2.3 – Class II

70. The Committee changed the indented text in the second paragraph of the Section (and in Section 4.1.3) from “cracked skin” to “small healed cracks” to more accurately reflect the defect found in trade. The Committee also added four new indents to the Section, i.e., “defects in shape”, “defects in coloring”, “skin defects” and “small healed cracks”.

Section 3 – Provisions Concerning Sizing

71. The Committee combined the minimum diameter requirement of 15 mm with the first sentence of the Section.

Section 6.2.4 – Commercial Description

72. The Committee revised the Size description to “Size (size code or minimum and maximum diameter in mm)” to reflect those allowances provided for in Section 3 – Provisions Concerning Sizing.

Annex – Table of Gooseberry Coloring

73. The Committee deleted the Annex in its entirety, as it was not felt to be necessary for the facilitation of trade in the produce.

¹² ALINORM 99/35-App.III and comments submitted by Cuba, Germany and Spain (CX/FFV 00/10); EC (CRD 1); Philippines (CRD 7); and, South Africa (CRD 9).

¹³ ALINORM 99/35A-App.XI and comments submitted by Cuba and Germany (CX/FFV 00/11); and, India (CRD 2).

STATUS OF THE DRAFT CODEX STANDARD FOR CAPE GOOSEBERRY

74. The Committee forwarded the draft Codex Standard for Cape Gooseberry to the 24th Session of the Codex Alimentarius Commission for adoption at Step 8 (see Appendix V).

DRAFT CODE OF PRACTICE FOR THE QUALITY INSPECTION AND CERTIFICATION OF FRESH FRUITS AND VEGETABLES (Agenda Item 3h)¹⁴

75. The 7th Session of the CCFFV returned the draft Code of Practice for the Quality Inspection and Certification of Fresh Fruits and Vegetables and the proposed draft Annex II – Inspection Site Requisites for comments at Steps 6 and 3, respectively, and further consideration at its current meeting.

76. While recognizing the importance of developing a specific code of practice for the inspection and certification of fresh fruits and vegetables, the Committee also noted that most aspects contained in the main body of the Code were already covered by texts elaborated by the Codex Committee on Food Import and Export Inspection and Certification Systems. However, it was noted that other elements of the Code, i.e., the Guide for the Quality Control of Fresh Fruits and Vegetables (Annex 1), Inspection Site Requisites (Annex II), Certificate of Quality for Fresh Fruits and Vegetables (Annex III) and Certificate of Acknowledgement of Notification for Fresh Fruits and Vegetables (Annex IV), were critical in the specific inspection and certification of fresh fruits and vegetables.

STATUS OF THE DRAFT CODE OF PRACTICE FOR THE QUALITY INSPECTION AND CERTIFICATION OF FRESH FRUITS AND VEGETABLES

77. In view of the above discussion, the Committee decided to discontinue the consideration of the main body of the draft Code of Practice for the Quality Inspection and Certification of Fresh Fruits and Vegetables, and agreed to inform the Executive Committee and the Commission accordingly.

78. The Committee also decided to return the remaining portions (i.e., Annexes I – IV) of the Code to Step 2 for redrafting by Canada, with the understanding that the revised document would be circulated for comment at Step 3 and further consideration at the 10th Session of the CCFFV. In taking this decision, it was decided that the newly redrafted proposed draft *Guide for the Quality Control of Fresh Fruits and Vegetables* would take account of written comments submitted at the current meeting as well texts elaborated by the Codex Committee on Food Import and Export Inspection and Certification Systems and international organizations involved in the elaboration of texts concerning the quality inspection and certification of fresh fruits and vegetables (i.e., UN/ECE, OECD, ISO).

PROPOSED DRAFT CODEX STANDARD FOR CASSAVA (Agenda Item 4a)¹⁵

79. The 8th Session of the CCFFV agreed to return the proposed draft Codex Standard for Cassava to Step 2 for redrafting by Costa Rica in light of changes made at the meeting and written comments submitted with a view towards its circulation for additional comment at Step 3 and further consideration at the 9th Session of the CCFFV.

80. In discussing the draft Standard at Step 4, the Committee agreed with the text as proposed, except for the following changes:

Section 1 – Definition of Produce

81. The Committee clarified the Section to indicate that the standard applied to commercial varieties of cassava roots grown from *Manihot esculenta* Crantz of the *Euphorbiaceae* family, and deleted the sentence indicating that “It is a plant whose edible part is the tuberous root” as redundant to the text.

¹⁴ CX/FFV 12 and comments submitted by Cuba, Czech Republic, Germany, Mexico and The United Kingdom (CX/FFV 12-Add.1); India (CRD 2); Thailand (CRD 3); Spain (CRD 5); South Africa (CRD 9); and, Indonesia (CRD 13).

¹⁵ CX/FFV 00/13 and comments submitted by Germany, Poland and Tanzania (CX/FFV 00/13-Add.1); Jamaica (CRD 4); and, Costa Rica (CRD 8).

82. The Committee was informed that both sweet and bitter varieties of Cassava were traded internationally and therefore, it was decided to delete references to “sweet roots” in the Section. In this regard, it was noted that bitter varieties of cassava might contain high levels of the naturally occurring toxicant cyanogenic glycosides and therefore, it was suggested that a provision should be included in the Standard to indicate that cassava should not contain levels of the compound which might be injurious to human health.

83. The Codex Secretariat informed the Committee that if a specific maximum level for cyanogenic glycoside was included in the Standard, it would require endorsement by the Codex Committee on Food Additives and Contaminants. However, as it was noted by several delegations that cassava was only consumed after peeling and cooking, the levels of cyanogenic glycosides remaining in the product as consumed did not present a threat to consumers. Other delegations, however, noted that the product was not familiar to consumers in many parts of the world and therefore, toxic levels of the substance might be unintentionally consumed if the product was not adequately prepared.

84. The Committee noted that there were several options available to address this issue, namely:

- Limiting the Definition of Produce section to sweet roots of cassava only;
- Establishing a maximum level for the compound;
- Establishing a specific warning statement on the label; or,
- Establishing specific preparation instructions on the label to indicate that the product must be peeled and adequately cooked prior to consumption.

85. As the Committee could not reach a consensus position on this issue, it was decided to seek specific comments on the aforementioned options for further discussion and consideration at the 10th Session of the CCFFV. It was also agreed to request information on this matter from the Codex Coordinating Committee for Africa (CCAFRICA) and the Comité de Liaison Europe-Afrique/Caraiïbes/Pacifique (COLEACP) as well.

Section 2.1 – Minimum Requirements

86. The Committee decided to delete the phrase “without cuts exposing the flesh” for consistency with other Codex standards for fresh fruits and vegetables. In this regard, however, the Committee agreed to add the following two phrases to the end of the Section to address damages to the flesh:

- The cut at the distal (narrow) end of the cassava should not exceed 2 cm in diameter.
- The stalk end of the root should have a clean cut with a length between 1 and 2.5 cm.

Section 2.2.1 – “Extra Class”

87. The Committee added the phrase “and/or commercial type” to the sentence concerning characteristics of the variety in this Section as well as in Section 2.2.2 – Class I.

Section 2.2.2 – Class I

88. The Committee deleted the phrase “provided these do not affect the typical appearance of the produce” from the first indent of the section as the concept was already covered in the first paragraph. The Committee agreed to make the same revision to Section 2.2.3 – Class II.

Section 3 – Provisions Concerning Sizing

89. The Committee revised the first sentence of the Section to indicate that “Size is determined by the diameter at the thickest cross-section of the *root*, as opposed to the *produce*. In addition, the Committee agreed to stipulate that “In all cases, cassava must not be less than 300 grams in weight and 20 cm in length”.

Section 5.1 – Uniformity

90. The Committee agreed to stipulate that “the contents of each package must be uniform *in shape* and contain only cassava of the same *origin*, variety *and/or commercial type*, quality and size”.

Section 6.2.4 – Commercial Identification

91. The Committee agreed to add a new second indent to read “Size, expressed in size code or minimum and maximum diameter in centimeters” as per the provisions in Section 3 – Provisions Concerning Sizing.

STATUS OF THE PROPOSED DRAFT CODEX STANDARD FOR CASSAVA

92. The Committee forwarded the proposed draft Codex Standard for Cassava to the 24th Session of the Codex Alimentarius Commission for adoption at Step 5 (see Appendix VII).

PROPOSED DRAFT CODEX STANDARD FOR APPLES (Agenda Item 4b)¹⁶

93. The 8th Session of the CCFFV agreed that Uruguay, assisted by Argentina and the United States, would elaborate a proposed draft Codex Standard for Apples, subject to approval as new work by the Codex Alimentarius Commission. The Commission approved the elaboration of a proposed draft Codex Standard for Apples as new work, and encouraged the CCFFV to perform this task in close collaboration with the UN/ECE, as it had already elaborated a standard for this product.

94. In this regard, the Committee noted that its terms of reference encouraged collaboration with the UN/ECE, in that the UN/ECE “may prepare *proposed draft standards* for fresh fruits or vegetables at the request of the Codex Committee on Fresh Fruits and Vegetables or of the Commission for distribution by the Codex Secretariat at Step 3 of the Codex procedure, and for further action by the Codex Committee on Fresh Fruits and Vegetables”.

95. The Committee also noted that its terms of reference allowed the UN/ECE “to consider *proposed draft standards* and *draft standards* for fresh fruits and vegetables and transmit comments on them to the Codex Committee on Fresh Fruits and Vegetables at Steps 3 and 6 of the Codex Procedure”.

96. In light of the CCFFV terms of reference outlined above, the representative of the European Community suggested that the CCFFV might wish to entrust the elaboration of the proposed draft Codex Standard for Apples to the UN/ECE, especially in view of the fact that the UN/ECE Standard for Apples and Pears (FFV-01) had been successfully and extensively tested and used in international trade over a period of several years.

97. However, several delegations were of the opinion that the elaboration of the proposed draft Codex Standard for Apples should remain under the responsibility of the CCFFV, especially since the terms of reference of the CCFFV encouraged the UN/ECE to provide comments to the CCFFV at Steps 3 and 6 of the Codex procedure. It was also noted that in any case, the CCFFV terms of reference also stated that “Codex *proposed draft standards* and *draft standards* for fresh fruits and vegetables at Steps 3 and 6 of the Codex procedure should be submitted to the UN/ECE Secretariat for obtaining comments”.

STATUS OF THE PROPOSED DRAFT CODEX STANDARD FOR APPLES

98. The Committee decided to return the proposed draft Codex Standard for Apples to Step 2 for redrafting by the United States, with assistance provided by Chile, India, Mexico, New Zealand, South Africa and the European Community, for circulation and comment at Step 3 and further consideration by the 10th Session of the CCFFV. The Committee emphasized that the UN/ECE Standard for Apples and Pears, as well as written comments submitted at the current meeting, would be considered by the drafting group when elaborating the standard.

99. In taking this decision, the Committee reaffirmed the decision of the 43rd Session of the Executive Committee that “In regard to cooperation between the UN/ECE and Codex in the elaboration of fresh fruit and vegetable standards, the need for close cooperation in order to avoid duplication of effort was reiterated and the suggestion was made that UN/ECE standards should be used as a starting point for draft Codex standards where appropriate”.

¹⁶ CX/FFV 00/14 and comments submitted by Germany, New Zealand, Poland, Spain, The United Kingdom and Uruguay (CX/FFV 00/14-Add.1); EC (CRD 1); India (CRD 2 and CRD 12); Thailand (CRD 3); Jamaica (CRD 4); USA (CRD 6); South Africa (CRD 9); and, Indonesia (CRD 13).

PROPOSED DRAFT CODEX STANDARD FOR TABLE GRAPES (Agenda Item 4c)¹⁷

100. The 8th Session of the CCFFV agreed that Chile, assisted by India and the United States, would elaborate a proposed draft Codex Standard for Table Grapes, subject to approval as new work by the Codex Alimentarius Commission. The Commission approved the elaboration of a proposed draft Codex Standard for Table Grapes as new work, and encouraged the CCFFV to perform this task in close collaboration with the UN/ECE, as it had already elaborated a standard for this product.

STATUS OF THE PROPOSED DRAFT CODEX STANDARD FOR TABLE GRAPES

101. The Committee decided to return the proposed draft Codex Standard for Table Grapes to Step 2 for redrafting by Chile, with assistance provided by India and the United States, for circulation and comment at Step 3 and further consideration by the 10th Session of the CCFFV. The Committee emphasized that the UN/ECE Standard for Table Grapes, as well as written comments submitted at the current meeting, would be considered by the drafting group when elaborating the standard.

102. In taking this decision, the Committee reaffirmed the decision of the 43rd Session of the Executive Committee that “In regard to cooperation between the UN/ECE and Codex in the elaboration of fresh fruit and vegetable standards, the need for close cooperation in order to avoid duplication of effort was reiterated and the suggestion was made that UN/ECE standards should be used as a starting point for draft Codex standards where appropriate”.

PROPOSED DRAFT CODEX STANDARD FOR TOMATOES (Agenda Item 4d)¹⁸

103. The 8th Session of the CCFFV agreed that Mexico, assisted by the United States, would elaborate a proposed draft Codex Standard for Tomatoes, subject to approval as new work by the Codex Alimentarius Commission. The Commission approved the elaboration of a proposed draft Codex Standard for Tomatoes as new work, and encouraged the CCFFV to perform this task in close collaboration with the UN/ECE, as it had already elaborated a standard for this product.

STATUS OF THE PROPOSED DRAFT CODEX STANDARD FOR TOMATOES

104. The Committee decided to return the proposed draft Codex Standard for Tomatoes to Step 2 for redrafting by Mexico, with assistance provided by Brazil and the United States, for circulation and comment at Step 3 and further consideration by the 10th Session of the CCFFV. The Committee emphasized that the UN/ECE Standard for Tomatoes, as well as written comments submitted at the current meeting, would be considered by the drafting group when elaborating the standard.

105. In taking this decision, the Committee reaffirmed the decision of the 43rd Session of the Executive Committee that “In regard to cooperation between the UN/ECE and Codex in the elaboration of fresh fruit and vegetable standards, the need for close cooperation in order to avoid duplication of effort was reiterated and the suggestion was made that UN/ECE standards should be used as a starting point for draft Codex standards where appropriate”.

DISCUSSION PAPER ON THE ESTABLISHMENT OF SIZE TOLERANCES (Agenda Item 5a)¹⁹

106. The 8th Session of the CCFFV agreed that the Discussion Paper on the Establishment of Size Tolerances should be circulated for comments in order to further consider this issue at its next session.

107. In view of the Committee’s decision that a drafting group lead by the United States, with assistance provided by the European Community, would undertake the consideration and revision of Provisions Concerning Sizing in the Draft Codex Standard for Oranges and in the Codex Standards for Grapefruit, Limes and Pummelos (see paras. 57, 59, 62 and 64) by 1 July 2001, the Committee discontinued the consideration of the establishment of general size tolerances.

¹⁷ CX/FFV 00/15 and comments submitted by Argentina, Germany and the United Kingdom (CX/FFV 00/15-Add.1); EC (CRD 1); India (CRD 2); Thailand (CRD 3); Jamaica (CRD 4); South Africa (CRD 9); and, Indonesia (CRD 13).

¹⁸ CX/FFV 00/16 and comments submitted by Argentina, Germany, Malaysia, Spain, The United Kingdom and Uruguay (CX/FFV 00/16-Add.1); EC (CRD 1); India (CRD 2); Thailand (CRD 3); USA (CRD 6); South Africa (CRD 9); and, Indonesia (CRD 13).

¹⁹ CX/FFV 00/17 (not issued).

DISCUSSION PAPER ON DEFINITIONS FOR TERMS USED IN CODEX STANDARDS (Agenda Item 5b)²⁰

108. The 8th Session of the CCFFV decided to invite comments in order to provide definitions for those terms listed in the Discussion Paper on Definitions for Terms Used in Codex Standards for further consideration at its current meeting.

109. In view of the importance of the harmonization of qualitative terms used in Codex standards for fresh fruits and vegetables, the Committee accepted the offer of the United States to provide proposed definitions for such terms for circulation, comment and further consideration at the 10th Session of the CCFFV.

PROPOSALS FOR AMENDMENTS TO THE PRIORITY LIST FOR THE STANDARDIZATION OF FRESH FRUITS AND VEGETABLES (Agenda Item 6)²¹

110. The Committee was informed of the general observation of the 47th Session of the Executive Committee (June 2000) that justification for new work in terms of the Criteria for the Establishment of Work Priorities²² should be well documented when making such proposals.

111. The Committee considered proposals submitted by Brazil (Melons) and India (Beans, Drumsticks, Okra, Pomegranate) for inclusion in the Priority List. However, the Committee decided not to include these commodities in the Priority List for the time being, with the understanding that the proposing countries would provide information to the next session of the CCFFV on the basis of the Criteria for the Establishment of Work Priorities and as stipulated by the Executive Committee. The Committee agreed that it would consider the information provided at its next Session so that a decision might be taken for the inclusion of the commodities in question in the Priority List.

STATUS OF THE PRIORITY LIST FOR THE STANDARDIZATION OF FRESH FRUITS AND VEGETABLES

112. The Committee agreed that comments would be requested on a standing basis for proposals for amendments to its Priority List for the Standardization of Fresh Fruits and Vegetables (see Appendix VIII).

OTHER BUSINESS AND FUTURE WORK (Agenda Item 7)²³

OTHER BUSINESS

PROPOSED DRAFT CODE OF PRACTICE FOR PRIMARY PRODUCTION, HARVESTING AND PACKAGING OF FRESH PRODUCE

113. The Committee was informed that the 45th Session of the Executive Committee allocated work on the elaboration of a proposed draft Code of Practice for Primary Production, Harvesting and Packaging of Fresh Produce to the Codex Committee on Food Hygiene. In this regard, it was noted that the forthcoming 33rd Session of the Codex Committee on Food Hygiene would consider the proposed draft Code at Step 4 on the basis of a document elaborated by a drafting group led by Canada.

114. It was noted that all Codex Member governments had the opportunity to comment and participate in the elaboration of the proposed draft Code through the Codex Committee on Food Hygiene. However, in view of the potential importance of the Code of Practice to the work of the CCFFV, the Codex Secretariat agreed to provide the Committee with a detailed report on the status of CCFH deliberations at the 10th Session of the CCFFV.

FOOD LABELLING PROVISIONS SPECIFIC TO CODEX STANDARDS FOR FRESH FRUITS AND VEGETABLES

115. In view of the opinion of a delegation that the Codex Standard for the Labelling of Prepackaged Foods might not be applicable in all cases to the labelling of fresh fruits and vegetables, the Committee agreed to request comments on the potential need to elaborate generic provisions for labelling specific to fresh fruits and vegetables for consideration at its 10th Session.

²⁰ CX/FFV 00/18 (not issued). Comments submitted by India (CRD 2).

²¹ ALINORM 99/35A-App. XII and comments submitted by the EC (CRD 1); and, India (CRD 2).

²² Codex Alimentarius Procedural Manual, 11th Edition, pages. 66-67.

²³ Comments submitted by the EC (CRD 1).

ACCEPTANCE OF CODEX COMMODITY STANDARDS

116. In response to the request of the 8th CCFV to provide information on the acceptance of Codex commodity standards by Member governments, the Codex Secretariat informed the Committee that no acceptance had been notified for Codex standards for fresh fruits and vegetables. It was further noted that the current Codex Acceptance Procedure might no longer be relevant under the WTO Agreements and in this regard, the question was being further considered by the Codex Committee on General Principles.

CODEX DOCUMENTATION

117. The Committee was informed that all Codex texts adopted through the 23rd Session of the Codex Alimentarius Commission would shortly be available in a revised CD-ROM and printed Codex Volume versions. It was also noted that all Codex Volumes were in the process of being uploaded on the Codex Webpage²⁴, and that working papers, as well as reports of Codex sessions, were distributed through the Codex-L List.

FUTURE WORK

118. In view of its heavy workload, the Committee decided not to consider additional new work at its next Session. The Committee noted its Current Status of Work as summarized in the Annex to this report.

DATE AND PLACE OF NEXT SESSION (Agenda Item 8)

119. The Committee noted that its next Tenth Session was tentatively scheduled to be held in Mexico City in the first half of 2002, subject to further discussions between the Mexican and Codex Secretariats.

²⁴

STATUS OF WORK

Subject	Step	For Action By	Document Reference (ALINORM 01/35)
Tannia	8	24 th CAC	para. 23 Appendix II
Papaya (revised)			para. 33 Appendix III
Asparagus			para. 45 Appendix IV
Cape Gooseberry			para. 74 Appendix V
Section 2.1.2 - Minimum Juice Content (Codex Standard for Limes)			para. 61 Appendix VI
Yellow Pitahaya	6	Colombia (with assistance of France and Mexico) Governments 10 th CCFFV	para. 25
Oranges, including Guide for Use in Scoring Freezing Injury		Governments 10 th CCFFV	para. 57
Section 3 - Provisions concerning Sizing (Codex Standards for Limes, Pummelos and Grapefruits)		Drafting Group on Sizing (USA assisted by the European Community) Governments 10 th CCFFV	paras. 57, 59, 62 and 64
Cassava	5	24 th CAC	para. 92 Appendix VII
Apples	2/3	USA (with the assistance of Chile, India, Mexico, New Zealand, South Africa and the European Community) Governments 10 th CCFFV	para. 98
Table Grapes		Chile (with assistance of India and the USA) Governments 10 th CCFFV	para. 101
Tomatoes		Mexico (with the assistance of the USA) Governments 10 th CCFFV	para. 104
Guide for the Quality Control of Fresh Fruits and Vegetables		Canada Governments 10 th CCFFV	para. 78
Discussion Paper on Definition of Terms	---	USA Governments 10 th CCFFV	para. 109
Priority List		Governments 10 th CCFFV	para. 112 Appendix VIII

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DRAFT CODEX STANDARD FOR TANNIA¹
(AT STEP 8)

1. DEFINITION OF PRODUCE

This standard applies to the tubercles of commercial varieties of lilac tannia grown from *Xanthosoma violaceum* Schott and white tannia grown from *Xanthosoma sagittifolium* (L.) Schott of the *Araceae* family, to be supplied fresh to the consumer, after preparation and packaging. Tannias for industrial processing are excluded.²

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

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

- whole;
- 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, except permitted substances used to prolong their shelf life;
- practically free of signs of sprouting;
- practically free of mechanical damage and bruising;
- practically free of pests affecting the general appearance of the produce;
- practically free of damage caused by pests;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste.³

2.1.1 The tannias must have been carefully harvested and have reached an appropriate degree of physiological development, account being taken of the characteristics of the variety and/or commercial type and to the area in which they are grown.

The development and condition of the tannias must be such as to enable them:

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

2.2 CLASSIFICATION

Tannias are classified in three classes defined below:

2.2.1 “Extra” Class

Tannias in this class must be of superior quality. They must be characteristic of the variety. They must be free of defects, with the exception of very slight superficial defects, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package.

¹ Commonly known in certain regions by: tania, yautia, new cocoyam, tanier, chou Caraïbes, taioba, mangareto, mangarito, mangarás, yautía, malanga, macal, quiscamote, tiquisque, otó, okumo, uncucha, gualuza, malangay, queiquexque, taniera, macabo, etc.

² Governments, when indicating the acceptance of the Codex Standard for Tannia, 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.

³ This provision allows for smell caused by conservation agents used in compliance with corresponding regulations.

2.2.2 Class I

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

- slight defects in shape;
- scarring, provided this does not cover more than twenty percent 20% of the surface area;
- scraped areas, provided these do not exceed 20% of the surface area.

The defects must not, in any case, affect the flesh of the produce.

2.2.3 Class II

This class includes tannias 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 the tannias retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape;
- scarring, provided this does not cover more than 30% of the surface area;
- scraped areas, provided these do not exceed 30% of the surface area.

The defects must not, in any case, affect the flesh of the produce.

3. PROVISIONS CONCERNING SIZING

Size is determined by the weight of the tannia, in accordance with the following table:

Size Code	Weight (in grams)	Length	Diameter
A	150 - 249	Between 100 and 300 mm (measured at the convex part of root)	45 to 70 mm (measured at the widest cross section)
B	250 - 349		
C	350 - 450		

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 tannias 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 tannias 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 tannias 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, 10 percent by number or weight of tannias corresponding to the size immediately above and/or below that indicated on the package.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package must be uniform and contain only tannias of the same origin, variety and/or commercial type, quality and size. The visible part of the contents of the package must be representative of the entire contents.

5.2 PACKAGING

Tannias must be packed in such a way as to protect the produce properly. The materials used inside the package must be new,⁴ 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 and stamps bearing trade specifications is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Tannias shall be packed in each container in compliance with the Recommended International Code of Practice for the Packaging and Transport of Tropical Fresh Fruits and Vegetables (CAC/RCP 44-1995).

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 tannias. Packages must be free of all foreign matter and smell.

6. MARKING AND LABELLING

6.1 CONSUMERS PACKAGES

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 2-1999), the following specific provisions apply:

6.1.1 Nature of Produce

If the produce is not visible from the outside, each package shall be labelled as to the name of the produce and may be labelled as to the name of the variety and/or commercial type.

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.⁵

6.2.1 Identification

Name and address of Exporter, Packer and/or Dispatcher. Identification code (optional).⁶

6.2.2 Nature of Produce

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

⁴ For the purposes of this Standard, this includes recycled material of food-grade quality.

⁵ Governments, when indicating their acceptance of this Standard, should notify the Commission as to which provisions of this Section apply.

⁶ The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference “packer and/or dispatcher (or equivalent abbreviations)” has to be indicated in close connection with the code mark.

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

- Type (white or lilac);
- Class;
- Size (size code or minimum and maximum weight in grams);
- Net Weight (optional).

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 HEAVY METALS

Tannias shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

7.2 PESTICIDE RESIDUES

Tannias 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 product 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. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

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

**DRAFT REVISED CODEX STANDARD FOR PAPAYA
(AT STEP 8)**

1. DEFINITION OF PRODUCE

This standard applies to fruits of commercial varieties of papayas grown from *Carica papaya* L. of the *Caricaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Papayas for industrial processing are excluded¹.

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

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

- whole;
- fresh in appearance;
- 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 pests affecting the general appearance of the produce;
- practically free of damage caused by pests;
- practically free of damage caused by low and/or high temperature;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste.²

The peduncle, if present, should not exceed a length of 1 cm.

2.1.1 The papayas must have been carefully picked and have reached an appropriate degree of development and ripeness, account being taken of the characteristics of the variety and/or commercial type and to the area in which they are grown.

The development and condition of the papayas must be such as to enable them:

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

2.2 CLASSIFICATION

Papayas are classified in three classes defined below:

2.2.1 "Extra" Class

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

¹ Governments, when indicating the acceptance of the Codex Standard for Papaya, 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 This provision allows for smell caused by conservation agents used in compliance with corresponding regulations.

2.2.2 Class I

Papayas 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 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 skin defects (i.e. mechanical bruising, sun spots and/or latex burns). The total area affected shall not exceed 10% of the total surface.

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

2.2.3 Class II

This class includes papayas 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 the papayas retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape;
- defects in colouring;
- skin defects (i.e., mechanical bruising, sun spots and latex burns). The total area affected should not exceed 15% of the total surface;
- slight marks caused by pests.

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

3. PROVISIONS CONCERNING SIZING

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

Size Code	Weight (in grams)
A	200 – 300
B	301 – 400
C	401 – 500
D	501 – 600
E	601 – 700
F	701 – 800
G	801 – 1100
H	1101 – 1500
I	1501 – 2000
J	> 2001

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 papayas 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 papayas 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 papayas 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 papayas corresponding to the size immediately above and/or below that indicated on the package, with a minimum of 190 g for those papayas packed in the smallest size range.

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 papayas of the same origin, variety and/or commercial type, quality and size. For "Extra" Class, colour and ripeness should 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

Papayas must be packed in such a way as to protect the produce properly. The materials used inside the package must be new,³ 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 non-toxic ink or glue.

Papayas shall be packed in each container in compliance with the Recommended International Code of Practice for Packaging and Transport of Tropical Fresh Fruits and Vegetables (CAC/RCP 44-1995).

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 papayas. Packages (or lot for produce presented in bulk) must be free of all foreign matter and smell.

6. MARKING OR LABELLING

6.1 CONSUMER PACKAGES

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 2-1999), the following specific provisions apply:

6.1.1 Nature of Produce

If the produce is not visible from the outside, each package shall be labelled as to the name of the produce and may be labelled as to the name of the variety and/or commercial type.

³ For the purposes of this Standard, this includes recycled material of food-grade quality.

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.⁴ For produce transported in bulk these particulars must appear on a document accompanying the goods.

6.2.1 Identification

Name and address of Exporter, Packer and/or Dispatcher. Identification code (optional).⁵

6.2.2 Nature of Produce

Name of produce if the contents are not visible from the outside. Name of variety and/or commercial type.

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 (size code or average weight in grams);
- Number of units (optional);
- Net Weight (optional).

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 HEAVY METALS

Papayas shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

7.2 PESTICIDE RESIDUES

Papayas 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 product 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. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

⁴ Governments, when indicating their acceptance of this Standard, should notify the Commission as to which provisions of this Section apply.

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

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

**DRAFT CODEX STANDARD FOR ASPARAGUS
(AT STEP 8)**

1. DEFINITION OF PRODUCE

This standard applies to shoots of commercial varieties of asparagus grown from *Asparagus officinalis* L., of the *Liliaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Asparagus for industrial processing is excluded.¹

Asparagus shoots are classified into four groups according to colour:

- white asparagus;
- violet asparagus, having tips of a colour between pink and violet or purple and part of the shoot white;
- violet/green asparagus, part of which is of violet and green colouring;
- green asparagus having tips and most of the shoot green.

This standard does not apply to green and violet/green asparagus of less than 3 mm diameter and white and violet asparagus of less than 8 mm diameter, packed in uniform bundles or unit packages.

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

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

- whole;
- fresh in appearance and fresh-smelling;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- free of damage caused by unsuitable washing;
- clean, practically free of any visible foreign matter;
- practically free of pests affecting the general appearance of the produce;
- practically free of damage caused by pests;
- practically unbruised;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste.

The cut at the base of the shoots must be as clean as possible.

In addition, shoots must be neither hollow, split, peeled nor broken. Small cracks which have appeared after harvesting are, however, allowed, so long as they do not exceed the limits laid down in Section 4.1, Quality Tolerances.

2.1.1 The development and condition of the asparagus must be such as to enable them:

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

¹ Governments, when indicating the acceptance of the Codex Standard for Asparagus, 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

Asparagus is classified into three classes defined below:

2.2.1 "Extra" Class

Shoots in this class must be of superior quality, very well formed and practically straight. Having regard to the normal characteristics of the group to which they belong, their tips must be very compact.

Only a few very slight traces of rust caused by non-pathogenic agents on the shoot, removable by normal peeling by the consumer, are allowed.

For the white asparagus group, the tips and shoots must be white; only a faint pink tint is allowed on the shoots.

Green asparagus must be green for at least 95 percent of the length.

No traces of woodiness are allowed for the shoots in this class.

The cut at the base of the shoots must be as square as possible. However, to improve presentation when the asparagus is packed in bundles, those on the outside may be slightly bevelled, so long as the bevelling does not exceed 1 cm.

2.2.2 Class I

Shoots in this class must be of good quality and well formed. They may be slightly curved. Having regard to the normal characteristics of the group to which they belong, their tips must be compact.

Slight traces of rust caused by non-pathogenic agents removable by normal peeling by the consumer are allowed.

For the white asparagus group, a faint pink tint may appear on the tips and the shoots.

Green asparagus must be green for at least 80 percent of the length

In the white asparagus group, no woody shoots are allowed. For the other groups, a trace of woodiness on the lower part is permissible, provided this woodiness disappears by normal peeling by the consumer.

The cut at the base of the shoots must be as square as possible.

2.2.3 Class II

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

Compared with Class I, shoots may be less well formed, more curved and having regard to the normal characteristics of the group to which they belong, their tips may be slightly open.

Traces of rust caused by non-pathogenic agents, removable by normal peeling by the consumer are allowed.

The tips of white asparagus may have a colouration including a green tint.

The tips of violet asparagus may have a slight green tint.

Green asparagus must at least be green for 60 percent of the length.

Shoots may be slightly woody.

The cut at the base of the shoots may be slightly oblique.

3. PROVISIONS CONCERNING SIZING

Size is determined by the length and diameter of the shoot.

3.1 SIZING BY LENGTH

The length of the shoots must be:

- above 17 cm for long asparagus;
- 12 to 17 cm for short asparagus;
- for Class II asparagus arranged, but not bundled in the package:
 - a) white and violet: 12 to 22 cm,
 - b) violet/green and green: 12 to 27 cm.
- under 12 cm for asparagus tips.

The maximum length allowed for white and violet asparagus is 22 cm and for violet/green and green asparagus 27 cm.

The maximum difference in length of shoots packed in firmly bound bundles must not exceed 5 cm.

3.2 SIZING BY DIAMETER

The diameter of the shoots shall be measured at the mid-point of their length.

For green asparagus the diameter may be measured 2.5cm from the cut end.

The minimum diameter and sizing shall be:

White and Violet:

Class	Minimum diameter	Sizing
Extra	12 mm	Maximum variation of 8 mm between the thinnest and the thickest shoot in the same package or the same bundle.
I	10 mm	Maximum variation of 10 mm between the thinnest and the thickest shoot in the same package or the same bundle.
II	8 mm	No provision as to uniformity.

Violet/green and green asparagus:

Class	Minimum diameter	Sizing
Extra and I	3 mm	Maximum variation of 8 mm between the thinnest and the thickest shoot in the same package or the same bundle.
II	3 mm	No provision as to uniformity.

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 shoots not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerance of that class, or having slight unscarred cracks appearing after harvesting.

4.1.2 Class I

Ten percent by number or weight of shoots not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class, or having slight unscarred cracks appearing after harvesting.

4.1.3 Class II

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

In addition to the above, 10 percent by number or weight can be allowed for hollow shoots or shoots showing very slight cracks due to washing. In no case can there be more than 15 percent hollow shoots in each package or bundle.

4.2 SIZE TOLERANCES

For all classes, ten percent by number or weight of shoots not corresponding to the size indicated and deviating from the specified limits with a maximum deviation of 1 cm in length.

For all classes, ten percent by number or weight of shoots not corresponding to the size indicated and deviating from the specified limits with a maximum deviation of 2 mm in diameter. In no case shall the diameter be less than 3 mm.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package, each unit package or each bundle in the same package must be uniform and contain only asparagus of the same origin, quality, colour group and size (if sized).

Nevertheless, with respect to colour, shoots of a different colour group may be allowed within the following limits:

- a) white asparagus: 10 percent by number or weight of violet asparagus in Classes Extra and I and 15 percent in Class II.
- b) violet, violet/green and green asparagus: 10 percent by number or weight of asparagus of another colour group.

In the case of Class II a mixture of white and violet asparagus is allowed provided it is appropriately marked.

The visible part of the contents of the package, unit package or bundle must be representative of the entire contents.

5.2 PACKAGING

Asparagus must be packed in such a way as to protect the produce properly. The materials used inside the package must be new,² 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 non-toxic ink or glue.

Packages must be free of all foreign matter.

Asparagus shall be packed in each container in compliance with the Recommended International Code of Practice for the Packaging and Transport of Tropical Fresh Fruits and Vegetables (CAC/RCP 44-1995).

5.3 PRESENTATION

The asparagus may be presented under one of the following forms:

- (i) In bundles firmly bound;

Shoots on the outside of each bundle must correspond in appearance and diameter with the average of the whole bundle.

In "Extra" Class, asparagus shoots packed in bundles must be of the same length.

² For the purposes of this Standard, this includes recycled material of food-grade quality.

Bundles must be arranged evenly in the package, each bundle may be protected by paper.

In any one package, bundles must be of the same weight.

- (ii) Arranged, but not bundled in the package;
- (iii) In prepackaged units placed in another package.

6. MARKING AND LABELLING

6.1 CONSUMERS PACKAGES

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985. Rev. 2-1999), the following specific provisions apply:

6.1.1 Nature of Produce

If the produce is not visible from the outside, each package shall be labelled as to the name of the produce 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

6.2.1 Identification

Name and address of Exporter, Packer and/or Dispatcher. Identification code (optional).⁴

6.2.2 Nature of Produce

“Asparagus” followed by the indication “white”, “violet”, violet/green” or “green” if the contents of the package are not visible from the outside and, where appropriate, the indication “short” or “tips” or “mixture white and violet”.

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 expressed:
 - a) for asparagus subject to the uniformity rules as minimum and maximum diameters,
 - b) for asparagus not subject to the uniformity rules, as minimum diameter followed by maximum diameter or the words “and over”.
- Number of bundles or number of unit packages, for asparagus packed in bundles or unit packages.

³ Governments, when indicating their acceptance of this Standard, should notify the Commission as to which provisions of this Section apply.

⁴ The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference “packer and/or dispatcher (or equivalent abbreviations)” has to be indicated in close connection with the code mark.

6.2.5 Official Inspection Mark (optional).

7. CONTAMINANTS

7.1 HEAVY METALS

Asparagus shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

7.2 PESTICIDE RESIDUES

Asparagus 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 product 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. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997)

DRAFT CODEX STANDARD FOR CAPE GOOSEBERRY¹ (AT STEP 8)

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of cape gooseberries grown from *Physalis peruviana* (L.) of the *Solanaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Cape gooseberries for commercial processing are excluded.²

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

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

- whole, with or without calyx;
- firm;
- fresh in appearance;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- with a smooth and shiny skin;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- clean, practicably free of any visible foreign matter;
- practically free of pests affecting the general appearance of the produce;
- practically free of damage caused by pests;
- free of foreign smell and/or taste.³

If the calyx is present, the peduncle must not exceed 25 mm in length.

2.1.1 The cape gooseberries must have been carefully picked and have reached an appropriate degree of development and ripeness account being taken of the characteristic of the variety and to the area in which they are grown.

The development and condition of the cape gooseberries 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 Maturity Requirements

The maturity of the cape gooseberry can be visually assessed from its external colouring, which changes from green to orange as the fruit ripens. Its condition can be confirmed by determining total soluble solids.

A change in colouring of the calyx is not indicative of ripening of the fruit.

The soluble solids content should be at least 14.0°Brix.

¹ Commonly known in certain regions by: physalis, capuli, groseilles du Cap, Amour en cage, baguenaude, Lanterne japonaise, etc.

² Governments, when indicating the acceptance of the Codex Standard for Cape Gooseberry, 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.

³ This provision allows for smell caused by conservation agents used in compliance with corresponding regulations.

2.2 CLASSIFICATION

Cape gooseberries are classified in three classes defined below, regardless of size and colour:

2.2.1 "Extra" Class

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

2.2.2 Class I

Cape gooseberries 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 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.

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

2.2.3 Class II

This class includes cape gooseberries 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 the cape gooseberries retain their essential characteristics as regards the quality, the keeping quality, the general appearance and presentation:

- defects in shape;
- defects in colouring;
- skin defects;
- small healed cracks not covering more than 5% of the total surface area of the fruit.

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 equatorial section of the fruit, with a minimum diameter of 15 mm, in accordance with the following table:

Size Code	Diameter (mm)
A	15.0 – 18.0
B	18.1 – 20.0
C	20.1 – 22.0
D	≥22.1

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 cape gooseberries with or without calyx 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 cape gooseberries with or without calyx 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 cape gooseberries with or without calyx satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by severe bruising, rotting or any other deterioration rendering it unfit for consumption. Up to a maximum of 20% by number or weight of fruit with small healed cracks covering an area greater than 5% is accepted in this class.

4.2 SIZE TOLERANCES

For all classes, ten percent by number or weight of cape gooseberries corresponding to the size immediately above and/or below that indicated on the package.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package must be uniform and contain only cape gooseberries of the same origin, variety, quality, colouring, size and type of presentation (with or without calyx). The visible part of the contents of the package must be representative of the entire contents.

5.2 PACKAGING

Cape gooseberries must be packed in such a way as to protect the produce properly. The materials used inside the package must be new,⁴ 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 non-toxic ink or glue.

Cape gooseberries shall be packed in each container in compliance with the Recommended International Code of Practice for Packaging and Transport of Tropical Fresh Fruits and Vegetables (CAC/RCP 44-1995).

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 cape gooseberries. Packages must be free of all foreign matter and smell.

6. MARKING OR LABELLING

6.1 CONSUMER PACKAGES

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 2-1999), the following specific provisions apply:

⁴ For the purposes of this Standard, this includes recycled material of food-grade quality.

6.1.1 Nature of Produce

If the produce is not visible from the outside, each package shall be labelled as to the name of the produce and may be labelled as to the name of the variety and/or commercial type.

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.⁵

6.2.1 Identification

Name and address of Exporter, Packer and/or Dispatcher. Identification code (optional).⁶

6.2.2. Nature of Produce

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

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 (size code or minimum and maximum diameter in millimeters);
- Number of units (optional);
- Net Weight (optional).

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 HEAVY METALS

Cape gooseberries shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

7.2 PESTICIDE RESIDUES

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

⁵ Governments, when indicating their acceptance of this Standard, should notify the Commission as to which provisions of this Section apply.

⁶ The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference “packer and/or dispatcher (or equivalent abbreviations)” has to be indicated in close connection with the code mark.

8. HYGIENE

8.1 It is recommended that the product 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. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

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

DRAFT MINIMUM JUICE CONTENT PROVISION
CODEX STANDARD FOR LIMES (CODEX STAN 213-1999)

(At Step 8)

2.1.2 MINIMUM JUICE CONTENT AND COLOURING

Minimum Juice Content: 42%

PROPOSED DRAFT CODEX STANDARD FOR CASSAVA¹
(AT STEP 5)

1. DEFINITION OF PRODUCE

This standard applies to commercial varieties of cassava roots grown from *Manihot esculenta* Crantz of the *Euphorbiaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Cassava for industrial processing is excluded.²

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

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

- whole;
- firm;
- sound, produce affected by rotting, mould or deterioration such as to make it unfit for consumption is excluded;
- practically free of mechanical damage and bruising;
- clean, practically free of any visible foreign matter, except permitted substances used to prolong its shelf life;
- practically free of pests affecting the general appearance of the produce;
- practically free of damage caused by pests;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of loss of colour in the flesh;
- free of any foreign smell and/or taste.³

The cut at the distal (narrow) end of the cassava should not exceed 2 cm in diameter.

The stalk end of the root should have a clean cut between 1 cm and 2.5 cm in length.

2.1.1 The cassava must have been carefully harvested and have reached an appropriate degree of physiological development account being taken of the characteristics of the variety and to the area in which they are grown.

The development and condition of the cassava 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

Cassava is classified in three classes defined below:

¹ Commonly known in certain regions by: manioc, mandioca, tapioca, aipim, yucca, etc.

² Governments, when indicating the acceptance of the Codex Standard for Cassava, 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.

³ This provision allows for smell caused by conservation agents used in compliance with corresponding regulations.

2.2.1 “Extra” Class

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

2.2.2 Class I

Cassava in this class must be of good quality. It must be characteristic of the variety and/or commercial type. The following slight defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:

- slight defects in shape;
- scarring, not exceeding 10% of the surface area;
- scraped areas, not exceeding 20% of the surface area.

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

2.3.3 Class II

This class includes cassava which does 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 the cassava retains its essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape;
- scarring, not exceeding 20% of the surface area;
- scraped areas, not exceeding 30% of the surface area.

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

3. PROVISIONS CONCERNING SIZING

Size is determined by the diameter at thickest cross-section of the produce, in accordance with the following table:

Size Code	Diameter (in centimeter)
A	4.0 – 6.0
B	6.1 – 8.0
C	>8.0

In all cases, cassava must not be less than 300 g in weight nor less than 20 cm in length.

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 cassava 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 cassava 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 per cent by number or weight of cassava 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, 10 percent by number or weight of cassava corresponding to the size immediately above and/or below that indicated on the package.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package must be uniform in shape and contain only cassava of the same origin, variety and/or commercial type, quality and size. The visible part of the contents of the package must be representative of the entire contents.

5.2 PACKAGING

Cassava must be packed in such a way as to protect the produce properly. The materials used inside the package must be new,⁴ 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 non-toxic ink or glue.

Cassava shall be packed in each container in compliance with the Recommended International Code of Practice for Packaging and Transport of Tropical Fresh Fruit and Vegetables (CAC/RCP 44-1995).

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 cassava. Packages must be free of all foreign matter and smell.

6. PROVISIONS CONCERNING MARKING OR LABELLING

6.1 CONSUMER PACKAGES

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 2-1999), the following specific provisions apply:

6.1.1 Nature of Produce

If the produce is not visible from the outside, each package shall be labelled as to the name of the produce 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.⁵

⁴ For the purposes of this Standard, this includes recycled material of food-grade quality.

⁵ Governments, when indicating their acceptance of this Standard, should notify the Commission as to which provisions of this Section apply.

6.2.1 Identification

Name and address of Exporter, Packer and/or Dispatcher. Identification code (optional).⁶

6.2.2 Nature of Produce

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

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 (size code or minimum and maximum diameter in centimetres);
- Net weight.

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 HEAVY METALS

Cassava shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity.

7.2 PESTICIDE RESIDUES

Cassava 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. 3-1997), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

8.2 The produce should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

⁶ The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference “packer and/or dispatcher (or equivalent abbreviations)” has to be indicated in close connection with the code mark.

**PRIORITY LIST FOR STANDARDIZATION OF
FRESH FRUITS AND VEGETABLES**

FRUITS	VEGETABLES
Kiwi	Chanterelle
Passion Fruit	Chili Peppers
Pears	Garlic
Rambutan (<i>Nephelium lappaceum</i> L.)	Onion
Strawberry	Peppers
	Yams