

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda Item 3

CX/FFV 17/20/4

Original Languages Only

JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

20th Session

Kampala, Uganda, 2 – 6 October, 2017

COMMENTS ON DRAFT STANDARD FOR AUBERGINES

(Comments submitted by Bolivia, Brazil, Colombia, Cook Islands, Costa Rica, European Union, Ghana, Guinea-Bissau, Jamaica, Kenya, Haiti, Peru, Somalia, Thailand, Uruguay)

BACKGROUND

This document compiles the comments on the draft standard for aubergines at Step 6 of the Procedure, submitted through the Codex Online Commenting Systems (OCS). The comments are as shown in the Appendix.

The Online Commenting System (OCS) is an online tool that enables contact points to submit comments on draft texts in a standardised way thus providing more transparency and better management of comments on different Codex texts as requested through Circular Letters. Since its launching at CAC39 (2016), the OCS has been used for different Codex Committees.

EXPLANATORY NOTES ON THE APPENDIX

Structure of Comments

The Comments submitted have been presented in a table format, with each Table divided into the following two Columns as follows:

First Column – Provides the proposed changes made by contact points on the text, and is divided into general comments and comments specific to a paragraph.

Second Column – Provides its author and the rationale (explanation) of the comment. For general comments, only the author of the comment is included.

General Comments	Members or observers
Se ha realizado la revisión al Proyecto de Norma y corresponde indicar que Bolivia no es productor de berenjenas. En ese sentido no tenemos comentarios u observaciones al proyecto de norma.	Bolivia
In regard to the aforementioned request, Brazil would like to reiterate the position as per the last Session of CCFFV, to the inclusion of allowances for decay in all classes. Brazil shares the same view of the Delegations in favour of the adoption of the proposed draft standard at Step 5/8 taking into consideration the necessary inclusiveness of all Codex standards to allow trade	Brazil
Costa Rica ha revisado la propuesta y no tiene comentarios. En ese sentido apoya el vance de la norma.	Costa Rica
The European Union and its Member States (EUMS) consider that it is not acceptable to have a tolerance for decay in Extra Class. This is not in line with the concept of Extra Class, where the products classified "extra" must be of an exceptional nature. In international trade a tolerance for decay will inevitably lead to products which will not meet the quality requirements after long transportation: decay is progressive and a 1 % of decay at export may lead to a 5 % of decay at destination. It is therefore necessary to exclude the 1% tolerance for decay, soft rot and/or internal breakdown to keep the superior quality of Extra Class. This will allow fair competition between producers who make an effort to increase the value of their production. Furthermore, it is necessary to have clear distinction between the 3 classes described in Codex commodity standards for them to be truly meaningful. Allowing for the same tolerance for decay (1%) in both Extra Class and Class I clearly does not achieve this aim.	European Union
<p>2.1 Minimum Requirements</p> <p>Ghana proposed the removal of "provided" in second bullet as calyx and peduncle occur naturally on aubergines and not provided or added to them.</p> <ul style="list-style-type: none"> • provided with calyx and peduncle which may be slightly damaged; <p>3. Provisions concerning sizing</p> <p>To prevent overlap of aubergines by weight in package, Ghana proposes the following range for weights:</p> <p>b) For sizing by weight the difference between the smallest and largest aubergines in the package must not exceed:</p> <p>10 g for aubergines between 20-49 g; 20 g for aubergines between 50-99 g; 75 g for aubergines between 100-299 g; 100 g for aubergines between 300-499 g; 250 g for aubergines above 500 g.</p> <p>4.1 QUALITY TOLERANCES</p> <p>Ghana supports allowance of 1% tolerance for decay in the Extra class for decay, soft rot and/or internal breakdown in the Extra Class</p>	Ghana

<p>Rational: Aubergines are perishable produce which are subjected to long distance of transportation due to trade which may result in some level of decay mainly due to enzymatic reactions in the produce that should not lead to the rejection of the lot. A zero tolerance for decay in the extra class might lead to a rejection of a lot. To prevent barriers in the trade of aubergines, there should be an allowance for decay in the Extra Class which will give flexibility in the compliance of the standard. An allowance of 1% of decay to allow for flexibility in accessing markets</p>	
<p>L'observation de la Guinée-Bissau est optimal dans tous les criteres ci-dessous :</p> <p>2.1 Caractéristiques minimales 2.1.2 Caractéristiques de maturité 2.2.1 Catégorie « Extra » 2.2.2 Catégorie I 2.2.3 Catégorie II</p> <p>3. DISPOSITIONS CONCERNANT LE CALIBRAGE 4. DISPOSITIONS CONCERNANT LES TOLÉRANCES 4.1 TOLÉRANCES DE QUALITÉ 4.1.1 Catégorie « Extra » 4.1.2 Catégorie I 4.1.3 Catégorie II 4.2 TOLÉRANCES DE CALIBRE</p> <p>5. DISPOSITIONS CONCERNANT LA PRÉSENTATION 5.1 HOMOGENÉITÉ 5.2 CONDITIONNEMENT 5.2.1 Description des emballages</p> <p>6. DISPOSITIONS CONCERNANT LE MARQUAGE OU ÉTIQUETAGE 6.1 EMBALLAGES DESTINÉS AU CONSOMMATEUR FINAL 6.1.1 Nature du produit 6.1.2 Origine du produit 6.2 EMBALLAGES NON DESTINÉS À LA VENTE AU DÉTAIL 6.2.1 Identification 6.2.2 Nature du produit 6.2.3 Origine du produit 6.2.4 Caractéristiques commerciales 6.2.5 Marque officielle d'inspection (facultatif)</p> <p>7. CONTAMINANTS 8. HYGIÈNE</p>	<p>Guinea-Bissau</p>
<p>The development of this standard is important for the trade of Aubergines between importing and exporting countries. We will continue to support further developping of this standard for adoption. We also believe that a scope should be included in this standard, this is in keeping with the provisions of the proposed Layout for Codex Standards.</p>	<p>Jamaica</p>

Kenya proposes the realignment of the clauses once the new clause 2 on the description of the produce is introduced.	Kenya
(Il y a-t-il des critères objectifs pour s'assurer de la maturité des aubergines ?, si non comment s'en assurer ?) Are There objective criteria to ensure the maturity of aubergine ? If not how to make	Haiti

Specific comments	Members or observers/Rational
TITLE	
DRAFT STANDARD FOR FOR <u>FOR WHOLE FRESH AUBERGINES</u>	Somalia
DRAFT STANDARD FOR <u>FRESH WHOLE AUBERGINES</u>AUBERGINES	Somalia
PROJET DE NORME POUR LES AUBERGINES	Guinea-Bissau Guinée-Bissau produits l'aubergines de forme allongée qu'on consomme meme frais après de recolte.
1. DEFINITION OF PRODUCE	
elongated;	European Union Distinction between shapes are done in particular to apply the sizing provisions (§ 26 of REP16/FFV). The sizing provisions are identical for globus/round and oval aubergines.
elongated; <u>elongated aubergines (including club shaped, cylindrical, ellipsoid and pear shaped), and</u> • round aubergines (including globus and oval shaped)	European Union
globus/round; and	European Union deleted.
oval aubergines;	European Union deleted.
<u>DEFINITION OF PRODUCE</u>SCOPE	Kenya we propose the inclusion of a new clause to cover the description of produce. Realignment of subsequent clauses follows suit.
According to their shape a distinction is made between: <u>New clause 2. Description of produce</u> <u>Aubergines is a vegetable which is eaten cooked and comes in various shapes including elongated, globus/round and oval. the fruit can be of various colours including but not limited to white, purple, yellow, orange and in stripes.</u>	Kenya
elongated;	
globus/round; and	
2. PROVISIONS CONCERNING QUALITY	
2.1 Minimum Requirements	
provided with calyx and peduncle which may be slightly damaged;	European Union
firm;	
fresh in appearance;	
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;	
free of bruising or extensive healed over cuts;	
practically free of pests and damage caused by them affecting the general appearance of the produce;	
free of abnormal external moisture, excluding condensation following removal from cold storage;	
free of any foreign smell and/or taste;	
free of damage caused by low temperature or high temperature.	

<ul style="list-style-type: none"> • <u>sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded</u> • <u>firm</u> • <u>clean, practically free of any visible foreign matter</u> • <u>practically free from pests</u> • <u>practically free of damage caused by pests</u> • <u>free from damage caused by pests affecting the flesh</u> • <u>free of abnormal external moisture, excluding condensation following removal from cold storage;</u> • <u>free of any foreign smell and/or taste;</u> • <u>fresh in appearance;</u> • <u>free of damage caused by low temperature or high temperature;</u> • <u>free of bruising or extensive healed over-cuts;</u> • <u>provided with a calyx and peduncle which may be slightly damaged</u> 	
provided with calyx and peduncle which may be slightly damaged;	Jamaica proposed keeping "provided with calyx and peduncle" and delete the remaining text
fresh in appearance;	Jamaica Remove "fresh in..." - Provision for freshness is vague and not a sound measurable parameter for produce. Freshness is captured within the inclusiveness of firm, sound, free of rot etc.
sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;	Jamaica Replace highlighted text with "Sound; free of rot and deterioration."
free of damage caused by low temperature or high temperature.	European Union Mainly cosmetic changes. Bullet points should be listed according the standard layout. This will facilitate the use of the standard.
free of any foreign objectionable smell and/or taste;	Somalia
2.2 CLASSIFICATION	
2.2.1 "Extra" Class	
Las berenjenas de esta categoría deberán ser de calidad superior, <u>uniforme en su forma y color</u> . Deberán ser de consistencia firme y características de la variedad y/o tipo comercial. El pedúnculo deberá estar intacto y la pulpa deberá estar perfectamente sana.	Peru aclarar el detalle de la categoría
2.2.2 CLASS I	
slight discoloration depending upon the variety; <u>defect in colouring but not greenish in case of violet varieties</u>	European Union
slight superficial defects, skin defects including slight bruising and/or slight healed cracks provided they do not affect the flesh of the fruit. New paragraph: <u>They must be practically free from sun-scorch.</u>	European Union Created by merging other changes together
slight superficial defects, slight bruising and/or slight healed cracks provided they do not affect the flesh of the fruit.	European Union Sun-scorched are mentioned in class II. In class I, slight superficial (skin) defects are allowed but it is not clear if sun-scorched are included or not. This should be clarified. Skin defect is more precise than superficial defect and in line with standard layout. Bruising and healed crack are particular skin defects.

2.2.3 CLASS II	
discoloration depending upon variety* defect in colouring but not greenish in case of violet varieties	European Union Clarification.
slight bruising and/or bruising, slight healed cracks or sun-scorched and/or slight sun-scorched provided they do not affect the flesh of the fruit;	European Union To clarify that sun-scorched differs from healed cracks and with the limitation for the flesh.
This class includes aubergines which does not don't qualify for inclusion in the higher classes but satisfies the minimum requirements specified in Section 2.1 above. The following defects however may be allowed, provided the aubergine retains its essential characteristics as regards the quality, the keeping quality and presentation:	Somalia
3. PROVISIONS CONCERNING SIZING	
a) Para hacer la clasificación de calibre por diámetro la diferencia entre las berenjenas más pequeñas y las más largas en el mismo envase no deberá ser mayor de:	Colombia Se sugiere retirar el literal (a) debido a que no es una tabla de calibres sino tolerancias en el calibre por diámetro que es más un tema del capítulo 4.
20 mm para las berenjenas alargadas; 25 mm para las berenjenas a forma de globo / redondas y ovales. Estas reglas de homogeneidad no se aplican a las berenjenas de 30 cm de diámetro o más pequeñas.	Colombia
b) Para hacer la clasificación del calibre por peso la diferencia entre la berenjena más pequeña y la más grande en el mismo envase no deberá ser mayor de: b) Cuando la clasificación se hace con base en el peso o diámetro, el calibre de las berenjenas se determina de acuerdo con la siguiente tabla: (se sugiere elaborar una tabla de calibres con base en datos estadísticos aportados por diferentes países).	Colombia Lo presentado no es una tabla de calibres, tampoco hay un código de calibre y lo contemplado corresponde a tolerancias en el calibre por peso que es un tema del numeral 4.2.
40 g para berenjenas entre 20 y 50 g; 20 g para berenjenas entre 50 y 100 g; 75 g para berenjenas entre 100 y 300 g; 100 g para berenjenas entre 300 y 500 g; 250 g para berenjenas de más de 500 g.	Colombia
La homogeneidad de calibres es obligatoria para la Categoría "Extra". c) Cuando se clasifica por conteo, el calibre se determina por el número de frutos por envase.	Colombia Sería conveniente retirar la frase debido a que la homogeneidad está considerada en el numeral 5.1 Así mismo, se sugiere incluir como criterio c), la determinación del calibre por número de frutos en el envase, lo cual corresponde a una práctica comercial también considerada en otras normas Codex.
Aubergines may be sized by diameter diameter (i.e. maximum diameter of the equatorial section on the longitudinal axis), count, length or weight or in accordance with existing trading practices. When sized in accordance with existing trade practices the package must be labeled-labelled with the size and method used.	European Union The methods described are not methods for sizing but to ensure uniformity. It should be clarified when those provisions apply or not.
The following methods are guides and may be used on an optional basis:	European Union deleted
Size of-To ensure uniformity in size, the aubergines is determined either based on range in size between produce in the maximum diameter of the equatorial (in mm); section on the longitudinal axis or by weight (in g)-same package shall not exceed:	European Union Created by merging other changes together

a) For sizing by diameter the difference between the smallest and largest aubergine in the same package must not exceed:	European Union
Aubergines of 30 mm in diameter or smaller are not covered by this uniformity rules.	
b) For sizing by weight the difference between the smallest and largest aubergines in the package must not exceed:	
Uniformity in size is compulsory <u>only</u> for Extra Class <u>Class and Class I, but not for the aubergines with a diameter equal or below 30 mm.</u>	
4. PROVISIONS CONCERNING TOLERANCES	
4.1 QUALITY TOLERANCES	
4.1.1 "EXTRA" CLASS	
Se permite un 5%, en peso o número de berenjenas que no satisfagan los requisitos de la Categoría <u>Categoría I o, excepcionalmente, que no superen las tolerancias establecidas para esta última.</u> Dentro de esta tolerancia, se permite un 1% de berenjenas afectadas por podredumbre, podredumbre blanda y/o descomposición interna.	Colombia No es conveniente incluir el texto tachado por las implicaciones que tiene comercializar productos con pudrición, desde el punto de vista fitosanitario, ni desde cualquier otro punto de vista los productos deben estar podridos, si esto ocurre es por prácticas de manejo poscosecha inadecuadas. Por su parte en los requisitos mínimos, como su nombre lo indica, está lo menos que se puede exigir al producto, por eso se debe cumplir con la quinta viñeta del numeral 2.1 en la que se indica: "Estar sanas, y exentas de podredumbre o deterioro que hagan que no sean aptas para el consumo". Proponemos adoptar el texto usual que han tenido las normas Codex.
Five per cent by number or weight, of aubergines not satisfying the requirements of the Class but meeting those of Class I is allowed. Included therein, is 1% tolerance for decay, soft rot and/or internal breakdown.	European Union See general comment. Most of the Codex standards do not have tolerances for decay, even in class II produce affected by rotting or any other deterioration rendering it unfit for consumption are excluded. There is no reason to have a higher tolerance for aubergines. Among Codex standards for fresh fruit and vegetables, only the standard for apples includes a tolerance for decay in Extra Class. Unless there is an acceptable justification for introducing a percentage for tolerance for decay, soft rot and/or internal breakdown for aubergines, it should not be included.
Five per cent by number or weight, of aubergines not satisfying the requirements of the <u>Extra</u> Class but meeting those of Class I is allowed. Included therein, is 1% tolerance for decay, soft rot and/or internal breakdown.	Somalia
Five per cent by number or weight, of aubergines not satisfying the requirements of the Class but meeting those of Class I is allowed. Included therein, is 1% tolerance for decay, soft rot and/or internal breakdown.	Thailand Section 4.1 Quality Tolerances 4.1.1 "Extra" Class, 4.1.2 Class I and 4.1.3 Class II We are of the view that the product in extra class should be of superior quality of an exceptional nature as premium quality. Therefore, tolerance for decay in "Extra class" is not in line with this concept. In relation to that, the text on allowances of tolerances for decay in "Extra class" should not be included in this provision. However, particular allowance for tolerance of 1% for Class I and 2 % for Class II can be accepted as it can provide distinction of tolerance between these two classes. The amended text should be read as follows: 4.1.1 "Extra" Class Five per cent by number or weight, of aubergines not satisfying the requirements of the Extra Class but meeting those of Class I is allowed.

<p>Se permite un 5%, en peso o número de berenjenas que no satisfagan los requisitos de la Categoría. Dentro de esta tolerancia, se permite un 1% de berenjenas afectadas por podredumbre, podredumbre blanda y/o descomposición interna.</p>	<p>Uruguay Uruguay está de acuerdo en que en la Categoría Extra se acepte hasta un 1 % de fruta con podredumbre. Se está de acuerdo que el corte del pedúnculo esté bien cicatrizado al momento de la comercialización</p>
<p>4.1.2 CLASS I</p>	
<p>Se permite un 10% en peso o número de berenjenas que no satisfagan los requisitos de la Categoría <u>Categoría II o, excepcionalmente, que no superen las tolerancias establecidas para ésta última.</u> Dentro de esta tolerancia, se permite un 1% de berenjenas afectadas por podredumbre, podredumbre blanda y/o descomposición interna.</p>	<p>Colombia No es conveniente incluir el texto tachado por las implicaciones que tiene comercializar productos con pudrición, desde el punto de vista fitosanitario, ni desde cualquier otro punto de vista los productos deben estar podridos, si esto ocurre es por prácticas de manejo poscosecha inadecuadas. Por su parte en los requisitos mínimos, como su nombre lo indica, está lo menos que se puede exigir al producto, por eso se debe cumplir con la quinta viñeta del numeral 2.1 en la que se indica: "Estar sanas, y exentas de podredumbre o deterioro que hagan que no sean aptas para el consumo". Proponemos adoptar el texto usual que han tenido las normas Codex</p>
<p>Se permite un 10% en peso o número de berenjenas que no satisfagan los requisitos de la Categoría. Dentro de esta tolerancia, se permite un 1% <u>2%</u> de berenjenas afectadas por podredumbre, podredumbre blanda y/o descomposición interna.</p>	<p>Peru se sugiere ampliar el rango de defectos</p>
<p>4.1.3 CLASS II</p>	
<p>Se permite un 10% en peso o número de berenjenas que no satisfagan los requisitos de la Categoría <u>Categoría II, ni los requisitos mínimos, con excepción de los frutos afectados por podredumbre o cualquier otra alteración que haga que no sean aptos para el consumo.</u> Dentro de esta tolerancia, se permite un 2% de berenjenas afectadas por podredumbre, podredumbre blanda y/o descomposición interna.</p>	<p>Colombia No es conveniente incluir el texto tachado por las implicaciones que tiene comercializar productos con pudrición, desde el punto de vista fitosanitario, ni desde cualquier otro punto de vista los productos deben estar podridos, si esto ocurre es por prácticas de manejo poscosecha inadecuadas. Por su parte en los requisitos mínimos, como su nombre lo indica, está lo menos que se puede exigir al producto, por eso se debe cumplir con la quinta viñeta del numeral 2.1 en la que se indica: "Estar sanas, y exentas de podredumbre o deterioro que hagan que no sean aptas para el consumo". Proponemos adoptar el texto usual que han tenido las normas Codex.</p>
<p>4.2 SIZE TOLERANCES</p>	
<p>For all classes (if sized), 10% by number or weight of aubergines not satisfying the requirements as regards sizing is allowed <u>allowed except for extra class which is 5% by number or weight.</u></p>	<p>Somalia</p>
<p>5. PROVISIONS CONCERNING PRESENTATION</p>	
<p>5.1 UNIFORMITY</p>	
<p>Sin embargo, se puede envasar en un mismo <envase> una mezcla de berenjenas de tipos comerciales claramente diferentes siempre y cuando sean homogéneas en calidad y que el origen de cada tipo comercial sea el mismo.></p>	<p>Colombia Se propone retirar la posibilidad de tener mezclas de berenjenas ya sea tipos comerciales o variedades, debido a que estas mezclas no favorecen la calidad de los frutos contenidos en el envase, ya que cada variedad y tipo comercial tiene diferente tasa de respiración que afecta el grado de madurez de los frutos envasados.</p>

<p>The contents of each package must be uniform and contain aubergines of the same origin, variety or commercial type, quality, colour and size (if sized). The visible part of the contents of the package must be representative of the entire contents.</p>	<p>Thailand Section 5.1 Uniformity 2nd Paragraph In our opinion, mixed varieties packages be exempted from the requirement. The inclusion of allowance of “a mixture of varieties or commercial types of aubergines packed together in a package” in the section of presentation may lead to have different qualities in the same package resulted in a certain burden for trade practices. We also believe that the provision for mixed varieties packages should be agreement between trading partners. Therefore, we propose to remove reference to “mixture of varieties or commercial types of aubergines” in the 2nd paragraph form this section. The amended text should be read: “The contents of each package must be uniform and contain aubergines of the same origin, variety or commercial type, quality, colour and size (if sized). The visible part of the contents of the package must be representative of the entire contents.</p>
<p>5.2 PACKAGING</p>	
<p>Aubergines shall be packed in each container in compliance with the <i>Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995)</i>.</p>	<p>European Union In line with the standard layout.</p>
<p>Aubergines shall be packed in each container in compliance with the <i>Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995)</i>. New paragraph <u>Stickers individually affixed to the produce shall be such that, when removed, they neither leave visible traces of glue nor lead to skin defects.</u></p>	<p>European Union</p>
<p>Aubergines must be packed in such a way as to protect the produce properly. The materials used inside the package must be clean and of food grade 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 labeling has been done with non-toxic ink or glue.</p>	<p>Jamaica Section 5.2, second sentence, proposed rewriting to read "The package must be of food grade quality, clean and of a quality such as to avoid internal and external damage as well as cross - contamination to produce".</p>
<p>5.2.1 DESCRIPTION OF CONTAINERS</p>	
<p>The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the aubergines. Packages must be free of all foreign matter-matters and smellobjectionable smells.</p>	<p>Somalia</p>
<p>6. PROVISIONS CONCERNING MARKING OR LABELLING</p>	
<p>6.1 CONSUMER PACKAGES</p>	
<p>6.1.2 ORIGIN OF PRODUCE</p>	
<p>The full or a commonly used name should be indicated.</p>	<p>Cook Islands common name should be used</p>
<p>6.2.4 COMMERCIAL IDENTIFICATION</p>	
<p><u>sizesize (if sized).</u></p>	<p>European Union Sizing is not always mandatory.</p>
<p>6.2.4 Especificaciones Comerciales <u>De optar por una presentación de mezcla de variedades de berenjena estas deben indicarse claramente.</u></p>	<p>Peru se sugiere incluir</p>

6.2.5 Official Inspection Mark (optional)	
Marca de Inspección Oficial (facultativa)	Peru Se sugiere eliminar esta sección, debido a que está relacionada a los requisitos sanitarios y fitosanitarios del país importador; siendo dinámicos en el comercio internacional de alimentos