

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Items 2a, 3 and 10

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES Twenty-first Session

Monterrey, Nuevo León, Mexico, 7 – 11 October 2019

Comments of European Union

Agenda item 2a: MATTERS ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES(CX/FFV 19/21/2) B. Matters for action

Member Competence Member State Vote

The Member States of the European Union (MSEU) support any initiatives to reach consensus on unresolved issues. The MSEU further note that the Procedural Manual provides the necessary tools for consensus building.

Concerning the prioritisation of new work proposals, the MSEU recall that CCFFV19 concluded that the priority setting criteria for the establishment of work priorities and the decision making criteria for the development of Codex standards and related texts as laid down in the Procedural Manual is sufficient to ensure that the standards and work areas identified as priority are progressed in a timely manner by CCFFV.

The MSEU would like to draw the attention in particular to point 2(g) of the *Guideline on the Application of the Criteria for the Establishment of Work Priorities (Criteria Applicable to Commodities)*¹ which calls commodity committees, when preparing project documents for new work, to provide an analysis of areas of potential complementarities, gaps, duplication, or conflict with activities that have been already undertaken by other relevant international organizations.

Agenda Item 3: DRAFT STANDARD FOR KIWIFRUIT (CX/FFV 19/21/4)

European Union Competence European Union Vote

The European Union (EU) would like to thank New Zealand, Iran and Mexico for the work done in trying to reconcile Members views on the draft standard for kiwifruit and in particular on the tolerance for decay in Extra Class.

The EU appreciates the compromise spirit that led the eWG chairs to make a new proposal of reducing the tolerance for decay in “extra” class to 0.5%. This represents a progress that should be underscored, as the initial proposal was higher (1%). Furthermore, the condition that this tolerance only applies at stages after export control points contributes towards ensuring that consumers’ expectations on the quality of the product are met.

However, the EU is still concerned that the proposed tolerance of 0.5 % for decay in Extra Class is not supported by any data. On the contrary, the experience gained over 30 years with the implementation of the UNECE standard for kiwifruit demonstrates that there is no need to depart from the zero tolerance for decay in Extra Class, including when transported long distances.

The EU further notes that the acceptance of Codex commodity standards depends on whether they reflect existing trade practices. The closer the commercial reality is reflected, the more Codex standards are accepted and applied in trade. Thus, no matter how generous a Codex standard would be with respect to decay in Extra Class, trade would ignore this and no governmental inspection body could enforce the acceptance of such tolerance.

¹ Procedural Manual, 27th Edition, page 47

Agenda Item 10: DISCUSSION PAPER ON GLOSSARY OF TERMS FOR APPLICATION IN THE LAYOUT FOR CODEX STANDARDS FOR FRESH FRUITS AND VEGETABLES (CX/FFV 19/21/11)

**Mixed Competence
Member State Vote**

The European Union and its Member States (EUMS) would like to thank the United States for preparing the discussion paper on the glossary of terms.

The EUMS have the following comments on the proposed draft standard.

General comment

The GLOSSARY OF TERMS FOR USE WITH UNECE STANDARDS ON FRESH FRUIT AND VEGETABLES 2016 is widely used and defines and explains largely the same terms as CCFFV standards. To avoid any confusion in trade, the Codex glossary should be aligned as closely as possible with the UNECE glossary.

Specific comments

Paragraph & section number	Original text	Proposed text	Reason for the change/inclusion	Category of amendment
		Insert an introduction after the headline: <u>This glossary has the objective of facilitating the interpretation and implementation of the provisions within the Codex standards for fresh fruit and vegetables.</u>	It is important to explain the intention of the glossary.	substantive
1	Scope: This indicates the general name of the FFV being standardized and the point of application of the standard.	Scope: This indicates the general name of the FFV being standardized and the point of application of the standard.	Pursuant to the Standard Layout as agreed in 2017 (appendix VI of REP18/FFV) the scope does not indicate the name of the standardized ffv.	Substantive
2	1 st paragraph This section of the standard identifies the part of the plant being standardized; the species, sub-species/ variety and/or cultivar.	This section of the standard identifies the part of the plant being standardized; the species, sub-species/ variety and/or cultivar <u>and – where necessary the part of the plant – being standardized.</u>	Change order, as the part of the plant is not specified in each standard.	editorial
	Species: a group of living organisms consisting of similar individuals capable of exchanging genes or interbreeding. A biological classification ranking immediately below the genus or subgenus, comprising related organisms or populations.	Species: From the scientific point of view is the species one of the basic units of biological classification. It is a group of closely related organisms that are very similar, capable of interbreeding and reproducing fertile offspring. Wherever the term “species” is mentioned in the standard it refers to the species listed in section I definition of	It is important to provide an explanation that is easy to understand by non-scientific readers.	substantive

		produce.		
	<p>Variety: A naturally occurring variation of individual plants within a species that can reproduce.</p> <p>Cultivar: Cultivated varieties</p> <p>Hybrids: Crosses between two species or can be developed from a series of crosses between parents.</p>	<p>Replace the text by the following:</p> <p><u>Variety (cultivated variety, cultivar):</u> Taxon that has been selected for a particular attribute or combination of attributes, and is clearly distinct, uniform, and stable in its characteristics and when propagated by appropriate means, retains those characteristics. In some particular cases, the term “cultivar” is equivalent to “variety” which is a single botanic taxon of the lowest known rank. Varieties are recognised for their unique characteristics by authorities for variety protection. They may have been derived by mutation or hybridization.</p>	<p>It is important to provide an explanation that is scientifically correct and easy to understand by non-scientific readers.</p> <p>Hybrids may be obtained by crosses between varieties. Hybrids between species are called interspecific hybrids.</p>	substantive
	<p>Commercial Type: Produce with similar characteristics including appearance, but which may belong to different varieties</p>	<p>Commercial type: Produce with similar technical characteristics and/or appearance, but which may belong to different varieties.</p> <p><u>Example: Round tomatoes are the same commercial type even if different varieties exist.</u></p> <p><u>Example: Garlic can have different commercial types: dry; semi-dry; fresh; even if it is the same variety.</u></p>	<p>It is important to provide an explanation that is scientifically correct and easy to understand by non-scientific readers.</p>	substantive
	<p>Industrial Processing: the process of transforming the physical textural characteristics of raw fresh fruit and vegetables into a new product through chemical or physical means. Industrial processing includes juice extraction, pulp/puree creation, canning, preserving, freezing, or drying/dehydrating. These operations mainly change the FF&V texture and flavor.</p>	<p>Industrial processing: Processing is the transformation of raw fruit and vegetables into a new product different from its initial fresh stage, terminating the natural living processes of a plant.</p> <p><u>Industrial processing is done in a food processing facility. Fruit and vegetable processing comprises extracting juice, canning, preserving, freezing, or dehydrating. These operations may change the texture and flavor of the produce.</u></p> <p><u>However, trimming, peeling, cutting, washing, grading, sorting and packaging are part of preparation, not processing. Whether a trimmed or cut produce is</u></p>	<p>It is important to provide an explanation that is scientifically correct and easy to understand by non-scientific readers.</p>	substantive

		<u>covered or not depends on the standard.</u>		
	Fruit: The seed-bearing structure developed from the ovary of a flowering plant or the ripened ovaries of flowering plants. In some plants it is the edible part- the mesocarp (flesh or pulp layer) located between the exocarp (peel/skin) and the endocarp (the seed/s).	Fruit: The seed-bearing <u>parts of perennial plants. Due to genetic characteristics or specific treatment, fruit may be seedless.</u>	It is important to provide an explanation that is scientifically correct and easy to understand by non-scientific readers.	substantive
	Vegetable: The edible portion of plants such as such as bulbs, flowers, leaves, stem, and roots.	Vegetable: The edible <u>part of plants such as such as bulbs, flowers, leaves, stem, and roots as well as fruit from annual plants such as cucumbers, melons, sweet peppers, tomatoes, watermelons.</u>	It is important to provide an explanation that is scientifically correct and easy to understand by non-scientific readers.	substantive
3.1	Intact/whole: The fruit or vegetable has no physical parts/pieces missing. However, depending on the characteristics of the FF&V (yams, finger, taro) and trade practices, some trimmed FFV- as considered whole or intact.	Intact/whole: <u>The whole fruit or vegetable as it was harvested. The produce is not damaged and does not have any injury. Depending on the characteristics of the product, trimmed products may still be regarded as intact.</u>		substantive
	Sound: The fruit or vegetable is free from physical and chemical defects (injury and diseases) affecting its eating and/or keeping quality. Produce free of disease, damage, rot, damage caused physical means, live or dead insects including insect larva.	Sound: <u>Produce free from fungal, bacterial or virus disease or other deterioration (such as decay, breakdown or damage caused by any reason, or physiological disorders, seen in the field or during storage) that appreciably affects the appearance, edibility, the keeping quality of the produce or market value.</u>	Note: pest damage caused by insects, mites, rodents are dealt with in a specific entry.	substantive
	Clean: Free from soil, dirt, visible extraneous and foreign objectionable matter including surface residues of inputs evident to the naked eye or with adjusted correct vision lenses.	Clean: Free from <u>visible foreign matter.</u> Visible foreign matter: <u>Any visible extraneous material not usually associated with fruits and vegetables such as dust, soil, substrate, chemical residue or other foreign matter.</u> Practically free from visible foreign matter: <u>Only superficial foreign matter shall be visible on the produce and not spread over the whole edible part (i.e. small amount of foreign matter near the calyx or peduncle area). A specific limit may be defined in the</u>	As standards use the term “practically free from visible foreign matter”, especially the term “practically free from” must be defined.	substantive

		<u>respective standard.</u>		
	<p>Extraneous Matter: Vegetal matter associated with the FF&V such as leaves, twigs, roots, loose stems/peduncles and bark.</p> <p>Foreign Matter: All non-vegetal matter such as stones, pieces of metal, plastic, paper and glass</p>	<p>Extraneous Matter: Vegetal matter associated with the FF&V such as leaves, twigs, roots, loose stems/peduncles and bark.</p> <p>Foreign Matter: All non-vegetal matter such as stones, pieces of metal, plastic, paper and glass</p>	The extraneous matter and foreign matter described here may be found in a package but not necessarily attached to the produce. Thus, these definitions should be moved to 6.2.1 Description of containers.	substantive
	<p>Fresh in appearance: Produce having its original quality looking like when harvested. Or, portraying the desired original quality unimpaired except for a change of color in produce that changes colour during the ripening process.</p>	<p>Fresh appearance: <u>Appearance of fruit and vegetables displaying the characteristics of recently harvested produce (i.e. color, texture, firmness, turgescence), including absence of shriveling, wilting or signs of senescence.</u> Or, portraying the desired original quality unimpaired except for a change of color in produce that changes color during the ripening process.</p>		substantive
	<p>Pests: Animal, insects or micro-organisms whose present or actions are detriment to the quality, keeping quality/storage and/or safety of the F&V.</p>	<p>Pests: <u>Species of animal, especially mites or insects or rodents, that is injurious or potentially injurious, whether directly or indirectly to the fruit and vegetable or its presentation. While the scientific definition of pests includes any species, strain or biotype of plant, animal or pathogenic agent injurious to the produce, in the context of the fruit and vegetable standards pests would not cover fungal or bacteriological disorders (they would be covered by the term "sound").</u></p> <p>Practically free from pests: The occasional insect, mite or other animal in the package or sample, unless otherwise indicated in the standard. Phytosanitary measures would always overrule this allowance.</p>	The proposed definition is more explicit and helpful for the understanding of the standard language.	substantive
	<p>Foreign smell and/or taste: Smell or taste not associated with the natural product and/or due to its approved</p>	<p>Foreign smell and/or taste: Smell or taste not associated with the natural product and/or due to <u>storage, transportation and post-</u></p>		substantive

	post-harvest practices.	harvest <u>conditions, in particular through the proximity of other product that give off volatile odours. It includes off-flavours due to over-ripeness or bad inappropriate conditions.</u>		
	Damage caused by low and/or high temperature: Damage caused to the FF&V after harvest due to exposure to non-ambient or extreme temperatures such as freezer burn, frozen flesh, certain types of sunburn and skin discoloration.	Damage caused by low and/or high temperature: Damage caused to the FF&V before or after harvest due to exposure to <u>non-product specific</u> temperatures not non-ambient and/or extreme temperatures such as <u>frost or heat. Damages may appear as</u> freezer burn, frozen flesh, certain types of sunburn, <u>chilling injury. and skin discoloration.</u>		substantive
	Pest Damage: Physical injury to, or detraction in appearance of the product caused by pest (insects, mammals, birds etc.) feeding/gnawing; living on or in the FF&V; or the presence of dead pest at any stage of development. Insect Injury: Various injuries due to insects at any stage, their current or past presence in the FF&V including nest/Fras, excreta or dead insect fragments.	Pest Damage: Physical injury to <u>skin and/or flesh</u> , or detraction in appearance of the product caused by pest (insects, mammals, birds etc.) feeding/gnawing; living on or in the FF&V; or the presence of dead <u>insects or mites</u> at any stage of development, <u>dead insect fragments or excreta.</u> Insect Injury: Various injuries due to insects at any stage, their current or past presence in the FF&V including nest/Fras, excreta or dead insect fragments.		editorial
	Bruise: A physical injury that ruptures the outer surface/ skin of the FF&V and penetrating through or injuring the underlying plant tissue. Slight Bruise: A physical injury that ruptures the outer surface/ skin of the FF&V without penetrating through or injuring the underlying plant tissue	Bruise: A physical injury <u>caused by an impact and injuring the plant tissue underneath the skin while the skin remains intact. The affected flesh discolors, suberizes and/or cracks.</u> Slight Bruise: <u>covers a small area and is not very deep; e.g., it may be removable by normal peeling.</u>		substantive
	Frostbite: Damage to the FF&V resulting from non-ambient low temperatures in the field before harvest. This may manifest as the following defects in FF&V- skin discoloration, soft or flabby, external and/or internal flesh darkening.	Frostbite: Damage to the FF&V resulting from <u>freezing temperatures (below 0 °C)</u> in the field before harvest. This may manifest as the following defects in FF&V- skin discoloration, soft or flabby, external and/or internal flesh darkening. <u>Chilling injury: Damage to the FF&V resulting from</u>	It is important to show the difference between frostbite and chilling injury.	substantive

		<u>inappropriate temperatures after harvest, i.e. temperatures too low for the species, variety, degree of ripeness of the product concerned. It may result in skin discoloration, sunken lesions, soft tissue, and decay.</u>		
	Limb rub: Injuries to the fruit caused by friction between the limb of the tree and the fruit.	Limb Rubbing: Injuries to the skin caused by friction between the limb of the tree as well as any foreign objects and the fruit. <u>Due to this rubbing, the skin suberizes.</u>	Rubbing may have different causes and should not be restricted to limb rub	substantive
	Decay: Deterioration and/or decomposition induced by fungi, bacteria resulting from injury (physical damage), pest damage, diseases and or senescence; or an aerobic decomposition of the FF&V by bacteria as a natural process of change/senescence	Decay: Deterioration and/or decomposition induced by fungi, bacteria, resulting from injury (physical damage), pest damage, diseases, <u>physiological disorders</u> and/or senescence; or an aerobic decomposition of the FF&V by bacteria as a natural process of change/senescence. <u>In any case, decay (progressive or not) is seriously affecting the edibility and/or keeping quality of the produce.</u>		substantive
	Rot: To decompose due to biological action	Rot: <u>Deterioration induced by fungi, bacteria, yeasts.</u>		substantive
	Immature/not sufficiently developed: FF&V has not attained the physiological and biochemical stage of development at which it possesses the desired characteristics/pre-requisites to provide the minimum accepted level of utility to the consumer		Move to 3.1.1 Minimum Maturity Requirements	editorial
	Trimmed: the removal undesired attached leaves, suckers, stems or edible part of the plant or bunch.	Trimmed: the removal undesired attached leaves, suckers, stems or edible part of the plant or bunch.	Trimming of undesired parts is not necessarily a defect. Over-trimming, i.e. damaging the produce is already covered by the definition of "damage"	substantive
	Misshapen: The physical shape of FF&V does not fully conform to the established/normal shape characteristics and therefore its appearance is affected.	Misshapen: The physical shape of FF&V does not fully conform to the established/normal shape characteristics and therefore its appearance is affected.	This term is not used in the standards.	substantive
	Badly misshapen. The	Badly misshapen. The	This term is not	substantive

	FF&V's shape is so decidedly deformed that its appearance is seriously affected.	FF&V's shape is so decidedly deformed that its appearance is seriously affected.	used in the standards.	
3.1.1	Climacteric fruits: Fruits with ripening process that is accompanied by increased ethylene production due to increased respiration.	Climacteric fruits: are able to continue the ripening process after harvest provided they are picked at the appropriate stage of maturity. The ripening process that is accompanied by increased ethylene production due to increased respiration.	For traders the scientific information is not sufficient. They should receive more practical information.	substantive
	Non-climacteric fruits: Fruits with ripening processes that is not accompanied by increased ethylene production due to increased respiration.	Non-climacteric fruits: are not able to continue the ripening process after harvest. Thus, they must be picked at full maturity and ripeness or at a stage very close to this. Their ripening processes that is not accompanied by increased ethylene production due to increased respiration.	For traders the scientific information is not sufficient. They should receive more practical information.	substantive
	Stalk/Peduncle: A stalk bearing a flower or flower cluster or a fructification: after the fruit is formed it attaches the fruit to the plant.	Stalk/Peduncle: A stalk bearing a flower or flower cluster or a fructification: after the fruit is formed it attaches the fruit to the plant.	This definition is not necessary in the section on maturity.	substantive
	Sufficiently developed measurements may include: Ground color, flavor, leaf texture, shape, days from planting and firmness. The following terms are generally used to indicate different levels of Sufficient Development along with the general quality or condition of vegetables, to describe maturity.	Sufficiently developed measurements may include: Ground color, flavor, leaf texture, days from planting or flowering, shape and size, days from planting and firmness. The following terms are generally used to indicate different levels of Sufficient Development along with the general quality or condition of vegetables, to describe maturity.	The definition should clearly be restricted to fruit characteristics as in the previous definitions.	substantive
	Maturity/sufficiently developed textural terms for roots/rhizomes and tubers: Firm, tender, flabby, pithy, shriveled, woody, translucent, and overmatured. OverMature/Overdeveloped - textural terms for roots/rhizomes and tubers; The vegetable's physiological development has exceeds the desired organoleptic characteristics making it flabby, pithy, shriveled, woody, translucent.	Maturity/sufficiently developed textural terms for roots/rhizomes and tubers: Firm, tender, flabby, pithy, shriveled, woody, translucent, and overmatured. OverMature/Overdeveloped -textural terms for roots/rhizomes and tubers; The vegetable's physiological development has exceeds the desired organoleptic characteristics making it flabby, pithy, shriveled, woody, translucent.	These lists are a wild mixture of characteristics that may – depending on the produce – be a characteristic of sufficient or insufficient or even over-development. The list is not instructive for traders.	substantive
	Description of Freshness	Delete the whole section	This section is	substantive

			not necessary in section "minimum maturity requirements". Freshness is covered by 3.1	
4		Insert new 1 st paragraph Sizing: The classification of fruit and vegetables is based on their physical dimensions or mass.	As the terms "sizing" and "size" are frequently mixed up, clarification should be provided.	substantive
	Size: The Physical dimension or mass of the FF&V measured by: <ul style="list-style-type: none"> Count - the number of individual FF&V per package or to a set volume/dimension Length - the longitudinal axis excluding the peduncle. Diameter: means the greatest dimension of the FF&V measured at right angles to a line from stem to blossom end. Or the greatest dimension at right angles to a straight line running from stem to root. Or is determined by the FF&V passing through a round opening in any position. Diameter can be either the maximum diameter of the equatorial section of each fruit or a diameter range per package.	Size: The Physical dimension or mass of the FF&V <u>expressed individually</u> by: Count: the number of individual FF&V per package or to a set volume/dimension Length: the longitudinal axis excluding the peduncle. Diameter: means the greatest dimension (<u>equatorial section</u>) of the FF&V measured at right angles to a line from stem to blossom end. Or the greatest dimension at right angles to a straight line running from stem to root. Or is determined by the FF&V passing through a round opening in any position. Diameter can be either the maximum diameter of the equatorial section of each fruit or a diameter range per package. Weight: <u>the individual weight of each produce.</u>	Count, length and diameter are different measures. Weight is missing. Size ranges should not be part of the description of dimensions.	editorial
	Stalk/Peduncle: A stalk bearing a flower or flower cluster or a fructification: after the fruit is formed it attaches the fruit to the plant. Growth End/Apex: The part of a F&V opposite the stalk/peduncle at which growth occurs.	Delete both descriptions	These definitions are not necessary in the section on sizing.	substantive
	Weight - the individual weight of each fruit or a weight range per package	This was moved in the section on dimensions.		editorial
		Insert after "minimum size" Maximum size: <u>the largest acceptable size in the standard</u>	For the sake of completeness.	substantive

	Uniformity: Terms used to indicate that the FF&V in a package are similar in variety, shape, size and/or size range, and color and/or color range.	Move to section 6.1 or delete completely.	Definitions not appropriate for sizing.	substantive
5	The sum of all the allowances /deviations that is permitted within a lot of FFV or a class from the requirements of the standard.	The <u>maximum percentage</u> of all the allowances /deviations that is permitted within a lot of FFV or a class from the requirements of the standard.	The cumulated defects found in a sample must be set in context to the weight or number of the sample, in order to calculate the percentage and to check whether the tolerances are met.	substantive
	Allowance: The amount of a factor/defect (e.g., staining) deviation permitted from a minimum requirement in a lot of produce.	Delete	The term "allowance" is not used in the standard. The term "tolerance" is used instead – which is already explained.	substantive
	Shipping Point: The physical location at which after preparation and packaging and/or storage the FF&V enters or reenters the market distribution Channel.	Delete	The term "shipping point" is not used in the standard.	substantive
	Conformity check: Inspection carried out by an inspector to check that FF&V conform to the requirements laid down in a standard.	Delete	The term "conformity check" is not used in the standard.	substantive