

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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ALINORM 03/35

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX ALIMENTARIUS COMMISSION**

Twenty-sixth Session
Rome, Italy, 30 June - 7 July 2003

**REPORT OF THE TENTH SESSION OF THE
CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES**

Mexico City, Mexico, 10-14 June 2002

NOTE: This Report includes Codex Circular Letter CL 2002/27-FFV

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CX 5/95.2

CL 2002/27-FFV
July 2002

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 TENTH SESSION OF THE CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES (ALINORM 03/35)**

PART A: MATTERS FOR ADOPTION BY THE 26th SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Draft Standards at Step 8 of the Procedure

1. **Draft Codex Standard for Sweet Cassava** (para. 32 and Appendix II)
2. **Draft Codex Standard for Pitahayas** (para. 41 and Appendix III)
3. **Draft Revised Provisions (Section 3 - Provisions concerning Sizing and Section 6.2.4 - Commercial Identification) of the Codex Standards for Limes, Pummelos and Grapefruits** (para. 73 and Appendix IV)

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, 12th Edition, pages 23-25) to the Secretary, Codex Alimentarius Commission, **preferably by e-mail, BEFORE 28 FEBRUARY 2003**

Proposed Draft Standards at Step 5 of the Procedure

4. **Proposed Draft Codex Standard for Table Grapes** (para. 103 and Appendix VI).

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, 12th Edition, pages 19-21) to the Secretary, Codex Alimentarius Commission, **preferably by e-mail, BEFORE 28 FEBRUARY 2003**

PART B: REQUEST FOR COMMENTS AND INFORMATION

5. **Proposed Draft Codex Standard for Tomatoes** (para. 105 and Appendix VII)

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 3) (Codex Alimentarius Procedural Manual, 12th Edition, pages 19-21) to the Secretary, Codex Alimentarius Commission, **preferably by e-mail, BEFORE 31 MAY 2003**

6. 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, 12th Edition, pages. 60-61) to the Secretary, Codex Alimentarius Commission, **preferably by e-mail, BEFORE 31 MAY 2003.**

SUMMARY AND CONCLUSIONS

The 10th Session of the Codex Committee on Fresh Fruits and Vegetables reached the following conclusions:

MATTERS FOR CONSIDERATION BY THE 26TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

The Committee:

- Agreed to advance the *Draft Codex Standards for Sweet Cassava* and *Pitahayas* to the 26th Session of the Codex Alimentarius Commission for adoption at Step 8 (paras. 32 and 41);
- Agreed to advance the *Draft Revised Provisions on Sizing and Commercial Identification* of the Codex Standard for Limes, Pummelos and Grapefruits to the 26th Session of the Codex Alimentarius Commission for adoption at Step 8 (para. 73);
- Agreed to advance the *Proposed Draft Codex Standard for Table Grapes* to the 26th Session of the Codex Alimentarius Commission for adoption at Step 5 (para. 103);
- Agreed to forward a proposal to elaborate a *Proposed Draft Codex Standard for Rambutan* to the 26th Session of the Codex Alimentarius Commission as new work for the Committee (para. 114).

OTHER MATTERS OF INTEREST TO THE COMMISSION

The Committee:

- Agreed to retain the *Draft Codex Standard for Oranges* at Step 7 while discontinuing work on the Annex on Guide for Use on Scoring Freezing Injury. It also agreed to return *Section 2.1.3 - Maturity Requirements* to Step 6 for redrafting by a Drafting Group lead by the United Kingdom, with the assistance of Brazil, Cuba, Germany, India, Spain, the United States, CLAM, EC and the UN/ECE. The revised Section will be subsequently circulated for comments and finalization by the 11th Session of the Committee (paras. 44, 51 and 59);
- Agreed to retain the *Proposed Draft Codex Standard for Tomatoes* at Step 3 for circulation, additional comments at Step 3 and consideration at the 11th Session of the Committee (para. 105);
- Agreed to return the *Proposed Draft Codex Standard for Apples* to Step 2 for redrafting by a Drafting Group lead by the USA, with the assistance of Canada, Chile, France, Mexico, India, New Zealand, South Africa, EC and the UN/ECE. The revised Proposed Draft will be subsequently circulated for comments at Step 3 and consideration by the 11th Session of the Committee (para. 75);
- Agreed to return the *Proposed Draft Guidelines for the Quality Control of Fresh Fruits and Vegetables* to Step 2 for redrafting by Canada and subsequent circulation for comments at Step 3 and consideration by the 11th Session of the Committee (para. 108);
- Agreed to discontinue the consideration of *Labelling Provisions specific to Fresh Fruits and Vegetables* (para. 111);
- Agreed to amend the *Priority List for the Standardization of Fresh Fruits and Vegetables* by including *Durian* and *Pineapples (revision)* (para. 113);
- 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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INTRODUCTION

1. The 10th Session of the Codex Committee on Fresh Fruits and Vegetables was held in Mexico City from 10 – 14 June 2002 at the kind invitation of the Government of Mexico. The Chairman of the Session, Lic. Carlos R. Berzunza Sánchez, Director of International Affairs, Secretary of Economy, was introduced by C.P. Miguel Aguilar Romo, General Director of the General Bureau of Standards. The Session was attended by 26 Member countries and 7 international organizations. The List of Participants is attached to this report as Appendix I.

OPENING OF THE SESSION

2. The Session was opened by Dr. Luis Ernesto Derbez Bautista, Secretary of Economy. He highlighted the relevance of international standardization in the current global economic context and especially the relevance of Codex as the internationally recognized food standards body. He also noted the growing importance of this Committee and the continuing support of the Mexican government in maintaining its participation in international activities, especially as related to the elimination of technical barriers to trade. Additional remarks were presented by Dr. Julio José Frenk Mora, Secretary of Health; Lic. Juan Antonio García Villa, Under-Secretary of Standardization and Industry and Foreign Commerce Service; and, Mr. Augusto Simoes Lopes, FAO Representative in Mexico.

3. The Opening of the Session was also attended by Dr. Jorge G. Castañeda, Secretary of Foreign Affairs; Lic. Francisco Mayorga, ASERCA Director in Chief, representing the Secretary of Agriculture, Livestock, Rural Development, Fisheries and Food; Dr. Miguel Hakim Simón, Undersecretary for Economic Relations and International Cooperation; Lic. Ernesto Enriquez Rubio, Federal Commissioner for Protection Against Sanitary Hazards; and, Dr. Henri Jouval, WHO/PAHO Representative in Mexico.

ADOPTION OF THE AGENDA (Agenda Item 1)¹

4. The Committee adopted the Provisional Agenda and the Supplementary List to the Provisional Agenda as its Agenda for the Session. The Committee agreed to consider proposals for all revisions to the Codex Standards for Pineapples and Avocados under Agenda 6 (Proposals for Amendments to the Priority List for the Standardization of Fresh Fruits and Vegetables).

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

5. The Committee was informed that the 24th Session of the Codex Alimentarius Commission adopted draft Codex Standards for Tannia, Papaya and Cape Gooseberry as final Codex texts. The draft Codex Standard for Asparagus was adopted as a final Codex text with amendments to the Sections on Maturity Requirements and Sizing. In addition, the Commission adopted a draft Minimum Juice Content for the Codex Standard for Limes.

6. The Committee was also informed that the 49th (Extraordinary) Session of the Executive Committee of the Codex Alimentarius Commission adopted the proposed draft Codex Standard for Cassava at Step 5 (see also paras. 16 to 17).

7. The Committee noted that the Codex Committee on Food Hygiene submitted a Draft Code of Hygienic Practice for Fresh Fruits and Vegetables to the Codex Alimentarius Commission for final adoption at Step 8.

8. The Committee took note of the discussion held at the 24th Session of the Commission regarding cooperation between the CCFFV and other international organizations working in the field of standardization of fresh fruits and vegetables. In particular, the Commission endorsed the view of the Executive Committee concerning the status of the Committee on Fresh Fruits and Vegetables as the international body responsible for drafting standards for these products. It also emphasized the need to draw upon and develop the experience and expertise of specialized bodies working in this field and ensure that the countries most concerned in individual standards were fully involved in their preparation. The CCFFV expressed the view that Codex and UN/ECE should continue to cooperate and coordinate work towards the elaboration of harmonized standards without duplication of effort where possible.

¹ CX/FFV 02/1 and CX/FFV 02/1-Add.1.

² CX/FFV 02/2.

9. The Codex Secretariat noted that the Terms of Reference of the Committee provided for mechanisms of cooperation between the CCFFV and the UN/ECE. Reference was also made to Article I(b) of the Procedural Manual of the Codex Alimentarius Commission which provided a general framework for cooperation with other international standardization organizations. In this regard, the 24th Session of the Commission had agreed that a document should be developed to provide guidance on cooperation between Codex Alimentarius Commission and other international intergovernmental organizations when elaborating Codex standards and related texts and therefore, it entrusted the elaboration of Guidelines for Cooperation with International Intergovernmental Organizations to the Codex Committee on General Principles.

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)

10. The Representative of the UN/ECE thanked the Codex Secretariat for the clear tabular presentation of Codex and UN/ECE standards. He noted that at the last session of the Specialized Section on Standardization of Fresh Fruits and Vegetables some amendments had been made to the UN/ECE Standards for Apples, Citrus Fruits and Table Grapes which were not yet contained in the comparative tables but were included in the comments submitted to the Committee on these products. He also noted that there were still some open issues in these standards concerning maturity indicators and internal quality. He hoped that progress could be made on these matters in cooperation between Codex, UN/ECE and OECD.

11. The Committee was further informed that:

- Following a proposal from EAN International, UN/ECE had started a project on the harmonization of produce codes with the goal of using grade standards in electronic business and to facilitate implementation of traceability. Information on this project was available on the UN/ECE website and delegations were invited to provide information.
- The Secretary General of the United Nations had started a wide ranging reform of the Secretariat which will lead to a stronger concentration on issues related to technical cooperation and implementation. Following this request, UN/ECE, together with other organizations and at the invitation of the government of India, had organized a conference on food trade issues in New Delhi in April 2002.

ORGANIZATION FOR THE ECONOMIC COOPERATION AND DEVELOPMENT (OECD)

12. The Representative of the OECD informed the Committee that the Plenary Meeting found the conclusions of the Informal Meeting of the Secretariats and Chairpersons of the Codex, UN/ECE and OECD bodies involved in the international standardization of fresh fruits and vegetables constructive and that, although the Codex Alimentarius Commission could not reach consensus on the proposals that they had examined, there was a need to keep the dialogue between the three organizations. The Plenary Meeting hoped that the CCFFV was of the same opinion in this respect, and had the same will of reinforcing the cooperation between the three organizations.

13. The Representative of the OECD noted that paragraphs 64 to 66 of CX/FFV 02/3 referred to the work of OECD. The OECD considered that work on internal quality was important and that the main objective was to work on methods of measurement and sampling for the control of internal quality.

14. The Committee was also informed that OECD interpretative brochures were available worldwide through the OECD sale points as well as on the internet at <http://www.oecd.org>. In addition, the Committee noted that the 11th Meeting of Heads of National Inspection Services would be held in the Netherlands from 3 to 5 September 2002. The objective of these meetings were to exchange views and experiences on the procedure and organization of the quality inspection of fresh fruits and vegetables as well as to see, through technical visits, how controls at different levels of the distribution chain were made.

³ CX/FFV 02/3.

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

15. The Committee noted that the UN/ECE standards contained in the document were made available as references for the development of corresponding Codex standards as directed by the Executive Committee.⁵ The Committee agreed that the UN/ECE standards would be taken into account when discussing the relevant agenda items.

CONSIDERATION OF DRAFT CODEX STANDARDS AT STEP 7**DRAFT CODEX STANDARD FOR CASSAVA (Agenda Item 3a)⁶**

16. The 9th Session of the CCFFV forwarded the proposed draft Codex Standard for Cassava for adoption by the 24th Session of the Codex Alimentarius Commission at Step 5. The Committee also agreed to request specific comments on the inclusion of bitter varieties as well as figures on international trade in these varieties for consideration at its current meeting.⁷

17. The 49th Session of the Executive Committee adopted the proposed draft Standard at Step 5 and advanced it to Step 6. In taking this decision, the Executive Committee noted concerns expressed that the inclusion of bitter varieties of cassava in the standard could lead to excessive intake of cyanogenic glycosides and asked the CCFFV to take this into account.⁸ Subsequent to the CCEXEC meeting, comments were requested under CL 2001/39-FFV at Step 6.

18. The Committee discussed the draft Codex Standard for Cassava at Step 7 on the basis of the previous draft (ALINORM 01/35, Appendix VII) as follows:

GENERAL CONSIDERATIONS

19. The Codex Secretariat informed the Committee that cyanogenic glycosides were last evaluated at the 39th Session of the Joint FAO/WHO Expert Committee on Food Additives (JECFA) in February 1992, whereby it was stated that traditional users of foods containing cyanogenic glycosides usually had a basic understanding of the treatment required to render them safe for consumption. However, JECFA also noted that some products were sold commercially that were consumed by people who might not be familiar with such procedures. JECFA noted that because of a lack of quantitative toxicological and epidemiological information, a safe level of intake of cyanogenic glycosides could not be estimated.

Section 1 - Definition of Produce

20. In view of the above JECFA conclusion and in consideration that bitter varieties of cassava were not traded internationally in extensive amounts for direct consumption, the Committee decided to restrict the Standard to sweet varieties only and therefore, revised the title of the standard to read as Draft Codex Standard for Sweet Cassava.

21. The Committee also changed the first sentence of this Section to indicate that “This standard applies to commercial *sweet* varieties of cassava roots”. However, in the interest of differentiating between sweet and bitter varieties and in addressing concerns related to the potential excessive intake of cyanogenic glycosides from both varieties, the Committee decided to add a footnote to the term *sweet* as follows:

“Sweet varieties of cassava are those that contain less than 50 mg/kg hydrogen cyanide (fresh weight basis). In any case, cassava must be peeled and fully cooked before being consumed.”

22. The Committee agreed to inform the Codex Committee on Food Additives and Contaminants of this decision. However, as it was noted that the level of 50 mg/kg of hydrogen cyanide was only being proposed to differentiate between cassava varieties as opposed to establishing a maximum level, the Committee was of the opinion that the level was not subject to endorsement *per se*.

⁴ CX/FFV 02/4.

⁵ ALINORM 97/3, para. 15.

⁶ ALINORM 01/35-App. VII and comments submitted in response to CL 2001/39-FFV from Canada, Costa Rica, Nigeria, Spain, EC (CX/FFV 02/5); Argentina (CRD 5); Philippines (CRD 9); and, Malaysia (CRD 11).

⁷ ALINORM 01/35, paras. 79-92.

⁸ ALINORM 03/3, para. 13.

Section 2.2.2 – Class I

23. In the interest of harmonization with other Codex standards for fresh produce and in order to accurately reflect international trade, the Committee retained Section 2.2.1 – "Extra" Class, in the Standard. However, as it was noted that Extra class only allowed for very slight superficial defects, the percentages in Section 2.2.2 – Class I were decreased so as to minimize the range differences for defects between classes, as follows:

- slight defects in shape;
- scarring or healed damage, not exceeding 5% of the surface area;
- scraped areas, not exceeding 10% of the surface area.

24. The text was also clarified by referring to scarring *or healed damage* for clarity. The remainder of the text in this Section remained unchanged.

Section 2.2.3 – Class II

25. In view of the above discussion under Section 2.2.2 – Class I, the Committee made the following consequential changes to this Section, as follows:

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

26. The remainder of the text in this Section remained unchanged.

Section 3 – Provisions concerning Sizing

27. The Committee reduced the lower figure in Size Code A to 3.5 cm in order to reflect international trade in smaller diameter cassava.

Section 6.1.1 – Nature of Produce

28. In view of its above decisions concerning Section 1 – Definition of Produce, the Committee agreed to specify that in all cases (i.e., regardless if the product was visible from the outside or not) each package shall be labelled as to the name of the produce and type (sweet).

29. In order to further insure that cassava was adequately prepared before consumption, the Committee also added a new Section to the Standard as follows:

6.1.2 – Preparation Instructions

A statement indicating that cassava should be peeled and fully cooked before being consumed is required.

Section 6.2.2 – Nature of Produce

30. In view of its decision under Section 6.1.1 above, the Committee agreed to revise this Section in order to also ensure that non-retail containers included the name of produce and type (sweet).

Section 6.2.4 – Commercial Identification

31. In view of previous discussions concerning the importance of adequate cooking instructions for consumers, the Committee agreed to add a final indent to this section to read as "Preparation instructions (see Section 6.1.2)"

STATUS OF THE DRAFT CODEX STANDARD FOR SWEET CASSAVA

32. The Committee forwarded the draft Codex Standard for Sweet Cassava to the July 2003 session of the Codex Alimentarius Commission for adoption at Step 8 (see Appendix II). This decision was taken with the understanding that the labelling provisions would be subject to endorsement by the 31st Session of the Codex Committee on Food Labelling in April 2003.

DRAFT CODEX STANDARD FOR PITAHAYAS (Agenda Item 3b)⁹

33. In considering the draft Codex Standard for Yellow Pitahayas, the 9th Session of the CCFFV agreed that Colombia, with the assistance of France and Mexico, would redraft the Standard so that it was applicable to all varieties of pitahayas for circulation, comment and further consideration at its current session.¹⁰

34. The Committee discussed the draft Codex Standard for Pitahaya at Step 7 on the basis of the draft provided in CX/FFV 02/6, as follows:

Section 1 – Definition of Produce

35. In order to keep the application of the Standard as general as possible, the Committee modified this Section to include commercial *species and* varieties of pitahayas grown from the genera *Selenicereus* and *Hylocereus* of the *Cactaceae* family.

Section 2.1 – Minimum Requirements

36. As the current Standard now reflected all varieties of pitahayas in international trade, the Committee removed the last provision of this Section stating that “The minimum flesh content shall be 31%” as this requirement was only applicable to yellow varieties.

Section 3 – Provisions concerning Sizing

37. A footnote was added to the introductory sentence to this Section to stipulate that in the case of yellow pitahayas, the number of units per package, in addition to the unit weight in grams, could be used in the determination of size.

38. The Committee also agreed to simplify and combine the size tables for Yellow (Section 3.1) and Red and White (Section 3.2) Pitahayas into one single table. In taking this decision, the Committee removed the specific size references related to package count for yellow pitahayas because unit counts were not normally associated with Size Codes.

Section 6.2.2 – Nature of Produce

39. The Committee clarified that the commercial type was normally defined by the colour of the skin but in the interest of reflecting practices used in other regions, footnoted this section to indicate that “In some regions, this may also be defined by the colour of the pulp”.

Section 6.2.4 – Commercial Identification

40. The Committee stipulated that commercial identification related to size could be stipulated by the Size Code or weight range (as opposed to minimum or maximum weights) in grams.

STATUS OF THE DRAFT CODEX STANDARD FOR PITAHAYAS

41. The Committee forwarded the draft Codex Standard for Pitahayas to the July 2003 session of the Codex Alimentarius Commission for adoption at Step 8 (see Appendix III). This decision was taken with the understanding that the labelling provisions would be subject to endorsement by the 31st Session of the Codex Committee on Food Labelling in April 2003.

CONSIDERATION OF THE DRAFT CODEX STANDARD FOR ORANGES, INCLUDING GUIDE FOR USE IN SCORING FREEZING INJURY (Agenda Item 3c)¹¹

42. The 9th Session of the CCFFV decided that a revised version of the Codex Standard for Oranges would be prepared by the Codex Secretariat on the basis of drafting group discussions related to Section 2.1.3, Maturity Requirements and Section 3, Sizing, for circulation, comment and further consideration at its current meeting.¹²

43. The Committee discussed the draft Codex Standard for Oranges, including the Guide for Use in Scoring Freezing Injury, at Step 7 on the basis of the draft provided in Appendix I of CX/FFV 02/7, as follows:

⁹ CX/FFV 02/6 and comments submitted from Spain (CX/FFV 02/6-Add. 1); Thailand (CRD 6); and, Malaysia (CRD 11).

¹⁰ ALINORM 01/35, paras. 24-25.

¹¹ CX/FFV 02/7 and comments submitted by India, Poland, European Community (CX/FFV 02/7-Add. 1); United Kingdom (CRD 3); CLAM (CRD 7); Argentina (CRD 8); Philippines (CRD 9); and, Malaysia (CRD 11).

¹² ALINORM 01/35, paras. 46 – 57.

Title of the Standard

44. The Committee was informed that the Appendix to the Standard containing the Guide for Use in Scoring Freezing Injury was being reviewed by the OECD Scheme for eventual inclusion into the OECD brochure on Citrus Fruits. In view of this information, the Committee decided to discontinue the consideration of and deleted the Guide for Use in Scoring Freezing Injury from the Standard. The Title of the Standard was modified accordingly.

Section 2.1 – Minimum Requirements

45. The Committee deleted the indent indicating that oranges must be “firm” as this condition was not a normal condition in oranges. The Committee deleted the seventh indent stating that oranges should be “practically free of internal shrivelling” and revised the sixth indent to indicate that they should be “free of signs of internal shrivelling” in order to harmonize these provisions with the UN/ECE Standard and to eliminate redundancy. The Committee confirmed that oranges should be free of foreign smell and/or taste (indent 13) and therefore, deleted the footnote allowing for foreign smell resulting from the use of conservation agents.

46. In discussing Sections 2.1.2 and 2.1.3, the Committee recalled that the 9th Session of the Committee had decided that a drafting group led by Cuba, with assistance provided by Brazil, India, Indonesia, Mexico and Spain on behalf of the European Community, would undertake the consideration and revision of these sections in their entirety, especially as related to distinguishing ripe green oranges from unripened green oranges (minimum juice content and other maturity requirements related to orange and green skinned oranges).¹³ The Committee therefore based its deliberations on the revised text of Sections 2.1.2 and 2.1.3 as provided by the drafting group under Appendix II of CX/FFV 02/7.

Section 2.1.2 (Untitled)

47. The Committee had an extensive discussion on the inclusion of ripe green oranges in the Standard. The representative of Spain on behalf of the European Community noted that discussions within the Community on this issue were ongoing, especially as related to the necessity of elaborating maturity criteria for ripe green oranges prior to their inclusion in the Standard. In this regard, the ongoing studies performed under the auspices of the CLAM (CRD 7) were noted, especially in regard to the relationship between quality/sensory characteristics and chemical parameters based on a market based consumer approach. The delegation of Spain noted that in any case, in view of the difficulties in defining the area associated with the term “tropical”, this term should not be used in the Standard.

48. The Delegation of Cuba noted its concerns on the study being undertaken by CLAM, including the need to widen the analysis to late season oranges, the need to analyze ripe green oranges and the need to include acidity criteria as an additional maturity parameter. Cuba offered to support the study being undertaken by CLAM by sending Cuban orange samples and in this regard, requested the study protocol so that similar studies could be conducted in Cuba.

49. The Committee agreed that in any case, the Codex Standard for Oranges should reflect the needs of all Codex member governments, which would include the marketing of green ripe oranges. The Committee accepted in principle that oranges grown in areas with high temperatures and relative humidity could have acceptable maturity and taste, regardless of skin colour. However, the Committee noted that this would require the elaboration of maturity criteria for all oranges, including green ripe oranges, in a separate section of the Standard.

50. In view of the above discussion and agreement to include green oranges in the Standard, the Committee agreed to the text proposed by the drafting group, on the basis of the following revisions, for inclusion in the Standard as a new Section 2.1.2.

- Paragraph 1 was left unchanged to read “Coloration must be typical of the variety, account being taken of the growing area and harvest time. Fruits with a light green colour are allowed provided it does not exceed one fifth of the total surface area of the fruit”.
- Paragraph 2 was revised to read that “Oranges produced in areas with high temperatures and relative humidity conditions during the developing period having light green colour are allowed provided they satisfy the minimum maturity requirements established in Section 2.1.3”.

¹³ ALINORM 01/35, para. 57.

- The last sentence of paragraph 3 concerning the national supervision of degreening processes was deleted as being outside the scope of the Standard. The amended paragraph read that “Oranges satisfying the requirements established in Section 2.1.1 may be “degreened”. This treatment is permitted only if the other natural organoleptic characteristics are not modified”.

Section 2.1.3 – Maturity Requirements

51. In view of the above discussions, the Committee agreed that a drafting group lead by the United Kingdom, with the assistance of Brazil, Cuba, Germany, India, Spain, the United States, CLAM, EC and the UN/ECE, would prepare a revised version of Section 2.1.3 based on written comments submitted and the above discussions for circulation, comment at Step 6 and further consideration at its next meeting. The Committee noted that the proposal of the United Kingdom contained in CRD 3 would provide a useful starting point, but that other maturity parameters would also need to be considered.

Section 2.2.2 – Class I

52. The Committee agreed to delete the phrase “taking into account the harvesting period and the production zone” from the end of the second paragraph of this Section for harmonization with the UN/ECE Standard. The Committee also agreed to modify the third indent of paragraph 3 in this Section to read “- slight skin defects occurring during the formation of the fruit, such as silver scurfs, russets, etc., and;” to reflect the UN/ECE Standard. This change was also made as a consequential amendment to Section 2.2.3 – Class II.

Section 3 – Provisions concerning Sizing

53. See agenda item 3d (paras. 60-65 and 72) for details.

Section 4 – Provisions concerning Tolerances

54. The Committee noted that oranges were not transported or sold in bulk and therefore, agreed to delete all references to produce presented in bulk from this Section and as a consequential amendment to Sections 4.2, 5.2, 5.2.1 and 6.2.

Section 5.3 – Presentation

55. The Committee revised paragraph b to eliminate the reference to size tolerances as they were unrelated to presentation of the produce. For the same reason, the Committee also agreed to eliminate subparagraphs i) and ii) from paragraph c.

Section 6.2.2 – Nature of Produce

56. In recognition of diverse requirements related to the labelling of the name of variety, the Committee agreed to add a footnote the second indent of this Section (Name of variety and/or commercial type (optional)) to read that “The national legislation of a number of countries requires the explicit declaration of the variety”.

Section 6.2.4 – Commercial Identification

57. See agenda item 3d (paras. 61-62 and 72) for details.

STATUS OF THE DRAFT CODEX STANDARD FOR ORANGES

58. The Committee, while recognizing the importance of ongoing work (see paragraphs 42 to 57 above) related to the elaboration of maturity requirements applicable to all oranges as an integral part of the Standard, decided not to advance the draft Codex Standard for Oranges to Step 8.

59. However, in recognition of the important progress and decisions made to date on the remaining major sections of the standard, the Committee decided to retain the draft Codex Standard for Oranges at Step 7 (see Appendix V), with the understanding that additional comments would not be requested for the time being on the approved sections. This decision was taken so that the Committee would restrict its discussions at its 11th Session to the finalization of the revised text on maturity requirements only.

OUTSTANDING PROVISIONS IN CITRUS FRUITS BEING STANDARDIZED BY THE CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES: SECTION 3 – PROVISIONS CONCERNING SIZING (Agenda Item 3d)¹⁴

60. The 9th CCFFV established a Drafting Group under the direction of the United States, with the assistance of the EC, to undertake the revision of the sizing provisions in the draft Codex Standard for Oranges as well as in the Codex Standards for Limes, Pummelos and Grapefruits.¹⁵

61. The Committee considered the proposal of the Drafting Group for oranges as contained in Appendix I to CX/FFV 02/8, which introduced an additional sizing scale based on the number of fruits per carton (count code) as an alternative to the size code. In view of this amendment, the drafting group also introduced a consequential amendment to Section 6.2.4 – Commercial Identification in the labelling section for oranges.

62. The Committee agreed on the following general decisions related to oranges, limes, pummelos and grapefruits:

- To introduce a paragraph allowing the use of sizing by count in order to reflect current international trade practices in citrus fruits.
- To align the provisions concerning uniformity in size with the corresponding provisions in the UN/ECE Standard for Citrus Fruits for consistency, account being taken of the characteristics of the produce.
- To amend Section 6.2.4 Commercial Identification (Labelling) in all of the Standards in view of the introduction of the count code in the Sizing provisions.

63. In addition, the Committee made the following specific amendments in relation to the citrus fruits under its consideration:

Draft Codex Standard for Oranges

64. The Committee agreed to amend the first paragraph of the Section to refer to “the equatorial section of the fruit” for consistency with the UN/ECE Standard for Citrus Fruits.

65. The Committee agreed to add an additional size code “0” to allow for trade of oranges between 92-110 mm and for consistency with the UN/ECE Standard for Citrus Fruits.

Codex Standard for Limes

66. The Committee amended the upper limit of size code 5 in the size scale to read “49” for consistency with the UN/ECE Standard for Citrus Fruits.

Codex Standard for Pummelos

67. The Committee agreed to introduce a new size code “0” to allow for trade of pummelos of weight greater than 1900 g. and of a diameter greater than 170 mm. Accordingly, size code “1” was amended to read “1701–1900 g.”.

68. The Committee also agreed to amend size code “7” to read “400-700 g” and “100-118 mm” in order to take into account current production practices. Accordingly, size code “6” was amended to read “701-900 g” and the reference to the weight and diameter in the paragraph below the sizing table was changed to 400 g and 100 mm respectively.

69. The Committee noted the concern of some delegations in relation to sizing of pummelos by weight. However, both sizing scales were retained in order to recognize diverse trading practices in different regions of the world.

Codex Standard for Grapefruits

70. The Committee agreed to insert a new size code “0” to allow for trade of grapefruits of a diameter greater than 139 mm.

¹⁴ CX/FFV 02/8 and comments submitted by South Africa, Spain, Uruguay, EC (CX/FFV 02/8-Add. 1); Thailand (CRD 6); and, the Philippines (CRD 9).

¹⁵ ALINORM 01/35, paras. 57, 59, 62 and 64.

71. The Committee had an exchange of views on the need to keep the sizes 5 and 6 which contained overlapping diameter provisions. Some delegations noted that size code 5 was commonly used in commercial transactions in citrus fruits. Other delegations noted that the introduction of the size count allowed for the coexistence of two adjacent codes in the same package and therefore, there was no need to deviate from the corresponding UN/ECE Standard for Citrus Fruits. In view of this, the Committee agreed to harmonize the size range with the UN/ECE Standard account being taken of its earlier decision to add an additional size code at the beginning of the sizing scale.

STATUS OF THE OUTSTANDING PROVISIONS IN CITRUS FRUITS BEING STANDARDIZED BY THE CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

72. The Committee incorporated the revised Section 3 – Provisions concerning Sizing and revised Section 6.2.4 – Commercial Identification into the draft Codex Standard for Oranges (see paras. 58-65 and 72).

73. The Committee forwarded the revised Section 3 – Provisions concerning Sizing and the revised Section 6.2.4 – Commercial Identification to the Codex Alimentarius Commission for final adoption at Step 8 as draft amendments to the Codex Standards for Limes, Pummelos and Grapefruits (see Appendix IV). In taking this decision, it was noted that the amendment to Section 6.2.4 in the Codex Standards for Limes, Pummelos and Grapefruits would be subject to endorsement by the Codex Committee on Food Labelling.

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

74. The 9th Session of the CCFFV agreed to return the proposed draft Standard for Apples to Step 2 for redrafting by the United States, with the assistance of Chile, India, Mexico, New Zealand, South Africa and the EC, for circulation, comments at Step 3 and further consideration at the present session. The Committee noted that the document under its consideration was a collection of comments submitted on the proposed draft that had been presented at its last session and that the text remained unchanged.¹⁷

STATUS OF THE PROPOSED DRAFT CODEX STANDARD FOR APPLES

75. The Committee decided to reconvene the Drafting Group in order to revise the proposed draft Codex Standard for Apples on the basis of written comments submitted at the previous and present sessions of the Committee, and in consideration of recent developments in the elaboration of the UN/ECE Standard for Apples, for circulation, additional comments at Step 3 and further consideration at the 11th Session of the CCFFV. The Drafting Group would be lead by the USA, with the assistance of Canada, Chile, France, Mexico, India, New Zealand, South Africa, EC and the UN/ECE.

PROPOSED DRAFT CODEX STANDARD FOR TABLE GRAPES (Agenda Item 4b)¹⁸

76. The 9th Session of the CCFFV returned the proposed draft Codex Standard for Table Grapes to Step 2 for redrafting by Chile, with the assistance of India and the USA, for circulation, comments and further consideration at its current meeting.¹⁹ The drafting group revised the text on the basis of comments submitted at the 9th Session of the CCFFV and the UN/ECE Standard for Table Grapes.

77. The Committee discussed the draft Codex Standard for Table Grapes at Step 4 on the basis of the draft provided in CX/FFV 02/10, Appendix I, as follows:

Section 1 – Definition of Produce

78. The Committee specified the family name *Vitaceae* in this Section for consistency with other standards for fresh fruits and vegetables.

Section 2.1 – Minimum Requirements

79. The Committee deleted the phrase “(including the stalk)” in the introductory sentence to this Section as it was considered that bunches of grapes normally included the stalk. The Committee also deleted the term “disease” in the indent concerning the presence of pests affecting the general appearance of the produce as being outside the purview of the Standard.

¹⁶ CX/FFV 02/9 and comments submitted by Australia, Canada, Germany, India, EC (CX/FFV 02/9-Add. 1); Thailand (CRD 6); Argentina (CRD 8); and, the Philippines (CRD 9).

¹⁷ ALINORM 01/35 paras. 98-99.

¹⁸ CX/FFV 02/10 and comments submitted by Germany, South Africa, EC (CX/FFV 02/10-Add. 1); Thailand (CRD 6); Philippines (CRD 9); and, India (CRD 13).

¹⁹ ALNORM 01/35, paras. 101 – 102.

80. The Committee noted the difficulty in incorporating additional specific minimum requirements in this Section and decided to keep these additions to a minimum. However, in recognition of potential defects resulting from extreme temperatures in the production, storage and shipment of table grapes, the Committee added an indent stating that the produce must be “practically free of damage caused by low and/or high temperatures”.

Sections 2.1.1 and 2.1.2

81. The Committee moved the sentence in Section 2.1.1 to the last part of Section 2.1 and deleted the reference to the term “outer” as being redundant. As a result of this decision, Section 2.1.2 related to minimum requirements for bunches was renumbered as Section 2.1.1.

82. The Committee had extensive discussions on minimum requirements related to bunches of grapes (new Section 2.1.1), especially as related to the third indent concerning the minimum sugar/acid ratio of 20:1. Opinions were expressed that the parameter should only be established on the basis of individual cultivars and that in any case, the minimum sugar/acid ratio should not be less than 18:1. It was also noted that the UN/ECE was currently examining the measurement of maturity for table grapes. The relationship of this figure to the Annex to the Standard (Minimum Soluble Solids and Threshold Soluble Solids to Determine Maturity in Table Grapes) was also questioned.

83. In view of the above discussions and ongoing work within the UN/ECE concerning maturity parameters and requirements for table grapes, the Committee placed the entire Section 2.1.1 in square brackets. The Committee established a drafting group under the direction of Chile, with the assistance of France, Greece, India, Italy, Mexico, Peru, South Africa, the United States, the EC and the ECE, to examine and elaborate a revised Section 2.1.1 in its entirety for circulation, comment, and further consideration at its next Session.

Section 2.2.1 – "Extra" Class

84. The Committee noted that the varietal characteristics (size, shape, coloring) may vary depending on the production zone and therefore, clarified the second paragraph of this Section to indicate that bunches must be typical of the variety while “allowing for the district in which they are grown”. A consequential amendment was also made to the identical in Section 2.2.2 – Class I and Section 2.2.3 – Class II.

Section 2.2.2 – Class I

85. The Committee had extensive discussions on the requirements in all classes related to the attachment of individual berries to the stalk as well as to the condition and retention of the bloom.

86. In regard to the attachment of the berries to the stalk, the Committee modified the sentence concerning this requirement to read that the berries must be firm and well attached to the stalk.

87. In regard to the requirement related to bloom, it was noted that packaging technology included the packaging of grape bunches in individual plastic bags which would result in a partial removal of the bloom. While recognizing that bloom was not related to product damage, it did in fact affect the quality of the produce as related to its presentation.

88. In view of the above discussions, the Committee decided to state that the berries should “where possible, still have their bloom”.

Section 2.2.3 – Class II

89. In view of the above discussions, the Committee revised the second paragraph of this Section to read that the berries must be “sufficiently firm and attached to the stalk”. The Committee also deleted the requirement related to bloom in its entirety.

90. In view of similar provisions in Classes Extra and I as well as the UN/ECE Standard, the Committee added a new paragraph 2 to this Section stating that “The bunches may show slight defects in shape, development and coloring, provided these do not impair the essential characteristics of the variety, allowing for the district in which they are grown”.

Section 3 – Provisions concerning Sizing

91. The Committee reworded the introductory sentence to read that “Size is determined by the weight of the bunch”.

Section 3.1 – Minimum Bunch Weight

92. The Committee modified the heading of the table in Section 3.1 and introduced a footnote to the figure of 150 g. for large berry varieties in Class I to indicate that late harvest bunches from the varieties Barlinka, Dauphine, La Rochelle, Sunred Seedless and Bonheur could have a minimum weight of 100 g. In addition, the Committee changed the figure of 100 g. in Class II for small berry varieties to 75 g.

93. In taking this decision, the Committee agreed that the drafting group established to examine maturity requirements would also elaborate an exhaustive list of small berry varieties. However, it was also agreed that the work of the UN/ECE and the OECD would be taken into account in this regard. As a result of this decision, the Committee indicated in the table of Section 3.1 that the list of small berry varieties was being established in an “annex under development”.

Section 3.1.1

94. The Committee, while noting that this Section was related to size tolerances, moved the entire Section 3.1.1 to a new Section 4.2.3 applicable to all classes. The new Section 4.2.3 was harmonized with the UN/ECE text to read that “For all classes: in each package for direct sale to the consumer not exceeding 1 kg net weight, one bunch weighing less than 75 g is allowed to adjust the weight, provided the bunch meets all other requirements of the specified class”.

Section 5.1 – Uniformity

95. The Committee agreed that in principle, the contents of each package should only contain bunches of the same origin, variety, quality and degree of ripeness as stipulated in the first paragraph of this Section. However, in recognition that modern packaging techniques allowed for combining different varieties of grapes from the same origin, the Committee accepted a revised third sub-paragraph of this Section to stipulate that “However, consumer packages of a net weight not exceeding 1 kg. may contain mixtures of table grapes of different varieties, provided they are uniform in quality, degree of ripeness and for each variety concerned, in origin”.

96. The Committee also deleted the fourth sub-paragraph of this Section related to decorative packs as this practice was limited.

Section 5.2 – Packaging

97. The Committee added a sentence to stipulate that “In the case of Extra Class, the bunches must be packed in a single layer”.

Section 5.2.1 – Description of Containers

98. The Committee agreed to add an allowance for a fragment of vine shoot of no more than 5 cm in length which might be left on the stem of the bunch. However, this provision was placed in square brackets in view of concerns expressed over potential phytosanitary problems.

Section 6.2.4 – Commercial Identification

99. In recognition that the minimum size requirement was the important factor in relation to bunches of grapes, the Committee stipulated that the labelling identification of net weight was an optional requirement.

100. In view of changes to Section 3.1 as related to late harvest grapes, the Committee added a third indent to Section 6.2.4 to allow for labelling of “late harvest grapes”, where applicable”.

Annex to the Standard

101. In view of the above discussions, the Committee assigned the redrafting of the Annex to the Standard to the Drafting Group established for the consideration of maturity requirements and the list of small berry varieties. In view of this decision, the entire Table was placed in square brackets.

102. The Committee agreed that in addition to the above considerations, the Drafting Group should examine the misuse of trademarked names (Flame Tokay and Superior Seedless), the inclusion of small berry varieties and work undertaken by the OECD and UN/ECE in this regard.

STATUS OF THE PROPOSED DRAFT CODEX STANDARD FOR TABLE GRAPES

103. The Committee forwarded the proposed draft Codex Standard for Table Grapes (see Appendix VI) to the Executive Committee and/or Codex Alimentarius Commission for preliminary adoption at Step 5 of the Codex procedure. This decision was taken with the understanding that the proposed draft Standard would be discussed at its next meeting on the basis of comments submitted at Step 6 and the proposals of the Drafting Group.

PROPOSED DRAFT CODEX STANDARD FOR TOMATOES (Agenda Item 4c)²⁰

104. The 9th Session of the CCFFV returned the proposed draft Codex Standard for Tomatoes to Step 2 for redrafting, circulation, additional comments at Step 3 and further consideration at the current session. In taking this decision, it agreed to entrust the revision of the text to a Drafting Group lead by Mexico, with the assistance of Brazil and the United States. The Drafting Group revised the Standard and prepared a new text based on the comments submitted at the last session and the UN/ECE Standard for Tomatoes.²¹

STATUS OF THE PROPOSED DRAFT CODEX STANDARD FOR TOMATOES

105. The Committee noted that not many comments had been received in relation to the new text which had been aligned with the UN/ECE Standard for Tomatoes and therefore, decided to append the proposed draft Codex Standard for Tomatoes to this report (see Appendix VII), for circulation, additional comments at Step 3 and further consideration at its next session.

PROPOSED DRAFT CODEX GUIDELINES FOR THE QUALITY CONTROL OF FRESH FRUITS AND VEGETABLES (Agenda Item 4d)²²

106. The 9th Session of the CCFFV agreed²³ 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 informed the Executive Committee²⁴ accordingly. However, as the Annexes to the Code were specific to the inspection and certification of fresh fruits and vegetables, the Committee decided to return them to Step 2 for redrafting by Canada as proposed draft Codex Guidelines for the Quality Control of Fresh Fruits and Vegetables for circulation, additional comments at Step 3 and consideration at the current meeting.

107. The Committee noted that the redrafted text had taken into account those general documents elaborated by the CCFICS and other relevant international organizations involved in the elaboration of texts concerning the quality inspection and certification of fresh fruits and vegetables (i.e. ISO, OECD, UN/ECE, etc.) as well as written comments submitted at the last session of the Committee.

STATUS OF THE PROPOSED DRAFT CODEX GUIDELINES FOR THE QUALITY CONTROL OF FRESH FRUITS AND VEGETABLES

108. In view of the extensive comments received, the Committee decided to return the proposed draft Codex Guidelines for the Quality Control of Fresh Fruits and Vegetables to Step 2 for redrafting by Canada on the basis of written comments submitted at the present session. The revised proposed draft Guidelines would be subsequently circulated for comments at Step 3 and further consideration at the next session of the Committee.

²⁰ CX/FFV 02/11 and comments submitted by the EC (CX/FFV 02/11-Add.1); the Philippines (CRD 9); and, Malaysia (CRD 11).

²¹ ALINORM 01/35, paras. 103-105.

²² OECD Operational Framework for the Control of the Quality of Produce exported under the OECD Scheme for the Application of International Standards for Fresh Fruits and Vegetables (CRD 1) and comments submitted in response to CL 2001/30-FFV from Germany, Guyana, Ivory Coast, Mexico, EC (CX/FFV 02/12); Uruguay (CRD 2); Thailand (CRD 6); Philippines (CRD 9); Malaysia (CRD 11); and, India (CRD 13).

²³ ALINORM 01/35, 75-78.

²⁴ ALINORM 03/3, para. 26 and Appendix III.

LABELLING PROVISIONS SPECIFIC TO FRESH FRUITS AND VEGETABLES (Agenda Item 5)²⁵

109. The 9th Session of the CCFFV noted²⁶ concerns in regard to the adequacy of the current labelling provisions in Codex standards for fresh fruits and vegetables in that these provisions might not satisfactorily address specific issues related to the labelling of these products. The Committee therefore agreed to request comments on the need to elaborate generic provisions for labelling specific to fresh produce for consideration at its current meeting.

110. The Committee agreed that the Codex General Standard for Prepackaged Foods provided an excellent framework for the elaboration of labelling provisions specific to fresh produce and that current procedures, including the endorsement of labelling provisions by the Codex Committee on Food Labelling, allowed for deviations from this text when necessary.

111. Based on the above discussions, the Committee discontinued the consideration of the elaboration of generic labelling provisions specific to fresh fruits and vegetables.

PROPOSALS FOR AMENDMENTS TO THE PRIORITY LIST FOR THE STANDARDIZATION OF FRESH FRUITS AND VEGETABLES (Agenda Item 6)²⁷

112. The Committee considered proposals for amendments to the Priority List for Standardization of Fresh Fruits and Vegetables (ALINORM 01/35, Appendix VIII) on the basis of comments submitted. Some delegations were of the view that in consideration of the Committee's current programme of work, new products should not be included in its Priority List for the time being. Other delegations noted that the inclusion of new items on the Priority List did not necessarily mean that the produce would be considered at the next session of the Committee. The Committee also noted that in any case, the Criteria for the Establishment of Work Priorities²⁸ established parameters applicable to the elaboration of commodity standards and clearly regulated new work to be undertaken by Codex committees.

113. Bearing this in mind, the Committee agreed with the proposal of South Africa and the EC to include a revision to the Codex Standard for Pineapples in the Priority List, with the understanding that the work would not be undertaken until a future Session of the Committee. The Committee further agreed to include Durian (*Durio zibethnius* Linn/Murr.) on the Priority List as proposed by Thailand.

114. The Committee also agreed that Thailand would elaborate a Proposed Draft Codex Standard for Rambutan for circulation, comments at Step 3 and further consideration at its next Session, subject to approval as new work by the Codex Alimentarius Commission or its Executive Committee. As a result of this decision, Rambutan was removed from the Priority List.

OTHER BUSINESS AND FUTURE WORK (Agenda Item 7)

115. The Committee had no other business to discuss.

DATE AND PLACE OF THE NEXT SESSION (Agenda Item 8)

116. The Committee was informed that its 11th Session was tentatively scheduled to be held in Mexico City in 2003 at a date to be determined by the Codex and Mexican Secretariats.

²⁵ Comments submitted in response to CL 2002/03-FFV from Canada and the EC (CX/FFV 02/13).

²⁶ ALINORM 01/35, para. 115.

²⁷ ALINORM 0/35-App. VIII and comments submitted in response to CL 2000/38-FFV by the EC (CX/FFV 02/14); South Africa (CX/FFV 02/15); Spain (CRD 4); the Philippines (CRD 9); and, Thailand (CRD 10).

²⁸ Procedural Manual of the Codex Alimentarius Commission, 12th Edition, pages. 60-61.

STATUS OF WORK

Subject	Step	For Action By	Document Reference (ALINORM 03/35)
Sweet Cassava	8	26 th CAC	para. 32 Appendix II
Pitahayas			para. 41 Appendix III
<u>Section 3 - Provisions concerning Sizing and Section 6.2.4 - Commercial Identification</u> (Codex Standards for Limes, Pummelos and Grapefruits)			para. 73 Appendix IV
Oranges	7	11 th CCFFV	para. 59 Appendix V
<i>Section 2.1.3 - Maturity Requirements (ONLY)</i>	6	Governments 11 th CCFFV	para. 51
<i>Annex on Guide for Use in the Scoring Freezing Injury</i>	discontinued	---	para. 44
Table Grapes	5	26 th CAC Governments 11 th CCFFV	para. 103 Appendix VI
Tomatoes	3	Governments 11 th CCFFV	para. 105
Apples	2/3	Drafting Group (USA, with the assistance of Canada, Chile, France, Mexico, India, New Zealand, South Africa, EC and the UN/ECE) Governments 11 th CCFFV	para. 75
Guide for the Quality Control of Fresh Fruits and Vegetables	2/3	Canada Governments 11 th CCFFV	para. 108
Rambutan	1/2/3	26 th CAC Governments 11 th CCFFV	para. 114
Labelling Provisions Specific to Fresh Fruits and Vegetables	discontinued	---	paras. 110-111
Priority List	---	Governments 11 th CCFFV	paras. 112-113 Appendix VIII

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DRAFT CODEX STANDARD FOR SWEET CASSAVA¹
(AT STEP 8)

1. DEFINITION OF PRODUCE

This Standard applies to commercial sweet² 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.³

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.⁴

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:

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.

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

² Sweet varieties of cassava are those that contain less than 50 mg/kg hydrogen cyanide (fresh weight basis). In any case, cassava must be peeled and fully cooked before being consumed.

³ 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.

⁴ This provision allows for smell caused by conservation agents used in compliance with corresponding regulations.

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 or healed damage, not exceeding 5% of the surface area;
- scraped areas, not exceeding 10% of the surface area.

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

2.2.3 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 or healed damage, 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.

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	3.5 – 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 percent 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% 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,⁵ 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. 1-1991), the following specific provisions apply:

6.1.1 Nature of Produce

Each package shall be labelled as to the name of the produce and type (sweet) and may be labelled as to the name of the variety.

6.1.2 Preparation Instructions

A statement indicating that cassava should be peeled and fully cooked before being consumed is required.

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.⁶

6.2.1 Identification

Name and address of Exporter, Packer and/or Dispatcher. Identification code (optional).⁷

6.2.2 Nature of Produce

Name of produce and type (sweet) 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;
- Preparation instructions (see Section 6.1.2)

⁵ For the purposes of this Standard, this includes recycled material of food-grade quality.

⁶ Governments, when indicating their acceptance of this Standard, should notify the Commission as to which provisions of this Section apply.

⁷ 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

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).

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

1. DEFINITION OF PRODUCE

This Standard applies to commercial species and varieties of pitahayas grown from the genera *Selenicereus* and *Hylocereus*, of the *Cactaceae* family, to be supplied fresh to consumer, after preparation and packaging. Pitahayas for industrial processing are excluded.¹

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

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

- whole;
- free from cracks in the skin;
- firm;
- fresh in appearance;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, and free of any visible foreign matter;
- without thorns;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste²;
- with a peduncle or stem between 15 and 25 mm in length;
- practically free of pests affecting the general appearance of the produce;
- practically free of damage caused by pests.

2.1.1 The pitahayas must have been carefully picked and have reached an appropriate degree of development and ripeness³ 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 pitahayas 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

Pitahayas are classified in three classes defined below:

2.2.1 "Extra" Class

Pitahayas 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

Pitahayas 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:

¹ Governments, when indicating the acceptance of the Codex Standard for Pitahayas, 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.

³ The maturity of the yellow pitahayas can be gauged visually from its external colouring and confirmed by examining flesh content and using the iodine test.

Pitahayas**APPENDIX III**

- slight defects in shape;
- slight defects of the skin not exceeding 1 cm² of the total surface area of the fruit.

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

2.2.3 Class II

This class includes pitahayas which do not qualify for the inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. The following defects may be allowed, provided the pitahayas retain their essential characteristics as regards the quality, the keeping quality and presentation:

- defects in shape;
- defects of the skin not exceeding 2 cm² 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 weight of the fruit, in accordance with the following table:⁴

Size Code	Unit Weight (in grams)	
	Yellow	Red/White
A	110 – 150	110 – 150
B	151 – 200	151 – 200
C	201 – 260	201 – 250
D	261 – 360	251 – 300
E	> 361	301 – 400
F	-----	401 – 500
G	-----	501 – 600
H	-----	601 – 700
I	-----	> 701

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 pitahayas 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 pitahayas 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 pitahayas 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% by number or weight of pitahayas corresponding to the size immediately above and/or below that indicated on the package.

⁴ In the case of yellow pitahayas, the number of units per package may be used.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

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

5.2 PACKAGING

Pitahayas must be packed in such a way as to protect the produce properly. The materials used inside the package must be new,⁵ 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.

Pitahayas 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 pitahayas. 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. 1-1991), the following specific provisions should 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 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.⁶

6.2.1 Identification

Name and address of Exporter, Packer and/or Dispatcher. Identification code (optional).⁷

6.2.2 Nature of Produce

Name of the produce if the contents are not visible from the outside. Commercial type defined by colour of skin⁸ (yellow, red or white)

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 weight range in grams);
- Number of units (optional);
- Net weight (optional).

⁵ For the purposes of this Standard, this includes recycled material of food-grade quality.

⁶ Governments, when indicating their acceptance of this Standard, should notify the Commission as to which provisions of this Section apply.

⁷ 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 In some regions, this may also be defined by the colour of the pulp.

6.2.5 Official Inspection Mark (optional)**7. CONTAMINANTS****7.1 HEAVY METALS**

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

7.2 PESTICIDE RESIDUES

Pitahayas 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.

8.2 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 PROVISIONS
(SECTION 3 – PROVISIONS CONCERNING SIZING
AND
SECTION 6.2.4 – COMMERCIAL IDENTIFICATION)
OF THE
CODEX STANDARDS FOR LIMES, PUMMELOS AND GRAPEFRUITS
(AT STEP 8)**

CODEX STANDARD FOR LIMES

3. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section of the fruit, in accordance with the following table:

Size Code	Diameter (mm)
1	58 - 67
2	53 - 62
3	48 - 57
4	45 - 52
5	42 - 49

Limes may be packed by count. In this case, provided the size uniformity required by the standard is retained, the size range in the package may fall outside a single size code, but within two adjacent codes.

Limes of a diameter below 42 mm are excluded.

Uniformity in size is achieved by the above mentioned size scales, unless otherwise stated as follows:

- (i) for fruit arranged in regular layers in the package, including unit consumer packages, the maximum difference between the smallest and the largest fruit, within a single size code or, in the case of limes packed by count, within two adjacent codes, must not exceed 7 mm (for size codes 1 to 5).
- (ii) for fruit not arranged in regular layers in packages and fruit in individual rigid packages for direct sale to the consumer, the difference between the smallest and the largest fruit in the same package must not exceed the range of the appropriate size grade in the size scale, or, in the case of limes packed by count, the range in mm of one of the two adjacent codes concerned.
- (iii) for fruit in bulk bins and fruit in individual non-rigid (nets, bags) packages for direct sale to the consumer, the maximum size difference between the smallest and the largest fruit in the same lot or package must not exceed the range obtained by grouping three consecutive sizes in the size scale.

6.2.4 Commercial Identification

(4th Indent Only)

- Size code (or, when fruit packed by count fall under two adjacent codes, size codes or minimum and maximum diameter in mm) and number of fruit, in the case of fruit arranged in layers in the package.

CODEX STANDARD FOR PUMMELOS

3. PROVISIONS CONCERNING SIZING

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

Size Code	Weight (g)	Diameter (mm)
0	> 1900	> 170
1	1701-1900	156-170
2	1501-1700	148-162
3	1301-1500	140-154
4	1101-1300	132-146
5	901-1100	123-138
6	701-900	116-129
7	400-700	100-118

Pummelos may be packed by count. In this case, provided the size uniformity required by the standard is retained, the size range in the package may fall outside a single size code, but within two adjacent codes.

Pummelos of a weight less than 400 g or of a diameter below 100 mm are excluded.

Uniformity in size is achieved by the above mentioned size scales, except in the case of fruit in bulk bins and fruit in individual non-rigid (nets, bags) packages for direct sale to the consumer, for which the maximum size difference between the smallest and the largest fruit in the same lot or package must not exceed the range obtained by grouping three consecutive sizes in the size scale.

6.2.4 Commercial Identification

(4th Indent Only)

- Size code (or, when fruit packed by count fall under two adjacent codes, size codes or minimum and maximum diameter in mm) and number of fruit, in the case of fruit arranged in layers in the package.

CODEX STANDARD FOR GRAPEFRUIT

3. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section of the fruit, in accordance with the following table:

Size Code	Diameter (mm)
0	>139
1	109 - 139
2	100 - 119
3	93 - 110
4	88 - 102
5	84 - 97
6	81 - 93
7	77 - 89
8	73 - 85
9	70 - 80

Grapefruit may be packed by count. In this case, provided the size uniformity required by the standard is retained, the size range in the package may fall outside a single size code, but within two adjacent codes.

Grapefruit of a diameter below 70 mm are excluded.

Uniformity in size is achieved by the above mentioned size scales, except in the case of fruit in bulk bins and fruit in individual non-rigid (nets, bags) packages for direct sale to the consumer, for which the maximum size difference between the smallest and the largest fruit in the same lot or package must not exceed the range obtained by grouping three consecutive sizes in the size scale.

6.2.4 Commercial Identification

(4th Indent Only)

- Size code (or, when fruit packed by count fall under two adjacent codes, size codes or minimum and maximum diameter in mm) and number of fruit, in the case of fruit arranged in layers in the package.

DRAFT CODEX STANDARD FOR ORANGES
(RETAINED AT STEP 7)

1. DEFINITION OF PRODUCE

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

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

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

- whole;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- clean, practically free of any visible foreign matter;
- practically free of bruising and/or extensive healed-over cuts;
- free of signs of internal shrivelling;
- 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 temperatures;
- free of damage caused by frost;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of foreign smell and/or taste.

2.1.1 The oranges must have been carefully picked and have reached an appropriate degree of development and ripeness account being taken of the characteristics of the variety, the time of picking and the area in which they are grown.

The development and condition of the oranges 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 Colouration must be typical of the variety, account being taken of the growing area and the harvest time. Fruits with a light green colour are allowed provided it does not exceed one fifth of the total surface area of the fruit.

Oranges produced in areas with high temperatures and relative humidity conditions during the developing period having light green colour are allowed provided they satisfy the minimum maturity requirements established in Section 2.1.3

Oranges satisfying the requirements established in section 2.1.1. may be “degreened”. This treatment is permitted only if the other natural organoleptic characteristics are not modified.

2.1.3 Maturity Requirements

(SUBJECT TO FURTHER DEVELOPMENT)

2.2 CLASSIFICATION

Oranges are classified in three classes defined below:

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

2.2.1 "Extra" Class

Oranges in this class must be of superior quality.

In shape, external appearance, development and colouring, 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

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

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

2.2.3 Class II

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

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

- defect in shape;
- defect in colouring;
- skin defects occurring during the formation of the fruit, such as silver scurfs, russets, etc.;
- healed defects due to a mechanical cause such as hail damage, rubbing, damage from handling, etc.
- rough skin;
- superficial healed skin alterations, and;
- slight and partial detachment of the pericarp.

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

3. PROVISIONS CONCERNING SIZING

Size is determined by the maximum diameter of the equatorial section of the fruit, in accordance with the following table:

Size Code	Diameter (mm)
0	92-110
1	87-100
2	84-96
3	81-92
4	77-88
5	73-84
6	70-80
7	67-76
8	64-73
9	62-70
10	60-68
11	58-66
12	56-63
13	53-60

Oranges may be packed by count. In this case, provided the size uniformity required by the standard is retained, the size range in the package may fall outside a single size code, but within two adjacent codes.

Oranges of a diameter below 53 mm are excluded.

Uniformity in size is achieved by the above mentioned size scales, unless otherwise stated, as follows:

- (i) for fruit arranged in regular layers in the package, including unit consumer packages, the maximum difference between the smallest and the largest fruit, within a single size code or, in the case of oranges packed by count, within two adjacent codes, must not exceed the following maxima:

Size Codes	Maximum difference between fruit in the same package in mm
0 to 2	11
3 to 6	9
7 to 13	7

- (ii) for fruit not arranged in regular layers in packages and fruit in individual rigid packages for direct sale to the consumer, the difference between the smallest and the largest fruit in the same package must not exceed the range of the appropriate size grade in the size scale, or, in the case of oranges packed by count, the range in mm of one of the two adjacent codes concerned.
- (iii) for fruit in bulk bins and fruit in individual non-rigid (nets, bags) packages for direct sale to the consumer, the maximum size difference between the smallest and the largest fruit in the same lot or package must not exceed the range obtained by grouping three consecutive sizes in the size scale.

4. PROVISIONS CONCERNING TOLERANCES

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

4.1 QUALITY TOLERANCES

4.1.1 "Extra" Class

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

4.1.2 Class I

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

4.1.3 Class II

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

Within this tolerance, a maximum of 5% is allowed of fruit showing slight superficial unhealed damage, dry cuts or soft and shrivelled fruit.

4.2 SIZE TOLERANCES

For all classes, 10% by number or weight of oranges corresponding to the size immediately above and/or below that indicated on the package.

The 10% tolerance only applies to fruit whose diameter is not less than 50mm.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package must be uniform and contain only oranges of the same origin, variety and/or commercial type, quality and size and appreciably of the same degree of ripeness and development.

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

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

5.2 PACKAGING

Oranges must be packed in such a way as to protect the produce properly. The material used inside the packages must be new², 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.

Oranges 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 oranges.

Packages must be free of all foreign matter and smell.

5.3 PRESENTATION

The oranges may be presented as follows:

- (a) Arranged in regular layers in the package. This form of presentation is mandatory for "Extra" Class and optional for Classes I and II;
- (b) Not arranged in packages. This type of presentation is only allowed for Class I and II;
- (c) In individual packages for direct consumer sale of a weight less than 5 kg, either made up by number or by weight of fruit.

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. 1-1991), the following specific provisions apply:

6.1.1 Nature of Produce

If the produce is not visible from the outside, each package (or lot for produce presented in bulk) 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.³

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional).⁴

6.2.2 Nature of Produce

- Name of the produce if the contents are not visible from the outside.
- Name of variety and/or commercial type (optional)⁵.

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;

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

³ Governments, when indicating their acceptance of this Codex 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.

⁵ The national legislation of a number of countries requires the explicit declaration of the variety.

- Size code for fruit presented in accordance with the size scale or the upper and the lower limiting size code in the case of three consecutive sizes of the size scale;
- Size code (or, when fruit packed by count fall under two adjacent codes, size codes or minimum and maximum diameter in mm) and number of fruit, in the case of fruit arranged in layers in the package;
- If appropriate, a statement indicating the use of preservatives;
- Net Weight (optional).

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 HEAVY METALS

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

7.2 PESTICIDE RESIDUES

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

8. HYGIENE

8.1 It is recommended that the 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.

8.2 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).

PROPOSED DRAFT CODEX STANDARD FOR TABLE GRAPES
(AT STEP 5)

1. DEFINITION OF PRODUCE

This Standard applies to commercial varieties (cultivars) of table grapes grown from *Vitis vinifera L.* of the *Vitaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Grapes for industrial processing are excluded.¹

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

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

- 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;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- free of any foreign smell and/or taste;
- practically free of damage caused by low and/or high temperatures.

In addition, the berries must be:

- whole;
- well formed;
- normally developed.

Pigmentation due to sun is not a defect so long as this only affects the skin of the berries.

2.1.1 The bunches must have been carefully picked.

They must be sufficiently developed and display satisfactory ripeness.

They must have a maturity, measured with a refractometer, same or higher to what is mentioned in the Annex to this Standard or a minimum sugar/acid ratio of 20:1

2.2 CLASSIFICATION

Table grapes are classified in three classes defined below:

2.2.1 "Extra" Class

Table grapes in this class must be of superior quality.

The bunches must be typical of the variety in shape, development and colouring, allowing for the district in which they are grown.

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.

The berries must be firm, firmly attached to the stalk, evenly spaced along the stalk and have their bloom virtually intact.

2.2.2 Class I

Table grapes in this class must be of good quality.

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

The bunches must be typical of the variety in shape, development and colouring, allowing for the district in which they are grown.

The berries must be firm, well attached to the stalk and, where possible, still have their bloom. They may, however, be less evenly spaced along the stalk than in the "Extra" Class.

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

- a slight defect in shape;
- a slight defect in colouring;
- very slight sun scorch affecting the skin only.

2.2.3 Class II

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

The bunches may show slight defects in shape, development and colouring, provided these do not impair the essential characteristics of the variety, allowing for the district in which they are grown.

The berries must be sufficiently firm and attached to the stalk. They may be less evenly spaced along the stalk than in Class I.

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

- defects in shape;
- defects in colouring;
- slight sun scorch affecting the skin only;
- slight bruising;
- slight skin defects.

3. PROVISIONS CONCERNING SIZING

Size is determined by the weight of the bunch.

3.1 MINIMUM BUNCH WEIGHT

The minimum weight of bunches of table grapes shall be as follows:

Class	All varieties except Small-berry varieties listed in the Annex (in grams)	Small-berry varieties listed in the Annex (in grams) [ANNEX UNDER DEVELOPMENT]
"Extra"	200	150
I	150 ²	100
II	100	75

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.

² Table grapes of varieties Barlinka, La Rochelle and Dauphine, marked as late harvest table grapes (bunches from the secondary harvest) may conform to a minimum bunch weight of 100g, provided that the bunches show the characteristic twist of the stems.

4.1 QUALITY TOLERANCES

4.1.1 "Extra" Class

Five percent by weight of bunches 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 weight of bunches 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 weight of bunches 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

4.2.1 "Extra" Class and Class I

Ten percent by weight of bunches not satisfying the requirements of the class but meeting those of the class immediately below.

4.2.2 Class II

Ten percent by weight of bunches not satisfying the requirements of the class but weighing no less than 75g.

4.2.3 For All Classes

In each package for direct sale to the consumer not exceeding 1 kg net weight, one bunch weighing less than 75 g is allowed to adjust the weight, provided the bunch meets all other requirements of the specified class.

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package must be uniform and contain only bunches of the same origin, variety, quality and degree of ripeness.

In the "Extra" Class, the bunches must be of more or less identical size and colouring.

However, consumer packages of a net weight not exceeding one kilo may contain mixtures of table grapes of different varieties, provided they are uniform in quality, degree of ripeness and, for each variety concerned, in origin.

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

5.2 PACKAGING

Table grapes must be packed in such a way as to protect the produce properly. The materials used inside the package must be new³, 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.

Table grapes 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).

In the case of the "Extra" Class, the bunches must be packed in a single layer.

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 table grapes.

Packages must be free of all foreign matter and smell, **[although a fragment of vine shoot no more than 5 cm in length may be left on the stem of the bunch as a form of special presentation.]**

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

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. 1-1991), 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.⁴

6.2.1 Identification

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

6.2.2 Nature of Produce

- "Table grapes" if the contents are not visible from the outside;
- Name of variety or, where applicable, names of varieties.

6.2.3 Origin of Produce

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

6.2.4 Commercial Identification

- Class;
- Net weight (optional);
- "late harvest grapes", where applicable.

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 HEAVY METALS

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

7.2 PESTICIDE RESIDUES

Table grapes shall comply with those maximum residue limits established by 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.

8.2 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).

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.

**MINIMUM SOLUBLE SOLIDS AND THRESHOLD SOLUBLE SOLIDS
TO DETERMINE MATURITY IN TABLE GRAPES**

Varieties	Soluble Solids Min. °Brix	Soluble Solids Threshold, °Brix⁶
Almería	16,5	16,0
Beauty Seedless	15,5	15,0
Black Seeless	15,5	14,5
Calmería	16,5	16,0
Cardinal	15,0	14,5
Christmas Rose	16,5	16,0
Crimson Seedless	16,5	15,5
Dawn Seedless	15,5	15,0
Emperor	15,5	15,0
Exótica	14,5	14,0
Flame Seedless	16,0	15,0
Flame Tokay	16,0	15,5
Italia	16,0	14,0
Kyoho	15,5	-
Moscatel Rosada	17,0	16,0
Perlette	15,5	14,5
Queen	15,5	15,0
Red Globe	16,0	14,5
Red Seedless	14,5	-
Ribier	16,0	15,5
Ruby Seedless	16,0	15,0
Sugraone / Superior Seedless	16,0	15,0
Thompson Seedless	16,5	15,5

⁶ The soluble solids threshold correspond to the minimum % of Brix grades that must have the grape analyzed for to permit use the minimum sugar/acidity relation.

PROPOSED DRAFT CODEX STANDARD FOR TOMATOES
(AT STEP 3)

1. DEFINITION OF PRODUCE

This Standard applies to commercial varieties of tomatoes grown from *Lycopersicon esculentum* Mill. of the *Solanaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Tomatoes for industrial processing are excluded.¹

Tomatoes may be classified into four commercial types:

- “Round”
- “Ribbed”
- “Oblong” or “Elongated”
- “Cherry” tomatoes (including “Cocktail” tomatoes).

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

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

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

In the case of trusses of tomatoes, the stalks must be fresh, healthy, clean and free of all leaves and any visible foreign matter.

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

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

2.2 CLASSIFICATION

Tomatoes are classified in three classes defined below:

2.2.1 “Extra” Class

Tomatoes in this class must be of superior quality. They must have firm flesh and must be characteristic of the variety as regards shape, appearance and development.

They must be uniform in terms of size. Their colouring, according to their state of ripeness, must be such as to satisfy the requirements set out in the last paragraph 2.1.1 above.

They must be free of greenbacks and other 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 Tomatoes, 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.

2.2.2 Class I

Tomatoes in this class must be of good quality. They must have reasonably firm flesh and must be characteristic of the variety as regards shape, appearance and development.

They must be free of cracks and visible greenback. The following slight defects, however, may be allowed, provided these do not affect the general appearance of the of the produce, the quality, the keeping quality and presentation in the package:

- a slight defect in shape and development;
- a slight defect in colouring;
- slight skin defects;
- very slight bruises.
- Furthermore, “ribbed” tomatoes may show:
 - healed cracks not more than 1 cm long;
 - no excessive protuberances;
 - small nonlignified umbilical scars;
 - suberization of the stigma up to 1 cm²;
 - no more than one healed scar not seriously affecting appearance of the fruit;
 - umbilical lignified scars no greater than 1 cm² or one linear scar no longer than two thirds of the greatest diameter of the fruit.

2.2.3 Class II

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

They must be reasonably firm (but may be slightly less firm than in Class I) and must not show unhealed cracks.

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

- defects in shape, development and colouring;
- skin defects or bruises, provided the fruit is not seriously affected;
- healed cracks not more than 3 cm in length.
- Furthermore, “ribbed” tomatoes may show:
 - more pronounced protuberances than allowed under Class I, but without being misshapen;
 - one umbilicus;
 - umbilical lignified scars no greater than 2 cm²;
 - fine blossom scar in elongated form (like a seam).

3. PROVISIONS CONCERNING SIZING

Size is determined by maximum diameter of the equatorial section, in accordance with the following table.

The following provisions shall not apply to “cherry” tomatoes: The minimum size is set at 35 mm for “round” and “ribbed” tomatoes and 30 mm for “oblong” tomatoes.

Size Code	Diameter (mm)			
	Minimum ²		Maximum ³	
1	from	30	to	34
2	"	35	"	39
3	"	40	"	46
4	"	47	"	56
5	"	57	"	66
6	"	67	"	81
7	"	82	"	101
8	"	102	and over	

Observance of the sizing scale is compulsory for "Extra" Class and Class I tomatoes.

This sizing scale shall not apply to trusses of tomatoes.

4. PROVISIONS CONCERNING COLOUR

When specification in relation with the grade statement, the following terms may be use, in the description of the colour as an indication of the stage of ripeness of any lot of mature tomatoes

- **Mature green:** when the tomatoes, in tropical zones, present a yellow colour.
- **Green.** When the surface of the tomato is completely green colour, varying from light to dark green.
- **Breakers.** When there is a definite break in colour from green to tannish-yellow, pink o red on not more than 10% of the surface.
- **Mottled:** when yellow, rose or red are present in more than 10% but no more than 30% of the fruit.
- **Rose:** when rose or red colour are present in more than 30% but less than 60% of the fruit (yellow is not included).
- **Red:** when more than 60% but no more than 90% of the fruit are rose or red colour.
- **Mature red:** when more than 90% of the surface of the fruit shows red colour.

5. 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.

5.1 QUALITY TOLERANCES

5.1.1 "Extra" Class

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

5.1.2 Class I

Ten percent by number or weight of tomatoes not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class. In the case of trusses of tomatoes, 5% by number or weight of tomatoes detached from the stalk.

5.1.3. Class II

Ten percent by number or weight of tomatoes of any consignment satisfying neither the requirements of the class nor the minimum requirements, provided that no more than 5% have defects caused by very severe damage by insects and no more than 1% are squashy, with the exception of produce affected by rotting, marked bruising or any other deterioration rendering it unfit for consumption.

² When the tomato in vertical position can pass though a circular opening of the designated diameter.

³ When the tomato in any position can pass though a circular opening of the designated diameter.

In the case of trusses of tomatoes, 10% by number or weight of tomatoes detached from the stalk.

5.2 SIZE TOLERANCES

For all consignments and quality classes, 10% of tomatoes may be smaller than the stipulated minimum diameter or larger than the stipulated maximum diameter.

For all classes, 10% by number or weight of tomatoes corresponding to the size immediately above and/or below that indicated on the package, with a minimum of 33 mm for “round” and “ribbed” tomatoes, and 28 mm for “oblong” tomatoes.

6. PROVISIONS CONCERNING PRESENTATION

6.1 UNIFORMITY

The contents of each package must be uniform and contain only tomatoes of the same origin, variety and/or commercial type, quality and size (if sized).

The ripeness and colouring of tomatoes in “Extra” Class and Class I must be practically uniform. In addition, the length of “oblong” tomatoes must be sufficiently uniform.

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

6.2 PACKAGING

Tomatoes must be packed in such a way as to protect the produce properly. The materials used inside the package must be new⁴, 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.

Tomatoes 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).

6.2.1 Description of Containers

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

6.3 PRESENTATION

The tomatoes may be presented as follows:

- (i) as individual tomatoes, with or without calyx and short stalk;
- (ii) as trusses of tomatoes, in other words, in entire inflorescence or part of inflorescence, where each inflorescence or part of each inflorescence should comprise at least the following number of tomatoes.
 - 3 (2 if prepackaged) or
 - in the case of trusses of “cherry” tomatoes, 6 (4 if prepackaged).

7. MARKING OR LABELLING

7.1 CONSUMER PACKAGES

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

7.1.1 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.

7.2 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.

7.2.1 Identification

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

7.2.2 Nature of Produce

- Name of produce “tomatoes” or “trusses of tomatoes” and the commercial type if the contents are not visible from the outside. These details must always be provided for “cherry” (or “cocktail”) tomatoes, whether in trusses or not;
- Name of variety (optional).

7.2.3 Origin of Produce

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

7.2.4 Commercial Identification

- Class;
- Size expressed as minimum and maximum diameters (if sized).

7.2.5 Official Inspection Mark (optional)

8. CONTAMINANTS

8.1 HEAVY METALS

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

8.2 PESTICIDE RESIDUES

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

9. HYGIENE

9.1 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.

9.2 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).

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 THE STANDARDIZATION OF
FRESH FRUITS AND VEGETABLES**

FRUITS	VEGETABLES
Durian	Chanterelle
Kiwi	Chili Peppers
Passion Fruit	Garlic
Pears	Onion
Pineapple (revision)	Peppers
Strawberry	Yams