

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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ALINORM 05/28/35

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

**Twenty-eighth Session
Rome, Italy, 4 - 9 July 2005**

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

Mexico City, Mexico, 16 - 20 May 2005

NOTE: This Report includes Codex Circular Letter CL 2005/25-FFV

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CX 5/95.2

CL 2005/25-FFV
May 2005

TO: - Codex Contact Points

- Interested International Organizations in Observer Status with Codex

FROM: Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme
Viale delle Terme di Caracalla, 00100, Rome, Italy

SUBJECT: **DISTRIBUTION OF THE REPORT OF THE 12TH SESSION OF THE CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES (ALINORM 05/28/35)**

PART A: **MATTERS FOR ADOPTION BY THE 28TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION**

Proposed draft Standards at Step 5/8 of the Procedure

1. Proposed draft Codex Standard for Rambutan (para. 89 and Appendix VI).

Governments and interested international organizations in observer status with Codex wishing to propose amendments or to comment on the above should do so 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) to the Secretary, Codex Alimentarius Commission, **preferably by e-mail, before 15 June 2005**.

PART B: REQUEST FOR COMMENTS AND INFORMATION

1. Draft Sections 3 - Provisions concerning Sizing and 4.2 - Size Tolerances at Step 6 (draft Codex Standard for Tomatoes) (para. 58 and Appendix III).

2. Proposal for Sections 2.1.2 - Maturity Requirements and 3.1 - Minimum Bunch Weight (draft Codex Standard for Table Grapes) (paras 66 - 67 and Appendix V).

Governments and interested international organizations in observer status with Codex wishing to comment on the above matters should do so to the Secretary, Codex Alimentarius Commission, **preferably by e-mail, before 30 September 2005**.

3. Proposals for Amendments to the Priority List for the Standardization of Fresh Fruits and Vegetables (para. 103 and Appendix VII).

Governments and interested international organizations in observer status with Codex wishing to submit comments on the above matter should do so in conformity with the *Proposals to Undertake New Work or to Revise a Standard* (Codex Alimentarius Procedural Manual, Part 2 Critical Review) to the Secretary, Codex Alimentarius Commission, **preferably by e-mail, before 31 May 2006**.

SUMMARY AND CONCLUSIONS

The 12th Session of the Codex Committee on Fresh Fruits and Vegetables reached the following conclusions:

MATTERS FOR CONSIDERATION BY THE 28TH SESSION OF THE CODEX ALIMENTARIUS COMMISSION

Adoption of Codex standards and related texts

The Committee agreed to forward the *proposed draft Codex Standard for Rambutan* to the 28th Session of the Codex Alimentarius Commission for final adoption at Step 5/8 with omission of Steps 6/7 (para. 89 and Appendix VI).

Amendment of Codex standards for fresh fruits and vegetables

The Committee agreed to delete the footnotes referring to the notification of acceptance to the Codex Alimentarius Commission in the standards under consideration in the light of the recommendation of the Codex Committee on General Principles to abolish the Acceptance Procedure in the Procedural Manual of the Codex Alimentarius Commission and to apply this decision across Codex standards for fresh fruits and vegetables (paras 19, 34 and 53).

Approval of new work

The Committee agreed on the need to revise *Sections 1 - Definition of Produce and 3 - Provisions concerning Sizing of the Codex Standard for Sweet Cassava* to accommodate other varieties of cassava fit for human consumption. In addition, consequential amendments derived from the revision of these Sections might be taken up as appropriate. Once approved, a working group led by Tonga will prepare a revised text for comments at Step 3 and consideration by the 13th Session of the Committee (para. 94 and Appendix VIII).

Request for advice

When considering maturity requirements per group of varieties and the list of small-berry size varieties for table grapes, questions were raised as to the criteria for the maintenance of list of varieties in Codex standards for fresh fruits and vegetables. As a result, the Committee agreed to *request the advice of the Codex Alimentarius Commission on the possibility of establishing a more expeditious procedure for amending Codex standards for fresh fruits and vegetables* e.g. inclusion of new varieties (paras 60, 64 and 101).

OTHER MATTERS OF INTEREST TO THE COMMISSION

The Committee agreed to:

- retain the *draft Codex Standard for Tomatoes* at Step 7 pending finalization of the *draft Sections 3 - Provisions concerning Sizing and 4.2 - Size Tolerances* which were returned to Step 6 for comments, redrafting by a working group led by the European Community and additional circulation for comments at Step 6 and consideration by the 13th Session of the Committee (para. 58 and Appendices II & III);
- retain the *draft Codex Standard for Table Grapes* at Step 7 pending finalization of the *proposed draft Sections 2.1.2 - Maturity Requirements and 3.1 - Minimum Bunch Weight* which were returned to Step 2 for redrafting by a working group led by Chile and subsequent circulation for comments at Step 3 and consideration by the 13th Session of the Committee (paras 66 - 67 and Appendices IV & V);
- return the *proposed draft Codex Standard for Apples* to Step 2 for redrafting by a working group led by the USA. The revised text will be subsequently circulated for comments at Step 3 and consideration by the 13th Session of the Committee (paras 70 and 73);
- return the *proposed draft Guidelines for the Quality Control of Fresh Fruits and Vegetables* to Step 2 for redrafting by a working group led by Canada and subsequent circulation for comments at Step 3 and consideration by the 13th Session of the Committee (para. 76);

- amend the *Priority List for the Standardization of Fresh Fruits and Vegetables* by including **Tree Tomatoes** (para. 97 and Appendix VII);
- give priority to the revision of the Codex Standard for Avocado and the standardization of durian and yam pending the outcome of the deliberation of its next session (paras 95, 96 and 99);
- continue to request comments for amendments to the *Priority List for the Standardization of Fresh Fruits and Vegetables* for consideration by the 13th Session of the Committee (para. 103 and Appendix VII);
- continue to consider a *Layout for Codex Standards for Fresh Fruits and Vegetables*. The Layout will be revised by the Codex Secretariat and circulated for comments and deliberation by the 13th Session of the Committee (para. 26); and

In addition, the Committee:

- agreed that the FAO/WHO Trust Fund for Enhanced Participation in Codex should also give support to the participation of developing countries to meetings of working groups such as the working groups on apples and table grapes (paras 68 and 72);
- noted relevant FAO and WHO activities on terrorism threat to foods as well as Codex work in areas related to food emergency situations that may be applicable to food terrorism (paras 104 - 108); and
- welcomed the organization of side events related to the work of the Committee such as the “FAO side event on improving the quality and safety of fresh fruits and vegetables: an FAO training package” (paras 109 - 112).

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INTRODUCTION

1. The 12th Session of the Codex Committee on Fresh Fruits and Vegetables was held in Mexico City from 16 to 20 May 2005 at the kind invitation of the Government of Mexico. The Chairperson of the Committee, CP Miguel Aguilar Romo, appointed Lic. Carlos R. Berzunza Sánchez, Director of International Standardization, Secretary of Economy, to chair the Session on his behalf. The Session was attended by delegates from 41 Member countries, one Member Organization and observers from 3 international organizations. The List of Participants is attached as Appendix I.

OPENING OF THE SESSION

2. His Excellency Lic. Fernando Canales Clariond, Minister of Economy of Mexico, opened the Session. Dr. Irma Gómez Cavazos, Head of the Economical Relations and International Cooperation Unit, Ministry of Foreign Affairs of Mexico, Ms. María del Carmen Culebro, FAO Assistant Representative in Mexico and Dr. José German Rodríguez Torres, WHO/PAHO Representative in Mexico *ad interim*, also addressed the Committee.

ADOPTION OF THE AGENDA (Agenda Item 1)¹

3. The Committee adopted the Provisional Agenda as its Agenda for the Session with the inclusion of the following matters under Agenda Item 6 – Other Business:

- FAO and WHO Activities in the Area of Food Terrorism; and
- Summary Report of the FAO Side Event on “Improving the quality and safety of fresh fruits and vegetables: an FAO Training Package”.

4. In noting that working document CX/FFV 05/12/9 had not been issued, the Committee agreed to postpone the discussion of Agenda Item 4 (c) - Proposed draft Guidelines for Quality Control of Fresh Fruits and Vegetables after Agenda Item 4 (d) - Proposed draft Standard for Rambutan and that the working group, which was established at its 11th Session to revise the proposed draft Codex Guidelines for the Quality Control of Fresh Fruits and Vegetables², would meet during sessions to consider the Guidelines, as contained in CRD 1.

5. The delegation of the European Community presented CRD 3 (Annotated Agenda) on the division of competence between the European Community and its Member States according to paragraph 5, Rule II of the Procedure of the Codex Alimentarius Commission.

MATTERS OF INTEREST TO THE COMMITTEE ARISING FROM THE CODEX ALIMENTARIUS COMMISSION AND OTHER CODEX COMMITTEES (Agenda Item 2a)³

6. The Committee acknowledged that the document was presented for information only and that no action needed to be taken on the matters contained therein. In this regard, the Committee was informed that the 27th Session of the Codex Alimentarius Commission (July 2004) adopted the *draft Codex Standard for Oranges* at Step 8 and the *proposed draft Codex Standard for Tomatoes* at Step 5 (see para. 31).

¹ CX/FFV 05/12/1 and CRD 3 (EC Annotated Agenda; Division of Competence between the EC and its Member States).

² ALINORM 04/27/35, para. 85.

³ CX/FFV 05/12/2 and CX/FFV 05/12/2-Add.1.

7. The Committee noted that the 27th Session of the Commission amended the *Codex Recommended International Code of Practice for Packaging and Transport of Tropical Fresh Fruits and Vegetables* (CAC/RCP 44-1995) by deleting the word “tropical” throughout in order to make it consistent with the packaging and transport of all fresh fruits and vegetables (see paras. 28 and 52). The Committee was also informed that the Commission adopted the *draft Guidelines on Sampling* at Step 8 and agreed that *Sampling Plans for Prepackaged Foods (AQL 6.5)* (CODEX/STAN 233-1969) should be replaced by the General Guidelines.

8. The Committee was further informed that matters arising from the last sessions of the FAO/WHO Coordinating Committees for North America and the South West Pacific and for Latin America and the Caribbean related to the revision of the Codex Standard for Sweet Cassava and the elaboration of standards for tropical and indigenous products. The revision of the Standard for Sweet Cassava, in particular, would be considered under Agenda Item 5 - Proposals for Amendments to the Priority List for the Standardization of Fresh Fruits and Vegetables.

9. In response to the request of clarification on the status of the criteria used for the distribution of funds of the FAO/WHO Project and Trust Funds for Enhanced Participation in Codex Work, the Committee was informed that the criteria would continue to be kept under review and that FAO and WHO would hold an information meeting of both donors and beneficiary countries to the Trust Fund in conjunction with the 28th Session of the Commission (July 2005).

MATTERS OF INTEREST RELATED TO THE STANDARDIZATION OF FRESH FRUITS AND VEGETABLES ARISING FROM OTHER INTERNATIONAL ORGANIZATIONS (Agenda Item 2b)⁴

ORGANIZATION FOR THE ECONOMIC COOPERATION AND DEVELOPMENT (OECD)

10. The Committee noted the issues of interest, as contained in working document CX/FFV 05/12/3-Part I, that had been discussed at the 61st (October 2003) and 62nd (October 2004) Sessions of the OECD Scheme for the Application of International Standards for Fresh Fruits and Vegetables.

UNITED NATIONS ECONOMIC COMMISSION FOR EUROPE (UN/ECE)

11. The delegation of the United Kingdom, on behalf of the UN/ECE Secretariat, informed the Committee on the main outcome of the discussions at the 59th (November 2003) and 60th (November, 2004) Sessions of the Working Party on Agricultural Quality Standards and at the 50th (May 2004) and 51st (March 2005) Sessions of the Specialized Section on Standardization of Fresh Fruits and Vegetables.

UN/ECE STANDARDS FOR FRESH FRUITS AND VEGETABLES (Agenda Item 2c)⁵

12. The Committee noted that UN/ECE standards contained in working document CX/FFV 05/12/4 were made available as references for the development of corresponding Codex standards as directed by the Executive Committee⁶. The Committee agreed that the UN/ECE standards would be taken into account when discussing the relevant agenda items.

⁴ CX/FFV 05/12/3 and CX/FFV 05/12/3-Add.1.

⁵ CX/FFV 05/12/4.

⁶ ALINORM 97/3, para. 15.

STANDARD LAYOUT FOR CODEX STANDARDS FOR FRESH FRUITS AND VEGETABLES (Agenda Item 2d)⁷

13. The Committee supported the development of a Standard Layout in order to ensure a consistent approach as regards format, provisions and terminology in Codex standards for fresh fruits and vegetables. However, in order to clarify its intended use, the Committee agreed to include the following as an introduction to the Standard Layout:

- This Layout is for use by the Codex Committee of Fresh Fruits and Vegetables;
- The Layout is intended to guide the Committee in developing standards to ensure a consistent format, consistent terminology, and where appropriate, consistent provisions;
- When drafting standards, the Committee should consult this format, as well as UN/ECE standards according to the Committee's Terms of Reference; and
- The Committee may omit or add text from the Layout as appropriate for the produce concerned for Codex purposes.

14. The Committee agreed that the above statement allowed for flexibility in the use of the Layout when drafting individual standards for fresh fruits and vegetables.

15. Along these lines, a number of delegations noted that when drafting these standards they should focus on those essential quality provisions that were pertinent to the aim of the Codex Alimentarius Commission "to protect the health of consumers and to ensure fair practices in the food trade". It was noted that reference to essential quality provisions in Codex commodity standards was also given in the Procedural Manual of the Codex Alimentarius Commission under the Format of Codex Commodity Standards, Essential Composition and Quality Factors⁸. In addition, global variability in quality and compositional attributes should also be taken into account when setting international standards for fresh fruits and vegetables in order to prevent technical barriers to trade, restriction in consumer/market choices/palatability/preferences, product/processing technology development/innovation, etc. These delegations also noted that in order to avoid the introduction of overly prescriptive quality parameters in the standards, these provisions might be left to good manufacturing or agricultural practices (GMPs/GAPs) or to trade contracts. In this regard, a more general wording than that contained in the Layout could be used when required. The delegation of Australia expressed its reservation about this guidance not being included in the Layout.

16. In addition, some discussion was held on the nature of the Standard Layout and its status within Codex. The Codex Secretariat noted that in order to avoid any confusion in regard to the nature of the Standard Layout it might be advisable to change the reference to "Standard Layout" to "Format for Codex Standards for Fresh Fruits and Vegetables"⁸ which was in line with the term used in the Procedural Manual for this purpose. The Secretariat noted that this was a document to be used internally by Codex and thus for possible inclusion in the Procedural Manual.

17. The Committee agreed on the following changes:

Section 1 – Definition

18. The Committee agreed to include a reference to the botanical family as this provision applied to a large number of Codex standards for fresh fruits and vegetables.

⁷ ALINORM 04/27/35-Appendix VII and comments from Australia, Guatemala and New Zealand (CX/FFV 05/12/5); United States of America (CRD 4); India (CRD 6); Thailand (CRD 7); and European Community (CRD 8).

⁸ Codex Alimentarius Commission Procedural Manual, Section II, Format for Codex Commodity Standards.

19. The Committee also agreed to delete the footnote referring to the acceptance of Codex standards for fresh fruits and vegetables namely: “*Governments, when indicating the acceptance of the Codex Standard for [common name of the produce], 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*”. This decision was taken in the light of the recommendation of the last session of the Codex Committee on General Principles⁹ (April 2005) to abolish the Acceptance Procedure in the Procedural Manual of the Codex Alimentarius Commission. The Committee noted that the Acceptance Procedure was not relevant anymore in the framework of the WTO SPS and TBT Agreements (see paras. 28, 34 and 78).

Section 2.1 – Minimum Requirements

20. The Committee made some editorial and consequential amendments in the Spanish version to improve the quality of the text.

21. The Committee had an exchange of views on the inclusion of a provision for firmness under this Section. A number of delegations indicated that this attribute was already covered by the term “sound” in the second indent and by Section 2.1.1 when referring to the “appropriate degree of development and ripeness”. In addition, provisions for firmness might be addressed in the different quality classes when required. The delegation of India noted that it was not possible to quantify the soundness of a produce as opposed to the firmness that could be measured by appropriate devices. It was noted that minimum requirements covered attributes required for all produce and in this regard, firmness was an attribute that varied according to the nature of the produce, harvesting, etc. Therefore, the inclusion of the term “firm” as an absolute minimum (i.e. not quantifiable) under this Section was not appropriate. In view of this, the Committee decided not to include any provision for firmness as a minimum requirement.

22. The Committee considered a proposal of the delegation of India to delete the term “practically” as it was not measurable and was already covered under the Section on Quality Tolerances. Many delegations did not favour this proposal as this qualifier allowed for unavoidable superficial damage that might occur during the growing period without affecting the flesh of the produce (e.g. damages in the skin due to hail, signs of disease due to pest treatment, etc.). In addition, it was noted that the phytosanitary certificates allowed for the inclusion of this term.

23. The Committee agreed to enter a new indent to address damage caused by low and/or high temperature namely “*practically free of damage caused by low and/or high temperature*” as this provision appeared in a number of Codex standards for fresh fruits and vegetables. Some delegations noted that this requirement might be covered by the term “sound” in the second indent.

24. The Committee agreed to merge the two indents related to the presence and damage caused by pests namely “*practically free of pest and damage caused by them affecting the general appearance of the produce*”. Some delegations proposed the introduction of the term “and disease”. However, the Committee noted that the FAO international specification for phytosanitary measures included “disease” in the definition of pests. In view of this, the Committee decided not to include the reference to “disease” in this provision (see paras. 28, 36 and 78).

Section 2.1.1

25. The Committee agreed to add a reference to the “time of picking” in the first paragraph of this Section as this provision also applied to a number of Codex standards for fresh fruits and vegetables. This decision was made on the understanding that, depending on the nature of the produce, this requirement might be removed as not applicable/necessary. In addition, it was agreed to edit the text in the Spanish version by referring to “recolectado” instead of “recogido” and to “zona en que se producen” instead of “zona en que se cultivan”.

⁹ ALINORM 05/28/33A, para. 80, 89 and Appendix II.

CONCLUSION

26. In view of its heavy Agenda, the Committee agreed to suspend the discussion on the Layout and entrusted the Codex Secretariat to revise the document based on the comments submitted and the discussion held for consideration at its next session. In addition, it was agreed that information on the occurrence of certain provisions in individual Codex standards for fresh fruits and vegetables should also be provided in order to facilitate the decision as to which provisions might be included in the Layout as applying throughout or to most of Codex standards for fresh fruits and vegetables. The Layout would be then circulated for additional comments and further consideration by the next session of the Committee.

CONSIDERATION OF DRAFT CODEX STANDARDS AT STEP 7

DRAFT CODEX STANDARD FOR TABLE GRAPES (Agenda Item 3a)¹⁰

27. In recognition of the important agreement reached on the major sections of the draft Standard, the last session of the Committee agreed to retain the draft Standard at Step 7 pending finalization of Section 2.1.1 on Maturity Requirements and Section 3.1 on the Annex on small-berry varieties so that a complete text could be forwarded to the Codex Alimentarius Commission for final adoption at Step 8. This decision was taken with the understanding that no additional comments would be requested on the agreed sections so that the present session of the Committee could focus its discussion on the finalization of maturity requirements and small-berry varieties¹¹.

28. The Committee made a number of consequential amendments to bring the draft Standard into line with previous decisions taken namely:

- Deletion of the reference to the notification of acceptance to the Codex Alimentarius Commission (footnotes 1 and 4 of Sections 1 - Definition of Produce and 6.2 - Non-retail containers respectively as per notification of acceptance) (see paras. 19, 34 and 78);
- Alignment of provisions relating to the presence and damage caused by pests (Section 2.1 - Minimum Requirements, third and fourth bullets) (see paras. 24, 36, 53 and 78);
- Deletion of the term “tropical” in the Recommended International Code of Practice for Packaging and Transport of Tropical Fresh Fruits and Vegetables (Section 5.2 - Packaging) (see paras. 7 and 52); and
- Alignment of Section 7 - Contaminants with the standardized language in the corresponding section of the proposed Layout (see para. 56).

29. In addition, Section 2.1.1 was amended by removing all references to maturity provisions (see para. 63).

STATUS OF THE DRAFT CODEX STANDARD FOR TABLE GRAPES

30. The Committee agreed to retain the draft Codex Standard for Table Grapes at Step 7 (see Appendix IV) pending finalization on the sections of maturity requirements and minimum bunch weight. This decision was taken on the understanding that no additional comments would be requested on the previously agreed sections (see para. 66).

¹⁰ ALINORM 04/27/35-Appendix III.

¹¹ ALINORM 04/27/35, para. 30 and comments from India (CRD 6).

DRAFT CODEX STANDARD FOR TOMATOES (Agenda Item 3b)¹²

31. The proposed draft Codex Standard for Tomatoes was adopted by the 27th Session of the Commission (July 2004) at Step 5 as proposed by the 11th Session of the Codex Committee on Fresh Fruits and Vegetables (see para. 6). The draft Standard was subsequently circulated for comments at Step 6 under CL 2004/36-GEN.

32. The Committee considered the draft Standard section by section and, in addition to editorial amendments to the Spanish version, it agreed to the following changes:

Section 1 - Definition of Produce

33. The Committee amended the scientific name of tomato to read *Lycopersicon esculentum* Mill.

34. In view of the recommendation of the last session of the Codex Committee on General Principles⁹ (CCGP) to abolish the Acceptance Procedure and to forward to the Commission proposed amendments to the Codex Procedural Manual to this effect, the Committee deleted footnote (1). It was agreed that this amendment would apply to all Codex standards for fresh fruits and vegetables (see paras. 19, 28 and 78).

35. The Committee considered a proposal to move the paragraph related to the classification of tomatoes into four commercial types under Section 2.2 - Classification. In this regard, it was noted that most of Codex standards for fresh fruits and vegetables did not identify commercial types and that others commercial types were used. In considering that the paragraph was aligned with UN/ECE Standard for Tomatoes and that commercial types were useful to better define the produce, the Committee agreed to retain the paragraph in this section. The last bullet point was amended to read: “Cherry” tomatoes and “Cocktail” tomatoes.

Section 2.1 – Minimum Requirements

36. The Committee agreed to merge the sixth and seventh bullets regarding the presence and damage caused by pest in accordance with the decision taken when discussing Agenda Item 2 (d) (see paras. 24, 28 and 78).

37. The Committee agreed to include provisions to ensure proper maturity of tomatoes at different production stages. To this purpose and, for consistency with other Codex standards for fresh fruits and vegetables, a new Section 2.1.2 - Maturity Requirements was added. The text was aligned with the standardized language usually applied to this section.

Section 2.2 - Classification

38. The Committee considered a proposal to delete the reference to uniformity in sizing in classes “Extra” and I as it was already dealt with in Section 3 - Provisions concerning Sizing. A number of delegations recognized that additional reference to uniformity provided further clarity to the description of these classes and were useful in differentiating them from Class II. In view of this, the Committee retained the reference to uniformity in classes “Extra” and I.

39. The Committee agreed to specify in classes I and II that healed cracks should be “shallow” (“superficial” in Spanish) in order to exclude deeper healed cracks that might affect the flesh of the produce.

40. The Committee acknowledged that “greenback” referred to a physiological and not to a colour defect. In response to the concern of some delegations to define the term “defect”, the Committee acknowledged that it would be difficult to elaborate a definition of “defect”. In this regard, it took note that explanatory brochures such as OECD interpretative brochures provided a useful tool to better understand and identify defects.

¹² ALINORM 04/27/35-Appendix IV; and comments from Australia, Brazil, European Community and United States of America (CX/FFV 05/12/6); Malaysia (CRD 5); India (CRD 6); Thailand (CRD 7); Indonesia (CRD 9); and Honduras (CRD 12).

41. The delegation of India proposed to delete the words “and development” in the second paragraph of Section 2.2.2 - Class I as it was a defect not appropriate to this class and a parameter difficult to measure which might create a technical barrier to trade. It was noted that defects in shapes might be caused by development. The Committee did not support the proposal to remove the reference to development and therefore, it kept the provision unchanged.

Section 3 - Provisions concerning Sizing

42. The Committee had a long discussion on this Section. Some delegations observed that sizing provisions depended on markets preferences and often differed among national standards; that harmonization of sizing provisions was a difficult exercise that might unnecessarily delay the completion of the Standard; and that established national sizes and industry practices might be difficult to accommodate in a unique sizing scale of an international standard thus having the potential to create trade restrictions. These delegations proposed to make allowances for size and size ranges not corresponding to those currently proposed in the Standard but widely accepted on the market.

43. Those delegations favouring retention of sizing provisions in the Standard pointed out that these provisions were contained in several Codex standards for fresh fruits and vegetables and that the objective of international standards was to harmonize national provisions where diversification of national legislations might result in impediments to international trade. Therefore, harmonization of national requirements resulted in facilitation of trade.

44. The delegations of Australia and New Zealand were of the opinion that sizing provisions were not necessarily pertinent to the aim of Codex to ensure fair practices in the food trade and to protect consumers' health as they might be regulated by Good Manufacturing Practices and market contracts. These delegations also noted that these provisions might limit product innovation.

45. In view of the different positions, it was suggested to consider alternative approaches to determine size such as number per weight/cartons/etc. and to establish their relation with the measurement of the diameter.

46. As a compromised solution, the Committee agreed to retain the entire section in square brackets and to collect data on different sizing used by countries in order to find a common denominator and to prepare a proposal for consideration by the next session of the Committee. The delegation of the United States of America reaffirmed its position that alternative sizes should be considered in this section.

Section 4 - Provisions concerning Colouring

47. Some delegations noted that colour provisions were used in some countries and made proposals to simplify and amend the section. Other delegations pointed out that no other Codex standards for fresh fruits and vegetables contained provisions for colour; that colour provisions might create dispute between traders as tomato's colour might vary quite quickly; that colour of mature and ripe tomatoes was highly influenced by variety, climatic conditions as well as areas of cultivation; and that the colours described in the section were not representative of all tomatoes internationally traded. In addition, it was noted that inspection based on provisions laid in a Standard without visualization e.g. through explanatory brochures, might be difficult.

48. The Committee noted the proposal of the delegation of the United States of America to make the section optional. However, in recognizing the difficulty to adequately describe the different tomatoes' colours and that precise rules were needed to facilitate trade, the Committee agreed to delete the entire section.

Section 5.2 – Size Tolerances (new Section 4.2)

49. The Committee deleted the first paragraph as it was already included in the second paragraph. It agreed to retain the amended section in square brackets waiting for the resolution of the discussion on Section 3 - Provisions concerning Sizing.

Section 6.1 – Uniformity (new Section 5.1)

50. The Committee amended the words “variety and/or commercial type” to read “variety or commercial type” in the first paragraph to emphasize that either a variety or a commercial type might be packed but not a mixture of commercial types.

Section 6.2 – Packaging (new Section 5.2)

51. The Observer from the International Institute of Refrigeration (IIR) proposed to amend the first paragraph to better specify that all packaging and labelling materials should be non-toxic. The Committee, in noting that that the paragraph was aligned with the standardized language applied across Codex Standards for fresh fruits and vegetables and that it was implicitly intended that all packaging and labelling materials should be non-toxic, retained the paragraph unchanged.

52. The Committee removed the term “tropical” from the reference to in the *Codex Recommended International Code of Practice for Packaging and Transport of Tropical Fresh Fruits and Vegetables* in line with the decision taken at the last session of the Commission (see paras. 7 and 28).

Section 7.2 – Non-retail Containers (new Section 6.2)

53. For consistency with previous decision regarding the notification of the acceptance of the Standard to the Codex Alimentarius Commission (see paras. 28 and 78), the Committee deleted footnote (3) and agreed that this amendment would apply to all Codex standards for fresh fruits and vegetables.

Section 7.2.2 – Nature of Produce (new Section 6.2.2)

54. The Committee amended the second sentence of the first bullet to refer to “cherry” and “cocktail” tomatoes for consistency with the decision taken in Section 1 - Definition of Produce.

Section 7.2.3 – Origin of Produce (new Section 6.2.3)

55. The delegation of Australia, supported by the delegation of New Zealand proposed to amend the section to align with the text of Section 4.5 “Country of Origin” of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991) in order to make this requirement mandatory only when its omission would mislead or deceive consumers. The delegation of New Zealand observed that mandatory country of origin labelling should only be required for safety purposes. Several delegations pointed out that the origin of produce was an important element for fresh fruits and vegetables, especially as fresh products usually passed through several stages before reaching the final consumers. These delegations were of the opinion that country of origin labelling must be mandatory for fresh fruits and vegetables. Some delegations noted that amendments to this Section could be considered in the framework of the Layout as it might apply to all Codex standards for fresh fruits and vegetables. As a result of this discussion, the Committee retained the section unchanged. The delegations of Australia and New Zealand expressed their concern for this decision.

Section 8 – Contaminants (new Section 7)

56. The Committee aligned the entire section with the standardized language in the corresponding section of the proposed Layout and noted that this language also applied to other Codex commodity standards (see para. 28).

STATUS OF THE DRAFT CODEX STANDARD FOR TOMATOES

57. The Committee recognized the important progress and decision made on major sections of the draft Codex Standard for Tomatoes and decided to retain the draft Standard, with the exception of Sections 3 - Provisions concerning Sizing and 5.2 - Size Tolerances, at Step 7 (see Appendix II) on the understanding that additional comments would not be requested on the approved sections.

58. The Committee further agreed to circulate Sections 3 and 5.2 for comments at Step 6 (see Appendix III) and that a working group, led by the European Community with the assistance of Australia, Chile, Germany, Mexico, New Zealand, Senegal, South Africa, Thailand and the United States of America, would consider all comments received as well as the above discussion with a view to preparing a proposal for consideration by the next session of the Committee. This decision was taken so that the next session of the Committee would restrict its discussion to the finalization of Sections 3 and 5.2. The revised text should be submitted to the Codex Secretariat 6 months prior to the next session of the Committee in order to give enough time for country comments and translation of the documentation.

CONSIDERATION OF PROPOSED DRAFT CODEX STANDARDS AND RELATED TEXTS AT STEP 4

PROPOSED DRAFT SECTION 2.1.1 – MATURITY REQUIREMENTS AND PROPOSED DRAFT SECTION 3.1 – MINIMUM BUNCH WEIGHT: ANNEX ON SMALL-BERRY VARIETIES of the draft Codex Standard for Table Grapes (Agenda Item 4a)¹³

59. The 11th Session of the Committee considered maturity requirements and a list of small-berry varieties in the draft Codex Standard for Table Grapes. The Committee recognized that further work was still necessary on both sections and therefore, it agreed to reconvene the working group under the direction of Chile to develop maturity requirements and a list of small-berry varieties for table grapes. The Committee also recommended that the UN/ECE List of small-berry varieties be taken as a basis for the development of a similar list¹⁴.

Maturity Requirements

60. The Committee had an exchange of views on the difficulties of establishing maturity parameters e.g. minimum soluble solids content (minimum Brix levels) and sugar/acid ratio for fresh products due to a number of factors such as regional, climatic and seasonal variations. In addition, questions were raised as to the criteria for updating the table listing the maturity parameters by grouping of varieties (see paras. 64 and 101). It was noted that this matter felt within a more general question on how to update Codex standards holding list of varieties.

61. In view of the above, the Committee considered a simplified approach by which minimum threshold values for Brix levels could be set for seedless varieties and for all the other varieties. In addition, a single minimum threshold sugar/acid ratio could be set for all varieties. It was agreed that both parameters i.e. minimum Brix level and sugar/acid ratio could be applied when determining the maturity of the fruit.

62. The Committee agreed with the simplified approach while recognizing that more time was needed for Codex members/observers to consult with their national associations/producers in relation to the figures proposed for both maturity parameters and to submit new proposals.

63. As a result of this new approach, the Committee agreed to provisionally enter a new Section 2.1.2 – Maturity Requirements which incorporated some maturity provisions from Section 2.1.1 (see para. 29) and identified minimum threshold soluble solids content (seedless varieties and all other varieties) and sugar/acid ratio (all varieties) to be jointly applied as maturity parameters for table grapes.

Annex on small-berry varieties

64. The Committee had an exchange of views on the usefulness of having a list of small-berry varieties. The same concern in regard to the maintenance of the list was expressed (see paras. 60 and 101). It was noted that the main aim of the list was to distinguish small-berry varieties vis-à-vis the setting of a minimum bunch weight for these varieties.

¹³ CX/FFV 05/12/7 and comments submitted by Argentina, Australia, European Community and Peru (CX/FFV 05/12/7-Add.1); United States of America (CRD 4); India (CRD 6); Thailand (CRD 7); and Indonesia (CRD 9).

¹⁴ ALINORM 04/27/35, para. 37.

65. In view of the above, the Committee agreed in principle to discontinue consideration of the Annex on small-berry varieties and to consider a simplified approach in Section 3.2 – Minimum Bunch Weight by establishing a single minimum weight of bunches for all varieties. However, the Committee agreed that the final decision on these issues would be taken after consultation of Codex members/observers with their national associations/producers.

STATUS OF THE PROPOSED DRAFT SECTION 2.1.1 – MATURITY REQUIREMENTS AND PROPOSED DRAFT SECTION 3.1 – MINIMUM BUNCH WEIGHT: ANNEX ON SMALL-BERRY VARIETIES (draft Codex Standard for Table Grapes)

66. The Committee agreed to reconvene the working group led by Chile with the assistance of Albania, Argentina, Brazil, France, Germany, India, Italy, Mexico, Peru, South Africa and the United States of America to develop the new Section 2.1.2 – Maturity Requirements and Section 3.2 – Minimum Bunch Weight based on this new approach. In order to assist the discussion of the working group, it was agreed that a proposal for these sections would be circulated for comments (see Appendix V) and comments submitted would be transmitted to the working group. In taking this decision, the Committee also entrusted the working group to consider consequential amendments to other sections of the draft Standard for Table Grapes as necessary (see para. 30).

67. The Committee agreed that the revised text would be circulated for additional comments at Step 3 and consideration at its next session. The revised text should be submitted to the Codex Secretariat 6 months prior to the next session of the Committee in order to give enough time for country comments and translation of the documentation.

68. The Committee noted that a physical meeting of the working group might assist in the resolution of the matters surrounding maturity requirements and minimum bunch weight. The Committee concurred with the proposal of the delegation of Mexico that the Trust Fund should also give support to the participation of developing countries to meetings of working groups e.g. the working group on table grapes in accordance with the Trust Fund established procedures (see para. 72).

PROPOSED DRAFT CODEX STANDARD FOR APPLES (Agenda Item 4b)¹⁵

69. The last session of the Committee made some general and specific comments on the proposed draft Codex Standard for Apples. However, in view of time constraints, the Committee suspended the consideration of the document and consequently, it returned the proposed draft Standard to Step 2 for redrafting. The Committee reconvened the working group under the direction of the United States of America to revise the text on the basis of the discussion held and written comments submitted at that session as well as in light of the developments in the UN/ECE Standard for Apples for circulation, additional comments at Step 3 and further consideration at its next session¹⁶.

70. The Committee noted the extensive comments received on the proposed draft Standard and agreed that it was not possible to address them all in the plenary session. It therefore decided not to hold any discussion on the document and to reconvene the working group on apples led by the United States of America with the assistance of Albania, Argentina, Australia, Brazil, Canada, Chile, European Community, France, Germany, Hungary, India, Indonesia, Italy, Mexico, Netherlands, New Zealand, Poland, Senegal, South Africa, Thailand, Uganda, United Kingdom and IFAP to consider these comments.

¹⁵ CX/FFV 05/12/8 and comments from Argentina, Australia, European Community, New Zealand, Iran and Venezuela (CX/FFV 05/12/8-Add.1); United States of America (CRD 4); Malaysia (CRD 5); India (CRD 6); Thailand (CRD 7); Indonesia (CRD 9); IFAP (CRD 10); and Honduras (CRD 12).

¹⁶ ALINORM 04/27/35, para. 66.

71. The Committee agreed that the working group should focus its work on the following Terms of Reference:

- Alignment with the standardized language for fresh fruits and vegetables as contained in the proposed Codex Layout for fresh fruits and vegetables taking into account the UN/ECE Standard for Apples (FFV-50);
- Watercore;
- Maturity Requirements;
- Sizing requirements;
- Annexes on Colouring, Russeting, Large/small apple varieties; and
- Introductory paragraphs to the Annexes.

72. The Committee noted that there might be a need for a physical meeting of the working group and that this could be done in conjunction with the meeting of the working group on table grapes. It was agreed that the working group should present a revised proposed draft Codex Standard for Apples to the Codex Secretariat 6 months in advance the next session of the Committee in order to give enough time for country comments and translation of the documentation. The Committee concurred with the proposal of the delegation of Mexico that the Trust Fund should also give support to the participation of developing countries to meetings of working groups e.g. the working group on apples in accordance with the Trust Fund established procedures (see para. 68).

STATUS OF THE PROPOSED DRAFT CODEX STANDARD FOR APPLES

73. The Committee returned the proposed draft Codex Standard for Apples to Step 2 for redrafting, circulation for comments at Step 3 and consideration at its next session.

PROPOSED DRAFT CODEX GUIDELINES FOR THE QUALITY CONTROL OF FRESH FRUITS AND VEGETABLES (Agenda Item 4c)^{17, 18}

74. The 11th Session of the Codex Committee on Fresh Fruits and Vegetables agreed to return the proposed draft Guidelines for the Quality Control of Fresh Fruits and Vegetables to Step 2. It further agreed that a working group led by Canada would revise the Guidelines on the basis of the written comments submitted and the discussion at the that session for circulation, comments at Step 3 and further discussion at its next session¹⁹.

75. In introducing the item, the delegation of Canada explained that the proposed draft Guidelines, which were presented as Conference Room Document (CRD) 1, incorporated comments made at the last session of the Committee, while comments submitted by the European Community were highlighted. The Delegation also stated that the working group, which met during sessions (see Agenda Item 1), had not sufficient time to re-draft the document and proposed that the text be further redrafted by a working group for consideration at the next session of the Committee.

¹⁷ CRD 1.

¹⁸ The Delegation of the European Community stated that the repartition of competence and vote for this item was mixed between the European Community and its Members States.

¹⁹ ALINORM 04/27/35, para. 86.

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

76. The Committee agreed to return the proposed draft Codex Guidelines for the Quality Control of Fresh Fruits and Vegetables to Step 2 for redrafting by a working group led by Canada with the assistance of Albania, Australia, Brazil, Cuba, European Community, Germany, Honduras, Indonesia, Malaysia, Mexico, New Zealand, South Africa, Tanzania, Thailand, Tonga, Uganda, United Kingdom, United States of America, Vietnam and OIRSA for circulation, comments at Step 3 and further consideration at its 13th Session. It was agreed that the revised proposed draft Guidelines would be circulated for comments six months prior to the next session of the Committee.

PROPOSED DRAFT CODEX STANDARD FOR RAMBUTAN (Agenda Item 4d)²⁰

77. The last session of the Committee agreed to return the proposed draft Codex Standard for Rambutan to Step 3 for circulation and comments. It further agreed that a working group led by Thailand would revise the proposed draft Standard on the basis of the written comments submitted at that session as well as additional comments requested at Step 3 for consideration at the current session²¹.

78. The Committee considered the proposed draft Standard section by section and, in addition to editorial amendments to the Spanish version and consequential amendments in Section 1 – Definition of Produce (deletion of footnote 1 on notification of acceptance to the Commission - see paras. 19, 28 and 34), Section 2.1 – Minimum Requirements (merging of fifth and sixth bullets concerning the presence and damage caused by pests - see paras. 24, 28 and 36) and Section 6.2 – Non-retail Containers (deletion of footnote 3 on notification to the Commission - see paras. 28 and 53), it agreed to the following changes:

Section 1 – Definition of Produce

79. The Committee amended the first sentence to include reference to commercial types of rambutans as to not exclude some types of fruits which were not yet defined as varieties. It was agreed that this amendment would apply throughout the text.

Section 2.1 – Minimum Requirements

80. The Committee noted that aspects related to the presentation in bunches (e.g. lack of leaves in the bunches) should be included in Section 5.3.2 – Presentation in Bunches and that the absence of pests and damages in the stalk was adequately covered by the newly fifth bullet applying to the whole fruit.

Section 2.2 – Classification

81. The Committee agreed to add references to defects in shape in Sections 2.2.2 – Class I and 2.2.3 – Class II and aligned the provision with the standardized language appearing in other Codex standards for fresh fruits and vegetables. The Committee noted that the colour of mature rambutans was quite uniform and defects in colour were practically not existent, therefore it decided to not include any defect in colour in this section.

²⁰ CX/FFV 05/12/10 and comments submitted from Argentina, Costa Rica, Guatemala and Venezuela (CX/FFV 05/12/10-Add. 1); Malaysia (CRD 5); Honduras (CRD 12); and European Community (CRD 14).

²¹ ALINORM 04/27/35, para. 80.

82. The Committee considered the need to establish specific tolerances for defects on spinterns throughout the quality classes. It was noted that spinterns were highly perishable and susceptible to damage due to mechanical injuries, extremely low or high temperature and low relative humidity and thus, fixing specific percentages of defects on spinterns could result in an obstacle to trade. In addition, the appearance of spinterns did not affect the quality of the produce. For these reasons, the Committee agreed that in classes I and II skin defects should not include defects on spinterns and that Class “Extra” already provided adequate language to ensure superior quality of the whole fruit without needing to enter specific provisions for defects. The delegation of the United States of America expressed its reservation to this decision as it considered that specific defects on spinterns needed to be established in order to differentiate among the three classes.

83. The Committee further agreed that skin defects in Class II should not exceed 10% and removed the square brackets from that value.

Section 3 – Provisions concerning Sizing

84. The Committee revised Table 1 “Size specifications of rambutans presented as single fruit” to have 6 size codes (1 to 6) to accommodate both bigger and smaller varieties of rambutans.

85. It further agreed to revise Table 2 - Size specifications of rambutans presented in bunches to include a new size code (4) to accommodate smaller varieties of rambutans presented in bunches. In view of this agreements, the Committee deleted the square brackets from the entire section.

Section 4.2 - Size Tolerances

86. The reference to the allowance of detached fruits was deleted as detached fruits were more a quality than a size parameter. In view of this decision, the Committee entered a provision allowing 10% of detached fruits per package containing rambutans in bunches in all the classes under Section 4.1 – Quality Tolerances.

87. In addition, the Committee amended Section 4.2 to specify that size tolerances applied to all classes or forms of presentations and aligned the section with the standardized language applying to Codex standards for fresh fruits and vegetables.

Section 5.3.2 - Presentation in Bunches

88. The Committee amended the text for clarity and agreed that the minimum number of rambutans per cluster (in Spanish “racimo secundario”) should be two. As a result, the Committee removed the square brackets from the entire section.

STATUS OF THE PROPOSED DRAFT CODEX STANDARD FOR RAMBUTAN

89. The Committee forwarded the proposed draft Codex Standard for Rambutan (see Appendix VI) to the Codex Alimentarius Commission for final adoption at Step 5/8 (with the recommendation to omit Steps 6 and 7).

PRIORITY LIST FOR THE STANDARDIZATION OF FRESH FRUITS AND VEGETABLES (Agenda Item 5)²²

90. The Committee considered proposals for amendments to the Priority List on the basis of the comments submitted as well as those arising from the floor. The following was noted:

²² ALINORM 04/27/35-Appendix VII and comments submitted in response to CL 2003/35-FFV from Australia, Colombia, Guatemala and Tonga/Fiji (CX/FFV 05/12/11); Indonesia (CRD 9); Honduras (CRD 12); and CRD 13 (Thailand).

Sweet cassava

91. The delegation of Tonga, jointly with the delegation of Fiji, proposed the revision of the Codex Standard for Sweet Cassava to include varieties of cassava with more than 50 mg/kg of hydrogen cyanide which were currently excluded from the Codex Standard for Sweet Cassava. It was noted that cassava was a staple food in Tonga and Fiji, that this produce was one of the major export commodities and that adoption of the existing Standard by their major trading partners would be a technical barrier to their exports.

92. The Committee recalled that, 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 10th Session of the CCFV²³ had decided to add a footnote to define “sweet” cassava varieties as those containing less than 50 mg/kg hydrogen cyanide (fresh weight basis) and that at the time the level was proposed it was not consider as a maximum level and it was not subject to endorsement per se by the Codex Committee on Food Additive and Contaminants.

93. In considering that cassava was an important staple food in many other regions of the world, the Committee supported the proposal to revise Section 1 – Definition of Produce and Section 3 – Provisions concerning Sizing to allow the incorporation of other varieties of cassava which were considered to be safe for consumption. Consequential amendments to other relevant sections to accommodate these varieties might be taken up as appropriate.

94. The Committee agreed to request the Codex Alimentarius Commission the approval of this new work for the Committee (see Appendix VIII). The delegation of Costa Rica expressed its reservation to this decision. Once approved, a working group led by Tonga with the assistance of Angola, Australia, Costa Rica, Fiji, Panama, New Zealand, Tanzania and Uganda would prepare a revised document for comments at Step 3 and consideration by the next session of the Committee.

Avocado

95. The Committee agreed with the need for revising the Codex Standard for Avocados to include new varieties currently marketed in international trade including new small-sized Hass varieties and taking into account the recently revised UN/ECE Standard for Avocados (FFV-42). However, in view of the heavy agenda for its next session, the Committee agreed to set up a working group led by Cuba with the assistance of Angola, Argentina, Australia, Chile, European Community, Honduras, Indonesia, Mexico, Panama, Peru, South Africa, Thailand, United Kingdom, the United States of America, Vietnam and OIRSA to determine the need for the partial or total revision of the Standard and to present its conclusions, and if possible a revised text, in a project document for consideration at its next session.

Durian

96. The Committee noted a request to initiate work on the standardization of durian. It was noted that this produce was on the Priority List for some time and it was an important fruit in the international trade. However, in view of the heavy agenda for its next session, the Committee agreed to give priority to initiating work on the standardization of durian in the light of the outcome of the deliberations of its next session.

Passion Fruit and Tree Tomatoes

97. The Committee noted proposals submitted by the delegation of Colombia, which was not present at the session, for the standardization of passion fruit and tree tomatoes. It was pointed out that passion fruit was already included in the Priority List. On the basis of the justification provided in the project document, the Committee agreed to include tree tomatoes in the Priority List for the Standardization of Fresh Fruits and Vegetables.

²³ ALINORM 03/35, paras. 19-22 and 28-31.

Other requests

98. The Committee noted the request from Honduras to standardize mango, melon, papaya and eggplant. The Codex Secretariat indicated that there were already Codex standards for mango and papaya. The delegation of the United Kingdom, on behalf of the UN/ECE Secretariat, informed the Committee of the existence of a UN/ECE Standard for Aubergines (eggplant) (FFV-05).

99. With regard to a request to standardize yam, which was an important staple food in many Western African countries and other regions, the Committee noted that this produce was already included in the Priority List for the Standardization of Fresh Fruits and Vegetables. In this regard, the Committee noted that the delegations of South Africa and Tonga could prepare a project document on the standardization of this produce for consideration at its next session.

Other matters

100. The Committee recalled that a project document should be prepared when proposals for new work were presented by Codex members and/or observers.

101. The Committee agreed to request the advice of the Codex Alimentarius Commission on the possibility to establish a more expeditious procedure for amending Codex standards for fresh fruits and vegetables e.g. inclusion of new varieties (see paras. 60 and 64).

102. The delegation of Australia expressed its concern that the Priority List must meet the *Criteria for the Establishment of Work Priorities* of the Codex Alimentarius Commission Procedural Manual regardless of how long the produce had been on the Priority List.

CONCLUSION

103. The Committee agreed to continue to request comments for amendments to the Priority List for the Standardization of Fresh Fruits and Vegetables for consideration at its next session.

OTHER BUSINESS (Agenda Item 6)

FAO AND WHO ACTIVITIES IN THE AREA OF FOOD TERRORISM²⁴

104. The FAO Representative presented information on relevant activities carried out by FAO on terrorism threat to foods. As increased attention had been given to the possibility of a terrorist threat where the vehicle might be food, FAO and WHO worked on the development of means to prevent, and systems to respond to this threat. The essence of the approach was to strengthen key aspects of food safety management systems, and government controls over the food supply. FAO promoted the strengthening of national capacity to deal with all “food safety emergencies” which included accidental as well as deliberate cases of food contamination, resulting in reduced level of consumer protection.

105. FAO continued to work with Member countries in strengthening programmes on sustainable food production and food safety and quality. It provided assistance to member countries through targeting aspects of national food control programmes along the food chain that enhanced the ability to respond in an emergency situation. It supported the development of aspects of the food control system which were an integral component of food industry and government programmes.

106. FAO developed a guidance document entitled “*Food Safety Guidance in Emergency Situations*” to assist those responsible for planning and overseeing food operations, especially in emergency situations, to recognize aspects of their function that influence food safety and to guide them in minimizing risk of foodborne illness.

²⁴ CRD 2 - FAO and WHO activities in the area of food terrorism.

107. The FAO and WHO recently launched International Food Safety Authorities Network (INFOSAN). This was a joint initiative aimed at promoting the exchange of food safety information and improving collaboration among food safety authorities at national and international levels. INFOSAN included a food safety emergency component with the intent to facilitate information exchange in the event of a food safety emergency with a regional/international impact.

108. The Codex Secretariat noted that “terrorism threat to foods” *per se* was not within the mandate of the Codex Alimentarius Commission, however, Codex had developed several texts aimed at, among others, addressing unwarranted action against safe food supply as contained in CRD 2.

FAO SIDE EVENT ON IMPROVING THE QUALITY AND SAFETY OF FRESH FRUITS AND VEGETABLES: AN FAO TRAINING PACKAGE²⁵

109. The FAO Representative gave a summary report of the side event jointly organized by FAO and the Mexican Government that took place in conjunction with the 12th Session of the Codex Committee on Fresh Fruits and Vegetables.

110. This training programme was initiated as many countries were unable to ensure an adequate supply of safe fresh fruits and vegetables (FFV) for domestic consumers or to meet international sanitary and phytosanitary requirements for produce exports. While FFV were a main part of a healthy diet and a very important source of income for developing countries, loss of product value as quality declines during post harvest was high, and global trade was increasing the food safety risks. Capacity building was advocated in response to these concerns. As part of its effort to assist member countries to implement more effectively the standards, guidelines and recommendations of the Codex Alimentarius, the Food Quality and Standards Service, FAO has been conducting a programme for improving the quality and safety of FFV. It focused on the application of good agricultural, manufacturing, and hygienic practices (GAPs, GMPs, and GHPs) to prevent hazards at appropriate points in the fresh fruits and vegetable chain (production and post-harvest stages-food chain approach).

111. A training pack had been prepared to strengthen public and private institutional capacities to develop and implement comprehensive quality assurance and food safety programs for FFV, which were environmentally sustainable and benefit all actors in the chain. It consisted of a manual, hard copy and Cd-Rom, a database and case studies for capacity building at the country level. The main objective was to improve the safe production, harvesting, handling, storage, transport and marketing of FFV by providing access to reference information and information exchange among the chain actors, and tools for training, extension and awareness creation. The results of the validation of the training pack through numerous sub-regional workshops were presented and the training materials distributed to the participants of the side event.

112. The Committee welcomed the organization of this type of event. Several delegations congratulated FAO for the presentation and expressed great satisfaction with the timeliness and usefulness of the programme and its training materials. The delegations of Tanzania and Senegal, on behalf of other countries in the region requested the programme be also conducted in Africa.

DATE AND PLACE OF THE NEXT SESSION (Agenda Item 7)

113. The Committee was informed that the 13th Session of the Codex Committee on Fresh Fruits and Vegetables was tentatively scheduled to be held in Mexico during the second semester of 2006. The exact time and venue would be decided between the Mexican and the Codex Secretariats.

²⁵ CRD 11 - Improving the quality and safety of fresh fruits and vegetables: an FAO Training Package.

STATUS OF WORK

Subject	Step	For Action By	Document Reference (ALINORM 05/28/35)
Draft Codex Standard for Rambutan	5/8	Comments 28 th CAC	para. 89 Appendix VI
Draft Codex Standard for Tomatoes (excluding Sections 3 - Provisions concerning Sizing and 4.2 - Size Tolerances)	7	13 th CCFFV	para. 57 Appendix II
Draft Codex Standard for Table Grapes (excluding Sections 2.1.2 - Maturity Requirements and 3.1 - Minimum Bunch Weight)	7	13 th CCFFV	para. 30 Appendix IV
Draft Sections 3 - Provisions concerning Sizing and 4.2 - Size Tolerances (draft Codex Standard for Tomatoes)	6	Comments Working Group Comments 13 th CCFFV	para. 58 Appendix III
Proposed draft Sections 2.1.2 - Maturity Requirements and 3.1 - Minimum Bunch Weight (draft Codex Standard for Table Grapes)	2/3	Comments Working Group Comments 13 th CCFFV	paras. 66 - 67 Appendix V
Proposed draft Codex Standard for Apples	2/3	Working Group Comments 13 th CCFFV	paras. 70 & 73
Proposed draft Guidelines for the Quality Control of Fresh Fruits and Vegetables	2/3	Working Group Comments 13 th CCFFV	para. 76
Revision of Section 1 - Definition of Produce, Section 3 - Provisions concerning Sizing and consequential amendments to relevant sections derived from the revision to Sections 1 and 3 to accommodate other varieties of cassavas fit for human consumption as appropriate (Codex Standard for Sweet Cassava).	1/2/3	28 th CAC Working Group Comments 13 th CAC	para. 94 Appendix VIII
Priority List	-----	Comments 13 th CCFFV	para. 103 Appendix VII
Proposal for a Layout for Codex Standards for Fresh Fruits and Vegetables	-----	Codex Secretariat Comments 13 th CCFFV	para. 26

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DRAFT CODEX STANDARD FOR TOMATOES
(AT STEP 7)

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.

Tomatoes may be classified into four commercial types:

- “Round”;
- “Ribbed”;
- “Oblong” or “Elongated”;
- “Cherry” tomatoes and “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 and damage caused by them affecting the general appearance of the produce;
- 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.

2.1.2 Maturity requirements

The tomatoes must be sufficiently developed and display satisfactory ripeness.

The development and state of maturity of the tomatoes must be such as to enable them to continue their ripening process and to reach the appropriate degree of ripeness.

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 Section 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.

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 uniform in terms of size. 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 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:

- shallow healed cracks not more than 1 cm long;
- no excessive protuberances;
- small umbilicus but not suberization;
- suberization of the stigma up to 1 cm²;
- a 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 qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above.

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

The following defects, however, 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;
- shallow healed cracks not more than 3 cm in length for round, ribbed or oblong tomatoes.

Furthermore, “ribbed” tomatoes may show:

- more pronounced protuberances than allowed under Class I, but without being misshapen;
- one umbilicus;
- suberization of the stigma up to 2 cm²;
- fine blossom scar in elongated form (like a seam).

[3. PROVISIONS CONCERNING SIZING - under development -]

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 tomatoes 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 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.

4.1.3 Class II

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

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

[4.2 SIZE TOLERANCES – under development -]

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

The contents of each package must be uniform and contain only tomatoes of the same origin, variety 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.

5.2 PACKAGING

Tomatoes must be packed in such a way as to protect the produce properly. The materials used inside the package must be new¹, 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 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 tomatoes.

Packages must be free of all foreign matter and smell.

5.3 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).

¹ 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 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.

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)².

6.2.2 Nature of Produce

- Name of the 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” and “cocktail” tomatoes, whether in trusses or not;
- 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 expressed as minimum and maximum diameters (if sized).

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 PESTICIDE RESIDUES

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

7.2 OTHER CONTAMINANTS

Tomatoes shall comply with those maximum levels for contaminants 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. 4-2003), Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003), 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).

² 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.

DRAFT SECTIONS
3 - PROVISIONS CONCERNING SIZING
AND
4.2 - SIZE TOLERANCES
(draft Codex Standard for Tomatoes)

(AT STEP 6)

[3. PROVISIONS CONCERNING SIZING

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

The minimum size is set at 15 mm for “cherry tomatoes”, 35 mm for “round” and “ribbed” tomatoes and 30 mm for “oblong” tomatoes.

Size Code	Diameter (mm)			
	Minimum		Maximum	
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	

Table size for “Cherry” tomatoes and “Cocktail” tomatoes

Size Code	Diameter (mm)	
	Min.	Max.
000	15	19
00	20	24
0	25	29

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

This sizing scale shall not apply to trusses of tomatoes.]

[4.2 SIZE TOLERANCES

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.]

**DRAFT CODEX STANDARD FOR TABLE GRAPES
(AT STEP 7)**

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.

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

The development and condition of the table grapes 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

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 characteristic 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.

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

The berries must be firm, firmly attached to the stalk and, as far as possible, have their bloom intact. 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 sufficiently attached to the stalk. They may be less evenly spaced along the stalk than in Class I.

The following defects, however, 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 excluding 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	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.

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 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.

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 new,¹ 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 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.²

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.

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional).³

6.2.2 Nature of Produce

- Name of the produce "Table grapes" if the contents are not visible from the outside;
- Name of the 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.

¹ For the purposes of this Standard, this includes recycled material of food-grade quality.

² 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 without prejudice to the applicable plant protection rules.

³ 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.

6.2.4 Commercial Identification

- Class;
- Net weight (optional).

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 PESTICIDE RESIDUES

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

7.2 OTHER CONTAMINANTS

Table grapes shall comply with those maximum levels for contaminants 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. 4-2003), Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP -2003), 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).

PROPOSAL FOR**SECTIONS****2.1.2 MATURITY REQUIREMENTS****AND****3.1 – MINIMUM BUNCH WEIGHT****(draft Codex Standard for Table Grapes)****Section 2.1.2 – Maturity Requirements**

The table grapes must be sufficiently developed and display satisfactory ripeness.

In order to satisfy this requirement, the fruit must have attained a refractometric index of at least:

- 14° Brix for all seedless varieties,
- 13° Brix for all other varieties.

In addition all varieties must have a minimum sugar/acid ratio of 18:1.

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

Section 3.1 – Minimum Bunch Weight

For all varieties, the minimum weight of the bunches of table grapes shall be 75 gr.

PROPOSED DRAFT CODEX STANDARD FOR RAMBUTAN
(AT STEP 5/8)

1. DEFINITION OF PRODUCE

This Standard applies to commercial varieties and/or commercial types of rambutans grown from *Nephelium lappaceum* L. of the *Sapindaceae* family, to be supplied fresh to the consumer, after preparation and packaging. Rambutans for industrial processing are excluded.

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

In all classes, subject to the special provisions for each class and the tolerances allowed, the rambutans 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;
- practically free of pests and damage caused by them affecting the general appearance of the produce;
- free of damage caused by low and/or high temperature;
- free of abnormal external moisture, excluding condensation following removal from cold storage; and
- free of any foreign smell and/or taste.

2.1.1 The rambutans must have been carefully picked and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety and/or commercial type and to the area in which they are grown.

The development and condition of the rambutans 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

Rambutans are classified in three classes defined below:

2.2.1 “Extra” Class

Rambutans 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

Rambutans 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:

- a slight defect in shape;
- slight skin defects not exceeding 5% of the total surface area, excluding defects on spinterns.

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

2.2.3 Class II

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

- defects in shape;
- skin defects not exceeding 10% of the total surface area, excluding defects on spinterns.

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

3. PROVISIONS CONCERNING SIZING

Size is determined by the number of fruits per kilogram. There are two forms of presentation: in single fruit and in bunches; the size specification is as follows:

Table 1
Size Specifications of Rambutans presented as Single Fruit

Size Code	Weight per Fruit (grams)	Number of Fruits per Kg
1	> 43	< 23
2	38 - 43	23 - 26
3	33 - 37	27 - 30
4	29 - 32	31 - 34
5	25 - 28	35 - 40
6	18 - 24	41 - 50

Table 2
Size Specifications of Rambutans presented in Bunches

Size Code	Number of Fruits per Kilogram
1	< 29
2	29 - 34
3	35 - 40
4	41 - 45

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 rambutans not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

In addition to the above, 10% by number or weight of detached fruits is allowed in each package containing rambutan in bunches.

4.1.2 Class I

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

In addition to the above, 10% by number or weight of detached fruits is allowed in each package containing rambutan in bunches.

4.1.3 Class II

Ten percent by number or weight of rambutans 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.

In addition to the above, 10% by number or weight of detached fruits is allowed in each package containing rambutan in bunches.

4.2 SIZE TOLERANCES

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

5. PROVISIONS CONCERNING PRESENTATION

5.1 UNIFORMITY

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

5.2 PACKAGING

Rambutans must be packed in such a way as to protect the produce properly. The materials used inside the package must be new¹, 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.

Rambutans shall be packed in each container in compliance with the Recommended International Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables (CAC/RCP 44-1995, Amd. 1-2004).

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

5.3 PRESENTATION

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

5.3.1 Individually

In this case the pedicel must be detached at first knot and the maximum length must not extend more than 5 mm beyond the top of the fruit.

5.3.2 In Bunches

Each bunch must be free of leaves and have a number of clusters, each cluster with a minimum of two rambutans. The stem of each bunch must not exceed 20 cm in length measured from the attachment of the highest 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 shall be labelled as to the name of the produce "Rambutan" and may be labelled as to name of the variety and/or commercial type, including specified characteristic of "individually" or "in bunches".

¹ For the purposes of this Standard, this includes recycled material of food-grade quality.

6.2 NON-RETAIL CONTAINERS

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

6.2.1 Identification

Name and address of exporter, packer and/or dispatcher. Identification code (optional)².

6.2.2 Nature of Produce

Name of the produce “Rambutan” if the contents are not visible from the outside. Name of the variety and/or commercial type (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; and
- Net weight.

6.2.5 Official Inspection Mark (optional)

7. CONTAMINANTS

7.1 PESTICIDE RESIDUES

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

7.2 OTHER CONTAMINANTS

Rambutans shall comply with those maximum levels for contaminants 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. 4-2003), Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003), 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).

² 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
Avocados (revision)	Chanterelle
Durian	Chili Peppers
Kiwi	Garlic
Passion Fruit	Onion
Pears	Peppers
Pineapple (revision)	Yams
Strawberry	
Tree tomatoes	

PROPOSAL FOR NEW WORK

PROJECT DOCUMENT

Proposal to Revise Section 1 – Definition of Produce and Section 3 – Provisions concerning Sizing of the Codex Standard for Sweet Cassava

1. The purposes and scope of the Standard:

The purpose of this request is to revise the definition for “sweet cassava” (Section 1) and the size specifications (Section 3).

2. Its relevance and timeliness:

(i) Hydrogen Cyanide (HCN) Level that defines sweet cassava for direct consumption

Fijians and Tongans have been consuming cassava varieties cultivated in their respective islands for many years as one of their staple foods. These cassava varieties undergo minimal preparation, normally boiling or baking. The levels of hydrogen cyanide in these cassava varieties range from 10 – 220 mg/kg of fresh cassava (refer to Table 1 in Annex 1). No adverse health effects have been recorded in both islands associated with the consumption of these cassava varieties.

With the increasing migration of Fijians and Tongans to mainly New Zealand, Australia and the United States, export of peeled raw frozen cassava has increased over the past 30 years, making cassava a major export commodity. Although the export quantity and value (refer to Table 2 in Annex 2) may not be significant compared to foods exported by developed countries, the amounts exported supplement the food supply of Fijians and Tongans living overseas and the foreign earnings contribute significantly to the local island economies and more so generate income to small farm holders.

The Codex Standard for Sweet Cassava was adopted in 2003¹. Subsequently, the Food Standard Australia New Zealand (FSANZ) adopted in May 2004 a new standard for cassava in accordance with the Codex standard. The FSANZ standard classified cassava varieties other than sweet cassava under their “*Prohibited and Restricted Plants and Fungi, Schedule 1*”. Plants in Schedule 1 must not be intentionally added to food or offered for sale as food. Should Australia and New Zealand enforce their new standard for cassava, the export of cassava from Fiji and Tonga may be jeopardized.

It is noted that due to lack of quantitative toxicological and epidemiological information, a safe level of intake of cyanogenic glycosides could not be established by Joint FAO/WHO Expert Committee on Food Additives (JECFA)². However, in the interest of differentiating between “*sweet*” and “*bitter*” varieties and in addressing concerns related to the potential excessive intake of cyanogenic glycoside from both varieties, the Codex Committee on Fresh Fruits and Vegetables (CCFFV) decided to add a footnote to define the term “*sweet*” cassava varieties as those that contain less than 50 mg/kg hydrogen cyanide (fresh weight basis)³. It is also noted that the level was only proposed to differentiate between cassava varieties as opposed to establishing a maximum level and the CCFFV was of the opinion that the level was not subject to endorsement *per se*⁴.

Thus, setting a level of no more than 50 mg/kg of hydrogen cyanide to differentiate “*sweet*” and “*bitter*” are empirical judgments that are not based on science hence should be revised.

¹ ALINORM 03/41, para. 58, Appendix V.

² ALINORM 03/35, para. 19.

³ ALINORM 03/35, para. 20.

⁴ ALINORM 03/35, para. 21 & 22.

(ii) Sizing of cassava

The normal length of cassava which Fiji and Tonga use for boiling ranges from 10-20 cm and could be longer for baking. The export of cassava is targeted for direct consumption of Fijians and Tongans overseas. The most commonly used method of cooking overseas is boiling, hence the length of the products is such that the consumer puts it directly into the pot. In order to reflect the products currently traded in the international markets, the length of the cassava should not be less than 10 cm instead of 20 cm.

(iii) Request for review

Given that cassava is one of the staple foods and one of the major export commodities of Fiji and Tonga, to ensure that the standard would be applicable at both the domestic and international level, Fiji and Tonga therefore request the following:

- 1a. to remove the use of the hydrogen cyanide level as a criteria to differentiate “sweet” and “bitter” cassava varieties;

and

- 1b. to review the exiting Codex standard in terms of a hydrogen cyanide level for all cassava varieties that is safe for human consumption;

and

2. to amend the provision for the size of cassava to be “not less than 10 cm” instead of “not less than 20 cm”.

3. The main aspects to be covered:

If the CCFFV recommends and the Commission approves this work, the sections of the Standard to be reviewed include:

- Section 1: Definition of Produce
- Section 3: Provision concerning sizing

In addition, consequential amendments to relevant sections of the Standard derived from the revision to Sections 1 and 3 to accommodate other varieties of cassavas fit for human consumption as appropriate.

4. An assessment against the *Criteria for the Establishment of Work Priorities*:

With the increasing migration overseas of Fijians and Tongans, export of peeled raw frozen cassava to New Zealand, Australia and the United States has increased in the past 30 years to ensure that their staple food is readily available in their new country of residence. Hence, cassava has become one of the major export commodities and foreign exchange earnings for the two islands.

Since no adverse health effects have been reported in Fiji or Tonga associated with the consumption of their cassava varieties, there is a potential that the production and export of these particular commodities would be jeopardized. Therefore, the proposal for the revision of the Codex Standard for sweet cassava is consistent with the *Criteria for the Establishment of Work Priorities* of the Codex Alimentarius Commission Procedural Manual, in particular the criterion:

- i. Volume of production and consumption in individual countries and volume and pattern of trade between countries; and
- ii. International and regional market potential.

5. Relevance to the Codex Strategic Objectives:

The proposed revision meets the criteria outlined in Objectives 2 and 6 of the Codex Strategic Objectives, which are:

Objective 2: to promote widest and consistent application of scientific principles and risk analysis, including promoting the collection of data from developing countries and from all regions of the world so that the risk analysis is based on global conditions and requirements; and

Objective 6: to promote maximum application of Codex standard for domestic regulation and international trade.

6. Information on the relation between the proposal and other existing Codex documents:

This proposal is related to the existing Codex Standard for Sweet Cassava.

7. Identification of any requirement for and availability of expert scientific advice:

Given that the hydrogen cyanide levels of the commonly consumed cassava varieties in Fiji and Tonga for many years exceeds the level specified in the Codex standard for sweet cassava and the fact that no adverse effects of these levels have been reported in the two islands to be associated with their consumption, scientific advice is required on the following:

- i. Confirmation of the hydrogen contents of cassava varieties grown in Fiji and Tonga in the raw and cooked form.
- ii. Epidemiological evidence indicating that levels of HCN well above the existing Codex standard do not cause health problems.
- iii. Toxicological evaluation, if necessary.

8. Identification of any need for technical input to the Standard from external bodies so that this can be planned for:

Technical assistance by JECFA, WHO and FAO to substantiate scientific advice in Section 7 above, as appropriate.

9. The proposed time-line for completion the new work, including the start date, the proposed date for Adoption at Step 5, and the proposed date for adoption by the Commission

Start Date:	2006
Proposed Date for Adoption at Step 5:	2008
Proposed Date for Adoption by the Commission:	2010

TABLE 1
HYDROGEN CYANIDE CONTENTS OF CONSUMABLE CASSAVA VARIETIES
IN TONGA AND FIJI

Variety	TONGA ¹ Hydrogen Cyanide Content (mg/kg)	FIJI ² Hydrogen Cyanide Content (mg/kg)
Tano'a (Hahake)	211	-
Tano'a (Hihifo)	153	-
Lepa (Hihifo)	164	-
Silika (Hahake)	110	-
Silika (Hihifo)	159	-
Mataki'eua (Hahake)	91	-
Mataki'eua (Hihifo)	128	-
Engeenga nonou (Hahake)	81	-
Engeenga nonou (Hihifo)	111	-
Engeena loloa (Hahake)	126	-
Fisi (Sokobaru – Hihifo)	150	-
Kasaleka	-	62
Aikavitu	-	42
Manioke	-	19
Yabia Damu	-	101
Yabia Valu	-	93
Sokobale	-	36
Vulatolu	-	70
Coci	-	55
Merelesita 2	-	90
Merelesita	-	14
Vula tolu 2	-	21
Noumea	-	107
Navolau	-	107
Beqa	-	121
New Guinea	-	80

¹ - CRD 4, 8th Session of CCNASWP (Joint FAO/WHO Coordinating Committee for North America and South West Pacific).

² - CRD 3, 8th Session of CCNASWP.

**TABLE 2:
EXPORT OF CASSAVA 1999 – 2003 FROM TONGA¹ AND FIJI²**

Year	Tonga: Quantity³ (mt)	Tonga: Value (US\$m)	Fiji: Quantity⁴ (mt)	Fiji: Value (US\$m)
1999	965	0.20	817	0.61
2000	533	0.11	754	0.49
2001	305	0.06	937	1.89
2002	459	0.11	1,120	1.18
2003	639	0.19	1,623	1.39

¹ - Source: Tonga Foreign Trade Reports.

² - Source: CRD 3 of the 8th Session of CCNASWP.

³ - 70% to New Zealand; 26% to United States of America; and 4% to Australia on average for the 5 years of Tonga's exports of cassava, which is approx. 1.36% of the total exports (food and other products).

⁴ - 38% to New Zealand; 3% to United States of America; and 59% to Australia on average for the 5 years of Fiji's exports of cassava..