

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 3(b)

CX/FFV 03/5
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JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

11th Session,
Mexico City, Mexico, 8 - 12 September 2003

DRAFT SECTION 2.1.3 - MATURITY REQUIREMENTS
(DRAFT CODEX STANDARD FOR ORANGES)

(AT STEP 6)

Governments and interested international organizations in Observer status with Codex wishing to submit comments on the attached *draft Section 2.1.3 – Maturity Requirements (draft Codex Standard for Oranges)* (AT STEP 6) are invited to do so **no later than 22 August 2003** to C.P. Miguel Aguilar Romo, Director General de Normas, Av. Puente de Tecamachalco 6, segundo piso, Lomas de Tecamachalco Sección Fuentes, C.P. 53950 Naucalpan de Juárez, Estado de México CONM: + (52) (55) 57 29 93 00 Ext. 4144 / 4137 Directo: + (52) (55) 57 29 94 80; Fax: + (52) (55) 55 20 97 15 / + (52) (55) 57 29-94 80; E-mail: codexmex@economia.gob.mx and/or jorgez@economia.gob.mx, with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Foods Standards Programme, Via delle Terme di Caracalla, 00100 Rome, Italy (Fax No. 39.06.5705.4593 or E-Mail codex@fao.org).

BACKGROUND

1. In discussing Sections 2.1.2 (Colouring) and 2.1.3 (Maturity Requirements) of the draft Codex Standard for Oranges, the 10th Session of the Codex Committee on Fresh Fruits and Vegetables (Mexico City, June 2002) recalled that at its previous Session it had decided that a drafting group led by Cuba would undertake the consideration and revision of these sections in their entirety, especially as related to distinguishing ripe green oranges from unripe green oranges (minimum juice content and other maturity requirements related to orange and green skinned oranges).¹

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

¹ ALINORM 01/35, para. 57.

3. In view of the agreement to include green oranges in the Standard, the Committee amended Section 2.1.2 on Colouring to include provisions for these oranges and agreed that a drafting group lead by the United Kingdom would prepare a revised version of Section 2.1.3 on Maturity Requirements based on written comments submitted and the above discussions for circulation, comments at Step 6 and further consideration at the next Committee's session. The Committee noted that the proposal made by the United Kingdom in this respect would provide a useful starting point, but that other maturity parameters would also need to be considered.²

4. The United Kingdom has prepared a proposal based on the above considerations, the discussions hold on this issue at the 49th Session of the UN/ECE Specialized Section on Standardization of Fresh Fruits and Vegetables (Geneva, June 2003) and comments submitted by members of the drafting group.

5. In this regard, it is noted that although there is general support for the UK proposal on oranges made at the 10th session of the Committee, it is not possible at this stage to find an unanimous solution with regard to maturity criteria other than juice content. There are currently studies on maturity criteria underway but these are not complete. It is felt that the Codex drafting group on maturity requirements for oranges should continue its work investigating possible combinations of several criteria among minimum acidity, minimum sugar levels and sugar-acid ratio, with a view to making improved proposals at subsequent sessions of the Committee. Some members of the drafting group have questioned the need to define the production area for oranges with more than one-fifth green colour. This is something that the drafting group can consider at the same time as its future work on additional maturity criteria. Meanwhile, it is proposed that the Committee put forward the draft Codex Standard for Oranges, including the amendments to Sections 2.1.2 (Colouring) and 2.1.3 (Maturity Requirements) proposed by the drafting group, to the Codex Alimentarius Commission for final adoption at Step 8.

6. The proposal of the drafting group is annexed to this document. For comment purposes, the current text agreed to by the 10th Session of the Committee can be found in the draft Codex Standard for Oranges (Appendix V of ALINORM 03/35). In view of the short time period between the submission of comments and the 11th Session of the Committee, comments received will be kept in original language.

7. Governments and interested international organizations are invited to comment **at Step 6** on the attached revised *draft Section 2.1.3 – Maturity Requirements (draft Codex Standard for Oranges)* as directed above.

² ALINORM 03/35, paras. 46-51 and Appendix V (draft Codex Standard for Oranges).

ANNEX

Proposal of the Drafting Group on Maturity Requirements for Oranges

To replace the current Sections 2.1.2 (Colouring) and 2.1.3 (Maturity Requirements) of the draft Codex Standard for Oranges (Appendix V of ALINORM 03/35) and group maturity criteria together as follows:

DRAFT CODEX STANDARD FOR ORANGES

2.2 MATURITY CRITERIA

The maturity of oranges is defined by the following parameters:

- Colouring,
- Minimum juice content, calculated in relation to the total weight of the fruit and after extraction of the juice by means of a hand press.

2.2.1 Colouring

The degree of colouring shall be such that, following normal development, the oranges reach their normal variety colour at their destination point, account being taken of the time of picking, the growing area and the duration of transport.

Colouring must be typical of the variety. Fruits with a light green colour are allowed provided it does not exceed one-fifth of the total surface area of the fruit.

Oranges produced in areas with high air temperatures and high relative humidity conditions during the developing period can be of a light green colour exceeding one fifth of the total surface area, provided they satisfy the criteria mentioned in Section 2.2.2 below.

2.2.2 Minimum juice content

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|---|-----|
| - Blood oranges: | 30% |
| - Navels group, Nagpur, Khasi, Coorg, Garut | 33% |
| - Other varieties: | 35% |
| - Fruit with more than one-fifth green colour | 45% |