

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



JOINT OFFICE: Viale delle Terme di Caracalla 00100 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

Agenda Item 4(d)

CX/FFV 03/10  
July 2003

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

*11<sup>th</sup> Session,  
Mexico City, Mexico, 8 - 12 September 2003*

### PROPOSED DRAFT CODEX STANDARD FOR RAMBUTAN (AT STEP 3)

Governments and interested international organizations in Observer status with Codex wishing to submit comments on the attached *proposed draft Codex Standard for Rambutan (AT STEP 3)* 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) (5) 7 29 93 00, Ext. 4144, 4108 Directo: (52) (5) 72 99 480; Fax: (52) (5) 55 20 97 15; E-mail: [codexmex@economia.gob.mx](mailto:codexmex@economia.gob.mx) and/or [jorgez@economia.gob.mx](mailto: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](mailto:codex@fao.org)).

## BACKGROUND

1. The 10<sup>th</sup> Session of the Codex Committee on Fresh Fruits and Vegetables (Mexico City, June 2002) agreed that Thailand would prepared a proposed draft Codex Standard for Rambutan for circulation, comments at Step 3 and consideration by the next Session of the Committee, subject to the approval of the Codex Alimentarius Commission. As a result of this decision, rambutan was removed from the Priority List.<sup>1</sup> The 26<sup>th</sup> Session of the Codex Alimentarius Commission (Rome, July 2003) approved the elaboration of a Codex Standard for Rambutan as new work for the Committee.
2. The *proposed draft Codex Standard for Rambutan* is annexed to this document. The text has been adjusted with standardized text applying across Codex standards for fresh fruits and vegetables. In view of the short time period between the submission of comments and the 11<sup>th</sup> Session of the Committee, comments received will be kept in original language.
3. Governments and interested international organizations are invited to comment **at Step 3** on the attached *proposed draft Codex Standard for Rambutan* as directed above.

<sup>1</sup> ALINORM 03/35, para. 114.

**PROPOSED DRAFT CODEX STANDARD FOR RAMBUTAN**  
**(AT STEP 3)**

## **1. DEFINITION OF PRODUCE**

This Standard applies to commercial varieties 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.<sup>1</sup>

## **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;
- free of pronounced blemishes;
- practically free of pests affecting the general appearance of the produce;
- practically free of damage caused by pests;
- free of damage caused by low and/or high temperature;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- 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 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.

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. The slight defects with a total area not exceeding 5%, however, may be allowed, provided these do not affect the pulp and the general appearance of the produce, the quality, the keeping quality and presentation in the package.

---

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

### 2.2.3 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 slight defects with a total area not exceeding 20%, however, may be allowed, provided these do not affect the pulp and the general appearance of the produce, the quality, the keeping quality and presentation in the package.

## 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 specification of rambutans sold in single**

Size code	Number of fruits per kilogram
1	< 25
2	25 - 27
3	28 - 30
4	31 - 33
5	> 33

**Table 2**  
**Size specification of rambutans in bunches**

Size code	Number of fruits per kilogram
1	≤ 28
2	29-32

## 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.

#### 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.

#### 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.

### 4.2 SIZE TOLERANCES

For all classes, 20% by number or weight of rambutans corresponding to the size immediately above and/or below that indicated on the package for fruit sold in bunches and 10% for fruit sold in single.

## **5 PROVISIONS CONCERNING PRESENTATION**

### **5.1 UNIFORMITY**

The contents of each package must be uniform and contain only rambutans of the same origin, variety, 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 new<sup>2</sup>, clean, and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper and stamps bearing trade specifications is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

#### **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 cut at first knot and the maximum length of the stalk must not extend more than 5 mm beyond the top of the fruit..

#### **5.3.2 In Bunches**

In this case, each bunch should have at least three attached rambutans and the bunches must not exceed 20 cm in length. During transportation, a maximum of 10% by number or weight of detached fruit is allowed in each package.

## **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 the name of the variety, including specified characteristic of "individually" or "in bunches".

### **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.<sup>3</sup>

#### **6.2.1 Identification**

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

#### **6.2.2 Nature of Produce**

Name of produce "Rambutan" if the contents are not visible from the outside. Name of variety (optional).

---

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

<sup>3</sup> Governments, when indicating their acceptance of this Standard, should notify the Commission as to which provisions of this Section apply.

<sup>4</sup> 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.

### **6.2.3 Origin of Produce**

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

### **6.2.4 Commercial Identification**

- (1) Class;
- (2) Size; and
- (3) Net weight (optional).

### **6.2.5 Official Inspection Mark (optional)**

## **7 CONTAMINANTS**

### **7.1 HEAVY METALS**

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

### **7.2 PESTICIDE RESIDUES**

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

## **8 HYGIENE**

8.1 It is recommended that the product covered by the provisions of this Standard be prepared and handled in accordance with the appropriate section of the Recommended International Code of Practice-General Principles of Food Hygiene (CAC-RCP 1-1969, Rev. 3-1997) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

8.2 The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).