

# codex alimentarius commission



FOOD AND AGRICULTURE  
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Agenda Item 4 (d)

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

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*Twelfth Session,  
Mexico City, Mexico, 16 - 20 May 2005*

**Proposed draft Codex Standard for Rambutan**

**(At Step 3)**

**Comments from (Argentina, Costa Rica, Guatemala and Venezuela)**

## ARGENTINA

In Section 2.1. “Minimum Requirements” some words and phrases have been misspelt in Spanish.

Argentina considers that in Section 4 PROVISIONS CONCERNING TOLERANCES, clause 4.1 Quality Tolerances, “Extra” Class and Class I, the phrase “... or, exceptionally, coming within the tolerances of that class” should be removed because it considers that the same declared before is an exception.

In Section 5.2 PACKAGING it should be suitable to take in account the following logical order and the right wording in Spanish:

“Rambutans must be packed in such a way as to protect the produce properly”

“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.”

### 5.2.1. Description of Containers (the same as PACKAGING)

The containers must ensure a suitable protection of the produce. The containers intended for direct sale to the consumer must be sufficiently rigid to ensure a proper protection of the produce.

The materials used inside the package must be new, 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.

Stickers individually affixed on the produce shall be such that, when removed, they neither leave visible traces of glue.

Packages must be free of all foreign matter.

In Section **6-PROVISIONS CONCERNING MARKING OR LABELLING**, clause **6.1.1 NATURE OF PRODUCE** Argentina believes that the produce should have the following information although produce be visible from outside:

- Name of the specie
- Name of variety
- In the case of consumer packages containing a mixture of rambutans of different varieties, names of the different varieties

this stimulates the knowledge of the produces where they are not well-known, precluding confusions and trade disloyalty.

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**Comments:** -On Item **2.1. Minimum requirements:** it is suitable to incorporate the word “estar” (in the Spanish text) as indicated, and order as follows:

(“In all classes, subject to the special provisions for each class and the tolerances allowed, the rambutans must be”)

- whole;
  - sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
  - clean, practically free of any visible foreign matter;
  - practically free of pests affecting the general appearance of the produce;
  - practically free of damage caused by pests;
  - practically free of damage caused by low and/or high temperature;
  - free of abnormal external moisture, excluding condensation following removal from cold storage;
  - free of any foreign smell and/or taste; and
  - fresh in appearance.
- On Item **4 PROVISIONS CONCERNING TOLERANCES** on clause **Quality Tolerances**, Classes “Extra” and “I”, we suggest to remove from the first paragraph the phrase “...o, *excepcionalmente, que se incluyen en las tolerancias de esta categoría.*” ( in English: “... or, exceptionally, coming within the tolerances of that class”.)

-On Item **5.2 PACKAGING** it is suitable to take in account the following order and editing in Spanish:

(That will result in English:

“Rambutans must be packed in such a way as to protect the produce properly”

“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.”

### 5.2.2. Description of Containers

The containers must ensure a suitable protection of the produce. The containers intended for direct sale to the consumer must be sufficiently rigid to ensure a proper protection of the produce.

The materials used inside the package must be new, 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.

Stickers individually affixed on the produce shall be such that, when removed, they neither leave visible traces of glue.

Packages must be free of all foreign matter.

-In Item 6- **PROVISIONS CONCERNING MARKING OR LABELLING**, clause **6.2 NATURE OF PRODUCE** it is necessary indicate the following:

- Name of the specie
- Name of variety
- In the case of consumer packages containing a mixture of rambutans of different varieties, names of the different varieties;

## COSTA RICA

### 1. DEFINITION OF PRODUCE

This Standard applies to commercial varieties **and/or 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. **Other corrections are only relevant to the Spanish version.**

### 2. PROVISIONS CONCERNING QUALITY

#### 2.1 MINIMUM REQUIREMENTS

- Whole,
- Fresh in appearance;
- sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded; **The change proposed affects only the redaction of the Spanish version.**
- clean, practically free of any visible foreign matter;
- practically free of pests **and damage caused by them** 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; and
- free of any foreign smell and/or taste.
- **In the event of bunches, they must be free of foliage. The stalks must be free of pests and damage caused by them.**

## 2.2 CLASSIFICATION

### 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 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.

- slight skin defects not exceeding 5% of the total surface area ~~excluding defects on spinterns.~~

### 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:

- skin defects not exceeding [20%] of the total surface area ~~excluding defects on spinterns.~~

## 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 presented as Single Fruit

#### Size Code Weight per Fruit (grams) Number of Fruits per Kg

~~1 >50 <20~~

~~2 40-50 20-25~~

~~3 32-39 26-31~~

~~4 26-31 32-38~~

~~5 <26 >38~~

| Size Code | Weight per Fruit (grams) | Number of Fruits per Kg |
|-----------|--------------------------|-------------------------|
| <u>1</u>  | <u>≥40</u>               | <u>≤25</u>              |
| <u>2</u>  | <u>33-40</u>             | <u>26-30</u>            |
| <u>3</u>  | <u>28-33</u>             | <u>30-35</u>            |
| <u>4</u>  | <u>25-28</u>             | <u>35-40</u>            |

Table 2

### Size Specification of Rambutans presented in Bunches

#### Size Code Number of Fruits per Kg

1 < 28

2 29-34

3 >35]

## 4.2 SIZE TOLERANCES

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

## 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.

### 5.3 PRESENTATION

#### 5.3.1 Individually

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

#### 5.3.2 In Bunches

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

## 6. MARKING OR LABELLING

### 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”.

### 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).

### 6.2.4 Commercial Identification

- Number of units (Net weight) **(optional)**.

## GUATEMALA

It is not clear what is meant by “...stage of ripeness required in relation to the varietal characteristics”.

Section 2.1.2 should therefore be re-written as follows:

**Section 2:** In the Spanish document there is a mistake in the word “*dispocisiones*”, it should be written “*disposiciones*”.

**Section 2.1:** 8th bullet point, the sentence “*humedad externa anormal* (abnormal external moisture)” in the Spanish document should be replaced by *humedad externa no admisible* (unadmissible external moisture). In the same line it should be written “*condensación derivada* (condensation deriving from...)” instead of “*condensación consiguiente* (condensation following...)”.

**Section 2.1.1** In the second line the word “*fisiológica*” should be added after word “*madurez*” (**physiological ripeness**)

**Section 5.2** In the second paragraph the word “*disponerse*” should be replaced for “*acondicionarse*”. **This change relates mainly to a better wording in the Spanish version.**

**Footnote 3:** replace word “*recuperado*” for “*reciclado*”. **This change relates mainly to a better wording in the Spanish version.**

## VENEZUELA

### 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 and free of any visible foreign matter**
- sound, produce affected by rotting or deterioration such as to make it unfit for **human** consumption is excluded.
- ~~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 .....

**NOTE:** In its Covenin Standard 1834-81, "Fruits. General Definitions", Venezuela defines the concept Sound Fruit as a fruit free of damage caused by biological agents (such as insects, rodents, etc.); and/or physical agents (heat, cold, etc.); and/or chemical agents (such as pesticides, fungicides, etc.); and/or of physiological order (intrinsic alterations of fruit).

#### 2.2 CLASSIFICATION

In the Spanish text: Please change in all classes the word "*deberán*" by "**DEBEN**"

### 3. PROVISIONS CONCERNING SIZING

TABLE 1

Size Specification of Rambutans presented as Single Fruit

| Size Code | Weight per Fruit (grams) | Number of Fruits per Kg |
|-----------|--------------------------|-------------------------|
| 1         | >42                      | <24                     |
| 2         | 34-42                    | 24-30                   |
| 3         | <b>33-27</b>             | 31-37                   |
| 4         | <b>26-23</b>             | <b>≥38</b>              |

Table 2

Size Specification of Rambutans presented in Bunches

| Size Code | Number of Fruits per Kilogram |
|-----------|-------------------------------|
| 1         | <29                           |
| 2         | 29-34                         |
| 3         | <b>≥35</b>                    |

#### 4. PROVISIONS CONCERNING TOLERANCES

##### 4.1 QUALITY TOLERANCES

##### 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 **human** consumption.

#### 5. PROVISIONS CONCERNING PRESENTATION

##### 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, **non-toxic in order to prevent migrations between food and package**, clean, and of **such a quality to ensure the safety of the produce** ~~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.

##### 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, and be **non-toxic in order to prevent migrations between food and package**.

#### 6. MARKING OR LABELLING

##### 6.2 NON-RETAIL CONTAINERS

##### *6.2.1 IDENTIFICATION*

**Replace “facultativo = optional” by “obligatorio = mandatory” in order to know the traceability of produce.**

##### 6.2.2 NATURE OF PRODUCE

**Replace “facultativo = optional” by “obligatorio = mandatory”.**

##### 6.2.3 ORIGIN OF PRODUCE

**Replace “facultativo = optional” by “obligatorio = mandatory” in order to know the traceability of produce.**

#### 7. CONTAMINANTS

##### 7.1 PESTICIDE RESIDUES

**Rambutans must not exceed ~~shall comply with~~ those maximum pesticide residue limits established by the Codex Alimentarius Commission for this commodity.**

##### 7.2 OTROS CONTAMINANTES

**Rambutans must not exceed ~~shall comply with~~ those maximum pesticide residue limits established by the Codex Alimentarius Commission for this commodity.**