

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
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ORGANIZATION



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Agenda Item 4(d)

CX/FFV 05/12/10
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JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

*12th Session,
Mexico City, Mexico, 16 - 20 May 2005*

PROPOSED DRAFT CODEX STANDARD FOR RAMBUTAN (AT STEP 3)

Codex Members and Observers wishing to submit comments on the attached **proposed draft Codex Standard for Rambutan (AT STEP 3)** are invited to do so **no later than 15 April 2005** to the Chairperson of the Committee, C.P. Miguel Aguilar Romo, Director General, Dirección General de Normas, Av. Puente de Tecamachalco 6, segundo piso, Lomas de Tecamachalco Sección Fuentes, C.P. 53950 Naucalpan de Juárez, Estado de México (Tels.: +(52) (55) 57 29 94 80, +(52) (55) 57 29 91 00, Ext. 43220, 43218; Fax: +(52) (55) 55 20 97 15, +(52) (55) 57 29 91 00, Ext. 43299; E-mail: codexmex@economia.gob.mx, jalopez@economia.gob.mx - *preferably* -) with a copy to the Secretary, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00100 Rome, Italy (Fax: +39 (06) 5705 4593; E-mail: codex@fao.org - *preferably* -).

BACKGROUND

1. The 11th Session of the Committee (Mexico City, September 2003) considered the proposed draft Codex Standard for Rambutan and agreed on a number of changes. However, in view of the difficulties to reach consensus on certain sections, the Committee agreed to return the document to Step 3 for circulation and comments. It further agreed that a drafting group under the direction of Thailand would revise the text on the basis of the discussion held, written comments submitted at that Session as well as additional comments requested at Step 3. The proposal of the drafting group would be then circulated for additional comments at Step 3 and consideration by the next Session of the Committee¹.

2. The Drafting Group revised the document and made some amendments as follows:

Section 2.1 - Minimum Requirements

3. The Drafting Group considered that soundness of fruit was a generic quality parameter that could potentially include a range of issues including leaky fruit and flattened fruit. In addition, the requirement on "ripe" was already included in Section 2.1.1. Therefore, the Drafting Group recommended leaving the text unchanged.

¹ ALINORM 04/27/35, paras. 67 - 80. Reports and working documents of sessions of the Codex Alimentarius Commission and its subsidiary bodies can be downloaded from:
http://www.codexalimentarius.net/web/index_en.jsp.

Section 2.1.1

4. The Drafting Group considered the issues on the minimum Brix level and felt that the existing flexibility in Section 2.1.1 regarding ripeness was preferred. Therefore, the Drafting Group recommended leaving the text unchanged.

Section 2.2.2 - Class I

5. The Drafting Group could not reach consensus on the provision in the 4th line to be amended to read “slight skin defects not exceeding 5% of the total surface area **excluding defects on spinterns**”. The US recommended that the figure be reduced to 2% and defects such as rub marks and mechanical damage on the spinterns should be included in the defect surface area

6. The Drafting Group considered the proposal to add two bullets i.e. slight misshapen and slight colour defect, after the end of the third sentence of Sections 2.2.2 - Class I and 2.2.3 - Class II and agreed that misshapen and color defect which did not affect the general appearance of the produce were allowed according to the requirement defined in the last sentence of Section 2.2.2 - Class I. Therefore, the Drafting Group proposed retaining the text unchanged.

Section 2.2.3 - Class II

7. The 5th line is amended to read “skin defects not exceeding [**10%**] of the total surface area **excluding defects on spinterns**”.

Section 3 - Provisions concerning Sizing

8. The Drafting Group recommended the following New Tables 1 and 2:

Table 1**Size Specification of Rambutan presented as Single Fruit**

Size Code	Weight per Fruit (grams)	Number of Fruits per Kg
1	> 42	< 24
2	34 - 42	24 - 30
3	27 - 33	31 - 37
4	23 - 26	38 - 44

Table 2**Size Specification of Rambutan presented in Bunches**

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

Sección 5.3.2 - In Bunches

9. The last sentence of Section 5.3.2 - In Bunches was moved into Section 4.2 - Size Tolerances as follows: “Section 4.2: For all classes of rambutan presented in bunches, **a maximum of 10% by number or weight of detached fruit is allowed in each package.**”

REQUEST FOR COMMENTS ON THE PROPOSED DRAFT CODEX STANDARD FOR RAMBUTAN

10. Codex Members and Observers are invited to comment at **STEP 3** on the attached revised **proposed draft Codex Standard for Rambutan** to be considered at the 12th Session of the Codex Committee on Fresh Fruits and Vegetables as directed above.

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 excluded¹.

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 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.

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

- slight 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.

¹ 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 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 [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
	> 50	< 20
	40 - 50	20 - 25
3	32 - 39	26 - 31
4	26 - 31	32 - 38
5	< 26	> 38]

New Table 1

Size Specifications 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	27 - 33	31 - 37
4	23 - 26	38 - 44

[Table 2

Size Specifications of Rambutans presented in Bunches

Size Code	Number of Fruits per Kilogram
1	≤ 28
2	29-34
3	≥ 35]

New 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. 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 of rambutans presented in bunches, a maximum of 10% by number or weight of detached fruit is allowed in each 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, 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 new², clean, and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

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 of the stalk must not extend more than 5 mm beyond the top of the fruit.

5.3.2 In Bunches

[Each bunch shall **consist of a number of cluster; each having a minimum of three rambutans attached.** Each bunch must not exceed 20 cm in length].

² 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 “Rambutan” and may be labelled as to 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 shipment³.

6.2.1 Identification

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

6.2.2 Nature of Produce

Name of the produce “Rambutan” if the contents are not visible from the outside. Name of the 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; and
- Net weight.

6.2.5 Official Inspection Mark (optional)

5. CONTAMINANTS

5.1 PESTICIDE RESIDUES

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

5.2 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).

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

⁴ The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference “packer and/or dispatcher (or equivalent abbreviations)” has to be indicated in close connection with the code mark.