

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 2(d)

CX/FFV 06/13/5
August 2006

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

13th Session,
Mexico City, Mexico, 25 – 29 September 2006

PROPOSAL FOR A LAYOUT FOR CODEX STANDARDS ON FRESH FRUITS AND VEGETABLES

BACKGROUND

General Considerations

1. A Layout for Codex standards on fresh fruits and vegetables was considered at earlier sessions of the Codex Committee on Fresh Fruits and Vegetables. In this regard, the 18th Session of the Codex Alimentarius Commission (Geneva, July 1989) had agreed that the UN/ECE layout¹ should be considered as a basis for the description of the sections on quality characteristics while the Codex format² should be respected for those matters not dealing exclusively with commercial quality (i.e. labelling, hygiene, contaminants, etc.)³. Furthermore, point (b) of the Terms of Reference of the Committee states “to consult with the UN/ECE Working Party on Agricultural Quality Standards in the elaboration of world wide standards and codes of practice with particular regard to ensuring that there is no duplication of standards or codes of practice and that **they follow the same broad format**”⁴.

2. In revising the standards to put them in the format for publication after adoption by the Commission, the Codex Secretariat had noted several inconsistencies regarding compliance with the UN/ECE format/text for quality issues and the Codex format/text for safety issues as well as with those general provisions applying across Codex standards for fresh fruits and vegetables agreed upon by the Committee. Through the records of the meetings it was not possible to identify if omissions or changes in the standardized language of general provisions were due to oversight or because of the characteristics proper to the produce. There were also misalignments in the translation of the standardized language in the French and Spanish versions, all of which made the work of keeping the alignment of the standards difficult and time consuming.

¹ The UN/ECE Standard Layout for Fresh Fruits and Vegetable can be downloaded from the UN/ECE website at: http://www.unece.org/trade/agr/standard/fresh/fresh_e.htm.

² Codex Alimentarius Commission Procedural Manual, Section II, Format of Codex Commodity Standards, 15th Edition, available for downloading at: http://www.codexalimentarius.net/web/index_en.jsp under About Codex, Rules and Procedures & Codex Policy.

³ ALINORM 89/40 para. 389.

⁴ Codex Alimentarius Commission Procedural Manual, Section IV, Subsidiary Bodies of the Codex Alimentarius Commission, 15th Edition.

3. In view of the above, the 11th Session of the Codex Committee on Fresh Fruits and Vegetables (September 2003) considered a proposal of the Codex Secretariat on a Layout for Codex Standards on Fresh Fruits and Vegetables in compliance with the recommendation of the Commission and the Terms of Reference of the Committee. The Committee welcomed the development of such a Layout which would help to ensure a consistent approach as regards format, terminology and provisions where appropriate, as well as to keep consistency across the wording of different versions of Codex standards for fresh fruits and vegetables. The Layout should ensure that the standards expressed essential quality provisions so that they were not more restrictive than necessary to avoid product development and innovation. The Layout should also serve as a guide that would in no way prevent the input of experts participating in the work of the Committee. The Committee agreed on the need to have a Layout for Codex Standards on Fresh Fruits and Vegetables. It further agreed to append the proposal for a Layout to the report of its Session for circulation, comments and consideration at its next session⁵.

4. The 12th Session of the Codex Committee on Fresh Fruits and Vegetables (May 2005) considered the proposed Layout and agreed to an introductory statement to clarify its nature. The Committee had an exchange of views on certain provisions and agreed on some amendments. However, in view of its heavy Agenda, the Committee agreed to suspend the discussion and to entrust the Codex Secretariat with the revision of the document based on the comments submitted and the discussion held. The revised Layout would then be circulated for comments and consideration by the next session of the Committee⁶.

5. The Codex Secretariat has prepared a revised Layout for Codex Standards on Fresh Fruits and Vegetables based on the agreement reached at the last session of the Committee. Some of the comments provided by Member countries were already considered by the Committee and not accepted. Other changes were made for consistency with the decision of the 28th Session of the Codex Alimentarius Commission (July 2005) in relation to acceptance of Codex standards and related texts⁷. Other comments relating to the introduction of general guidance instead of specific figures in certain sections of the Layout e.g. maturity/sizing requirements, etc. are not reflected in the revised document pending further discussion on this matter at the forthcoming session of the Committee. In addition, specific language provided in some comments for insertion in the Layout, to take account of exceptions for certain products, were not incorporated as they should be considered as a “deviation” from the Layout when developing a specific Standard for a given produce while providing the necessary technical justification for such incorporation.

6. The Annex on the List of Varieties has been kept considering the current work of the Committee on the standards for apples and table grapes and for future work when considering the inclusion of a list of varieties for a particular produce. The introduction of varieties carrying trademarks makes necessary the addition of special provisions for their inclusion in Codex standards with a view to avoiding any legal action from trademark holders on the application of the Standard. The Annex has been developed on the basis of the UN/ECE Layout for Fresh Fruits and Vegetables and in consultation with the FAO Legal Office concerning use of trademarks in Codex standards for fresh fruits and vegetables.

Specific considerations - food additives and methods of analysis and sampling

7. Following the recommendation of the Commission, that the Codex format should be respected for those matters not dealing exclusively with commercial quality, the format of Codex commodity standards as contained in the Procedural Manual of the Commission considers a Section on Food Additives and another on Methods of Analysis and Sampling. These sections are missing from the Codex standards for fresh fruits and vegetables. Although any section in a commodity standard can be avoided as long as there are not provisions to justify its inclusion, in terms of the Layout, it may be advisable to incorporate these Sections in order to have a guidance e.g. standardized language when having provisions needing to be incorporated and for a consistent approach in Codex commodity standards including those for fresh fruits and vegetables.

⁵ ALINORM 04/27/35, paras. 91-92.

⁶ ALINORM 05/28/35, paras. 13-26.

⁷ ALINORM 05/28/41, paras. 30, 36 and 197.

Food Additives

8. The Food Category System (FCS) of the Codex General Standard for Food Additives (GSFA)⁸ identifies all the standards developed by the Codex Committee on Fresh Fruits and Vegetables as corresponding to food categories 04.1.1.1 - Untreated fresh fruit and 04.2.1.1 - Untreated fresh vegetables. This means raw fruit/vegetable presented fresh from harvest and thus no food additives assigned to this category has been identified in the General Standard. In addition, the Codex Committee on Food Additives has developed a number of maximum levels for additives, mainly waxes and a number of colours, in surface-treated fresh fruit and vegetables (food categories 04.1.1.2 and 04.2.1.2 respectively) to act as protective coatings and/or to help preserving the freshness and quality of the fruit/vegetable. In addition, both main food categories 04.1.1 Fresh fruit and 04.2.1 - Fresh vegetable require the establishment of maximum levels even for those additives that can be used at GMP levels in foods in general according to the regime of Table III of the GSFA (see Annex II which provides further details on the additive provisions of GSFA vis-à-vis fresh fruits and vegetables).

9. Therefore, the Committee may wish not to have a Section on Food Additives in any standards for fresh fruits and vegetables (as currently happens) on the understanding that the produce standardized by the CCFFV are covered by food categories 04.1.1.1 - Untreated fresh fruit and 04.2.1.1 - Untreated fresh vegetables or to have a general statement under this Section indicating that no additives are allowed for the products standardized by this Committee.

10. However, in those cases in which the industry practices indicate the need for some additives, the Committee may concur with the introduction in the Layout of a Section on Food Additives and include a general statement or a list of additives in accordance with the format used in other Codex commodity standards.

11. It is noted that the incorporation of a Food Additive Section is in compliance with the format of Codex commodity standards. In this regard, the 29th Session of the Commission (July 2006) agreed with the approach proposed by the Codex Committee on Food Additives and Contaminants to replace food additive provisions of those Codex commodity standards that have a one-to-one correspondence with the GSFA food categories with a text referring to the provisions of the relevant GSFA category⁹ (e.g. fresh fruits and vegetables).

12. The introduction of this Section in the Layout will not mean the need for its inclusion in each Codex standard for fresh fruits and vegetables but it will serve as a guidance in those particular cases in which the nature of the produce may require.

Methods of Analysis and Sampling

13. This Section is part of the format of Codex commodity standards and should include, either specifically or by reference, all methods of analysis and sampling considered necessary for the standardized produce and should be prepared in accordance with the guidance given in the Procedural Manual¹⁰ of the Commission.

14. Although the CCFFV to date has focused its work in the development of quality requirements for fresh fruits and vegetables, the inclusion of this Section in the Layout will also align the Layout with the format of Codex commodity standards vis-à-vis the recommendation of the Commission.

15. It is noted that, as in the case of the Food Additives Section and any other Section of the Layout for which no provision is required in the individual produce being standardized, its inclusion in the Layout will serve for compliance with the format of Codex commodity standard without meaning necessarily the addition of provisions for methods of analysis and sampling in the individual standards for fresh fruits and vegetables.

⁸ Codex standards and related texts are available for downloading at: http://www.unece.org/trade/agr/standard/fresh/fresh_e.htm, under "Official Standards".

⁹ ALINORM 06/29/41, para. 189.

¹⁰ Codex Alimentarius Commission Procedural Manual, Section II, Relation between Commodity Committees and General Committees, 15th Edition.

REQUEST FOR COMMENTS

16. The proposed Layout for Codex standards for fresh fruits and vegetables is attached to this document. It is based on the UN/ECE Standard Layout for Fresh Fruits and Vegetables for those issues related to quality characteristics, with some adjustments to incorporate the decisions taken in this respect by the Codex Committee on Fresh Fruits and Vegetables, and on the Codex format for those matters not dealing exclusively with commercial quality.

17. The text in the Layout should be considered as of general application to Codex standards for fresh fruits and vegetables and can be changed when there is a need due to the characteristics of the produce. Allowances for additional text depending upon the specificity of the produce are given in the blank space. The Layout should serve as a basis for the development of new Codex standards for fresh produce while any deviations from the standardized language should be justified from a technical point of view considering the peculiarities of the produce with a view to keeping consistency in the format and standardized texts across Codex standards for fresh fruits and vegetables.

18. The Committee is invited to comment on the attached proposed Layout for Codex Standards on Fresh Fruits and Vegetables (see Annex I).

**STANDARD LAYOUT FOR
CODEX STANDARDS FOR FRESH FRUITS AND VEGETABLES**

Secretariat Note: In the text the following conventions are used:

[text]: For optional texts or text for which several alternatives exist depending on the produce.

{ text }: For text which explains the use of the standard layout. This text does not appear in the standards.

INTRODUCTION

- This Layout is for use by the Codex Committee on 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;
- The Committee may omit or add text from the Layout as appropriate for the produce concerned for Codex purposes.

1. DEFINITION OF PRODUCE

This Standard applies to [part of the produce being standardized of]¹ commercial varieties [and/or commercial types]¹ of [common name of the produce] grown from [Latin Botanical reference *in italics* followed where necessary by the author’s name] to be supplied fresh to the consumer, after preparation and packaging. [Common name of the produce] for industrial processing are/is excluded.

.....²

2. PROVISIONS CONCERNING QUALITY

2.1 MINIMUM REQUIREMENTS

In all classes, subject to the special provisions for each class and the tolerances allowed, the [common name of produce or part of the produce being standardized] must be:

- whole;³
- 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;⁴
- 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;⁵
- fresh in appearance;
- free of damage caused by low and/or high temperature;

.....²

¹ {depending on the nature of produce the provision(s) in brackets may be removed as not applicable/necessary}
² {Additional provisions may be made for specific standards depending on the nature of produce}
³ {depending on the nature of produce, a deviation from this provision or additional provisions are allowed}
⁴ {with regard to traces of soil, a deviation from this provision is allowed depending on the nature of produce}
⁵ **This provision allows for smell caused by conservation agents used in compliance with corresponding regulations.**

2.1.1 The [common name of the produce or part of the produce being standardized] must have been carefully [harvested/picked/etc.]⁶ and have reached an appropriate degree of development and ripeness in accordance with criteria proper to the variety [and/or commercial type]¹, the time of [harvesting/picking/etc.]⁶, and to the area in which they are grown.

The development and condition of the [common name of the produce or part of the produce being standardized] must be such as to enable them:

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.
-²

2.1.2 **MATURITY REQUIREMENTS**

.....⁷

2.2 **CLASSIFICATION**

.....⁸

{or in case the produce is classified into category classes}

[Common name of the produce or part of the produce being standardized] are/is classified in [two/three]⁶ classes defined below:

2.2.1 **"Extra" Class**

[Common name of the produce or part of the produce being standardized] in this class must be of superior quality. They must be characteristic of the variety [and/or commercial type]¹. 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.

(In addition,) they must be:²

-
-

2.2.2 **Class I**

[Common name of the produce or part of the produce being standardized] in this class must be of good quality. They must be characteristic of the variety [and/or commercial type]¹. 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:

-⁹
-

(In addition,) they must be:²

-
-

[The defects must not, in any case, affect the [flesh/pulp/etc.]⁶ of the [fruit; produce; part of the produce being standardized or common name of the produce.]⁶.

⁶ {depending on the nature of produce one of these words or another more appropriate word may be used}

⁷ {to be elaborated depending on the nature of produce}

⁸ {for special standards where it does not appear necessary to establish a classification, only the minimum requirements apply}

⁹ {Defects allowed, depending on the nature of produce}

2.2.3 **Class II**

This class includes [common name of the produce or part of the produce being standardized] 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 [common name of the produce or part of the produce being standardized] retain se their essential characteristics as regards the quality, the keeping quality and presentation:

-⁹
-
- (In addition,) they must be:²
-
-

[The defects must not, in any case, affect the [flesh/pulp/etc.]⁶ of the [fruit; produce; part of the produce being standardized or common name of the produce.]⁶.

3. **PROVISIONS CONCERNING SIZING**

Size is determined by the [average]¹ [weight/length/circumference/(maximum) diameter of the equatorial section/etc.]⁶ of the [fruit; produce; part of the produce being standardized or common name of the produce]⁶ [with a minimum weight/length/circumference/diameter of ...]^{1,6}, in accordance with the following table:

.....¹⁰

4. **PROVISIONS CONCERNING TOLERANCES**

Tolerances in respect of quality and size shall be allowed in each package [or in each lot for produce presented in bulk]¹ 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 [common name of produce or part of the produce being standardized] not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

-¹¹
-
-²

4.1.2 **Class I**

Ten percent by number or weight of [common name of produce or part of the produce being standardized] not satisfying the requirements of the class, but meeting those of Class II, or exceptionally, coming within the tolerances of that class.

-¹¹
-
-²

¹⁰ {Provisions on minimum and maximum sizes, size range depending on the nature of produce, the variety, the commercial type and possibly the individual classes}
¹¹ {Possible tolerances for individual defects depending on the nature of produce}.

4.1.3 **Class II**

Ten percent by number or weight of [common name of produce or part of the produce being standardized] 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.

-¹¹
-
-²

4.2 **SIZE TOLERANCES**

For all classes:¹² 10% by number or weight of [common name of the produce or part of the produce being standardized] corresponding to the size immediately above and/or below that indicated on the package.

.....¹³

5. **PROVISIONS CONCERNING PRESENTATION**

5.1 **UNIFORMITY**

The contents of each package [or lot for produce presented in bulk]¹ must be uniform and contain only [common name of the produce or part of the produce being standardized] of the same origin, quality and size (if sized)¹⁴.

.....²

The visible part of the contents of the package [or lot for produce presented in bulk]¹ must be representative of the entire contents.

5.2 **PACKAGING**

[Common name of the product or part of the produce being standardized] must be packed in such a way as to protect the produce properly. The materials used inside the package must be new¹⁵, 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.

[Common name of the produce or part of the produce being standardized] 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 container shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the [common name of the produce or part of the produce being standardized].

Packages [or lot for produce presented in bulk]¹ must be free of all foreign matter and smell.

5.3 **PRESENTATION**

The [common name of the produce or part of the produce being standardized] must/may be presented under one of the following forms:¹⁶

5.3.1

¹² {for individual standards, however, different provisions according to the individual classes may be laid down}
¹³ {Possible provisions concerning admissible limits of deviations for sized or unsized produce}.
¹⁴ {In addition for individual standards uniformity concerning variety and/or commercial type, colouring, type of presentation, etc. may be laid down depending on the nature of produce}.
¹⁵ **For the purposes of this Standard, this includes recycled material of food-grade quality.**
¹⁶ {Specific provisions relating to the presentation of the produce may be included at this point.}

5.3.2
..... 17

6. PROVISIONS CONCERNING MARKING OR LABELLING

6.1 CONSUMER PACKAGES

In addition to the requirement 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 [or lot for produce presented in bulk]¹ shall be labelled as to the name of the produce and may be labelled as to name of the variety [and/or commercial type]¹.

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.

[For produce transported in bulk these particulars must appear on a document accompanying the goods.]¹

6.2.1 Identification

Name and address or exporter, packer and/or dispatcher. Identification code (optional)¹⁸.

6.2.2 Nature of Produce

Name of the produce if the contents are not visible from the outside. [Name of the variety and/or commercial type (optional).]⁶

..... 2

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 specifications

- Class;
- Size (if sized);
-

6.2.5 Official Inspection Mark (optional)

[7. FOOD ADDITIVES

Untreated fresh fruits and vegetables

This Standard applies to fresh fruits and vegetables as identified in Food Categories 04.1.1.1 Untreated fresh fruits and 04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds, and nuts and seeds and therefore, no food additives are allowed in accordance with the provisions of the General Standard for Food Additives for these categories.

Treated fresh fruits and vegetables

¹⁷ {For individual standards more stringent provisions concerning the presentation in the "Extra" Class may be laid down.}

¹⁸ **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.**

Food additives listed in Tables 1 and 2 of the General Standard for Food Additives in Food Categories 04.1.1.2 (Surface-treated fresh fruit), 04.1.1.3 (Peeled or cut fresh fruit), 04.2.1.2 (Surface-treated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds) and 04.2.1.3 (Peeled, cut or shredded fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds) may be used in foods subject to this Standard.

or

INS No.	Name of the Food Additive	Maximum Level
###	xxx	Limited by GMP or numerical level <i>(subject to endorsement by the Codex Committee on Food Additives and inclusion and the General Standard for Food Additives)</i>
###	xxx	

] ^{1, 2, 3, 6}

8. CONTAMINANTS

8.1 PESTICIDE RESIDUES

[Common name of the produce or part of the produce being standardized] shall comply with those maximum residue limits established by the Codex Alimentarius Commission for this commodity.

8.2 OTHER CONTAMINANTS

[Common name of the produce or common name of the produce being standardized] shall comply with those maximum levels for contaminants established by the Codex Alimentarius Commission for this commodity.

9. HYGIENE

9.1 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.

9.2 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).

[10. METHODS OF ANALYSIS AND SAMPLING

.....⁷¹

{Depending on the nature of the produce a list of varieties can be included in the annex.}

Annex

<Non-Exhaustive><Exhaustive> List ofVarieties

Some of the varieties listed in the following may be marketed under names for which trademark protection has been sought or obtained in one or more countries. Names believed by the FAO and WHO to be varietal names are listed in the first column. Other names by which the FAO and WHO believe the variety may be known are listed in the second column. Neither of these two lists are intended to include trademarks. References to known trademarks have been included in the third column for information only. The presence of any trademarks in the third column does not constitute any license or permission to use that trademark – such license must come directly from the trademark owner. In addition, the absence of a trademark in the third column does not constitute any indication that there is no registered/ pending trademark for such a variety.¹⁹

Varieties	Synonyms	Trade names	{Other information depending on the produce}

¹⁹ **Disclaimer:**

(1) Some of the varietal names listed in the first column may indicate varieties for which patent protection has been obtained in one or more countries. Such proprietary varieties may only be produced or traded by those authorized by the patent holder to do so under an appropriate license. FAO and WHO take no position as to the validity of any such patent or the rights of any such patent-holder or its licensee regarding the production or trading of any such variety.

(2) FAO and WHO endeavoured to ensure that no trademark names are listed in columns 1 and 2 of the table. However, it is the responsibility of any trademark owner to notify FAO and WHO promptly if a trademark name has been included in the table and to provide FAO and WHO (see addresses below) with an appropriate varietal, or generic name for the variety as well as adequate evidence ownership of any applicable patent or trademark regarding such variety so that the list can be amended. Provided that no further information is needed from the trademark holder, the Codex Alimentarius Commission will change the list accordingly at the session following receipt of the information. FAO and WHO take no position as to the validity of any such trademarks or the rights of any such trademark owners or their licensees.

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{In the case of lists of varieties where only very few trade marks appear, the list may be presented as follows
(inclusion of references to trade names in footnotes)}

Annex

<Non-Exhaustive><Exhaustive> List ofVarieties

Some of the varieties listed in the following may be marketed under names for which trademark protection has been sought or obtained in one or more countries. Names believed by the FAO and WHO to be varietal names are listed in the first column. Other names by which the FAO and WHO believe the variety may be known are listed in the second column. Neither of these two lists are intended to include trademarks. References to known trademarks have been included in footnotes for information only. The absence of a trademark in the footnotes does not constitute any indication that there is no registered/ pending trademark for such a variety.²⁰

Varieties	Synonyms	{Other information depending on the produce}
Variety "xyz" ²¹		

²⁰

Disclaimer:

(1) Some of the varietal names listed in the first column may indicate varieties for which patent protection has been obtained in one or more countries. Such proprietary varieties may only be produced or traded by those authorized by the patent holder to do so under an appropriate license. FAO and WHO take no position as to the validity of any such patent or the rights of any such patent-holder or its licensee regarding the production or trading of any such variety.

(2) FAO and WHO endeavoured to ensure that no trademark names are listed in the table. However, it is the responsibility of any trademark owner to notify FAO and WHO promptly if a trademark name has been included in the table and to provide FAO and WHO (see addresses below) with an appropriate varietal, or generic name for the variety as well as adequate evidence ownership of any applicable patent or trademark regarding such variety. Provided that no further information is needed from the trademark holder, the Codex Alimentarius Commission will change the list accordingly at the session following receipt of the information. FAO and WHO take no position as to the validity of any such trademarks or the rights of any such trademark owners or their licensees.

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²¹ The proprietary trademark {include the trade name here followed by the appropriate superscript TM or ®} may only be used for the marketing of fruit from this variety with the express authorization of the trademark owner.

An extract of the food additive provisions of the GSFA vis-à-vis fruits and vegetables is illustrated below for easy of reference.
The complete version of the GSFA is available on the Codex website.

CODEX GENERAL STANDARD FOR FOOD ADDITIVES

ANNEX B

Food Category System

Part I: Food Categories

04.0 Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

04.1 Fruit

04.1.1 Fresh fruit

04.1.1.1 Untreated fresh fruit

04.1.1.2 Surface-treated fresh fruit

04.1.1.3 Peeled or cut fresh fruit

04.2 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

04.2.1 Fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds

04.2.1.1 Untreated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds, and nuts and seeds

04.2.1.2 Surface-treated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

04.2.1.3 Peeled, cut or shredded fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds

Part II: Food Category Descriptors

04.0 Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds:

This major category is divided into two categories: 04.1(Fruit) and 04.2 (Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds). Each of these categories is further divided into sub-categories for fresh and processed products.

04.1 Fruit:

Includes all fresh (food category 04.1.1) and processed (food category 04.1.2) products.

04.1.1 Fresh fruit:

Fresh fruit is generally free of additives. However, fresh fruit that is coated or cut or peeled for presentation to the consumer may contain additives.

04.1.1.1 Untreated fresh fruit:

Raw fruit presented fresh from harvest.

04.1.1.2 Surface-treated fresh fruit:

The surfaces of certain fresh fruit are coated with glazes or waxes or are treated with other food additives that act as protective coatings and/or help to preserve the freshness and quality of the fruit. Examples include apples, oranges, dates, and longans.

04.1.1.3 Peeled or cut fresh fruit:

Fresh fruit that is cut or peeled and presented to the consumer, e.g., in a fruit salad. Includes fresh shredded or flaked coconut.

04.2 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds:

Includes all fresh (food category 04.2.1) and processed (food category 04.2.2) products.

04.2.1 Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds:

Fresh vegetables are generally free of additives. However, fresh vegetables that are coated or cut or peeled for presentation to the consumer may contain additives.

04.2.1.1 Untreated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds, and nuts and seeds:

Raw vegetables presented fresh from harvest.

04.2.1.2 Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds:

The surfaces of certain fresh vegetables are coated with glazes or waxes or are treated with other food additives that act as protective coatings and/or help to preserve the freshness and quality of the vegetable. Examples include: avocados, cucumbers, green peppers and pistachio nuts.

04.2.1.3 Peeled, cut or shredded fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds:

Fresh vegetables, e.g., peeled raw potatoes, that are presented to the consumer to be cooked at home (e.g., in the preparation of hash brown potatoes).

ANNEX C

Cross-Reference of Codex standardized foods with the Food Category System used for the elaboration of the GSFA (sorted by Codex Standard Number or by Codex Standard Title)

Sorted by Codex Standard Number - Extract of some Codex standards for fresh fruits and vegetables:

Standard No	Codex Standard Title	FC No
182-1993	Pineapple	04.1.1.1
183-1993	Papaya	04.1.1.1
188-1993	Baby Corn	04.2.1.1
225-2001	Asparagus	04.2.1.1
<i>Cont.</i>		

GENERAL STANDARD FOR FOOD ADDITIVES
(available in English only)

Table 1 - Additives permitted for use under specified conditions in certain food categories or individual food items (maximum levels sorted by food additives) - Extract for certain fruits & vegetables

Microcrystalline wax				
INS: 905ci				
Function: antifoaming agent, bulking agent, glazing agent				
FC No	Food Category	Max. Level	Comments	Year adopted
04.1.1.2	Surface-treated fresh fruit	50 mg/kg		2004
04.2.1.2	Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	50 mg/kg		2004

Table 2 - Additives permitted for use under specified conditions in certain food categories or individual food items (maximum levels sorted by food category) - Extract for certain fruits & vegetables

Food category No. 04.1.1.2 Surface-treated fresh fruit				
Additive	INS	Year adopted	Max. Level	Comments
Beeswax, white and yellow	901	2003	GMP	
Candelilla wax	902	2003	GMP	
Carmines	120	2005	500 mg/kg	Note 16 [for use in glaze, coatings or decorations for fruit, vegetables, meat or fish]
Carnauba wax	903	2004	400 mg/kg	
Glycerol ester of wood rosin	445	2005	110 mg/kg	
Iron oxides	172i-iii	2005	1000 mg/kg	
Microcrystalline wax	905ci	2004	50 mg/kg	
Ortho-phenylphenols	231, 232	1999	12 mg/kg	Note 49 [for use on citrus fruits only]
Polyethylene glycol	1521	2001	GMP	
Polyvinylpyrrolidone	1201	1999	GMP	
Riboflavins	101i-ii	2005	300 mg/kg	Note 16
Shellac	904	2003	GMP	

Food category No. 04.2.1.2 Surface-treated fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts a and seeds				
Additive	INS	Year adopted	Max. Level	Comments
Beeswax, white and yellow	901	2003	GMP	Note 79 [For use on nuts only]
Candelilla wax	902	2003	GMP	Note 79
Carmines	120	2005	500 mg/kg	Note 16
Carnauba wax	903	2004	400 mg/kg	Note 79
Glycerol ester of wood rosin	445	2005	110 mg/kg	
Microcrystalline wax	905ci	2004	50 mg/kg	
Riboflavins	101i-ii	2005	300 mg/kg	Note 16
Shellac	904	2003	GMP	Note 79

Table 3 - Additives permitted for use in food in general, unless otherwise specified, in accordance with GMP (Good Manufacturing Practices)

Annex to Table 3 - Food Categories or individual food items excluded from the general conditions of Table 3

04.1.1 Fresh Fruit

04.2.1 Fresh vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds